



# *"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**

