### GSAS DINNER RECEPTION MENU

**Assorted passed hot and cold hors d’oeuvres**

#### DINNER STATIONS

<table>
<thead>
<tr>
<th>Italian Market</th>
<th>Carving Stations</th>
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</thead>
<tbody>
<tr>
<td>Assorted passed</td>
<td>Roast Cider Brined Organic Turkey</td>
</tr>
<tr>
<td>hot and cold</td>
<td>Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs</td>
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<tr>
<td>hors d’oeuvres</td>
<td>Pan Gravy, with Chive Buttermilk Biscuit</td>
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</tbody>
</table>

- **Salumari and Formaggi**
- **Farro, Forest Mushroom, Truffle Parmesan Salad**
- **Heirloom Cherry Tomato, Basil, Bocconcini**
- **Fire Roast Peppers, Capers**
- **Herb Marinated Grilled Artichokes**
- **Grilled Calamari, Gigante Beans, Celery, Cucumbers**
- **Piadina, Proscuitto, Rocket, Serafina**
- **Broccoli Rabe, Charred Lemon, Sweet Sausage Veal, Basil Meatballs, San Marzano Sauce**
- **Market Baked Bread**
- **Market Cured Olives**

<table>
<thead>
<tr>
<th>Far East</th>
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<tbody>
<tr>
<td><strong>Soba Noodle, Smoked Tofu, Seaweed Salad</strong></td>
<td>Roast Pave of Black Angus Sirloin (Steak House Style)</td>
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<tr>
<td><strong>Papaya Chicken Salad</strong></td>
<td>Min Farmhouse Cheddar twice baked Yukon Potatoes, classic creamed spinach, frizzled shallots with red wine sauce and whole grain mustard, horseradish sauce</td>
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<tr>
<td><strong>Blistered Shishito Pepper, Sea Salt, Ponzu</strong></td>
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<tr>
<td><strong>Crispy Vegetable Spring Rolls, Duck, Mustard Sauce</strong></td>
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<tr>
<td><strong>Shrimp ShuMai</strong></td>
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<tr>
<td><strong>Kimchi Fried Rice</strong></td>
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<tr>
<td><strong>BBQ Pork Belly Carved, Steam Rice Bun, Scallion, Hoisin Sauce</strong></td>
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#### Carving Stations

- **Roast Cider Brined Organic Turkey**
- **Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs**
- **Pan Gravy, with Chive Buttermilk Biscuit**
- **Roast Pave of Black Angus Sirloin (Steak House Style)**
- **Mini Farmhouse Cheddar twice baked Yukon Potatoes, classic creamed spinach, frizzled shallots with red wine sauce and whole grain mustard, horseradish sauce**

#### Far East

- **Soba Noodle, Smoked Tofu, Seaweed Salad**
- **Papaya Chicken Salad**
- **Blistered Shishito Pepper, Sea Salt, Ponzu**
- **Crispy Vegetable Spring Rolls, Duck, Mustard Sauce**
- **Shrimp ShuMai**
- **Kimchi Fried Rice**
- **BBQ Pork Belly Carved, Steamed Rice Bun, Scallion, Hoisin Sauce**

#### Sushi Bar

- **Sushi**
  - Tuna, Maki, Salmon & Yellow Tail Rolls
  - Spicy Tuna, Yellow Tail, Eel-Avocado, Salmon, California Roll & Cucumber

#### DESSERT STATION

- **Assorted Mini and Whole Cakes**
- **Selection of Mini Pastries**
- **Mini Chocolate Cups filled with Dark and White Chocolate**
- **Espresso Hazelnut Biscotti**
- **Carrot Cake with Cream Cheese Frosting**
- **Chocolate Truffle Cake**
- **Fresh Sliced Fruits**
- **Freshly Brewed Coffee and a Selection of Teas**