

South of the Border

TACO BAR/FAJITA BAR

HORS D'OEUVRES

Tortillas, Dips and Salsas

Traditional Salsa, Pico di Gallo, Guacamole and Black Bean-Lime-Cilantro

(These can be moved over to the stations or buffet for dinner)

Watermelon Salad-(Veg/GF)
with Lime, Cilantro, Poblano Peppers and Cotija

DINNER

Soft Shell Flour or Corn Tortillas

(Please select 2 items from directly below)

Pork Carnitas-(GF), Beef Barbacoa-(GF), Grilled Tequila Lime Chicken-(GF) or Cilantro Lime Tilapia-(Veg/GF)

Patatas Bravas alla Valencia-(GF) with Chorizo and a Red Pepper, Paprika Aioli

Roasted Peppers, Mushrooms and Onions-(Vegan/GF)

Eloté-Mexican Street Corn-(GF)

Crumbled Cotija, Sour Cream and Roja Sauce

Cilantro Lime Slaw-(Veg/GF)

Mixed Field Greens with Lime Vinaigrette-(Vegan) and Fried Tortilla Strips (Can be on the side to make it GF)

A Tour of Italy

HORS D'OEUVRES

Cantaloupe, Prosciutto, Mozzarella Ciliegine and Basil Skewer

Genoa and Hard Salamis, Spicy Capicola, Pepperoni and Soppressata

Served with Brown Mustard, Pepperoncini and Sliced Batard

Cheese Tortellini, Grape Tomato and Marinated Mushroom Skewer

DINNER

Grilled Chicken Canzanese with Pancetta

Orecchiette Pasta with Veal Bolognese or Penne Pasta Puttanesca

Gnocchi in a Sundried Tomato and Pesto Cream or Gnocchi with Italian Sausage, Peppers and Onions

Grilled Marinated Zucchini

Caesar Salad

Grilled Garlic Bread

Oktober Fest

HORS D'OEUVRES

Soft Pretzel Sticks with German Mustard
Grilled Beer Brat Bites with Sauerkraut and
Homemade Curry Ketchup

DINNER

Grilled Marinated Pork Flat Iron Steaks-Schaschlik (Shush-Lick)
Chicken Paprika with Jäger Sauce
Warm German Potato Salad
Cider Braised Red Cabbage
Egg Noodles with Creamy Mushroom Sauce

Brunch Any Time of Day

HORS D'OEUVRES

Create your own Yogurt Parfait with
Blueberries, Strawberries, Granola and
Vanilla Yogurt
Bowl of Fresh Fruit
Cantaloupe, Pineapple and Grapes with
Swedish Vanilla-Orange Crème
Smoked Ham on Cheddar-Garlic Biscuits

DINNER

Please select 2 items from directly below:

Asiago and Roasted Red Pepper Frittata or
Cream Cheese and Chive Scrambled Eggs or
Quiche Lorraine with Bacon, Onion and Swiss Cheese or
Quiche Florentine with Spinach and Asiago

Breakfast Potatoes with Onion, Peppers, Salt and Pepper
Grilled Chicken Tenders and Belgian Waffles with Syrup and Butter
Thick Slab Bacon and Sausage Links
Chilled Marinated Asparagus with Prosciutto and Balsamic
Reduction
Buttermilk Biscuits with Strawberry Jam, Apple Butter and Whipped
Butter

Southern Comfort

HORS D'OEUVRES

Pulled Pork Sliders with Slaw on Brioche

Bourbon BBQ Meatballs

DINNER

Please select 2 items from directly below:

Roasted Turkey Breast with Gravy, Pit Ham with Brown Sugar Glaze, Hearty BBQ Meatloaf, Buttermilk Fried Chicken

Mashed Potatoes and Gravy

Buttered Sweet Corn

Green Bean Casserole with Fried Onions

Stuffing with Celery and Sage

Buttermilk Biscuits with Whipped Butter and Honey

A Tour of Asia

HORS D'OEUVRES

Pork Char Sui Satay or Chicken Tandoori Satay or Chicken Ayam Satay

Peking Duck Spring Rolls

Sesame Encrusted Ahi Tuna with Wasabi Sauce

DINNER

Please select 2 items from directly below:

Korean Chicken Bulgogi or Mongolian Beef Flat Iron Steaks or Curried Chicken with Pineapple, Coconut and Raisins or Pork Steaks with Thai Curry

Lemongrass, Ginger and Green Onion Jasmine Rice

Malaysian Red Curry Noodles

Szechuan Green Beans

Herbed Naan