

SoCalBio Networking Forum

December 15, 2009

UCLA Faculty Center

As the last event of the year, SoCalBio is offering a festive Holiday Dinner Business Mixer. We farewell 2009 and salute a prosperous new year to everyone. Thank you for your participation in our events through the year. Please join us on a special holiday event.

Holiday Dinner Buffet Menu:

HORS D' OEUVRES STATION:

Assorted Hot Hors d' Oeuvres (Chef's Choice)
Russian Eggs w/fresh chives
Salmon Gravlax on Pumpnickel bread
Sauteed Mini Crabcakes with chipotle aioli
Vegetable Samosa with mint chutney
Endive with blue cheese and spiced nuts
Crab Stuffed Cremini Mushrooms

SEAFOOD STATION:

Shrimp Cocktail Bowl
Fresh Oysters on the Half Shell
Clams on the Half Shell

SALAD STATION:

Mixed Green Salad w/ assorted dressings
Italian Pasta Salad
Greek Salad

PASTA STATION:

Tri-color Fusilli and Penne Pasta
Pomodoro, Pesto and Alfredo Sauce
Mushrooms, Blk. Olives, Garlic, Baby Eggplant,
Bell Peppers, Capers, Plum
Tomato, Parmesan Cheese, Onion and Spinach

CARVING STATION:

Roasted Double Breast of Turkey w/cranberry sauce and apple compote
Roasted Prime Rib Au Jus with Condiments
Broiled Breast of Chicken with Madeira and Mushroom Sauce
Grilled Fillet of Salmon with sauces on the side-
Champagne Sauce, Pineapple
Salsa and Tomato Confetti

SIDES:

Roasted Potatoes
Saffron Rice
Grilled Mixed Vegetables
Fresh Fruit Board
Assorted Domestic Cheese and Crackers Board

DESSERTS:

Assorted Cakes, Pies and Pastries
Two 100 Balls Croquenbouche
Assorted Bouche De Noel
Coffee, Mocha and Hazelnut X-mas Log
Assorted X-mas Cookies
Chocolate Brownies