



Soirée Dinner Menu
National Hispanic Cultural Center

APRIL 26, 2019

APPETIZERS

Chicken Cakes with Green Chile, NM, Gluten-Free, Award-winning: golden sautéed croquette made with green chile spiced chicken, mixed with breadcrumbs & herbs, served with chipotle aioli dipping sauce

Puff Parcel, Fig & Goat Cheese, France/Switzerland, Vegetarian: Sweet fig compote and goat cheese baked in a mini puff pastry purse

Cucumber Canape with Dill Cream Cheese, Scandinavia, Vegetarian & GF: Sliced Cucumber topped with dill cream cheese and cherry tomato

Crostini, Sun-dried Tomato-Kalamata Olive, & Feta, Mediterranean, Vegetarian: Sun-dried tomato and kalamata olive tapenade over feta herb spread on parmesan crostini

SALAD

Caesar Salad, Italy, Vegetarian: A Classic salad made with Romaine, Croutons, and Parmesan cheese served with Caesar dressing

ENTREES

Stuffed Chicken Breast with Spinach & Feta, Greece: Roasted chicken breast stuffed with spinach, fresh spices and feta cheese served with a light lemon, butter, and caper sauce

Beef Bourguignon, France: Braised Beef simmered in red wine and broth with garlic, onions, and mushrooms

Eggplant Parmesan, Italy, Vegetarian: Battered Eggplant lightly fried and topped with marinara sauce, provolone and parmesan served with a side of penne pasta

Entrees come with a seasonal vegetable and wild rice pilaf

DESSERTS

Chocolate Dipped Strawberries
Chocolate Raspberry Mousse Cup
French Assorted Macaroons
Coffee will be available for dessert

