



PASSED OR DISPLAYED HORS D'OEUVRES

COLD HORS D'OEUVRES

Minimum order of 50 pieces per item

Garden Cherry Tomato Stuffed with Herbed Goat Cheese
Vietnamese Summer Rolls with Sweet Chili Sauce
Cucumber Cups with Hummus and Kalamata Olives

Brie Crostini with Sun-Dried Cherry Chutney
Goat Cheese Mousse and Medjool Date Skewers

Garlic Pepper Marinated Spanish Olive Shots

Roasted Eggplant Caviar, Cilantro and Rice Crackers
Pesto Marinated Bocconcini and Cherry Tomato Skewers
Tortilla Cups with Southwest Chicken Salad
Sweet Piquillo Peppers and Garlic Herb Cream Cheese

Goat Cheese Truffles with Toasted Almonds and Dried Cherries
Wonton Cups with Thai Beef Salad and Green Papaya
Roast Beef with Asparagus Tips and Boursin Cheese

Mini Tropical Fruit Skewers and Guava Crème Fraîche

Bresaola Crostini with Aged Asiago Cheese, Baby Arugula and Truffle Oil
Ahi Poke on Miso Spoon with Sesame Seeds
Volpi Sopressata and Aged Provolone Cheese on Olive Flatbread

Individual Vegetable Crudités with Pink Peppercorn Ranch

Smoked Steelhead Salmon and Whipped Boursin Cheese on Buckwheat Blinis
Maryland Lump Crab Salad on Poppy Seed Lavosh with Green Onion Aioli
Cocktail Shrimp on Cayenne-Dusted Plantain Chips with Pineapple-Papaya Salsa
Foie Gras Terrine on Brioche with Apple-Asian Pear Chutney

Shrimp Ceviche Shooters with Fried Tortilla Strips

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HOT HORS D'OEUVRES

Minimum order of 50 pieces per item

Saffron and Mozzarella Arancini with Lemon-Garlic Aioli

Vegetable Empanadas with Salsa Verde

Fried Parmesan Artichoke Hearts with Marinara Sauce

Chicken Pot Stickers with Sesame Soy Dipping Sauce

Blue Cheese Beggar's Purse with Almonds and Pear Served with Mango Chutney

Vegetable Spring Rolls with Ginger-Hoisin Sauce

Mini Kobe Beef Franks in Puff Pastry with Whole-Grain Mustard

Brie en Croûte with Raspberry Jam and Lemon Zest Crème Fraîche

Chicken Pot Pie Empanadas with Chimichurri

Smoked Mozzarella and Roasted Tomato Empanadas with Pesto Aioli

Beef Empanadas with Roasted Tomato and Coriander Salsa

Mini Italian Sausage Calzones with Sweet Basil Tomato Sauce

Mini Chicken Wellingtons with Pink Peppercorn Demi-Glace

Spinach and Artichoke Tarts

Vegetable Samosas with Lime Yogurt

Mini Beef Wellington with Mustard Aioli

Reuben Empanadas with Thousand Island Dressing

Spicy Shrimp Calzones with Roasted Tomato Mayonnaise

Thai Shrimp Spring Rolls with Sweet Chili Sauce

Spiced Duck in Phyllo with Brandied Apricots and Orange Sauce

Coconut Shrimp with Citrus Ponzu Glaze

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Mini Chicken Samosas with Lime Yogurt

COLD DISPLAYS & STATIONS

VEGETABLE CRUDITÉS

Collection of Baby Carrots, Teardrop Tomatoes, Broccoli and Cauliflower Florets, Baby Squash and Daikon with Herbed Boursin Dip and Roasted Red Pepper Hummus

GOURMET GRILLED VEGETABLE STATION

Assortment of Grilled Baby Squash, Seasonal Tomatoes, Eggplant, Sweet Peppers, Asparagus, Baby Carrots and Grilled Mushrooms with Balsamic Aioli and Hummus

ANTIPASTO DISPLAY

Oven-Dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Mortadella, Parmigiano-Reggiano, Asiago and Fresh Mozzarella Cheese

MEDITERRANEAN DISPLAY

Bountiful Display of Mediterranean Regional Favorites Including:
Roasted Garlic Hummus, Artichoke & Green Olive Tapenade, Tomato-Basil Bruschetta with Warm Mini Pita Breads, Tabbouleh, Baba Ghanoush, Platter of Marinated Olives, Feta Cheese and Tomatoes Drizzled with Extra Virgin Olive Oil

