



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.

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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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