

## *Stationary Displays*

### *Fresh Seasonal Fruit Display*

#### *Bruschetta Display*

*Tomato-basil, olive tapenade, white bean-spinach & artichoke dips with garlic crostini*

#### *Imported & Domestic Cheese Display*

*Selection of premium cheeses with grapes, strawberries & rustic breads*

#### *Vegetable Crudité*

*Selection of fresh seasonal vegetables with dips*

#### *Mediterranean Dips*

*Hummus, baba ghanoush, tabbouleh, white bean dip, olive dip, eggplant capanata, served with pita & flat breads*

#### *Imported and Domestic Cheese Display*

*Selection of premium cheeses with grapes, strawberry & rustic breads*

#### *Italian Antipasto*

*Selection of sliced, cooked & cured meats, soppressata and sausages, roasted vegetables, olives, stuffed peppers & marinated mozzarella*

## *Seafood Display*

- *Selection of smoked seafood with traditional garnishes*
- *Chilled jumbo shrimp, cracked crab claws, oysters, littleneck clams, mussels and lobster with horseradish cocktail and Louis sauces,*
- *Sesame seared Ahi tuna loin served with sweet soy glaze, Thai chili sauce and wasabi cream*
- *Scallop ceviche, tender baby greens, cilantro-lime dressing*

## *Sushi Station*

*Selection of vegetable & seafood, sushi & sashimi, served with wasabi, soy sauce & ginger prepared by our chef on site*

## *Carving Station*

- *Sweet soy glazed salmon, roasted and served on a cedar plank*
- *Cedar planked salmon with whole grain mustard beurre blanc*
- *Cracked pepper tenderloin beef with au jus & Dijon beurre blanc*
- *Sesame seared Ahi tuna loin served with three Asian sauces*
- *Roasted breast of Turkey with thyme pan roasted gravy*
- *Roasted leg of lamb with fresh mint-apple chutney*