



Montclair International School Gala

500 guests, Wings Over the Rockies

Passed Hors d'Oeuvres

your guests are served unique bites presented on artfully garnished platters

Moroccan Chicken Brochette

ras al hanout spiced chicken breast, turmeric dusted cauliflower, sumac rubbed indian eggplant

Spanish Baby Empanada

rich sofrito, chayote squash & spinach folded into a bite-sized pocket, smoked paprika crème fraiche

Russian Soup Shooter

colorful duo of golden & red beet borscht served in cucumber cup, garnished with carrot dust & micro beet greens

Stationary Hors d'Oeuvres Stations

to encourage movement around the museum, several stations with different items are scattered through the space

Alexander Salad (Caesar gone Greek)

grilled romaine hearts, goat cheese, roasted red pepper, kalamata olive, herbed crouton, herb vinaigrette

Vegetarian Indian Samosa

fresh baked pastry filled with savory potatoes, onions, peas & spices, tamarind chutney on the side

Thai Curry Tofu Skewers

ginger-chili marinated tofu, lemongrass, lime leaf, yellow curry, toasted coconut spicy basil

Norwegian Salmon Roll

house cured salmon, English cucumber boat, red pepper mascarpone, caraway seed

Pintxo Moruno

prime lamb skewer, Andalucian spice rub, blistered tomato, roasted eggplant

Provençal Chicken Skewer

herb de provence marinated chicken, ripe tomato jam scented with lavender & lemon zest

Rocky Mountain Paella

saffron infused traditional skillet rice with Rocky Mountain trout, prairie pheasant & local Polidori chorizo

Short Plate Stations

multiple station spread throughout the museum such that everyone has access to these delicious plates

Ribollita Italiano

cannellini beans, pearled farro, swiss chard, kale, carrot, celery, San Marzano tomato, Parmigiano Reggiano, evoo

BBQ Osso Bucco

fork tender veal shank, baby bok choy, lemongrass scented jasmine rice, kurozu pickled vegetables

French Puff Pastry Paradise

puff pastries filled with a variety of flavors including chocolate hazelnut mousse, passion fruit custard, and salted caramel mousse

Labor

based on an open house function for 500 guests, includes 2 captain, 7 chefs, 5 bartender & 9 servers

Details & Décor

we bring cocktail tables, white satin linens, colorful sashes, glass appetizer plates & stemless glassware

Delivery

we guarantee delivery and complete setup in time for guests;
you may also lean on us for your last-minute errands