

International Displays and Showpieces

Priced per person assuming a minimum of 100 guests.

Italian Pasta Station

A uniformed chef prepares to order a selection of the following ingredients for your guests, to order.

Three Pastas

Rosemary Tomato, Alfredo and Pesto Sauces

Squash, Zucchini, Sliced Black Olives, Red and Yellow Bell Peppers, and Sun Dried Tomatoes

Mushrooms, Green Onions and Diced Roma Tomatoes

Fresh Grated Parmesan and Assorted Gourmet Breads

\$7.75

For Blackened Chicken, Andouille Sausage and Grilled Tuna or Medium

Gulf Shrimp add \$3.75 (Any Two)

For a Classic Caesar Salad add \$2.00

Oriental Noodle Station

A uniformed chef prepares to order a selection of the following ingredients for your guests...

Egg Fried Rice, Low Mein and Soba Noodles

Thai Peanut, Sweet Hot Chili and Teriyaki Ginger Sauces

Baby Corn, Broccoli, Bamboo Shoots, Snow Peas, Carrots, Water Chestnuts and Wasabi Peas

Chow Mein, Won Ton Chips

Chinese Takeout Containers and Chop Sticks

\$7.25

Tiger Shrimp, Garlic Chicken, Sliced Beef Sirloin \$4.00 (Any Two)

Seafood Scampi Station

Shrimp and Bay Scallops, Andouille, Tomatoes, Shallots, Scallions, Basil, Olive Oil Flambéed with

Potato Gnocchi

\$12.50

Fajitas Station

Marinated Beef Medallions and Grilled Marinated Chicken

Grilled Onions, Bell Peppers and Flour Tortillas

Sour Cream, Diced Tomatoes, Cheddar Cheese, Guacamole and Pico de Gallo

\$10.00

Ceviche Bar

All three displayed in ice carved bowls. Served in martini glasses and offered with tortilla chips and toasted flat bread wedges...

Scallop, Shrimp and Ahi Ceviche with Mango and Avocado in Citrus Mojo

Lump Crab, Lobster and Shrimp with Shaken Gazpacho

Mahi-Mahi with Coconut Jalepeno

\$12.00

The pasta station and oriental noodle station require one chef per 50 guests for which a fee of \$50.00 will be added to your final billing.

The Fajitas require one chef per 125 guests for which a fee of \$50.00 will be added to your final billing.