



## *Around the World Inspirations Presented as Roaming Food Stations...*

### Mediterranean Market

- ❖ **Grilled Spring Lamb and/or Vegetarian Kabobs** *Drizzled with Cilantro and Mint Pesto, Served on a Bed of Citrus Couscous with Fresh Herbs, Green Onions and Garbanzo Beans*
- ❖ **Caprese Skewers** *with Fresh Mozzarella, Baby Pear Tomato and Fresh Basil, Drizzled with a Balsamic Reduction*
- ❖ **Rosemary Focaccia** *Topped with Fresh Herb Marinara and Cured Olives*

### Asian Street Food

- ❖ **Mini Bahn Mi Sandwiches** *with Lemongrass Pork, Pickled Vegetables and Maggi Sauce Served on Fresh Baked Baguette*
- ❖ **Gado Gado Salad Cups** *with Fresh Indonesian Style Vegetables Tossed in a Spicy Peanut Sauce*
- ❖ **Dim Sum:** *Pork Steam Buns, Shrimp and Crab Dumplings, Kale and Edamame Potstickers, Served with Spicy Mustard, Chili and Soy Sauce*
- ❖ **Chicken Satay** *over Asian Slaw of Cabbage, Carrot and Herbs with Hoisin Sesame Vinaigrette*
- ❖ **Savory Dashi Teas** *with Kombu, Bonito Flakes, Dried Mushrooms, Soba Noodles or Wild Rice , Topped with Crispy Pork Belly or Ginger Scented Prawns*

### California Bistro

- ❖ **Filet Mignon Sliders** *with a Port Wine Aioli, Caramelized Onions and Arugula Garnish on a Petite Roll*
- ❖ **Portobello Mushroom Sliders** *with Balsamic Glaze on a Petite Roll*
- ❖ **Dauphinoise Potatoes:** *Yukon Gold Potatoes Layered with Gruyere, Swiss and Asiago Cheeses*
- ❖ **Aged White Cheddar Mac n' Cheese** *Served with a Variety of Toppings: Smoked Bacon Bits, Parmesan Bread Crumbs, Crispy Shallots, Sautéed Mushrooms, Grilled Chicken, Roasted Broccoli Florets*



## South of the Border

- ❖ **Chicken and/or Black Bean & Corn Taquitos** *Topped with Avocado Creme Fraiche and Red Cabbage Slaw with Cilantro Vinaigrette*
- ❖ **Baja Style Fish Tacos:** *Seared California Catch Served on Soft Corn Tortillas Topped with Red and Green Cabbage, Pico de Gallo and Lime*
- ❖ **Rojo Mole Veggie Tacos** *with Roasted Vegetables Mixed with Traditional Mole Sauce served on Soft Corn Tortillas Topped with Red and Green Cabbage, Chopped Green Onions, Cotija Cheese, Ripe Tomato, Avocado and Sour Cream*

## Italian Riviera

- ❖ **Seafood Cioppino Cups** *with Shrimp, Scallops and Crab in a Tomato Saffron Broth, Garnished with Grilled Focaccia*
- ❖ **Pancetta Wrapped Scallops** *over Crisp Arugula Salad with Balsamic Drizzle*
- ❖ **Stone Fruit Gazpacho Sips** *with White Nectarine and Sauvignon Blanc, Drizzled with Chive Oil and Garnished with Saffron Poached Prawns*

## Passage to India

- ❖ **Chicken Tikka Masala** *with Yellow Curry, Sweet Coconut Milk, Sauteed Onions and Ginger Served on a Bed of Basmati Rice*
- ❖ **Chana Masala:** *Tender Chickpeas Simmering in a Spicy Tomato Sauce with Sauteed Onions, Light Garlic and Ginger Served on a Bed of Basmati Rice*
- ❖ **Grilled Naan Bread Triangles for Garnish**

## International Skewer Garden

*Presented Upright in Fresh Wheat Grass Beds*

- ❖ **Moroccan Spiced Beef or Veggie Kabobs** *with a Cucumber-Mint Yogurt Sauce for Dipping*
- ❖ **Duck & Pistachio Meatballs** *with a Balsamic-Fig Glaze for Dipping*
- ❖ **Grilled Chicken Satay** *with Sweet and Spicy Peanut Sauce for Dipping*
- ❖ **Blackened Jumbo Prawn Skewers** *with a Spicy Louisiana Marmalade for Dipping*
- ★ **menu items may be subject to change based on season, availability and guest count**