

SUNYLA 2017 Conference

*The Global Library: Diversity through Collections, Spaces, & Services
June 15, 2017*

International Culinary Tour

A Taste of Italy & the Mediterranean

Antipasti

the host's culinary valentine, a sumptuous invitation to the feast that is to follow

*Classic Assorted Sliced Meats & Cheeses
Fire Roasted Vegetables with Heirloom Tomatoes & Basil
Selection of olives
Display of artisan Italian Breads*

Piattini – Small Plates

Insalata Caprese

Roasted cauliflower, fresh mint & pomegranate (VG)

Bucatini & Homemade Meatballs

Shrimp Scampi

A Taste of the Middle East

*Fresh Pita, & Za'tar Grilled Flatbreads, Assorted Hummus
Baba Ghannouj with Labaheh Tabouleh, Green Pea Falafel, Tzatziki
Traditional Chicken & Lamb Kabobs
Zeytinyagli Ispanak Spinach with tomato pasta and onion
Assorted Dolmas
Rice & ground beef stuffed grape leaves & peppers
Baklava
Semolina cake with sweet syrup*

Beverages

Turkish Coffee, Egyptian Lemonade, Egyptian Harjady Hibiscus Tea

A Taste of Latin & South America

*Chicken Mole, Saffron Rice & Peas
Churasco Skirt Steak, Chimichurri Sauce
BBQ Brisket, Orange Fennel Slaw, Chipolte Salsa
Vegetables de Creole
Platanos with Farmers Cheese
Tropical Fruit Salad
Tres Leches Torta with Fresh Berries*

Beverages

Limonada Con Soda, Pineapple Mango Refresco

A Taste of Asia - Pacific

Green Salad, ginger dressing pineapple salsa

Satay of Beef & Salmon

Jerk Chicken

Balinese BBQ Pork Spare Ribs

Kalua Pork, Hawaiian Sweet Rolls

Fried Polynesian Rice

Shanghai Noodles, golden garlic and soft tofu

Gingered Sugar Snap Peas

Pan Fried Vegetarian Dumplings

Pineapple Upside Down Cakes, Guava Coconut Cupcakes, Fire & Ice Pineapple

Beverages

Calamasi lemonade, Pina Colada Mocktail, Luau Punch

A Taste of Europe

Tour de France

Frisse Salad Bacon, Roquefort & Lemon Vinaigrette

Bouillabase

Stuffed Pork Loin of Pork Provencale

Duck Confit Potato Hash

Haricot Vert

Roasted Pear Tarts, Crème Anglaise

Beverages

Lorina Sparking French Lemonade, Chilled Perrier

Taste of Spain

Sopa de Ajo Blanco

Paella Valencia

Spanish Macaroni Casserette

Chef's Table- Tapa's

Serrano ham & Manchego Monte Cristo, Octopus, Purple Potato, Paprika Aioli

Saffron Potato Crouquette, Sofrito Pork Shoulder, Garlic Crostini

Stuffed Peppadew, Zabra Goat Cheese, Aged Sherry Vinegar

Beverages

Mango Aqua Fresca, Valencian Horchata