



AONW 2017 Day 2 Dinner

Thursday, February 09, 2017

MENU

~Double-Sided Buffet~

Elephants House Salad

(VE/WF) Mixed greens, corn, carrots, cucumber & grape tomatoes with our sherry vinaigrette (shallots, sherry vinegar, honey, extra virgin olive oil, salt & pepper)

Chicken Peperonata

(DF/WF) Chicken breast, pear tomato, red bell pepper, red onion, garlic, red wine vinegar & crushed red chili

Polenta Dolcetta / Extra-Large

(VE/WF) Olive oil, onion, garlic, tomato, red chili flake, corn meal, butter, milk, vegetable stock, romano, fontina & gorgonzola cheese.

Broccolini w/ Garlic & Olive Oil

(VG/DF/WF) Broccolini, garlic, olive oil, salt & pepper

Gourmet Petite Dessert Platter / Large

Bite size for easy sampling: Parisian lemon tartlets, chocolate mousse tartlets with hazelnut crust, Russian tea cakes, Elephants' hand-rolled chocolate truffles with coconut & cheesecake bites.

BEVERAGES

~Dinner Beverages~

Full-Serve Water Station

Includes Service container/cambro, ice, water, 7oz cups and cocktail napkins.

Unsweetened Steven Smith Iced Tea

7oz. Eco Cups, cocktail napkins & sugar basket provided (16 per gallon)

Cambro Coffee Service - Decaf Stumptown per Gallon

House Decaf from Stumptown; Includes cambro, cups, sugar, creamer, stir sticks, and cocktail napkins (16 per gallon).

Cambro Coffee Service - Regular Stumptown per Gallon

Hairbender (Regular) from Stumptown; Includes cambro, cups, sugar, creamer, stir sticks, and cocktail napkins (16 per gallon).