

## **STATION OPTIONS**

### **CHINESE TAKE OUT STATION**

*Mandarin Glazed Chicken – sautéed in authentic wok  
Tossed with Soba Noodles, Bamboo Shoots, water chestnuts,  
Tri-colored peppers, straw mushrooms and served in  
“To-Go Containers” with Chopsticks*

### **ASIA TO CUBA STATION**

*Black Bean “Ravioli” Won Ton with Cilantro Pesto Sauce  
Grilled Sliced Beef, crispy bean sprouts, avocado slices  
Chive Omelet on a bed of Greens dressed in a sweet  
And tangy Plum Sauce  
Chinese Fried Rice with Fried Plantains  
Yuca Pie filled with Chino Latino Spiced Chicken  
Salad of Chinese Greens with a Passion Fruit Vinaigrette  
Stir Fry of Bok Choi, Chayote, Yuca, Red Onions, Scallions  
And Thai Basil with Hoisin-Malta Sauce*

### **CARIBBEAN MARTINI MASH STATION**

*Served in Martini Glass with different toppings*

<i>Malanga Mash</i>	<i>Ropa Vieja</i>
<i>Sweet Plantain Mash</i>	<i>Crab Creole</i>
<i>Yuca Mash</i>	<i>Chicken Al Ajillo</i>

### **MELTING POT MARTINI MASH STATION**

*Served in Martini Glass with different toppings*

<i>Garlic Mash Potato</i>	<i>Ropa Vieja</i>
<i>Sweet Plantain Mash</i>	<i>Crab Creole</i>
<i>Ginger Mash Sweet Potato</i>	<i>Chicken Vaca Frita</i>

### **GUANTANAMERA STATION**

*Ropa Vieja with Small Rolls  
Mini Pork Sandwiches made to order - Mojo Sauce  
Tamal Fondue served with Skewered Chicken,  
Skewered Fried Plantain and Cuban Crackers  
Black Bean Terrine with Tomato Salsa and Mini Crackers  
Tostones made to order and offered with the following:*

<i>Crabmeat Enchilado</i>	<i>Brie Cheese Wedges</i>
<i>Caviar</i>	<i>Sour Cream</i>
<i>Chopped Onion</i>	<i>Guacamole</i>
<i>Tomato Basil Bruschetta</i>	<i>Picadillo</i>

### **INTERNATIONAL SUSHI STATION**

*Traditional and International Sushis will be served on marble slabs  
And decorated with candles and flowers*

Caribbean Sushi Rolls – *filled with Saffron Yellow Rice  
and Scallop Seviche*

Cuban Sushi Rolls - *filled with Moros y Cristianos & Ropa Vieja*

Indian Sushi Rolls - *filled with Curry Rice, Lentils and  
Indian Vegetables*

California Sushi - *filled with Crabmeat, Avocado & Rice*

Italian Roll - *filled with Risotto, Prosciutto and Mozzarella*

Bagel Roll - *filled with Salmon, Cream Cheese and Chive*

*All offered with Piquant Ginger, Mojo Wasabi and  
Soy Dipping Sauces*

### **SOUTH BEACH CEVICHE BAR**

*A Trio of Delightful and Refreshing Ceviches  
All served in Martini Glasses*

*Shrimp, Red Onion and Green Pepper  
Scallop, Red Pepper and Mango  
Corbina, Scallion and Grape Tomato*

### **QUESADILLA STATION**

*Chicken, Monterrey Jack and Grilled Onion Quesadillas  
Black Bean, Avocado, Tomato, Scallion & Cilantro Quesadilla  
"Medianoche" with Ham, Roast Pork, Swiss cheese and  
Pickle Quesadilla  
"Ropa Vieja", Caramelized Onions and Mozzarella Quesadillas*

**PASTA STATION MADE TO ORDER**

*Penne  
Rotelli*

**Sauces:**

*Aurora Sauce                  Fresh Marinara Sauce  
Pesto Sauce                  Alfredo Sauce*

**Condiments:**

*Sliced Sautéed Mushrooms          Slivers of Ham  
Chopped Garlic                  Sliced Black Olives  
Peas                                  Green Onions  
Parmesan                          Black Caviar*

*Caesar Salad with Garlic Croutons  
Crusty Breads*

**GRILL SKEWER BAR**

*Breast of Chicken with Chimichurri Sauce and Mojo Salsa  
Hoisin Beef and Green Onion  
Mediterranean Vegetables  
Chile Seasoned Sea Scallops*

**CARVERY STATION**

*Grilled Sirloin of Beef served with Béarnaise and Chimichurri Sauces  
Roasted Turkey Breast served with Apricot Mayonnaise  
Both served in small rolls*

