

## **Wine and Dine**

Chile Inspired

May 25<sup>th</sup>, 2018

### **Soup Station**

Porotos Granados (Chilean Bean Stew)

Fresh Rolls and Biscuits

### **Cold Table**

Greens with assorted Vegetables and Dressings

Grape and Orange Chicken Salad

Coleslaw

Carrot Salad

Papa Rusa

Hacienda Onion Salad

Citrus Quinoa Salad, Salsa de Cilantro

### **Carvery Table**

Sweetened Herbed Glazed Ham

*Grainy Mustard, Honey Dijon, Apple Sauce, Green Tomato Chow*

### **Hot Table**

Cilantro and Cumin Braised Beef, Candied Red Onions

Pollo Asado Chicken

Chilean Inspired Haddock with Honey Mango Sauce

Ancho Chile Pork Loin finished with Verde Sauce

Penne with Chicken, Peppers and Chorizo Sausage

Shallot, Tomato and Broccoli Risotto Cakes; Sundried Tomato and Chive Aioli

Rice with a Chilean Flair

Porotos Con Pimenton Al Horno (Chilean Baked beans with peppers)

Buttermilk Mashed Potatoes

Spring Vegetables

House Spiced Kettle Chips

Lemongrass, Basil, Garlic and Ginger Steamed Mussels

### **Sweet Endings**

Bread Pudding

Tres Leche Cake

Panna Cotta

Chilean Rice Pudding