



Food Stations

1200 -Bollywood

- Boneless Tandoori Chicken
- Chickpea Curry "Sindi-Style" with Roasted Cauliflower
- Mixed Vegetable Masala
- Biryani Rice
- Traditional Raita

1201 -Classic "Philly" "Wit"

- Cheese Steaks; Lean & Sliced Thin Beef Cooked & Smothered with Sautéed Onions, Slivers of Red & Green Peppers, Sautéed Mushrooms & Topped with Provolone (Philly chicken optional)
- Truffle-Parmesan Fries

1202 -European Sausage

- Bratwurst
- Italian House-Made Sausage
- South African Sausage
- Apple Kraut
- Roasted Potatoes & Onions
- Assorted Country-Style Mustards

1203 -Crab Cakes Made To Order & Fish Tacos

-House-Made "Maryland-Style" Crab Cakes Pan-Seared & Sizzled offered with Traditional Rémoulade

-Prepared & Pan-Seared "Catch of the Day" Nestled in a Flour Tortilla

Served with the Following Assorted Toppings:

Diced Tomatoes	Pico de Gallo	Slivered Onions
Jalapenos	Seasoned Black Beans	Sour Cream
Jack Cheese	Shredded Iceberg Lettuce	Guacamole

1204 -Sushi (ADDED MARKET PRICE)

- Contracted To Our Sushi Chef



1205 -Italian Kitchen

- Sicilian Brasciole
- Wild Mushroom Ravioli Sautéed in Browned Butter & Sage
- Tortellini Pasta Tossed with Roasted Tomatoes, Capers, Kalamata Olives & Parmesan Cheese
- Rosemary Bread

1206 -BBQ

- Sean's Dry-Rubbed Baby Danish Ribs
- Caribbean Jerk Chicken Breast with Mango Relish
- Mexican Grilled Corn Off-The-Cob
- Mashed Sweet Potatoes with Pecans

1207 -Mardi Gras

- Seafood Gumbo
- Blackened Red Fish in Browned Butter
- Char-Grilled Oysters in Garlic Butter

1208 -"Cuban-Style"

- "Cuban-Style" Pulled Pork Simmered in Natural Juices
- Ropa Vieja; "Cuban-Style" Shredded Beef
- Spicy Black Beans & Rice

1209 -Moroccan Nights

- Rack of Lamb Carved to Order
- Vegetable Couscous with Sweet Raisin Preserves
- Chick Pea Salad

1210 -Carving Station

- Soy & Ginger Marinated Flank Steak
- Applewood Smoked Bacon & Gruyere Cheese Potato Croquettes
- Sautéed Cauliflower with Parmesan, Toasted Pine Nuts, Pickled Banana Pepper & Mint



1211 -Pacific Rim

- Wokked Chicken & Broccoli
- Singapore Noodles
- Steamed Pork Pot Stickers
- Steamed Shrimp Dim Sum
- Steamed Vegetable Shumai
(Huac Man Giam Sauce Served on the Side)

1212 -Seafood Galore

- Shrimp Provençal; Chilled Jumbo Shrimp in Herbs de Provence & Tomatoes
- Oysters on the Half Shell
- Spicy Black Mussels in Chile Sauce
- Coffee-Rubbed Tuna **(ADDED MARKET PRICE)**
- Snow Crab Claws **(ADDED MARKET PRICE)**
- Pan-Seared Jumbo Sea Scallops **(ADDED MARKET PRICE)**
- Florida Stone Crab Claws with "Key West-Style" Mustard **(ADDED MARKET PRICE)**
- Split Maine Lobster Cocktail **(ADDED MARKET PRICE)**
(Cocktail Sauce, Horseradish, Mignonette Sauce, Tabasco & Lemon)

1213 -Street Cart

- Jumbo Salted Pretzels
- New York Style Potato Knishes
- Steamed Kosher Hot Dogs with Choice Of Toppings; Mustard, Ketchup, Onions, Pickle Relish & Sauerkraut

