

STATIONS

GRAZING

DOMESTIC & IMPORTED CHEESE DISPLAY WITH
CHARCUTERIE, FRESH SEASONAL FRUIT &
BERRIES. GOURMET NUTS, DRIED FRUIT,
MUSTARD, FIG JAM. SERVED WITH
FINE CRACKERS & ARTISAN BREADS

ANTIPASTO

PROSCIUTTO, SOPRESSATA, SALAMI,
ROSEMARY HAM, IMPORTED CHEESES,
CLASSIC BRUSCHETTA, GRILLED
VEGETABLES, IMPORTED
OLIVES AND GOURMET NUTS.
SERVED WITH ARTISAN BREAD AND CRACKERS

MEDITERRANEAN

HUMMUS, TABBOULEH, ROASTED EGGPLANT,
ROASTED PEPPERS, FALAFEL, KIBBEH
FETA CHEESE, IMPORTED OLIVES &
SPANAKOPITA. ASSORTED PITA

DIM SUM

SHRIMP SHUMAI, BBQ PORK BUNS, SPRING
ROLLS, CHICKEN POTSTICKERS,

SUSHI

ASSORTMENT OF CALIFORNIA, TEKKA,
RAINBOW, SHRIMP TEMPURA, &
SALMON CREAM CHEESE ROLLS.
SERVED WITH WASABI, SOY SAUCE & PICKLED
GINGER.

STATIONS

GUADALAJARA

CHICKEN AL PASTOR TACOS

ACHIOTE MARINADE, CHARRED PINEAPPLE, CRISPY KALE, PICKLED RED ONION, AVOCADO-TOMATILLO SAUCE

CARNE ASADA

- CHAR-GRILLED ANGUS STEAK, PICO DE GALLO, CHIPOTLE, QUESO MIXTO, TOPPED WITH FRESH CILANTRO AND LIME CARNITAS

SLOW ROASTED PORK SHOULDER

CRUMBLED COTIJA CHEESE, CHOPPED WHITE ONION, MEXICAN CREMA, GUACAMOLE.

BAJA SHRIMP

ACHIOTE SEARED SHRIMP, RAINBOW CITRUS SLAW, CHIPOTLE AIOLI, GUACAMOLE. GRILLED VEGETABLES AND COTIJA CHEESE, ROASTED POBLANO PEPPER SAUCE

ZESTY MEXICAN RICE, HOMESTYLE REFRIED BEANS BLUE & YELLOW TORTILLA CHIPS, GUACAMOLE, FRESH CILANTRO & PICO DE GALLO

HAVANA

GARLIC-LIME & CUMIN SLOW-ROASTED PORK ENCHILADO DE CAMARONES

(SHRIMP CREOLE)

ROPA VIEJA

CARIBBEAN BLACK BEANS & RICE

BROWN-SUGAR BAKED SWEET PLANTAINS

SPANISH TAPAS

PATATAS BRAVAS, TORTILLA ESPANOLA, MANCHEGO & CHORIZO CANTIMPALO, GARLIC SHRIMP, GARBANZOS REFritos (CHICKPEA STEW)

STATIONS

RAW BAR OYSTER STATION

MULTI-LEVEL SETTING WITH ICE SLAB SHELVES,
SILVER TRAYS WITH CRUSHED ICE FOR
ADDITIONAL OYSTERS (PREMIUM EAST & WEST
VARIETIES). SHRIMP COCKTAIL
SAUCES: COCKTAIL, HORSERADISH, MIGNONETTE
AND LEMONS (WHOLE AND CUT) MINI TABASCO
BOTTLES

MYKONOS

CRISPY FALAFEL, GYRO MEAT & LEMON-OREGANO
CHICKEN BREASTS,
TZATZIKI, TAHINI, TOMATOES, BLACK OLIVES,
AND CRUMBLED FETA
MEDITERRANEAN MUSTARD-FRESH HERB
POTATO SALAD
FATTOUSH SALAD WITH GARBANZOS
LEMON RICE PILAF
GRILLED VEGETABLES

AMALFI COAST

BOWTIE PASTA WITH CHICKEN AND CHORIZO IN A
PINK SAUCE
GRILLED VEGETABLE PESTO PENNE PASTA
WILD MUSHROOM RISOTTO
ITALIAN BASIL MINI MEATBALLS
ARANCINI, WITH BASIL MARINARA

CARVING STATION

CHOICE OF:

CHURRASCO WITH CHIMICHURRI
ROSEMARY-GARLIC BEEF TENDERLOIN
WITH BEARNAISE, CABERNET REDUCTION OR
SAUTEED MUSHROOMS
MAPLE-TARRAGON GLAZED TURKEY
BROWN-SUGAR PINEAPPLE HAM
*UNIFORMED CHEF TO CARVE