



BRIDGE THE GAP GALA

**DRIVE-THRU
EDITION**

DINNER MENU VEGETARIAN

First Course *(Artisanal Plate)*

Assorted Pickled Seasonal Vegetables,
Dried Fruits & Olive Oil Crostini (vegan)

Second Course *(Soup)*

Fall Squash & Root Vegetable
Potage (vegan)

Third Course *(Main)*

Manicotti alla Fiorentina – Bloomsdale Spinach, Porcini
Mushroom, Truffle Tremor Mornay Sauce (vegetarian)

Fourth Course *(Dessert)*

Heirloom Apple
& Berry Crisp (vegan)

Final Course *(Mignardises)*

Assorted Pâté de Fruit (vegan)
& Chocolate Truffles (vegetarian)

We hope you find this year's Gala a celebration of food, wine, and community!

Each meal has been lovingly prepared by our cadre of chefs who have worked for some of the Bay Area's most iconic venues, including Bridges Restaurant, DoubleTree San Jose, Fairmont San Jose, Flik Hospitality, Hotel De Anza, Levi's Stadium, Oracle Park, Sandi's Catering, San Jose Marriott and Team San Jose.

These chefs have been working with us to provide meals to tens of thousands of our neighbors affected by the COVID pandemic. Many lost their jobs after being employed for years by local hotels, restaurants, and entertainment venues. When they found themselves out of work, they generously chose to join Hunger at Home's COVID relief effort as part of our culinary team. Since March, we have produced and distributed 2 million meals to our neighbors in need. Our hope is that each meal conveys our passion for making delicious, high quality meals for you and those facing food insecurity in our community.

Our generous food and beverage donors also enable Hunger at Home to provide this meal to you at minimal cost and maximum quality. Without these donors, we could not continue to operate our COVID relief effort and do the crucial work we do every day.

Cheers and thank you!





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COURSE	MENU ITEM NAME	SERVING AND REHEATING INSTRUCTIONS	VESSEL(S)
1	Assorted Pickled Seasonal Vegetables, Dried Fruits & Olive Oil Crostini	Keep refrigerated. Serve cold or room temperature. Note: Place crostini in toaster oven for 2-3 minutes for best texture	1st course is pre-plated on a compostable and recyclable bamboo plate and ready to eat for your convenience.
2	Fall Squash and Root Vegetable Potage	Keep refrigerated. Reheating Instructions Microwave: Remove lid from container. Cover container with a paper napkin or microwaveable plate cover. Reheat on high for 1-2 minutes. Stir the soup in the container. Continue to reheat in microwave for an additional 1-2 minutes until internal temperature reaches 165°F. Do not boil. Stove Top: Pour soup from container into a small saucepan (2 quart or larger). Reheat on medium heat for 4-5 minutes until internal temperature reaches 165°F. Stir continuously to avoid scorching soup. Do not boil.	2nd course is provided in a microwaveable, reusable, and recyclable deli container. Please enjoy soup in provided compostable bowl. Note: For added flavor and to enhance your enjoyment, top soup with a dash of fresh ground black pepper and ½ teaspoon of quality olive oil.
3	Manicotti alla Fiorentina Bloomsdale Spinach, Porcini Mushrooms, Truffle Tremor Mornay Sauce	Keep refrigerated. Reheating Instructions Pasta Microwave: Remove plastic wrap from plate. Cover plate with a paper napkin or microwaveable plate cover. Reheat on high for 3-4 minutes until internal temperature reaches 165°F. Do not overheat. Sauce Microwave: Remove lid from container. Cover container with a paper napkin or microwaveable plate cover. Reheat on high for 1-2 minutes. Stir the soup in the container. Continue to reheat in microwave for an additional 1-2 minutes until internal temperature reaches 165°F. Do not boil. Stove Top: Pour soup from container into a small saucepan (2 quart or larger). Reheat on medium heat for 4-5 minutes until internal temperature reaches 165°F. Stir continuously to avoid scorching soup. Do not boil	3rd course is pre-plated on a compostable and recyclable bamboo plate and ready to reheat for your convenience. Once pasta and sauce are hot, carefully pour heated sauce over the pasta. Note: For added flavor and to enhance your enjoyment, top with your favorite chopped fresh herbs, red pepper chili flakes and ½ teaspoon of quality olive oil.
4	Heirloom Apple and Berry Crisp	Keep refrigerated. Reheating Instructions Microwave: Remove lid from container. Cover container with a paper napkin or microwaveable plate cover. Reheat on high for 2-4 minutes until internal temperature reaches 165°F. Do not overheat. Finish crisp by adding room temperature crisp topping overtop the hot crisp filling.	4th course is provided in microwaveable, reusable, and recyclable deli containers. Note: For added flavor and to enhance your enjoyment, top with a spoonful with whipped cream or crème fraiche.
5	Mignardises	Keep refrigerated. Prior to enjoying, allow assorted variety of truffles and delices to sit at room temperature for 10-15 minutes. ¡Salud!	5th course is pre-plated on a compostable and recyclable bamboo plate and ready to eat for your convenience.