



Galathon 2022

Dinner Options

today's montessori



SALMON

Herb Grilled Salmon with Grilled Asparagus and Organic Brown Rice

A fresh Atlantic salmon filet seasoned with an herb mixture of organic basil, dill, and Italian parsley, then grilled to perfection and garnished with a lemon wedge; served with grilled asparagus and organic brown rice.

Arugula Almond Salad

Organic baby arugula topped with toasted sliced almonds, crunchy organic carrots, and crisp organic celery; served with herb dressing made from scratch.

Petite Chocolate Fantasy

A chocoholic's dream: chocolate cake layered with chocolate mousse and topped with chocolate ganache.

STEAK

Honey Chipotle Skirt Steak with Steamed Broccolini and Chive-Smashed Potatoes

All-natural grass-fed skirt steak grilled and glazed with a sweet and spicy, house-made honey chipotle sauce; served with steamed broccolini and rich, creamy, chive-smashed potatoes.

Blue Cheese and Grape Salad

Crumbled blue cheese, juicy organic grapes, and caramelized walnuts served over fresh, organic baby greens; from scratch balsamic vinaigrette comes on the side.

Greek Yogurt Cheesecake

A rich and creamy cheesecake made with all-natural Greek yogurt and served with house-made strawberry sauce and fresh strawberries.

CHICKEN

Italian Chicken Parmesan with Steamed Broccoli and Organic Penne Pasta

All-natural chicken cutlets rolled in organic panko, pan fried until crispy and golden, and then topped with melted provolone cheese and served with a traditional spicy arrabiata sauce; organic penne with house-made marinara sauce and steamed broccoli come on the side.

Caesar Salad

A classic salad of chopped romaine lettuce, house-baked croutons, and shaved parmesan cheese; served with a house-made and creamy lite Caesar dressing.

Tiramisu

A traditional Italian favorite of liquor infused sponge cake layered with chocolate and creamy custard; served with fresh berries and chocolate sauce.

VEGETARIAN

Vegan Powerhouse Enchiladas

Vegan enchiladas stuffed full of sweet potatoes, organic spinach, onions, sun-dried tomatoes, and black beans; paired with savory enchilada sauce and served with a spicy cilantro-lime crème.

Tex Mex Chopped Salad

Diced tomatoes, organic corn, house-shredded cheddar, and organic kidney beans served over tender organic greens with fresh-made spicy chipotle ranch.

Date and Cashew Butter Ball

Medjool dates blended with rich cashews and rolled; served with fresh berries.

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