SAMPLE MENU
FULL-SERVICE

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SAMPLE MENU

BUTLERED HORS D'OEUVRES

GF—Gluten Free V —Vegetarian VG —Vegan DF– Dairy Free

PORK BELLY BROCHETTE (GF)
Cherry Braised Pork Belly, Scallion, Soy Glaze

LOBSTER & CHORIZO PAELLA CROQUETTE
Lobster, Spanish Chorizo, Spinach, Saffron Rice, Smoked Paprika Aioli

VEGAN MOROCCAN ARTICHOKE, ASPARAGUS & SULTANA CAPONATA
Za'atar Lavash, Tomato Jam, Orange Blossom Essence

VEGAN MEDITERRANEAN FINE HERB FALAFEL (GF)
Roasted Spring Radish, Tahini &Fresh Herb Pesto

SHRIMP PO BO BAO BUN (GF)
Tabasco Remoulade, Blackened Shrimp, Lettuce, Tomato

VEGAN TEMPURA MAITAKE MUSHROOMS (GF)
Yuzu Aioli, Radish Escabeche

HONEY & CITRUS COMPRESSED MELON (GF)
Goat Cheese, Balsamic Pearls

ROASTED KABOCHA SQUASH TOAST
Whipped Ricotta, Apple Cider Vinegar, Candied Walnuts

BUTTERNUT SQUASH ARANCINI (V)
Chives, Maple Crème Fraiche

KOREAN BBQ BEEF SKEWER (GF) (GF)
Gochujang Aioli, Bulgogi Marinade, Micro Cilantro

MINI LOBSTER ROLL
Celery Seed Aioli, Brioche, Old Bay Poached Lobster

BRAISED CHICKEN AREPA (GF)
Cheese Stuffed Arepa, Chicken Ropa Veja, Avocado Aioli, Radish, Shaved Cabbage

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STATIONARY HORS D'OEUVRES

ANTIPASTO DISPLAY

Prima Donna Maille Grainy Mustard (Holland - cow)
Chevre Cider Poached Pears (France - goat)
Manchego Quince Paste (Spain - sheep)
Saint Andre Sour Cherry Compote (France - cow)
Buttermilk Bleu Affine Fresh Berries (USA - cow)
Grilled Vegetable & Long Stem Artichokes Shaved Parmesan & Balsamic Drizzle
Cured Olives Lemon, Olive Oil & Sage
Mixed Nuts Cashews, Almonds & Pecans
Pickles Gherkins, Pickles & Jardinière
Assorted Dry Cured & Smoked Meats
Prosciutto de Parma, Chorizo, Peppered Salami, Soppressata
Assorted Home Baked Crackers Including Cheddar Sables, Manchego Tuile & Olive Palmier, Flat Breads & Savory Biscotti

BURRATA BAR

Individual Petite Burrata Displayed with Toppings & Add-Ins
Blistered Teardrop Tomatoes, Brown Sugar Pancetta, Black Pepper-Sea Salt, Grilled Asparagus, Red Pepper Flakes, Parmesan Pesto, Basil Chiffonade, Agrodolce Figs, Honey, Balsamic, Olive Oil, Truffle Oil, Toasted Pistachios, Mint, Homemade Crackers, Herb Croutes

**Station Alternative - Fresh Mozzarella Made at Station for Additional Action Fee*

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DINNER STATIONS

MEDITERRANEAN KABOB STAND

Marinated Wood Grilled Chicken,
Flank Steak & Vegetable Kabobs
Trio of Dipping Sauces: Cilantro Pesto,
Lemon Mint Chutney & Harissa Smoked Tomato Relish
Couscous & Lentil Pilaf
with Dried Currants, Apricots & Marcona Almonds
Chopped Aegean Salad
Romaine, Kale, Tomatoes, Cucumbers, Goat Cheese, Olives,
Crispy Chickpeas & Pepperoncini with Lemon &
Olive Oil Vinaigrette
Za'atar Spiced Roasted Red Pepper Hummus
Baked Pita & Assorted Flatbreads for dipping

