



THEME STATIONS

Caribbean Ceviches

Seafood Mango Ceviche

Coconut Lime Halibut Ceviche

Cilantro and Scallion Rock Shrimp Ceviche

Scallop Mandarin Ceviche

Served with Assorted Chips

\$16.00 per Guest

Asian Xiang

Sesame Greens with Miso Dressing

Grilled Korean Skirt Steak Kabob

Crisp Pork Dumplings with Sweet Shoyu

Shanghai Spring Rolls with Spiced Lime Sour Cream

California Roll and Veggie Sushi Rolls

\$20.00 per Guest

A Walk in the Park - Chef Tossed Salads in Wooden Bowls

Watercress, Avocado, Red Onion, Cherry Tomatoes, Sliced Almonds

and Mandarins with Citrus Dressing

Romaine and Greens with Black Olives, Tomatoes, Onions, Cucumbers

with Chipotle Cream Dressing

Arugula, Bocconcini, Roma Tomatoes and Toasted Pine Nuts with Basil Vinaigrette

\$14.00 per Guest

A 22% Service Charge and 7% Tax will apply
to all food and beverage consumption not included in the above prices.



ACTION STATIONS

Flavors of Puerto Rico*

Avocado Cod Salad on Plantain Chip

Chicharrones de Pollo with Rum Cocktail Sauce

Mini Mampostea'o Croquettes

Traditional Puerto Rican Fritter Action Station:

Cod Fritters, Corn Sorullitos and

Fried Local Cheese Bites

Served with Choice of Dipping Sauces

\$16.00 per Guest

Paella and Rice Station*

Choice of White and Yellow Basmati Rice

Condiments to Include:

Chicken, Pork, Shrimp, Scallops, Spanish Sausage

Red Kidney Beans, Pigeon Peas, Green Peas, Onions and Peppers

\$18.00 per Guest

Gondola di Venezia Pasta Station*

Choice of Penne and Tri-color Tortellini

Choice of Napolitana, Alfredo, Arrabiata and Cilantro Pesto Sauces

Condiments to Include Chicken, Italian Sausage, Sun-dried Tomatoes

Roasted Garlic, Onions, Peppers, Black Olives, Pine Nuts

Parmesan and Pecorino Cheeses, Served with Grisini Sticks

\$16.00 per Guest

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Stir Fried Station*

Moo Shoo Tortillas

Marinated Sweet Shoyu Skirt Steak

Cha Cha Shrimp

Sesame Chicken

Assorted Asian Vegetables and Condiments

\$18.00 per Guest

*A \$100 Chef Fee will Apply per (75) Guests

Ice Cream Station

Chocolate and Vanilla Häagen-Dazs Ice Cream

To include: Fruit Compote, Chocolate and Caramel Sauces

Toppings: Cashews, Peanuts, Walnuts, Almonds, Toasted Coconut,

Fresh Bananas, Chocolate Chunks and Sprinkles

Whipped Cream

\$14.50 per Guest

A 22% Service Charge and 7% Tax will apply
to all food and beverage consumption not included in the above prices.