

# Food Stations

• *Minimum of three stations ranging from \$28.00 - \$50.00 per person*

## **Fiji** - \$16

- Grilled Mahi Mahi Medallions with Triple Mustard Sauce
- Mint and Noodle Salad Dressed with Lime and Chile
- Marinated Grilled Flank Steak Kabobs with Red Peppers and Mushrooms
- Mango Island Slaw with Lime

## **Hawaii** - \$14

- Baby Back Ribs with Teriyaki Pineapple BBQ Sauce
- Fruit Skewers with Honeydew, Watermelon, Pineapple and Yogurt Dipping Sauce
- Lump Crab Cakes with Ginger Remoulade
- Basmati Rice with Mushrooms, Fresh Ginger and Macadamia Nuts

## **Bahama** - \$14

- Coconut Shrimp with Mango Chutney
- Miniature Caribbean Chicken Clubs with Grilled Pineapple and Mango Mayonnaise
- Cantaloupe Balls with Midori Liqueur
- Caribbean Slaw with Jicama

## **Italy** - \$12

- Chef's Cook-to-Order Bow-tie Pasta and Cheese-filled Tortellini Choice of Basil Tomato or Creamy Alfredo Sauce Served with Choices of Grilled Chicken, Mushrooms, Scallions, Artichoke Hearts, Julienne Fresh Spinach, Red Bell Pepper Strips, Freshly Grated Parmesan Cheese and Red Pepper Flakes (on the side)
- Risotto Cakes with Various Toppings
- Caesar Salad with Baby Romaine

## **Mediterranean** - \$12

- Chef's Cooked-to-Order Confetti Orzo with Choices of Grilled Lamb, Chicken Strips, Portobello Mushrooms, Diced Roma Tomatoes and Capers with Choice of Rosemary Sweet Onion, Greek Cream or Sun-dried Tomato Sauces Served with Niçoise Olives, Shaved Parmesan and Marinated Feta Cheese
- Greek Salad with Roma Tomatoes, Cucumbers, Black Olives, Crumbled Feta Cheese with Balsamic Vinaigrette
- Pita Chips with Roasted Bell Pepper Hummus

## **Bali** - \$10

- Nasi Goreng (Island-style Fried Rice with Sesame Chicken)
- Homemade Vegetable Spring Rolls with Peanut and Plum Dipping Sauces
- Sunumono Noodles with Wonton Chips

## **Baha** - \$10

- Fresh Elote – Roasted Corn Served in Martini Glasses with Choices of Pork Carnitas, Sour Cream, Lime Wedge, Chili Powder, Diced Jalapenos, Butter, Avocado Pico de Gallo and Cilantro with Giant Tortilla Chips
- Vegetable Tamales with Homemade Salsa and Sour Cream

## **Asia** - \$16

- Chef's Stir-fry-to-order with Choice of Chicken Strips, Beef Sirloin, Jumbo Shrimp, Bean Sprouts, Snow Peas, Bok Choy, Carrots, Baby Corn, Bamboo Shoots and Green Onions
- Choice of Udon Noodles or Steamed White Rice
- Choice of Black Bean, Ginger, Garlic or Sesame Soy Sauces
- Green Papaya Slaw
- Spring Rolls and Pork Pot Stickers with Peanut and Plum Sauces

## **The Grill** - \$18.00

- Herb-crusting Prime Beef Tenderloin, Roasted Free Range Turkey Breast and Pecan-crusting Pork Tenderloin with Spicy Horseradish, Honey Mustard and Warm Lemon Béarnaise Sauces
- Sliced Rosemary Yeast and Whole Wheat Rolls

## **Seafood Feast** - \$20

- Jumbo Gulf Shrimp (five per person) and Marinated Crab Claws served with Grainy Mustard, Cilantro Tartar and Brandy Cocktail Sauces
- Traditional White Fish Ceviche with Jumbo Tortilla Chips and Pico de Gallo
- Lobster Tempura with Secret Soy Sauce (an additional \$10 per person)

## **Salad Shaker** - \$8

- (salads prepared to order in martini shakers)
- Chopped Romaine and Iceberg Lettuce with Choices of Poached Shrimp, Mesquite Grilled Chicken, Parmesan and American Cheeses, Red and Green Bell Pepper Confetti, Bacon Bits, Chopped Tomatoes and Baby Croutons
- Gourmet Flat Bread Display

