

Event Timeline:

- 5:30 – 6:30pm VIP Reception in Promenade Room
- 6:00 – 6:45pm General Reception on outdoor Veranda Terrace and Promenade
- 6:45 – 7:15pm Honoree Awards and Fund a Need Auction
- 7:15 – 8:15pm Closing Reception

Hospitality Details:**Hosted Beverage Service:**

- Henriot Champagne for VIP Reception
- Patron Tequila tasting
- Signature Cocktail: Paloma
- NA options: Soft Drinks, Mineral Waters & IZZE Sparkling Juice
- Red, White & Rose Wines:
 - Miraval Jolie-Pitt Rose de Provence 2019
 - TBD

VIP Reception Ferry Building Station 5:30-6:30pm

- Crudité ~ Delta Asparagus, Carrot, Broccolini, Radish, Endive, Greek Yogurt & Cucumber Dip
- Roasted Spring Vegetable Salad ~ Frisée, Smoked Beech Mushroom, Hazelnut, Coriander Vinaigrette
- Bay Shrimp Louis Salad ~ Gem Lettuce, Asparagus, Scallion, Olive, Egg, Louis Dressing

Passed Appetizers VIP and General Reception 5:30-6:45pm

- Harissa Roasted Cauliflower with Beet Hummus & Toasted Pita
- Korean Short Rib Meatball Skewer with kimchi aioli (GF)
- Vegetable Samosa with spicy aioli
- Crab Cake with cured tomato remoulade
- Ratatouille Puff (vegan)

North Beach Risotto Station 6:15-6:45pm and 7:15-8:15pm

- Saffron Risotto with Bay Shrimp & Shishito Pepper
- Vegan Roasted Vegetable Risotto
- Herb Focaccia Garlic Bread, Parmesan

Post-Program General Reception 7:15pm:**Cheese Board & Petite Sweets**

- Raspberry Almond Cake
- Espresso Éclair
- Caramel Apple Tart
- Berry Panna Cotta