**ANTIPASTO STATION I**

*Bountiful Display of Small dishes*

*Calamari & Potato Salad with Caper Vinaigrette  
Zucchini Frittata  
Cannelli Bean & White Tuna Salad  
Grilled Scallop & Orange Salad*

*Focaccia made to order with Condiments:*

*Smoked Gouda                  Grilled Duck Breast  
Caramelized Onions          Mozzarella  
Fresh Tomato                  Basil  
Peppers*

## **FISHERMAN'S WHARF RAW BAR STATION**

*(Presented in Ice Sculpture)*

*Fresh Prawns with Key West Cocktail Sauce  
Farm Harvested Oysters on the Half Shell offered with  
Sauce Mignonette  
Scallop Seviche served on Mussel Shells  
Smoked Salmon with Chopped Egg, Scallion  
And Extra Virgin Dill Sauce*

## **RISOTTERIA**

*Saffron Risotto offered with Parmesan Shavings  
and the following Condiments:*

*Porcini and Shallots  
Sundried Tomatoes and Prosciutto  
Tomato-Basil*

## **CHARCUTERIE STATION**

*Feta Torte with Sundried Tomatoes, Walnuts and Basil  
Served with Lavosh Hearts  
Mousse Pate with Raspberry Coulis and Small Toast  
Norwegian Smoked Salmon served with  
Rye Triangles, Capers, Dill Cream And Red Onions  
European Cheese Board with Water Biscuits and Fresh Fruit*

## **TAPAS STATION**

*Ajillo Chicken Breasts  
Beef Tenderloin Tips with Onions and Peppers  
Codfish Vizcayan Style  
Fish in Green Sauce  
Grilled Pepper Salad with Extra Virgin Oil & Garlic  
Mushroom / Escargots (or scallop) Casserole  
Fried Garbanzo and Chorizo Casserole  
Albacore Bonito Pudding with Aioli Sauce  
Russian Vegetable Salad  
Andalusian Artichoke, Tomato and Red Onion Salad  
Spanish Omelette Torte  
With Onion / Potato / Spinach  
Shrimp / Red Pepper / Herbs  
Serrano Ham / Cantimpalo  
Manchego Cheese with Fresh Fruits  
Crusty Breads*

**TAMAL EN CAZUELA BAR**

*Served in Martini Glass*

*Savory Tamal cooked slowly with Caribbean Seasonings*

*Offered with the following:*

*Chorizo Sofrito      Masitas de Puerco  
Chicken al Ajillo Ham and Red Pepper Sofrito  
Crab Enchilado      Chopped Maduros*

**THE ATHENS GRILL**

*Grilled Sirloin of Beef served with Sumac Sauce*

*Otapodi Toursi - Grilled Calamari Salad with Capers*

*Assortment of Skewers*

*Fenugreek Marinated Shrimp*

*Lemon and Oregano Chicken*

*Mediterranean Vegetables*

*Greek Salad of Romaine, Peppers, Black Olives,  
Feta and Onions with Oregano Dressing*

**SEAFOOD PAELLA STATION**

*Morsels of Seafood and Fish with Rice*

*Slowly cooked in Saffron Scented Broth*

*Served in Large Paella Pan*

**ANTIPASTO STATION II**

*Bountiful Display of Small dishes*

*Prosciutto e Melone*

*Grilled Eggplant, Zucchini and Colorful Red, Green and  
Yellow Peppers with Touch of Balsamic Vinaigrette*

*Octopus & Potato Salad with Fennel Dressing*

*Broccoli with Cherry Tomatoes in an Oregano Vinaigrette*

*Caponata dotted with Briny Capers*

*Steamed Mussels served with Mustard sauce*

*Sundried Tomatoes & Black Olive Crostinis topped with*

*Chopped Plum Tomato & Fresh Basil*

*Laced with Extra Virgin Oil*

*Calamari Salad with a Light Lemon Dressing*

*Zucchini Frittata*

*Fava Bean salad with Arugula Anchovy Vinaigrette*

*Marinated Olives with touch of Garlic*

*Salad of Radicchio with Walnut Vinaigrette*

### **PACIFIC BALINESE BAR**

*Served in Take out boxes or White Chinese bowls*

*Jasmin Rice*

*Basmati Rice*

*Brown Rice*

*Both with the following condiments:*

*Steamed Seafood Wontons*

*Hoisin Sesame Beef Bites*

*Chopped Green Onions*

*Titi Shrimp*

*Hot Oriental Chili Sauce*

*Strips of Ginger Chicken*

*Omelet Strips*

*Minced Fresh Ginger*

*Sliced Mushrooms*

*Baby Bok Choi Pieces*

### **BRAZILIAN CHURRASCARIA RODIZIO BAR**

*Typical Rodizio Skewer Brazilian Swords will be used to display a variety Of Grilled Meats –*

