



Dream Builders Ball – 30th Anniversary Gala

Menu

Catered by



ELEVATED COMFORT FOOD & COCKTAILS

Passed Appetizers

- **Pear Sacchetti** - Poached pear & Bleu cheese stuffed pasta purse, topped with a red wine gastrique and a parmesan bechamel, finished with arugula micro greens.
- **Tuna Tostada** - Our signature seared Ahi Tuna, glass noodle salad, flour tortilla, sweet chili aioli, scallion, toasted sesame seeds.

Displayed Appetizers

- **Charcuterie** - Chef's selection of house and imported meats and cheeses accompanied by fig jam, crostini's, local fresh honeycomb, candied nuts, house pickled veggies, grilled artichokes and much more.
- **Chesapeake Oysters** - Locally sourced oysters served with fresh lemon, hot sauce, cocktail sauce, mignonette and more.

Entrée's

- **Beef Short Rib** - Creekstone Farms 48-hour house cured then braised short rib, atop whipped gruyere grits & honey thyme baby Thumbelina carrots, topped with red wine smoked bone marrow braising jus, crispy shallots, and local celery micro greens.
- **Verlasso Salmon** - Herb crusted and dijon rubbed Verlasso salmon, atop local baby spinach, roasted exotic mushroom, and aged parmesan risotto, topped with a beurre monte and finished with herb truffle crumb.
- **Mushroom Elote** - Marinated and grilled portabella mushrooms stuffed with a charred corn elote and finished with aged balsamic and Cojita cheese.

Dessert

- **Chocolate Souffle** - Rich chocolate cake with a warm molten center, topped with locally sourced pistachio ice cream, finished with warm chocolate ganache and a Chantilly cream.

Beverages

- Coke, diet, sprite, tonic, iced tea, lemonade, coffee station, water.

Open Bar

- Beer, wine, tequila, and Habitat Susquehanna's signature cocktail, the "Susque-rita"