



4TH OF JULY GALA MENU OFFERINGS

Southern California Cobb

Romaine | Black Beans | Radish | Pickled Onions | Cherry Tomatoes | Cotija Cheese | Avocado Ranch Dressing

Watermelon & Jicama Salad

Cucumber | Lime Juice | Mint | Feta

Shrimp and Snapper Ceviche

Mango | cucumber | tomatoes | red onion | cilantro | jalapenos | fresh squeezed lime juice | tajin

Ejote-Potato Salad

Green beans | fingerling potatoes | chorizo | tomatillo dressing

Seasonal Fruit Display

- Agua Fresca: watermelon | pineapple | cucumber
- Sliced fruit with toppings: tajin | chamoy | limes

Mesquite Charcoal Barbeque and Carving Station

“Picanha” Beef Top Sirloin Cap, Garlic Chicken,, cooked on a spit over Charcoals and carved by a chef chimichurri, chipotle Ailoli

Shrimp Boil

Whole Shrimp, Clams, Jonas Crab Claws, Andouille Sausage, Corn on the Cobb, New Potatoes, Cooked in Court Bouillon
Accompanied by Drawn Butter, Cocktail Sauce, Spicy Remoulade, Lemon Wedge

Grilled Jumbo Asparagus

TJ Hot Dogs

Bacon Wrapped Hot Dogs, Pico de Galo, Lime Crema, Pickled Jalapeno, Nacho Cheese Sauce

Mac and Cheese

California cheddar, Apple Wood smoked bacon, herb breadcrumbs

CHILDREN'S BUFFET OFFERINGS

Chicken Tenders

Corn Dog

French Fries

Crudités and Dip

DESSERT STATION

Brookie Station

Hot brookies, vanilla ice cream, assorted toppings

Sweets Display

Apple Pie, Banana Pie, Lemon Meringue Pie, chocolate cream pie, Carrot Cake, Double chocolate Cake, assorted filled donuts, Strawberry Rhubarb cobbler, Assorted Cheesecakes, Peach Shortcake

