

Gala Dinner Program
25th Anniversary AmCham



CELEBRATING THE PAST.
INSPIRING **THE FUTURE.**

Gala Dinner Program

19:00 – 20:00	Guest Arrival & Welcome Reception Guests arrive and are welcomed in the main hall
20:00 – 20:05	National Anthems National Anthem of the Republic of Albania National Anthem of the United States of America
20:05 – 20:15	Opening Remarks – Executive Director of AmCham Mr. Neritan Mullaj Welcome Remarks and the 25th Anniversary Address
20:15 – 20:20	Remarks, President of AmCham Albania Mr. Grant Van Cleve
20:20 – 20:25	Remarks, President of the Republic of Albania His Excellency Mr. Bajram Begaj
20:25 – 20:30	Remarks, Chargé d’Affaires of the U.S. Embassy in Tirana Mrs. Nancy VanHorn
20:30 – 21:30	Elton Deda Band, Live Performance, gala-appropriate musical repertoire and dancing
21:30 – 21:45	Awards Ceremony – 25th Anniversary Awards Presented by AmCham Leadership 25 Years Member Award In Memoriam: Honouring the founders who are no longer with us
21:45 – 23:30	Elton Deda Band – Live Performance, DJ Performance & Dancing
23:30	Closing Moment Closing remarks by moderator Neritan Mullaj

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PLATINIUM



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A Night of Flavour & Elegance

*A curated culinary journey for the 25th
Anniversary Gala of AmCham Albania*



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Prelude of Flavours – Antipasti

A Harmonious beginning where freshness meets finesse:

Avocado tartare paired with burrata cheese, fresh physalis, and a delicate raspberry cream.

A smooth, modern start that invites the palate forward with gentle harmony.

Sharing the Table - Middle Course Platters

Served 1 platter per 4–5 guests, inviting conversation, presence, and shared enjoyment.

Quinoa Rhapsody

A fresh blend of quinoa, arugula and dried fruits - light, textured, and subtly sweet.

Mini Cheese Steak Ensemble

Mini beef bites, whole-grain dinkel bread with brie, and bright green pistachios - a layered trio crafted to surprise and satisfy.

A Touch of Art - First Course

Fresh ricotta & spinach ravioli, enriched with a silky porcini sauce and perfumed with black truffle.

A plate where finesse meets depth, and every note lingers.

The Heart of the Evening - Main Course

Tender tagliata of beef, infused with thyme and served with potatoes, baby carrots, asparagus, mushrooms, and a smooth celery cream.

A confident harmony of texture, aroma, and balance.

Sweet Finale - Dessert

A classic vanilla cheesecake, smooth and timeless — a gentle finish to a refined dining experience.

“A moment to savor, an evening to remember.”