

TASTE THE DREAM VIRTUAL GALA 2021



Thank you to University Health and all of our sponsors and guests

Schedule

Opening Remarks from President and CEO

National Anthem

Invocation

Remarks from Chairman of the Board

Remarks from Mayor Ron Nirenberg

Welcome from President and CEO

Tito's Handmade Vodka Signature Drink
Demonstration

Hors d'oeuvre Demonstration from
Rosemary's Catering

SAGE Back Office Program Story

Appetizer Demonstration from Sweet Yams

Bexar County/SAGE Emergency Fund Story

Entrée Demonstration from Matter of Taste
Catering

SAGE Storefront Grant Story

Dessert Demonstration from St. Philip's
College Culinary Arts



For the full program go to
tastethedreamsa.org/welcome
or contact our concierge service
at 210.248.9178 ext 222 if you
have any questions or concerns



Welcome to our Masquerade Gala

Join us tonight as we don a different kind of mask— not the kind that has become such a huge part of our daily routines, but the kind that represents a fun and lively celebration. We wanted to give the other half of your face a break! So, get ready to Mask, Care and Aid with us! (See what we did there?)

Now, let's break down what we mean by **Mask, Care, and Aid!**

We have included the **Mask** — that part was easy. You are providing the **Care** — you deserve a night of self-care with fantastic food, friends and fun! Finally, there's the **Aid**. By supporting us tonight, you are directly assisting us in our work to achieve an informed, vibrant and thriving Eastside of San Antonio.

Let's get cooking! Enjoy the **Mask, Care, Aid** Masquerade gala as you stay in tonight to protect yourselves and our communities from COVID-19.

Meal Instructions

Shrimp Meltaways

Preheat oven to broil, scoop shrimp mix onto crostini and bake for 1 minute until mix starts bubbling. Remove and garnish with chives.

Salmon Ceviche

In a bowl, gently combine ceviche and cabbage mix and plate. Dice avocado and top along with tomato and cilantro, drizzle with sauce and enjoy with blue corn chips.

Steak Au Poivre

Preheat oven to 275°, bake only steak and potatoes for 10 minutes. Remove from oven and add asparagus and tomatoes, bake for an additional 5-10 minutes depending on preference.

Heat sauce in microwave for 45-60 seconds. Remove pan from oven and plate, pour sauce over steak and sprinkle parmesan over asparagus and tomatoes.

Butternut Risotto

Pour half of the vegetable stock in container and heat in microwave for 30 seconds. Stir risotto and pour remaining vegetable stock as needed to reach creamy consistency.

Place back in microwave for 30 seconds or until hot. Plate and garnish with maple glazed pecans and drizzle leek oil.

Strawberry Mille Feuille

Halve strawberries and cut to roughly the same height. Cut tips of pastry bags filled with whipped cream and chocolate ganache.

Lay down first pastry rectangle on your serving dish and pipe dots of whipped cream, leaving gaps to place strawberries. Place second pastry rectangle on top and repeat with whip cream and strawberries. Place third rectangle on top and decorate with remaining strawberries, whipped cream, and ganache.