



Fundraiser I

(for a non-profit organization for 150 guests at the Fort Mason Conference Center in San Francisco)

INDIA

Saag Paneer - Cream Spinach with Cheese Cubes

Naan - Traditional Indian Flatbread

Mint Cucumber Raita

LATIN AMERICA

Tekanto Chicken Skewers Crusted with Almonds, Fresh Herbs and Chile Powder, served with Ancho Chile Sauce

Stewed Black Beans, Pumpkin, Green Chiles and Mexican Spices, topped with Toasted Pumpkin Seeds

Mexican Salad, with Tomatoes, Corn Chips, and Salsa Vinaigrette

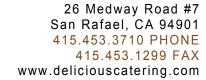
SOUTH AFRICA

Bobotie - Savory Meat Filling topped by a Golden Crust Served with a Turmeric Rice

Roasted Eggplant Salad with Red Bell Peppers and Cucumbers, tossed in a light Lemon Vinaigrette

DESSERT

Assorted Homemade Cookies and Bar Cookies





Fundraiser 2

(for a public school for 200 guests at the Marin Jewish Community Center in San Rafael)

HORS D'OEUVRES TO PASS

Jalepeno Hush Puppies

Grit Cakes topped with Corn and Green Chili Relish

Bourbon Street Beef Skewers

ON THE BUFFET

Blackened Chicken Breast with Mushroom and Green Onion Sauce
Served on the side Red Beans and Rice
Grilled Creole Seasoned Salmon with Tomato Parmesan Linguine
Mardi Gras Salad with Golden Beets, Red Cabbage, and Romaine Lettuce
Artisanal Breads, Rolls and Bread Sticks, Butter

DESSERT

Classic New Orleans Bread Pudding, served with Whiskey Pralines
Organic Fair Trade Italian Blend Coffee and Tea