

cocktail hour & seated dinner

hors d'oeuvres

LEMONGRASS SHRIMP SKEWER

soy glaze, ginger confit

PECAN CHICKEN SKEWER

hot honey drizzle

MINI BEEF WELLINGTONS

mushroom duxelle, horseradish crème

SOY AND GINGER AHI TUNA TARTAR

wasabi, tobiko, shrimp chip

SAUSAGE STUFFED CREMINI CAP

fennel, parmesan, panko crumbs

SPANAKOPITA

feta, spinach, dill

seated dinner – first course

served with warm dinner rolls & herb butter

TUSCAN KALE CAESAR

garlic croutons, parmesan, oven dried tomatoes

ARTISAN GREENS

tomato, cucumber, radish, herb vinaigrette

WARM BITTER GREENS SALAD

gorgonzola, marcona almond, aged balsamic

BABY FENNEL AND ARUGULA

fire-roasted pepper, pecorino, lemon vinaigrette, fig, candied orange, pistachio

seated dinner – main course

PARMESAN CHICKEN BREAST

tomato basil chutney, rigatoni

ROSEMARY LEMON CHICKEN

au gratin potatoes, grilled asparagus

CHARMOULA GLAZED SALMON

stone fruit farro, fennel and carrot ribbons

CHILEAN SEA BASS

english pea, wild mushrooms, fingerling potatoes, caramelized pearl onions, shaved fennel onion salad, romesco

GRILLED PETITE FILET OF BEEF

pomme puree, broccolini, green peppercorn, port reduction

WOODLAND STRUDEL

portobello mushrooms, artichokes, zucchini, spanish onion, red pepper, vegan puff pastry

third course

LOCALLY SOURCED DESSERT

This is a sample event menu.

Please contact events@forteatsymphonycenter.com for availability and custom menus.