

# FOUNDERS' CIRCLE ROUNDTABLE

# MENU

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## DRINKS

### ITALIAN SODA & WINES

Variety of Assorted  
Reds & Whites

## APPETIZERS

### ITALIAN CHARCUTERIE BOARD

Caprese Salad, Olives and Artichokes,  
Meat and Cheese, Dried Fruit and Nuts

### CAESAR SALAD FROM SCRATCH

Romaine Lettuce, Homemade Croutons,  
Homemade Caesar Dressing



## MAIN COURSE

### HOMEMADE PASTA & SAUCE

Corsetti and Tortellini  
Marinara and Pesto Sauce

### SOURDOUGH BREAD

Served with Olive Oil and Balsamic Vinegar



## DESSERT

### TIRAMISU AND SPUMONI ICE CREAM

Ladyfinger pastries dipped in coffee layered with sugar,  
mascarpone and cocoa.  
Layered, molded gelato contained candied fruits and nuts.



# RECIPES

WE PREP. WE COOK. WE EAT. WE BLOOM.

## CAESAR SALAD RECIPE (FOR 25 PEOPLE)

### *Salad Ingredients*

- 4 large heads of romaine lettuce (torn)
- 4 cups homemade croutons (see below)
- 2 cups freshly grated Parmesan cheese
- Freshly ground black pepper

### *Crouton Ingredients*

- 1 loaf of French or Italian bread, cut into cubes
- ¼ cup melted butter
- ¼ cup olive oil
- 2 cloves of minced garlic
- Salt and pepper

### *Dressing Ingredients*

- 1 cup mayonnaise
- 2 tablespoons anchovy paste
- Juice of 2 lemons
- 2 teaspoons Dijon mustard
- 1 teaspoon Worcestershire sauce
- Salt and pepper to taste

### *Cooking Instructions*

1. Make the Croutons:
  - Preheat the oven to 375°F (190°C).
  - Toss the bread cubes with melted butter, olive oil, minced garlic, salt, and pepper.
  - Spread them in an even layer on a baking sheet.
  - Bake for 15 minutes or until golden brown.
2. Prepare the Caesar Dressing:
  - Whisk together the mayonnaise, anchovy paste, lemon juice, Dijon mustard, Worcestershire sauce, salt, and pepper.
  - Adjust seasoning to taste.
3. Assemble the Salad:
  - In a large bowl, combine the torn romaine lettuce, homemade croutons, and grated Parmesan cheese.
  - Drizzle dressing and toss together.
  - Finish with a generous sprinkle of freshly ground black pepper.

## TORTELLINI RECIPE (FOR 25 PEOPLE)

### *Dough Ingredients*

- 150 g (1 cup) of "00" soft wheat flour
- 150 g (1 cup) of durum wheat flour (semolina flour) + more for dusting
- 3 eggs (at least 70 g or 2.5 oz each)

### *Filling Ingredients*

- 100 g (3.5 oz) of pork loin
- 100 g (3.5 oz) of Mortadella (single slice)
- 100 g (3.5 oz) of Parma Ham (single slice)
- 100 g (1 cup) of Parmigiano Reggiano (grated)

### *Cooking Instructions*

1. Prepare the Filling:
  - Finely chop loin, Mortadella, and Parma Ham.
  - Mix with the grated Parmigiano Reggiano.
  - Refrigerate filling for 24 hours.
2. Make the Pasta Dough:
  - Combine the "00" flour and durum wheat flour.
  - Create well in center and crack the eggs into it.
  - Add flour into the eggs until dough forms.
  - Knead the dough until smooth, then cover and let it rest for 30 minutes.
3. Roll out the Dough:
  - Divide the dough into smaller portions.
  - Roll each portion into thin sheets using a pasta machine or rolling pin.
  - Cut sheets into 3-4 cm (1.2-1.6 inch) squares.
4. Shape the Tortellini:
  - Place 1 tsp of filling in the center of each square.
  - Fold square into a triangle, sealing the edges.
  - Bring two corners of the triangle together, forming a ring.
  - Pinch the ends to close the tortellini.
5. Cook the Tortellini:
  - Boil the tortellini in salted water until they float to the surface (about 2-3 minutes).
  - Serve with your favorite sauce (cream, Bolognese, or broth).

CUISINE CURATED BY:

*Kevin Espirito*

# RECIPES CONTINUED

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## ITALIAN CHARCUTERIE BOARD

### *Caprese Salad Ingredients*

- Fresh tomatoes
- Sliced mozzarella
- Fresh basil leaves
- Balsamic glaze

### *Olives and Artichokes Ingredients*

- Kalamata olives
- Green olives
- Artichokes

### *Meats and Cheeses Ingredients*

- Salami (cured and aged sausage)
- Prosciutto (thinly sliced)
- Soppressata (Southern Italian favorite)
- Taleggio cheese (creamy)
- Pecorino Romano cheese (aged)
- Fresh mozzarella balls (Ciliegine size)

### *Other Ingredients*

- Dried figs
- Pistachios
- Hazelnuts
- Garlic-roasted tomatoes
- Giardiniera (pickled vegetables)
- Toasted Italian bread or crostini
- Crackers

### *Instructions*

1. Make Caprese:
  - Arrange fresh tomato slices, mozzarella, and basil leaves on the charcuterie board.
  - Drizzle with balsamic glaze.

2. Add Olives and Artichokes:

- Place Kalamata olives, green olives, and artichokes in small bowls
- Locate those bowls across the board.

3. Arrange Meats and Cheeses:

- Arrange the cured meats (salami, prosciutto, soppressata) around the board.
- Add the Taleggio and Pecorino Romano cheeses.
- Scatter fresh mozzarella balls.

4. Fill in Gaps:

- Place dried figs, pistachios, and hazelnuts on the board.
- Add garlic-roasted tomatoes and giardiniera.
- Arrange toasted Italian bread or crostini.
- Fill any remaining gaps with crackers.

## ITALIAN SODA

### *Ingredients*

- Flavored syrups (such as Torani)
- Ice
- Club soda or sparkling water
- Heavy cream or half-and-half
- Optional toppings: Maraschino cherries, lime slices, lemon wedges, or other fruit

### *Instructions*

- Fill a large glass with ice.
- Add flavored syrup (about 1.5 ounces).
- Slowly pour in club soda.
- Stir gently.
- Top with cream (1-1 ½ ounces)
- Garnish with Maraschino cherries or other fruit.

ALSO UNIQUELY INSPIRED  
BY THE IMPERCEPTIBLE  
MIND OF:

*Kevin Espirito*



# THANK YOU

## GRAZIE!

From the very beginning, our Founders' Circle members helped us get started on our journey as an organization with guidance, encouragement, and philanthropic support.

As a member, your efforts launched us on an incredible trajectory that has led to unparalleled growth and an undeniable impact on communities across the state and the entire Midwest.

We can't wait to have you walk alongside us again as we embark on an exciting new path toward our new home—the We Bloom Center for Growth.

With your support, we are founding the next chapter in our history!