*Sirloin*

*Linguica Sausage*

*Chicken*

*To be carved On butcher block trays by staff wearing Chef uniforms*

*Sauces – Tomatada, Horseradish and Chimichurri*

*Variety of soft breads will accompany the Rodizio*

### **VODKA AND CAVIAR BAR**

*The Vodka (provided by Client) can be displayed in ice Sculpture – it could be a deluge type of ice sculpture*

*Caviar by client with the following condiments:*

*Chopped Eggs*

*Diced Red Onions*

*Lemon Wedges*

*Crème Fraiche*

*Norwegian Smoked Salmon served with*

*Rye Triangles*

*Capers*

*Dill Cream*

*Chopped Red Onion*

### **CHOCOLATE FONDUE FOUNTAIN STATION**

*Chocolate Fountain flowing with delicious Dark Chocolate*

*Offered with Fresh Strawberries, Angel Cake Cubes,*

*Marshmallows, Chocolate Chip Cookies*

*Pretzels and Mango Biscottini*

### **CUBAN 'FRIED RICE" STIR FRY TAKE OUT STATION**

*Moros y Cristianos will be served from Large Pan into "to go" containers  
Offered with the following condiments:*

<i>Masitas de Puerco</i>	<i>Fried Chorizo</i>
<i>Ham Sofrito</i>	<i>Chopped Maduro Plantain</i>
<i>Chicharrones de Pollo</i>	<i>Onion Parsley Garnish</i>

### **CASABLANCA STATION**

*Plates are not necessary with this kind of menu*

*Rosemary Scented Leg of Lamb carved and served with  
Sumac and Mint Sauces  
Grilled Chicken Skewers with Bosc Pears and  
Red Onions with a Tzaziki Dipping Sauce  
Feta, Basil, Sundried Tomato and Walnut Torte  
with Lavosh Hearts  
Tapenade of Assorted Mediterranean Olives with Country Bread  
Middle Eastern spread of Baba Ghannoush, Hummus,  
Taramasalata, and Tabbouleh displayed on colorful  
Moroccan ceramic plates With Pita Triangles and  
Belgian Endive Spears*

### **HAWAIIAN STATION**

*Roast Pork decorated with Banana Leaves and Pineapple Sauce  
Chicken Pineapple Skewers with Hoisin Sauce  
Hawaiian Rice in "take out" containers  
Avocado & Cilantro Mousse  
Watermelon made into outrigger filled with Colorful Fruits  
Fresh Spinach Salad served with Papaya & Strawberry Slices  
served with Tamarind Dressing  
Breads*

### **FARMERS MARKET**

*Caprese Salad with Fresh Mozzarella, Red and Yellow Tomatoes,  
Basil Chiffonade and Balsamico Extra Virgin Drizzle  
Salad of Baby Greens, Grilled Pears, Toasted Walnuts,  
Goat Cheese and Raspberry Wine Vinaigrette  
Fresh Spinach, Mandarin Oranges, Red Onion, Pecan Crunch  
served with Passion Fruit Dressing  
Grilled Autumn Vegetables Eggplant, Zucchini, Squash, Colorful Red,  
Green and Yellow Peppers with Touch of Sherry Wine Vinaigrette  
Fresh Asparagus, Artichoke Hearts and Hearts of Palm with Dill Vinaigrette  
Mediterranean Hummus and Baba Ghanouj offered with Pita Triangles  
Display of Marinated Olives  
Artisanal Breads, Breadsticks and Flatbread*

### **BRAZILIAN CHURRASCARIA RODIZIO BAR**

*Typical Rodizio Skewer Brazilian Swords will be used to display a  
variety Of Grilled Meats –*

*Sirloin           Linguica Sausage           Chicken*

*To be carved On butcher block trays by staff wearing Chef uniforms*

*Sauces – Tomatada, Horseradish and Chimichurri  
Variety of soft breads will accompany the Rodizio*

### **WILLIE WONKA BAR** *A Chocolate Decadence*

*Chocolate Martinis (Liquor provided by client)  
Very French Chocolate Mousse with Mini Chocolate Pavlovas  
Chocolate Covered Strawberries  
Double Chocolate Truffles  
Fifth Avenue Brownies  
Chocolate Ganache Cake filled with Dulce de Leche  
And Chocolate Mousse  
Chocolate Crepes filled with White Chocolate Mousse  
On a Bed of Warm Chocolate Sauce  
Chocolate Anticuchos*