



## TABLE & TWINE

Charlotte's Premier Meal Delivery Service

### All in for the Y Virtual Gala Sample Dinner for Two-Ten Guests

#### Appetizers

##### **Jumbo Lump Maryland Style Crab Dip**

Fresh jumbo lump blue crab meat gently folded with caramelized onions and bell peppers. Seasoned with Maryland style seafood spice and parmesan cheese. Served with house-made crostini.

##### **Local Cheese & Charcuterie**

A mixed display of local meats and cheeses to include charcuterie curated by San Giuseppe in Elon, NC, alongside a smoked goat cheese from Goat Lady Dairy in Climax, NC, Green Hill Camembert from Sweet Grass Dairy in Thomasville, GA as well as a domestic blue cheese. Served with fresh honeycomb, raspberry preserves and crackers and crostini.

#### Dinner

##### **Sous Vide Tenderloin of Beef with Fresh Rosemary and Garlic**

Black Angus beef tenderloin, marinated with fresh garlic, rosemary, and cracked pepper. Vacuum-sealed to infuse the flavors, and slow-cooked "sous-vide" for 4 hours to perfect medium-rare. Then charred over an open flame and served with a red wine demi-glace.

**OR**

##### **Romesco Chicken**

Free range chicken breast, marinated in herbs and spices and grilled over an open flame with a classic Spanish sauce of roasted red bell peppers and tomatoes blended with toasted almonds, garlic, fresh squeezed lemon juice and extra virgin olive oil

**OR**

##### **Roasted Vegetable and Sundried Tomato Cavatelli**

A vegetable forward dish with caramelized zucchini, roasted red bell peppers, balsamic roasted onions and fresh arugula. All sautéed with artisanal cavatelli pasta with sundried tomato and basil ragu. Finished with fresh crumbled goat cheese and an almond pine nut crumble

##### **Roasted Shallot and Chive Potato Purée**

Premium Russet potatoes simmered and puréed with sweet cream butter and roasted shallots. Finished with fresh minced chives and sea salt.

##### **Grilled Asparagus with Lemon Zest**

Tender spring asparagus drizzled with olive oil and lemon zest and lightly blistered over an open flame.

##### **Brioche Dinner Rolls**

A yeast raised, enriched dough, baked fresh and topped with toasted tuxedo sesame and poppy seeds. Served with whipped butter and topped with black lava salt.



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### Sample Dinner for Two-Ten Guests Continued...

#### Dessert

##### **Dark Chocolate Torte**

flourless chocolate cake topped with dark chocolate mousse, dark chocolate ganache, and garnished with fresh berries.

##### **Strawberry Shortcake**

Lemon scented sour cream mini cake served with freshly whipped cream and fresh strawberries, tossed with simple syrup and fresh squeezed lemon juice

#### YMCA to Provide:

Two Y Wine Glasses for each Box  
Party Supplies



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