

Global Connections invites you to

Passport on a Plate:

Discover the Essence of Southeast Asia

A Celebration of Culture and Cuisine



Sunday, March 26, 2017 5:30 p.m.

The Nittany Lion Inn Ballroom

Join Us for an Eclectic Journey into the
Culinary and Cultural Traditions
of Southeast Asia



You're invited to
Discover the Essence of
Southeast Asia

The Nittany Lion Inn Ballroom
200 W. Park Ave
State College, PA

March 26, 2017

Program Emcee: David Price
Executive Chef: Marissa Schaeffer of
The Nittany Lion Inn

Reception and Silent Auction: 5:30
Dinner, Tablescapes, and Entertainment: 6:30 - 9:00

\$150.00 per person. Space is limited to 200 guests. Deadline to
purchase tickets is **March 12 or until the event is sold out.**

RSVPs and payment by check should be sent to:
Global Connections
314 Boucke Building
University Park, PA 16802
(814) 863-3927 gc-cc@psu.edu

RSVPs and payment by credit card are also available online
at www.gc-cc.org/passport-on-a-plate

Reception

Vietnam

Summer Rolls - Chilled rice paper stuffed with noodles, marinated vegetables, mint, and basil with a peanut dipping sauce

Philippines

Kinilaw Bites - Ceviche-style fish and shrimp with lime, coconut milk, garlic, and ginger

Burma

Mohinga Soup Shots - A hot and sour noodle soup with lemongrass, chili, and shrimp

Indonesia/Burma/Cambodia

Satays - Chicken satay, a mushroom stuffed pork satay, and grilled squid satay with dipping sauce

Dinner

Laos

A duet of salad bites served in lettuce cups

Traditional Green Papaya Salad and Chicken Larb

Guests pre-select one entrée

Indonesia

Beef Rendang - Slow-cooked beef short ribs in a house-made coconut milk curry; served with turmeric rice and sautéed garlic greens

Laos

Bass steamed in a banana leaf with a sauce of lemongrass, basil, kafir lime leaves, and spring onions; served with kaho

Burma

Crispy tofu stuffed with a cabbage, coriander, and carrot vegetable salad with a tamarind sauce; served with Burmese biryani rice and sautéed garlic greens

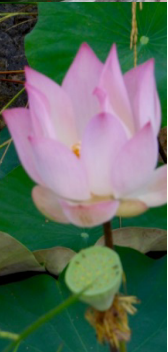
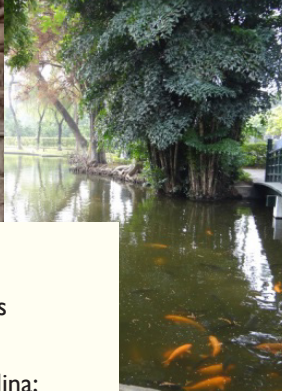
Dessert

Vietnam

Bahn Flan

French-influenced crème caramel with flavors of coconut and lemon-grass





SILENT AUCTION:

Consider and bid on numerous fantastic items including (but not limited to):

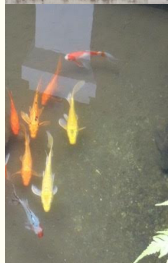
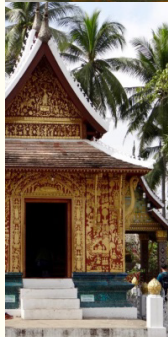
Refreshing Retreats to Charleston, South Carolina; New Jersey shore condo; and a lake cabin in Maine.

Culinary Adventures - In-home dinners, cooking classes, and dining gift certificates.

Renew Yourself with golf and spa packages.

Timeless Treasures - Two autographed items by world-renowned Penn State Distinguished Alumnus photographer Steve McCurry; Murano blown glass; Tahitian pearl necklace.

Delightful Designs - Landscaping consultation, designer clothing, and arts.



ENTERTAINMENT:

Penn State students representing their Southeast Asian countries with traditional dance, music, and the costumes of their regions.

TABLESCAPE DESIGNS:

Created and donated by local businesses, individuals, and organizations.

