



# Dinner Auction Menu

Shared Housing Services is proud to partner with *Cameron Catering* in providing delicious Hors d'œuvres and Dinner for our Tenth Annual Dinner Auction on March 17<sup>th</sup>, 2018 at the STAR Center in Tacoma. Recently voted "One of the Top Ten Best Caterers in Washington State", *Cameron Catering* features fresh, local Pacific Northwest ingredients infused with global flavors. Here's a sneak peek at what will be served at the Dinner Auction.

## Hors d'œuvres

Saffron Poached Apricot and Goat Cheese Mousse on Belgian Endive with Toasted Pistachios  
Lamb Meatballs with Dates and Pomegranate Molasses  
Cucumber Cup with Romesco Sauce and Quinoa Tabbouleh

## Plated Dinner

### Starter Course

Hearts of romaine topped with oranges, radish batons, and citrus vinaigrette.

### Main Course - Predetermined choice of:

Pan seared chicken seasoned with thyme, sesame and sumac, topped with house-pickled lemons.

OR

Tender layers of phyllo stuffed with eggplant, olives, almonds, garbanzos, butternut squash, mint, cilantro, and parsley, drizzled with a Greek yogurt sauce.

Both entrées served with spiced Basmati rice and lentils with mint, olives and parsley.

Roasted asparagus with green zataar, and pita bread with hummus.

## Dessert

The yearly *Dessert Dash* will titillate your taste buds to bid wholeheartedly for the annual array of cakes, tarts, pastries, sweets, cheesecakes, tortes, and surprise baked goods to end the evening meal on a sweet note of contentment.