WESTERN REGIONAL CHEESE DISPLAY

Western Regional Cheese Selection Including:
Colorado Haystack Mountain Goat Dairy Aged Goat Cheese, California Vella Cheese Co. Bear Flag Brand Dry Monterey Jack, California Cypress Grove Chevre Purple Haze

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Goat Milk Cheese, California Bravo Farms Chipotle Cheddar, Washington Beecher's Flagship Handmade Cheese, Oregon Rogue Creamery Smokey Blue Cheese, California Tillamook Sharp Cheddar and Utah Beehive Cheese Co. Barely Buzzed Coffee-Rubbed Cheese
Served with Seasonal Grapes, Freshly Baked Bread, Lavosh, Pretzel Crackers, Crostini and Flavored Butter Crackers

INTERNATIONAL CHEESE DISPLAY

International Cheese Selection Including:
Huntsman Double Gloucester-Stilton, Manchego, Parmesan, Saint André Triple Crème, Port Salut, Gorgonzola Dolce, Herbed and Spiced Goat Cheese, Fresh Honeycomb, Dried Fruit, Toasted Nuts, Lavosh, Crackers, Crostini and Baguettes

SALAD STATIONS

CAESAR SALAD STATION

A Twist on a Classic Salad of Crisp Fresh Romaine Tossed with Our Caesar Dressing, Herbed Focaccia Croutons, Parmesan Cheese and Oven -Roasted Tomatoes

GREEK SALAD STATION

A Mediterranean Favorite of Fresh Lettuce, Shaved Red Onion, Diced Cucumber, Pepperoncini, Tomatoes, Feta Cheese, Kalamata Olives and Oregano Vinaigrette

ASIAN CHICKEN SALAD STATION

A Fusion Cuisine Favorite of Mixed Greens, Carrots, Snow Peas, Crispy Rice Noodles, Cilantro Sprigs, Toasted Almonds, Grilled Chicken, Toasted Sesame Seeds and Soy-Peanut-Ginger Dressing

VIETNAMESE NOODLE SALAD STATION

Rice Noodle Salad with Cucumbers, Carrots, Cilantro, Mint, Shredded Romaine and Crushed Peanuts Topped with Hot BBQ Pork or Shrimp (*choice of one*)

SUSHI & SASHIMI STATIONS

Minimum order of 50 pieces per item

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SELECTION OF SUSHI ROLLS

Cucumber | Salmon | Bigeye Tuna | Hamachi (Yellowtail),
California | Spicy Tuna | Shrimp Tempura

SELECTION OF NIGIRI

Cucumber | Salmon | Bigeye Tuna | Hamachi (Yellowtail),
Unagi (BBQ Eel) | Ebi (Sweet Shrimp) | Tako (Octopus) | Tamago (Egg)

SELECTION OF SASHIMI

Salmon | Bigeye Tuna | Hamachi (Yellowtail) | Unagi (BBQ Eel),
Ebi (Sweet Shrimp) | Tako (Octopus) | Tamago (Egg)

All Sushi is served with Wasabi, Soy Sauce, Pickled Ginger and Light Soy Sauce.

SEAFOOD DISPLAYS & STATIONS

Minimum order of 50 pieces per item

CLAMS

Littleneck Clams
Cherrystone Clams

CRAB

Florida Stone Crab Claws (seasonal)
Alaskan King Crab Legs
Alaskan Snow Crab Legs

SHRIMP

Colossal Shrimp (U12)
\$9.00 EACH

OYSTERS

Atlantic Oysters
Pacific Oysters
\$6.00 EACH

LOBSTER

Maine Lobster Medallions
\$15.00 EACH

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All served with Spicy Cocktail Sauce, Whole-Grain Mustard Aioli and Fresh Lemons

CARVING STATIONS

BONELESS PRIME RIB OF BEEF

Spice-Crusted Prime Rib
Twice-Baked Baby Potatoes Demi-Glace and Horseradish Cream

(SERVES 40)

ROASTED TURKEY BREAST

Sliced to Order Roasted Turkey Breast
Sage Ciabatta Stuffing and Turkey Jus

(SERVES 20)

SMOKED VIRGINIA HAM

Carved to Order Smoked Virginia Ham
Sharp Cheddar Cheese and Chive Grits with Red-Eye Gravy

