

CCCA Banquet Celebrating 50 Years of Excellence in Communication and Creative Arts

Drinks: Beer & Wine (open bar)

April 1, 2017

Appetizers

Chicken à la King Vol-au-vent: roasted free-range chicken, pulled and simmered in a fine herb scented cream sauce, served in buttery puff pastry (chicken)

Ham Dilly Canapés: shaved Black Forest ham, garlic herbed goat cheese, pumpernickel bread, English cucumbers, pickled red onion, fresh dill (pork)

Crab and celery cakes: celery root, chives, celery hearts and cream cheese, eggs, russet potatoes, Old Bay seasoning, finished with a picante pimento relish (seafood)

White and green asparagus: wrapped in petite croissant dough, seasoned with garlic confit, oregano, served with olive tapenade (vegetarian)

Walnut and wild mushroom infused polenta discs: topped with pickled beet and radish slaw, finished with a walnut emulsion (vegan)

Entree Options

Short plate station: Beef Wellington: tenderloin beef, seared and wrapped in a Crepe, with foie gras pate and mushroom duxelle, encased in buttery puff pastry, baked medium rare, and served with a shallot red wine sauce (beef, poultry)

Crunchy crab stuffed cod: cod fillet topped with crabmeat, aromatics, butter and herbs, finished with seasoned corn flake topping (seafood)

Action Station: Sautéed potato gnocchi with Tuscan kale, toasted walnuts, olive oil, garlic confit, cauliflower purée finished with a Banyuls wine vinegar reduction (vegan)

Vegetables: roasted baby carrots (vegan)

Starch: scalloped gratin potatoes (vegetarian)

Dessert

Tunnel of fudge cake (vegetarian)

Mini upside down pineapple cake (vegetarian)

Lemon olive oil cake with macerated berries (vegan)

Waldorf Salad

Granny Smith apples, toasted walnuts, red flame grapes, tarragon, Belgium endive, frisée, and butter lettuce, with creamy cider vinegar honey dressing (vegan)