



"An Evening for the Animals"

Saturday, July 22, 2017

Menu

Stationed Appetizers:

**Mediterranean Platter- Hummus, Assorted Olives, Mixed Veggies (Raw, Pickled, Roasted),
Tabouli, Assorted Pita Breads, Crackers**

Reception:

**Refreshing Orange Blossom Infused Spring Water
Handcrafted Pita and Olive Oils**

Salad:

**Summer Greens, Macerated Figs, Vegan Mozzarella, Fried Spanish Onions, Walnut Balsamic
Dressing**

Entrée:

**Deconstructed Wellington with Mint and Mesclun Pesto as a Sauce, Grilled Potato, Roasted
Vegetable Medley, with Curry Accent, Pita Hat**

Dessert:

**Avocado and Chocolate Mousse, Peruvian Chocolate Chip, Coconut Milk and Citrus Oil
Embellish**

