



Corporate Gala Sample

25TH ANNIVERSARY GALA RECEPTION AT WHY

250-300 GUESTS

Stationary Hors d'Oeuvres

-International Hummus Station

-English Garden flavored with Tarragon, Chive, Parsley, Lemon and Parsley, Garnished with Toasted Almonds

-French Roasted Beet, Shallots, Raspberry Vinaigrette, Chevre and Pistachio

-Thai Sweet Potato, Coconut Milk, Red Curry, Lime and Peanuts

-Indian Spicy Chickpea, Carrot and Cilantro

Italian White Bean, Ricotta, Oil Cured Tomatoes, Pine Nuts
Pita, Toasts, Naan

-Spring Flatbread

Shaved French Breakfast Radish, Garlic Feta, Lemon, Tarragon, Basil

-Meatloaf Meatballs, House Island Ketchup

-Primavera Tart with Asparagus, Potato, Leek

Grab and Go Plates

Sliced Chicken topped with Shishito Carrot Relish, Ginger Sesame Zucchini Noodles, Beet Horseradish Puree

Fresh Mozzarella & Prosciutto

Balsamic Reduction, Basil Oil, Roasted Red Pepper, Oven Roasted Tomato, Crostini

Crudit  of Heirloom Vegetables with Dipping Sauces

Deviled Egg Board, Smoked Salmon and Dill



Small Plates

- Orecchietta Primavera: Spring Vegetables, Creamy Rich Pasta, Grated Cheese
- Rigatoni, Chicken Sausage, Broccoli Rabe, Artichokes, White Wine Garlic Sauce, Cracked Red pepper
- Classic Caesar Salad: Romaine, Grana Padano, Grape Tomatoes, Toasted Rosemary Croutons
- Whole Norwegian Salmon, Stuffed with Herbs, Leeks and Lemon, Roasted in the Game Fish Tradition and Served Room Temperature
 - Green Goddess and Mustard Dill Sauces
 - Prairie Grain and Field Green Salads

Butlered & Stationary

- Pecan Triangles
- Lemon Curd, Blueberries, Vanilla Cake Crumb Cup
- Kahlua Mousse, Oreo Crumbles Cup
- Red Velvet Whoopie Pie
- Triple Chocolate Brownies
- Key Lime Squares
- Cranberry Oatmeal Cookies
- Lemon Thyme Short Bread Cookies
- Rosemary Cayenne Chocolate Chip Cookies

Fundraiser Sample

MURAL ARTS IN PHILADELPHIA
500 GUESTS FOR VIP RECEPTION
650 GUESTS VWP RECEPTION

Guests arrive and are registered outside. Our first welcome is at the VW HENDRIX BUS where Glad Sandwich Bags of multicolored tie-dyed psychedelic popcorn are being handed out by colorfully costumed servers

Butlered Hors d'Oeuvres

- Zucchini-Feta Pancakes, Spicy Cucumber Relish
- Asparagus, Arugula, Scallion, Brie Flatbread
- Eggplant Crisps, Cauliflower Puree, Yellow & Red Tomatoes, Basil
- Beetroot Marinated Salmon, Pumpernickel Crostini, Dill Mustard Butter



Maryland Crabcakes, Lemon Yogurt
Brandied Apricots, Goat Cheese Mousse, Pistachios
One Bite Kansas City Barbecue: Pulled Pork, Root Beer Slaw, Crispy Cup

AT THE FRONT BAR

Displays offering a quick, easy bite before heading into the main hall

Tapas and Mezze

Jerez-Ajo Crece: Cremini Mushrooms, Jimenez Sherry, Garlic
Manchego, Pamplona Chorizo, & Membrillo Canapes
Albondigas: Spanish Tapas Meatballs, Slivered Almonds
Insalata Di Mare: Seafood and Arugula Salad in Small Cups
Tortilla Espagnole
Stuffed Grape Leaves garnished with Lemon & Feta
Smokey Baba Ghanoush, Grilled Carrot Hummus with Parsley
Wine Bread, Pita

Open Source Frame Concept “Engaging Audiences in Public Spaces”

Always seeking to tie our work to the mission of Mural Arts, we have drawn from the Open Source project for inspiration. Set opposite the art auction, our Open Source motif, black and yellow frames, hold seasonal selections, some suspended on wire hooks and others placed on shelves built into the frames. These items are curated by chefs dressed in black t-shirts (or Open Source shirts if available) and black castro hats. Working at tables positioned behind the frames, each frame holds a single type of hors d’oeuvre which are larger and more substantive than butlered hors d’oeuvre.



The Gallery

Looking Forward to Summer

Salad On A Stick

Marinated Cherry Mozzarella, Grilled Zucchini, Fresh Basil, Cherry Tomatoes; Extra Virgin Olive Oil, Balsamic Drizzle

Asparagus Spring

Parma Prosciutto Wrapped, Smoked Salmon Wrapped, and Lemon Dusted; Bagna Cauda Aioli

Argentina Rodizio

Slow Cooked Chorizo Sausage and Sweet Peppers

Spice Rubbed Sirloin, Sweet Fried Plantains

Accompanying Sauces

Samba Salad: Greens, Avocado, Tomato, Hearts of Palm, Mango and Radish

In Boats & Glasses

Smoked Turkey Salad with Green Papaya Slaw & Peanuts

Grilled Shrimp, Couscous Flecked with Green Olives, String Beans,

Fennel, Toasted Pine Nuts and Mint in Champagne Vinaigrette

Local Tomato and Garden Vegetable Gazpacho

Lancaster Ham Pot Pie with Biscuit

Bar Food on the Bar! Main Hall Bar Area Left

Quesadillas

(select three)

Buffalo Chicken, Jack Cheese, Blue Cheese Dip

Short Rib, Grilled Red Onions, Aged Cheddar,

Grilled Herbed Vegetables, Queso Fresco

Shrimp, Roast Corn & Poblano Peppers

Accompanied By:

Tortilla Chips, Pico de Gallo, Sour Cream, Bottled Hot Sauces



WALL BOWLS!

Under The Purple Chandeliers

—A Kaleidoscope Of Local Philly Tastes—

Featuring small bowls celebrating the vibrant flavors of Philadelphia's culturally diverse neighborhoods.

The Northeast Dumpling Affair

Beef Pelmeni, Grilled Port Richmond Kielbasa Coins, Dill Sour Cream

Thai on Tenth

Duck Confit, Red Curry Sauce, Grilled Pineapple Relish, Jasmine Rice

A Friendly Chaat in West Philly

Classic Street Snack of Spiced Chickpea Masala, Creamy Handmade Yogurt, Fiery Crunchies, Cooling Mint & Tamarind Chutneys

Mama's Sunday Sauce

Red Sunday Gravy with Beef and Pork, Shaved Pecorino
Orecchiette

Dessert

An Array of Butlered Pastries
La Colombe Coffee To- Go Back at the VW Bus