



## **Specialty Presentation**

### **The Cheese Counter**

*Displayed Imported and Domestic Cheese Wedges  
Fresh Fruit, Artisan bread, Gourmet Crackers*

### **Sushi Station**

*Chef's Selection with Pickled Ginger, Wasabi, Soy Sauce  
Market*

### **Warm Wheel of Brie**

*Dusted with Brown Sugar and Toasted Almonds  
Artisan bread, Crackers  
(Serves 40 people)*

### **Seafood Flambé**

*Fresh Shrimp and Scallops sautéed to order*

### **Crudités**

*Fresh Vegetables and Relishes of the Season  
Fresh Dips*

### **Wok Station**

*Stir-fried Beef and Chicken, Oriental Vegetables  
Soy and Ginger Sauce, Fried Rice*

### **Smashed Martini Bar**

*Yukon Gold Potatoes  
Grilled Gulf Coast Shrimp  
Champagne Beurre Blanc  
Chili Pepper, Olives*

*Cabernet Smashed Potatoes  
Sliced Glazed Tenderloin  
Sweet Onion, Chives, Olives*

*Colorado Russet Potatoes  
Grilled Lobster, Tarragon  
Sun-Dried Tomatoes, Olives  
Market*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Order*



## ***Specialty Presentation***

### ***Bruschetta Station***

*Grilled Bread topped with Garlic, Basil, And Fresh Mozzarella  
Grilled Italian vegetables, Prosciutto Ham  
Asiago Cheese*

### ***Pasta Stations***

*Bow Tie Pasta and Penne Pasta with Marinara, Alfredo, Pesto Sauces  
Parmesan Cheese, Crushed Red Pepper*

### ***Dips & Salsa***

*Cilantro and Garlic Salsa  
Pico de Gallo, Sour Cream, Guacamole  
Tortilla Chips*

### ***Paella Station***

*Saffron-scented Rice, Shrimp, Chicken  
Chorizo, Mussels, Clams, Pork, Calamari*

### ***Caviar Station***

*Red, Gold and Black Domestic Caviar  
Toast Points, Classic Garnish  
Market*

### ***Fajita Fun***

*Grilled Corona Marinated Beef and Chili, Cilantro Marinated Chicken  
Red and Green Peppers, Sweet Onions, Warm Flour Tortillas, Shredded Cheddar  
Sour Cream, Avocado Corn, Green Chili Salsa*

### ***Right-Side up Margarita Station***

*Strawberry, Mango and Traditional Lime Margaritas served like never before  
A perfect complement to our Fajita Station*

*Station Attendant Fee*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Order*



## ***Specialty Presentation***

### ***Carving Station***

*Carved Specialties served with appropriate condiments, garnishes  
Home-baked breads and rolls*

*Black pepper crusted Tenderloin of Beef with Merlot Sauce  
(Serves 20 people)*

*Garlic and Rosemary Crusted Steamship Round of Beef  
(Serves 80 people)*

*Prime Rib of Beef, Fresh Horseradish Sauce  
(Serves 30 people)*

*Florida Orangewood Smoked Breast of Turkey, Peach and Mango Relish  
(Serves 30 people)*

*Seared Loin of Sesame Crusted Tuna, Ginger Soy Glaze  
(Serves 30 people)*

*Cedar Planked Salmon, Juniper-berry Citrus glaze  
(Serves 20 people)*

*Bourbon Mustard and Honey Glazed Smoked Ham  
(Serves 30 people)*

*Chef Carver Fee*

### ***Snacks***

*Assorted Dry Snacks*

*Chef's Selection of Assorted Dips*

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Priced per Order*