



Sample Menu Items Available at the Keep Memory Alive Event Center

SAVORY

Hors d'oeuvre:

Savory Cones with Spicy Tuna Tartare
Wasabi Mustard & Black Sesame Seeds

Prosciutto, Melon & Mint Pesto

Mango Crab Stack, Brioche Rounds

Lobster Risotto Cake
Chive Lemon Aioli

Petit Filet Wellington
Peppercorn Sauce

Coconut Chicken
Plum Sauce

Five Spice Duck Breast
Mango Chutney & Potato Chip

Prawns Saltimbocca Style
*Grilled Prawns Wrapped in Prosciutto
 With a Hint of Sage
 Sun-Dried Tomato Dipping Sauce*

Gazpacho shots

Skewered Caprese

To Start:

Salad of Roasted Baby Beets
*Goat Cheese Crostini, Micro Greens, Candied Walnuts
 & Roasted Shallot Vinaigrette*

Romaine Spears
Caesar Dressing, Croutons, Parmesan

Farro Salad
Roasted Artichokes, Mushrooms, Arugula & Pecorino Chards

Arugula Salad
*Kalamata Olives, Ricotta Salata, Shaved Fennel
 & Lemon Dressing*

Baby Spinach Salad
*Pears, Crumbles Gorgonzola, Candied Walnuts,
 Crispy Prosciutto Chips & Balsamic Dressing*

Marinated Roasted Eggplant Salad
Sweet Cipollini Onions, Purple Basil & Shaved Parmesan

Orechietta Pasta
*Roasted Eggplant, Tomatoes, Oregano Vinaigrette
 & Capers*

Chilled Salad of Scallop, Calamari & Shrimp
Potatoes & Oregano

Seafood "Cobb Salad"
*Shrimp, Calamari, Lump Crab, Crisp Bacon
 & Avocado Ranch & "Louis" Dressings*

Terrine of Roasted Red Peppers, Goat Cheese & Eggplant
*Kalamata Olive Tapenade & Micro Greens Salad
 Pesto Vinaigrette & Balsamic Syrup
 Toasted Goat Cheese Focaccia Crostini*

Matzo Ball Chicken Noodle Soup

Tuscan White Bean Soup
Basil Oil & Fresh Herbs

Roasted Corn Chowder



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Entrees:

Lobster Ravioli

Maine Lobster & Shrimp filled Ravioli topped with Lobster Bisque

Wild Alaskan Halibut & Georgia Banks Shrimp

Confit Artichokes & Savory Corral Butter

Pan Seared Atlantic Salmon with Grilled Shrimp

Roasted Corn & Potato Risotto; Tomatoes & Grilled Asparagus

Roasted Black Cod a la Isollana

Sliced Potatoes with Tomato, Capers & Italian Parsley

Grilled Filet Mignon & Miso Glazed Sea Bass

Creamed Leek & Potato Gratin with Bordelaise Sauce & Seasonal Vegetables

Petit Filet Mignon

*Jumbo Lump Crab Cake with Delicate Mustard Sauce
Jumbo Asparagus & Parisienne Potatoes
Butler Passed Bordelaise & Béarnaise Sauce*

Braised Angus Short Ribs

with Chianti Glaze

Braised Beef Brisket

*Mashed Potatoes with Horseradish Cream
& Rustic Oven Roasted Vegetables*

Yuzu Basted Roasted Salmon Medallions

Chicken Breast

Lemongrass, Coconut Foam

Roasted Breast of Chicken

*Filled with Black Olive & Tomato Tapenade
Sea Salt & Herb Roasted Fingerling Potatoes
& Seasonal Vegetable Ragout
Natural Jus*

Truffled Macaroni & Cheese

Penne Pasta with Grilled Chicken

*Wild Mushrooms, Roasted Garlic, Oven Roasted Tomatoes & Wilted Greens
Natural Chicken Jus*

SWEET:

Peanut Butter Chocolate Ganache Squares

Tarte Normande

Toasted Almonds & Caramel Sauce

Warm Chocolate Cake

Grand Marnier Berries

Cheesecake Brulee

White Chocolate Cheesecake

Crème Brulee Napoleon

Smores a Palooza

Chocolate Peanut Butter Cream, Toasted Marshmallows & Graham Crackers

Assorted Biscotti and Cannoli

Strawberry Panna Cotta

Espresso Pot de Crème

with Caramel Macchiato Sauce

For more information on menu options, contact eventcenter@keepmemoryalive.org or 702.263.9797.