

Opening Reception Menu

Sunday April 9th, 2017

“Beyond Representation: Cultural Diversity as Theatrical Practice”

by Les Louises

Stationary table

Caramelized onion and brie flatbread

Spinach and ham with lemon roasted feta flatbread

Smoked salmon spirals with grainy mustard and cream cheese

Carrot fritters with chili lime pickle aioli

Golden curried chicken skewers with mint raita

Passed hot bowls

Moroccan chicken on quinoa with sweet peppers, green beans, pomegranate seeds, pine nuts and fresh herbs

Farfalle with melted leek and blistered cherry tomatoes and purple kale topped with chevre and fresh basil

Roasted salmon on sushi rice with bok choy and sweet and savoury dipping sauce and fresh mint

Stationary desserts

Double chocolate brownies with sea salt and pecans

Mini apple tarts with cinnamon spiked dulce de leche

Assorted home baked cookies