(SERVES 40)

HOT SMOKED SALMON

Dill and Lemon Zest Crusted Hot Smoked Salmon
Yukon Gold Potato Pancakes and Porcini Cream Sauce

(SERVES 20)

BEEF TENDERLOIN

Hawaiian Black Sea Salt and Ground Black Pepper-Crusted Beef Tenderloin
Wild Mushrooms, Smoked Bacon and Fingerling Potato Sauté Served with Demi-Glace

(SERVES 20)

NEW YORK STRIP LOIN

Peppercorn-Crusted New York Strip Loin
Garlic Mashed Yukon Gold Potatoes and Port Wine Reduction

(SERVES 35)

ACTION STATIONS

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BBQ SHORT RIB STATION

Beef Short Ribs Braised in Savory BBQ Sauce Served
Roasted Yam, Bacon and Apple Hash and Mini Corn Muffins

BABY BACK RIB STATION

Slow-Cooked BBQ Baby Back Ribs
Mini Corn Muffins and Apple Cider Coleslaw

MINI LOBSTER OR MAHI MAHI TACO STATION

Fresh Lobster Tails or Mahi Mahi Sautéed with Garlic, Cilantro and Lemon Juice

Crisp Mini Corn Tortilla Shells Garnished with Chipotle Mayonnaise, Pico de Gallo, Sour
Cream, Queso Fresco, Shaved Iceberg, Cilantro and Guacamole

BBQ PULLED PORK SLIDER STATION

Tender Slow-Cooked Pork Shoulder Smothered in Mandalay Bay Tangy BBQ Sauce
Southern- Style Flaky Buttermilk Cheddar Cheese Biscuits

MEATBALL FLATBREAD SANDWICH STATION

House Made Meatballs on Flatbreads with a Selection of Savory Toppings Choose Two:

Traditional Meatballs

Marinara, Fresh Mozzarella, Parmesan, and Basil

Thai Meatballs Infused with Ginger, Curry, Garlic and Lemongrass
Spicy Guava- Sambal Chutney and Pickled Vegetable Slaw

Greek Lamb and Beef Meatballs
Infused with Feta and Mint, Served with Tzatziki and Shredded Lettuce

Buffalo Chicken Meatballs
Blue Cheese Crumbles, Buffalo Sauce and Wild Rocket

VEGGIE SLIDER STATION

Choose One (Minimum of 20 pieces per slider choice):

Tempeh Quinoa and Eggplant Bulgar

Red Lentil and Green Onions

Edamame, Potatoes and Farro

Served on Soft Potato Buns and Garnished with with Spicy Hummus, Pesto
Mayonnaise, Sliced Heirloom Tomatoes, Baby Greens, Sprouts, Whole Grain Mustard,
and Onion-Green Olive Relish

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BÁNH MI SLIDER STATION

Choose One

Braised Pork or Braised Chicken

Salad of Pickled Vegetables, Carrot, Daikon, Cucumbers and Cilantro with Chili Mayonnaise

JASMINE FRIED RICE STATION

(Choose Two. Brown rice may be substituted for Jasmine)

BBQ Pork

Chicken

Shrimp

Tofu

THE RAMEN SHOP STATION

(Choose Two Broths)

Shio— Traditional Broth Made from Chicken Stock and Vegetables

Shoyu—Traditional Chicken and Vegetable Stock with Dark Soy Sauce Added

Miso—Chicken and Fish Stock with Miso Paste

Vegetable—Light Stock Made from Carrots, Celery, Onions, Mushrooms and Leeks
Served with Curly Noodles, Char Siu Pork, Chicken, 1,000-Year-Old Egg, Hard-Boiled Eggs, Bean Sprouts, Scallions, Mini Bok Choy, Shredded Carrot, Firm Diced Tofu, Jalapeños, Straw Mushrooms, Bamboo Shoots, Chili Paste and Soy Sauce

STREET TACO STATION

Fresh Slow-Braised Pork Carnitas

New Mexico-Style Farm Fresh Beef Carne Asada

Achiote- Brushed Chicken Thighs with Cilantro and Lime Juice

With Soft Flour Tortillas & Crispy Corn Shells, Chopped Maui Onions, Tomatillo Salsa, Charred Tomato Ranchero Salsa and Crumbled Cotija Cheese