STREET TACO SMALL PLATES STATION

A Selection of Pre-Assembled Tacos,
Displayed for Guests to Grab & Go
Served with Fresh Limes
Chicken Tinga
Queso Fresco, Lime Crema, Shredded Lettuce, Salsa Roja
Carne Asada
Hanger Steak, Guacamole, Poblano-Tomatillo Salsa,
Queso Fresco
Roasted Vegetable & Lentil Mixto
Chipotle Crema & Queso Fresco Crumble

POKE CART

Sesame-Sriracha Tuna Poke Bowl
Pineapple, Avocado, Jícama, Jalapeno, Coconut Black Rice,
Micro Sorel & Lightly Sugared Plantain Crisp,
Sesame-Sriracha Sauce
Yuzu Ginger Shrimp Poke Bowl
Mango, Avocado, Watermelon Radish, Shishito Pepper,
Ancient Grains Rice Blend with Quinoa, Micro Radish Sprouts,
Blue Corn Tortilla Chip & Yuzu Drizzle

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PLATED DINNER

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SALAD

Bibb, Watercress & Frisee Salad (GF) (V)
Pine Nuts, Manchego Cheese Tuile &
Heirloom Tomatoes with Fig-Balsamic Vinaigrette

ENTRÈES

Herb Crusted Beef Tenderloin
with Horseradish-Green Peppercorn Demi-Glace
Pan Seared Rockfish (Sea Bass)
with Fine Herb & Lemon Chimichurri
Accompanied by Grilled Asparagus with Toasted Onion Bread Crumbs & Farro Pilaf with Almonds & Pepper Confetti

VEGAN OPTION

Royal Trumpet "Scallops" (VG)
Royal Trumpet Grilled Mushroom "Scallops"
& Farro Risotto with Wild Mushrooms,
Celery Root Non-Dairy Fondue

PLATED DESSERT

White Chocolate Mousse Cake
Passion Fruit Curd and Raspberry Gelée

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SAMPLE MENU

BUFFET DINNER

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ENTRÈES

Char Grilled Ancho Crusted Flank Steak
With Garlic Chipotle Demi-Glace

Achiote Crusted Grilled Mahi
With Grilled Pineapple-Jalapeno-Saffron Salsa

Roasted Chayote Squash, Zucchini, Mushroom & Corn Au Gratin
With Chipotle Onion Cream

SIDES

Stewed Black Beans
with Sweet Garlic, Epazote & Cilantro

Spanish Mixed Green Salad
Jicama, Avocado, Queso Fresco, Candied Pumpkin Seeds & Blistered Tomatoes, Cumin-Lime Vinaigrette

DESSERT

Mini Churro Bar
Mini churros served with an assortment of glazes and toppings
Glazes: Cinnamon, Mocha, Chocolate
Toppings: Flaked Coconut, Crushed Almonds, Mini M&M's, Jimmies

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DESSERT STATIONS

CHOCOHOLIC STATION

Chocolate Dipped Housemade Vanilla Marshmallows
with Pretzel Rods, Oreo Cookies,
Fresh Strawberries, & Dried Fruits

One-Bite Smores Tarts

Fudge Brownies with Chocolate Icing

Double Chocolate Cookies

Chocolate Buttercrunch Toffee with Sea Salt

CRONUT BAR

House Made Cronuts with

Choose 3 Fillings:
Vanilla, Chocolate, Raspberry or Nutella

Choose 3 Glazes:
Chocolate, Salted Caramel, Mixed Berry,
Pistachio, Red Hot Cinnamon

Choose 3 Toppings:
Crispy Chocolate Pearls, Candied Almonds, Heath Bar Crumble,
Chocolate Jimmies, Rainbow Sprinkles, Toasted Coconut

SEASONAL MINIATURE PASTRIES

Examples include
Meyer Lemon Pot de Crème,
Vegan Pear & Coconut Panna Cotta,
Chocolate Hazelnut & Coffee Petite Gateaux,
Berry Charlotte, Strawberry-Apricot Mascarpone Cheesecake,
Tres Leches Cake, Lemon-Thyme Caramel Truffle & Chocolate
Salted Caramel Tarts

BOURBON BAR

Bourbon Pecan Pies in Jars
Bourbon-Vanilla Bread Pudding with Salted Caramel Drizzle
Old-Fashioned Chocolate Mousse Parfait with Bourbon
Whipped Cream

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