



California Symphony Dreamin'

CALIFORNIA
SYMPHONY

A LIVE AND AT-HOME EVENT BENEFITTING THE CALIFORNIA SYMPHONY

SATURDAY, JUNE 26 AT 7PM (PT)

Updated May 14
Subject to change

WATCH PARTY MENU

Meals come in oven-ready packaging with simple heating & assembly instruction.
See next page for details.

HORS D'OEUVRES PLATE

Assorted Organic Cheese & Charcuterie Plate
genoa salami, marinated fresh mozzarella, aged cheddar, brie,
castelvetro olives, grapes, dried figs & apricots
with flatbread crackers & crostini

NF

SALAD & SIDES

Local Greens, Toasted Pistachios, Goat Cheese & Dried Cherries
in white wine vinaigrette, goat cheese and pistachio served on the side to accommodate dietary restrictions

V·GF

Roasted New Potatoes

with rosemary & garlic

V·GF·DF·VGN·NF

Balsamic Glazed Brussels Sprouts

with caramelized shallot

V·GF·DF·VGN·NF

ENTRÉE

(each group will receive all entrees below, in the quantities noted)

(4) Chicken Stuffed with Provolone, Rosemary & Thyme

topped with a wild mushroom sauce

NF

(4) Red Wine Braised Short Ribs

with thyme & garlic

GF·NF

(2) Pan Seared Polenta Cakes

with mushroom ragu

V·GF·DF·VGN·NF

DESSERT

assorted french macarons

V·GF

· V - VEGETARIAN · GF - GLUTEN FREE · DF - DAIRY FREE · VGN - VEGAN · NF - NUT FREE ·



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WATCH PARTY MEAL PREP INFORMATION

ARTISAN CHEESE & CHARCUTERIE PLATE | NF

-Remove from refrigerator about 30 minutes before eating and enjoy!

LOCAL GREENS WITH PISTACHIO, GOAT CHEESE & DRIED CHERRIES WITH WHITE WINE VINAIGRETTE | V·GF

-In a bowl, toss together all items
-Season with salt and pepper, as needed

ROASTED NEW POTATOES WITH ROSEMARY & GARLIC | V·GF·DF·VGN·NF

-Pre-heat oven to 350 degrees
-Remove lid
-Bake for 25 minutes, uncovered

BALSAMIC GLAZED BRUSSEL SPROUTS WITH CARAMELIZED SHALLOT | V·GF·DF·VGN·NF

-Pre-heat oven to 350 degrees
-Remove lid
-Bake for 20 minutes, uncovered

PROVOLONE, ROSEMARY & THYME STUFFED CHICKEN WITH WILD MUSHROOM SAUCE | NF

-Pre-heat oven to 350 degrees
-Remove lid from chicken
-Bake for 40 minutes, uncovered
-While chicken is baking, heat mushroom sauce
in a small pot on low heat for about 10 minutes
-Drizzle sauce over chicken to serve

RED WINE BRAISED SHORT RIBS | GF·NF

-Pre-heat oven to 350 degrees
-Remove lid from short ribs, and pour red wine sauce over short ribs
-Cover with foil
-Bake for 30 minutes, covered
-Plate & spoon sauce from pan over short ribs to serve

PAN SEARED POLENTA CAKES WITH MUSHROOM RAGU | V·GF·DF·VGN·NF

-Pre-heat oven to 350 degrees
-Remove lid from polenta cakes & bake for 20 minutes, uncovered
-While polenta is baking, heat mushroom ragu in a small pot
on low heat for about 10 minutes, stirring occasionally
-Plate polenta & top with ragu to serve

FRENCH MACARONS | V·GF

-Enjoy!

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