SEASONAL GREEN VEGETABLE STATION

Fresh Green Seasonal Vegetables Sautéed to Order

Edamame, English Peas, Asparagus, Pea Tendrils, Broccolini, Romanesco and Baby Squash Drizzled with Roasted Garlic-Chili Extra-Virgin Olive Oil and Aged Saba Vinegar

CEVICHE TRIO STATION

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Tierra del Sol Ceviche Campechana
Shrimp, Scallops and Mussels Marinated in Lime Juice, Bermuda Onions and Roasted
Tomato Sauce with Fried Tortillas

Ecuadorian Whitefish Ceviche Tossed in Citrus, Vinegar, Peppers and Onions Served
with House-Made Crackers

Caribbean Shrimp Salad with Bay Shrimp Marinated in Lime Juice, Coriander Leaves,
Green Onions and Tomatoes Served with House-Made Potato Chips

VEGETARIAN CURRY STATION

Yellow-Curried Cauliflower and Butternut Squash with Green Peas

Spicy Red-Curried Thai Eggplant and Red Bell Peppers

Green-Curried Sweet Potatoes with Chickpeas and Granny Smith Apples
With Naan Bread, Basmati Rice, Mango Chutney and Tomato Chutney

TAGINE STATION

Tagines Presented in the Traditional North African Clay Pot

Preserved Lemon and Oil Cured Olive Chicken Thigh Tagine with Saffron and Tomatoes
Honey Lamb Tagine with Cinnamon, Dates and Prunes

Chicken Pea and Butternut Squash Tagine with Apricots and Peanuts

With Spicy Harissa Couscous with Mint and Currents

PASTA STATION

Orechiette with Fresh Garden Peas, Pork Belly Lardons, Crème Fraiche, Lemon Zest
and Parmesan

Rigatoni Marinara with Capers and Kalamata Olives
Accompanied by Italian Artisan Breads, Pepperoncino Flakes and Parmigiano-
Reggiano

PIZZA STATION

Margherita

Shrimp, Artichoke and Feta Cheese
Quattro Formaggi

Portobello, Roasted Pepper and Goat Cheese

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Mushroom and Sausage
Pepperoni
Grilled Chicken, Sun-Dried Tomato and Pesto
Ham and Pineapple

Thai Chicken and Peanut Sauce, Papaya and Green Onions
Grilled Chicken Alfredo

ARTISAN NACHO BAR

Corn Tortilla Chips, Salt and Vinegar Kettle Chips, and Fried Wonton Crisps

Charred Poblano Black Beans

Smoked Pulled Pork, Ranchero-Style Braised Short Rib and Ancho-Spiced Pulled
Chicken
Ale-Infused Creamy White Cheddar Cheese Sauce

Accompanied by Fresh Jalapeños, Pico de Gallo, Lime Sour Cream, Cotija Cheese
and Scallions

DIM SUM STATION

Steamed Pork Pot Sticker
Pan-Seared Chicken Pot Sticker
Shumai (Pork) Dumpling
Vegetable Spring Roll

BBQ Pork Buns
Har Gow (Shrimp) Dumpling

Served with Sesame Soy, Chili Garlic Paste, Duck Sauce and Chinese mustard

GRILLED CHEESE SANDWICH STATION

Apricot and Brie

Goat Cheese and Olive

Cubano
Mini American Cheese

Mini Reuben

Sun-Dried Tomato, Basil and Mozzarella
Served with Tomato Gin Soup



LOADED TATER TOT BAR

Fried Traditional or Sweet Potato Tots
Ranchero Style Slow Braised Short Rib
Smoked Pulled BBQ Pork
Braised Chicken Chili
Jalapeño White Cheddar Cheese Sauce
Accompanied by Green Onions, Diced Tomatoes, Sour Cream,
Cajun Spices, White Truffle Oil & Fresh Herbs,
Sea Salt and Cracked Pepper

SWEETS

Chocolate Brownie
Rice Krispy Bites
Chocolate Dipped Cream Puff
Assorted Chocolate Truffles
Salted Caramel & Chocolate Tart
Mini Lemon Tarts
Mini Key Lime Tarts

Mini Cherry Crumble Tart
Salted Caramel Cream Puffs
Mini Maple Pecan Tarts

Mini Chocolate Macaroons
Mini French Vanilla Macaroons
Chocolate Dipped Strawberries