1214 -Tuna Sliders

- Ground "Asian-Style" Tuna Burgers Prepared to Order. Served with Ginger-Citrus Slaw & Homemade Rolls
- Cottage Fries
- Roasted Corn & Edamame Salad

1215 -Beef Sliders

- 100% Ground Beef Sliders Prepared to Order off a Classic Flat-Top Griddle with Toasted Rolls, Cheese, Ketchup, Mustard, Relish, Sautéed Onions & Sautéed Mushrooms



1216 -Tapas Tastes (ADDED PRICING) (just suggestions, options are endless ...)

- Moroccan BBQ Shrimp
- Hummus, Tzatziki & Pita
- Fried Eggplant with Molasses Drizzle
- Spanish Potato Omelet
- Tomato Brioche
- Spanish Ham Wrapped Asparagus
- Potato Croquette
- Marinated Olives
- Spinach & Chickpea Salad
- Truffle-Parmesan Fries
- Mini Marinated & Grilled New Zealand Lamb Chops
- Pistachio Chicken Balls
- Deep-Fried Spicy Chicken Lollipops
- Sautéed Mussels in Coconut Milk
- Baked Oysters with Spinach & Bacon
- Sausage with Sweet & Sour Figs
- Spinach, Brie & Port Wine Mushrooms
- Tomato Bread

1217 -Specialty Slider Station

- Andouille Sausage & Ground Beef Slider with Bleu Cheese, Pickled Okra & Alfalfa Sprouts
- Sweet Potato Fries with Buttermilk Dip
- Shaved Zucchini, Celery & Fennel Salad

1218 -Florida Fish House

- Tuna, Snapper, Grouper or Mahi Mahi Prepared to Taste
- Roasted Butternut Squash, Sage, Browned Butter & Crushed Amaretti Gnocchi
- Heirloom Tomato Salad

1219 -New England (Market Price)

- New England White Clam Chowder
- Classic Maine Lobster Rolls
- French Fries
- Cole Slaw

1220 -Deep South

- Buttermilk Fried Chicken
- Shrimp & Grits with Andouille Sausage
- Macaroni & Cheese



1221 -Mexican

- Mojo Chicken
- Pepper, Onion, Mushroom & Provolone Quesadilla
- Crispy & Soft Shell Tacos with Choice of Pulled Chicken & Ground Beef

Served with the Following Assorted Toppings:

Diced Tomatoes	Pico de Gallo	Slivered Onions
Jalapenos	Seasoned Black Beans	Sour Cream
Jack Cheese	Shredded Iceberg Lettuce	Guacamole

1222 -South African

- Beef Bobotie
- Grilled Boerewors
- Chicken Sasotie (Kebobs) with Dried Apricots & Onions
- Chakalaka; Spiced Vegetable Relish

1223 -Asian

- Miso Glazed Salmon
- Grilled Lemongrass Chicken Skewers Served with Thai Peanut Sauce
- Sesame Forbidden Rice

1224 -Steak House (ADDED PRICING)

- Individual Marinated 4 oz. Rosemary Skewered Filet of Beef
- Classic Wedge Salad: Iceberg, Crumbled Bleu Cheese, Chopped Bacon, Sliced Tomatoes & Bleu Cheese Dressing
- Royal Trumpet Mushrooms Sautéed with Garlic

1225 -Charcuterie

- | | |
|--|---|
| -Prosciutto, Capicola, Soppressatta, | -Caprese Salad |
| -Fried Eggplant | -Parmesan, Roquefort & Taleggio Cheeses |
| -Fresh Melon | -Mixed Olives, Candied Pecans, Lavender Honey |
| -Roasted Red Peppers with Raisins | -Olive Oil & Balsamic Vinegar |
| -Grilled Zucchini & Squash with Balsamic Drizzle | -Garlic Rounds & Bread Sticks |