

Table 301

CATERING

**Chef's Display of International Interactive Food Stations to Include:
American, Italian, French, Asian, Scottish & German**

Station One

America

Blackened Blue Tenderloin Sliders
Petite Philadelphia Cheese Steak, Caramelized Onion, Smoked Cheddar Cheese
Sauce, Crusty Rolls
Hand Cut Shoe String Exotic Mushroom Dusted Fries
Creamy Southern Slaw
Fried Apple Pies, Cinnamon Whip Cream, Shaved White Chocolate Curls

Station Two

Italy

Pan Tossed Cheese Ravioli, Roasted Roma Tomato Cream Sauce
Petite Italian Meatballs
Classic Caesar Salad Martini
Chef's Cheese Board Display to Include:
Pecorino Romano Cheese and Imported Provolone
Array of Stuffed and Marinated Olives
Herb and Roasted Garlic Marinated Artichoke Hearts
Citrus Marinated Exotic Mushrooms
Herb and Garlic Infused Olive Oils
Crusty Breads
Pignoli di Baldi

Station Three

Asia

Chef's Carving Station:
Sesame Seared Tuna
Wasabi Aioli
Wakame Salad
Asian Noodle Salad
Green Tea Ice Cream, Saigon Cinnamon Doughnuts

Station Four

Germany

Bavarian Sausage Hot Pot
Red Cabbage and Apple Salad
Caraway Pork Loin, Sweet and Sour Cabbage
Riesling Poached Trout and Thyme
Schnitzel
Sauerbraten
Pretzel Bread

Station Five

Scotland

Fish and Chips, Mini Poke
Haggis and Tater Skins, Cranberry Jam
Cullen Skink Soup
Game Terrine and Smoked Salmon Terrine
Shaved Scottish Beef and Savory Pudding
House Cured Scottish Salmon, Traditional and New World Garnishes

Station Six

France

Chef's Assortment of Sweet and Savory Crepes
To Include:
Shaved Beef, Chicken, Shrimp and Garden Vegetables
Farm Fresh Assorted Berries
Petite Crème Brulee