

Friday, September 24

7:00 - 9:00 pm

TASTE OF ITALY

Hosts: Loretta and Gerald Cassidy

Antipasto (selection of fine Italian cheeses, meats, olives and more)

Tomato and fontina frittata

Mediterranean Bruschetta,

gorgonzola relish and Caponatta with assorted toasts

Asparagus and melon wrapped in prosciutto

Variety of Italian stuffed mushrooms

Prawns in pancetta

Sicilian pizza

Desserts: Tiramisu, Amaretto

cheesecake, Cannoli

Estate wines

FORTY GUESTS

\$50

Saturday, September 25

5:30 pm

EGYPT ON THE BAY

Le Chefs: Jody Panzenhagen,

Sally Bright, Nancy Rupertus

Feel free to come in Egyptian attire

—prize awarded for best costume!

Appetizers: Cuke & Feta Salsa with pita chips

Falafel (Fava Bean Croquettes)

Kross (Date Bread)

Dukkah (Sesame & Coriander Dip)

Main Course: Salad (with stuffed grape vines, olives, cheeses and assorted fresh vegetables)

Khabli Palau (Lamb with

Apricots & Rice)

Filfil Rumi Mahsi Maaa Lon

(Colorful Stuffed Sweet Peppers)

Desserts: Basboussa (Coconut Cake)

Kaab Al Ghazal

(Gazelle Horn cookies)

Assorted Egyptian candies

Melon Basket

Beverages: Alcoholic Beverages

including wine & beer

Coffee, Tea, Soda

Entertainment

TWELVE GUESTS

\$55

Saturday, September 25

6:30 pm

GOODBYE SUMMER, HELLO FALL

Hosts: Amy and Bill Craig

Appetizers: Fresh Crab and Mango

Salad inside a Crispy Wonton Cup

Pulled Pork Spring Roll

Salad: Fresh Local Tomato Pie

over Baby Mixed Greens with

Balsamic Vinaigrette

Dinner: Grilled Pork Tenderloin with

Fresh Apple Chutney

Grilled Seasonal Vegetables

Desserts: Assorted Artisanal Cheeses

served with Champagne Grapes

and Assorted Fresh Fruit

Toffee and Caramelized Apple

Crème Brule

Accompanying Wines: California

and Local Wines

Coffee

EIGHT GUESTS

\$55

Friday, October 1

6:30 pm

A DINNER CELEBRATION with

GUEST CHEF GREGORY DICK

Hosts: Nancy and Frank Moore

Hors d'oeuvres: Country paté with prunes and hazelnuts

Smoked salmon and caviar canapés

Perada (pear jelly and cheese)

First course: Nancy's seafood en couleur (jumbo crab lumps, succulent shrimp and poached scallops nestled in beautiful pastel sauces)

Entrée: Classic Italian veal scallopini and asparagus

Sliced polenta with sauteed

cherry tomato salsa

Yeast rolls

Marian's (Greg's mother's) dilled cucumber salad

Dessert will finish the meal

with a sweet flourish!

A wine selection will complement each course.

SIXTEEN GUESTS

\$65

Saturday, October 2

5:00 pm

A FOOD TRIP IN ITALY

Host: Sharon Gilroy

Appetizer: Celery Chutney with Cheese (Modena)

Soup: White Shrimp (Istria)

Salad: Fennel and Orange (Rome)

Pasta: Bucatini with Tomatoes and Basil (Naples)

Seafood: Fish Cake with Roasted Red Pepper Sauce (Puglia)

Meat: Stuffed Pork Loin (Maremma)

Dessert: Ricotta Cheese Cake with Strawberry Sauce (Friuli)

Wine Pairings

Tutti a tavola a mangiare!

Upon arrival, sip a delicious bellini while viewing Sharon's art collection.

SIX GUESTS

\$60

Saturday, October 2

6:00 - 8:00 pm

A TOUCH OF SPAIN ON THE WARWICK

Hosts: Kathy and Charles Powell

White sangria

Red sangria

Non-alcoholic punch

TAPAS

Anchovie and tomato montadito

Steak tartare on toast points

Melon balls with Serrano ham

Avocado and shrimp salad

Sauced oysters

Gispacho with crab

Spicy chorizo and gherkin

pinchos

Cucumber with caviar tapas

Parfait - Coffee

THIRTY GUESTS

\$45

No high heels, please.