



## **Themed Reception Chef Tables**

**(2 hour duration - Must combine 2 stations, Min 50p-Max 400p)**

### ***Japanese Station***

Glass Noodle Salad in a toasted sesame seed dressing with cilantro  
A variety of Sushi and Sashimi  
Served with pickled ginger and wasabi  
**\$13/guest**

### ***Seafood Station***

Jumbo shrimp cocktail  
Fresh shucked seasonal oysters in the half shell  
with an assortment of dipping sauces and lemon wedges  
**\$20/guest**

### ***Beef Station***

Tangy home-style potato salad  
Carved Roast Striploin of beef with Chef  
On mini Kaiser rolls with  
Dijon and horseradish  
**\$15/guest**

### ***Oriental Station***

Szechwan Beef stir-fry in a ginger soy glaze with Chef  
Jasmine rice  
Oriental crab cakes  
**\$15/guest**

*Revised July 2009*

*All Prices Are Subject To Change without Notice and are Subject to applicable taxes and service charges.*

- 1 -





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### ***Italian Station***

Toasted Bruschetta bread  
Italian Chopped Salad with grilled chicken, crisp bacon, pasta, tomato  
and red onions with a honey mustard vinaigrette  
Fussili pasta with sausage, tomato, mushroom and spinach  
in a rich chicken broth sautéed by a Chef  
**\$15/guest**

### ***Thai Station***

Asian Rice Salad with grapefruit, mango, and bean sprouts with a dark soy vinaigrette  
Seared chicken pot stickers served with sweet soy and chili garlic sauce  
Thai spiced monsoon rolls  
**\$15/guest**

### ***Greek Station***

Greek salad with feta cheese and olives  
Spanakopitas  
Ameijoas na Cataplana - *Portuguese Paella*  
(Chicken, chorizo and clams in steamed rice)  
**\$15/guest**

### ***Indian Station***

Basket of papa dams  
Curried chickpeas in a warm tomato sauce  
Indian buttered chicken  
Basmati rice  
**\$15/guest**

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- 2 -

