



FAMILY AID-CATHOLIC EDUCATION SPRING GALA
SATURDAY, APRIL 24TH, 2021
HOME DELIVERIES THROUGHOUT BAY AREA

**Please select your meal according
to your Underwriting Level.**

PACKAGE #2 - Bronze Angel

(each standard package serves two people)

HORS D'OEUVRES PLATE

Assorted Organic Cheese & Charcuterie Plate
genoa salami, marinated fresh mozzarella, aged cheddar & brie
castalvetrano olives, dried figs & apricots
with flatbread, crackers & crostini

SALAD & SIDES

Local Greens, Toasted Pistachios, Goat Cheese & Dried Cherries
in white wine vinaigrette, goat cheese and pistachio served on the side to accommodate dietary restrictions
V-GF

Roasted New Potatoes

with rosemary & garlic
V-GF-DF-VGN-NF

Balsamic Glazed Brussels Sprouts

with caramelized shallot
V-GF-DF-VGN-NF

ENTRÉE

(each couple will choose ONE entrée – provided for both guests)

Chicken Stuffed with Provolone, Rosemary & Thyme

topped with a wild mushroom sauce
NF

Red Wine Braised Short Ribs

with thyme & garlic
GF-NF

Pan Seared Polenta Cakes

with mushroom ragu
V-GF-DF-VGN-NF

DESSERT

Assorted Bite Sized Desserts

dark chocolate dipped strawberries

V-GF-DF-VGN-NF

assorted french macarons

V-GF

vanilla cream puffs

V-NF

WINE

One Bottle of Hess Select Cabernet Sauvignon, paired with Short Ribs

OR

One Bottle of Hess Collection Chardonnay, paired with Chicken & Polenta

· V-VEGETARIAN · GF-GLUTEN FREE · DF-DAIRY FREE · VGN-VEGAN · NF-NUT FREE ·

PACKAGE #3 - Silver Angel

(each standard package serves four people)

HORS D'OEUVRES PLATE

Assorted Organic Cheese & Charcuterie Plate
genoa salami, marinated fresh mozzarella, aged cheddar & brie
castalvetrano olives, dried figs & apricots
with flatbread, crackers & crostini

SALAD & SIDES

Local Greens, Toasted Pistachios, Goat Cheese & Dried Cherries
in white wine vinaigrette, goat cheese and pistachio served on the side to accommodate dietary restrictions
V-GF

Roasted New Potatoes

with rosemary & garlic
V-GF-DF-VGN-NF

Balsamic Glazed Brussels Sprouts

with caramelized shallot
V-GF-DF-VGN-NF

ENTRÉE

(each family will choose ONE entrée – provided for all four guests)

Chicken Stuffed with Provolone, Rosemary & Thyme

topped with a wild mushroom sauce
NF

Red Wine Braised Short Ribs

with thyme & garlic
GF-NF

Pan Seared Polenta Cakes

with mushroom ragu
V-GF-DF-VGN-NF

DESSERT

Assorted Bite Sized Desserts

dark chocolate dipped strawberries
V-GF-DF-VGN-NF

assorted french macarons
V-GF

vanilla cream puffs
V-NF

WINE

Two Bottles of Hess Select Cabernet Sauvignon, paired with Short Ribs

OR

Two Bottles of Hess Collection Chardonnay, paired with Chicken & Polenta

PACKAGE #4 - Gold Angel

(each standard package serves six people)

HORS D'OEUVRES PLATE

Assorted Organic Cheese & Charcuterie Plate
genoa salami, marinated fresh mozzarella, aged cheddar & brie
castalvetrano olives, dried figs & apricots
with flatbread, crackers & crostini

SALAD & SIDES

Local Greens, Toasted Pistachios, Goat Cheese & Dried Cherries
in white wine vinaigrette, goat cheese and pistachio served on the side to accommodate dietary restrictions
V-GF

Roasted New Potatoes

with rosemary & garlic
V-GF·DF·VGN·NF

Balsamic Glazed Brussels Sprouts

with caramelized shallot
V-GF·DF·VGN·NF

ENTRÉE

(each group will choose ONE entrée – provided for all six guests)

Chicken Stuffed with Provolone, Rosemary & Thyme
topped with a wild mushroom sauce

NF

Red Wine Braised Short Ribs

with thyme & garlic
GF·NF

Pan Seared Polenta Cakes

with mushroom ragu
V-GF·DF·VGN·NF

DESSERT

Assorted Bite Sized Desserts
dark chocolate dipped strawberries

V-GF·DF·VGN·NF

assorted french macarons

V-GF

vanilla cream puffs

V·NF

WINE

Two Bottles of Hess Select Cabernet Sauvignon, paired with Short Ribs
OR

Two Bottles of Hess Collection Chardonnay, paired with Chicken & Polenta

· V - VEGETARIAN · GF - GLUTEN FREE · DF - DAIRY FREE · VGN - VEGAN · NF - NUT FREE ·

PACKAGE #5 – Platinum / Diamond / Archangel Angels

(each standard package serves ten people)

HORS D'OEUVRES PLATE

Assorted Organic Cheese & Charcuterie Plate
genoa salami, marinated fresh mozzarella, aged cheddar & brie
castalvetrano olives, dried figs & apricots
with flatbread, crackers & crostini

SALAD & SIDES

Local Greens, Toasted Pistachios, Goat Cheese & Dried Cherries
in white wine vinaigrette, goat cheese and pistachio served on the side to accommodate dietary restrictions
V-GF

Roasted New Potatoes

with rosemary & garlic
V-GF-DF-VGN-NF

Balsamic Glazed Brussels Sprouts

with caramelized shallot
V-GF-DF-VGN-NF

ENTRÉE

(each group will receive all entrees below, in the quantities noted)

(4) Chicken Stuffed with Provolone, Rosemary & Thyme
topped with a wild mushroom sauce
NF

(4) Red Wine Braised Short Ribs
with thyme & garlic
GF-NF

(2) Pan Seared Polenta Cakes
with mushroom ragu
V-GF-DF-VGN-NF

DESSERT

Assorted Bite Sized Desserts
dark chocolate dipped strawberries
V-GF-DF-VGN-NF
assorted french macarons
V-GF
vanilla cream puffs
V-NF

WINE

Two Bottles of Hess Select Cabernet Sauvignon
Two Bottles of Hess Collection Chardonnay