



ENTREE

White Pepper Dusted Chilean Sea Bass, Soy Beans, Lotus Root, Tangerine, Opal Basil

Seared Arctic Char, Escarole, Cranberry Beans, Golden Raisins, Madeira

Orange and Tomato Crusted Grouper, Braised Radish and Cucumber Salad, Farro, Mint

Pan Roasted Wild Salmon Filet, Grilled Sushi Rice, Scallions, Enoki Mushrooms, Dashi

Grilled Pork Chop, Corn and Fava Bean Ragout, Braised Bacon, Ruby Crescent Potatoes

Pan Seared Filet of Beef, French Lentils, Baby Spinach, White Asparagus, Summer Truffle Jus

Grilled Beef Tenderloin, Yellow Wax Beans, Black Trumpet Mushrooms, Purple Potato, Cornichon-Tarragon Sauce

New York Strip Steak, Watercress, Hen of the Woods Mushrooms, Sweet Corn

Colorado Lamb Chops, Quinoa, Oil Cured Black Olives, Charred Cherry Tomatoes, Rosemary Reduction

Indian Spice Roasted Rack of Lamb, Brown Basmati Rice, Pomegranate, Baby Fennel

Ginger Glazed Free-Range Chicken Breast, Japanese Somen Noodles, Bok Choy, Shitake Mushroom-Ginger Broth

Coriander Dusted Free-Range Chicken, Apricot, Sugar Snap Peas, Grilled Lemon

Glazed Japanese Eggplant, Adzuki Beans, Green Onion, Smoked Tofu, Miso Broth

Golden Beet Risotto, Leeks, White Truffle Oil, Asiago Cheese



TASTE OF CHINA

SOUP AND SALAD

(Choice of three of the following)

Classic Hot and Sour Soup, Black Vinegar, White Pepper

Lobster Spring Rolls, Asian Slaw, Chinese Mustard Sauce, Ginger-Soy Dipping Sauce

Rock Shrimp with Cellophane Noodle Salad, Pea Shoots, Cilantro, Toasted Cashews

Chilled Bean Curd with XO Sauce

Spicy Cucumber and Ginger Salad

Mandarin Chicken Salad, Crisp Wontons, Crisp Asian Lettuce and Miso Peanut Dressing

Chinese Long Bean Salad, Crisp Tofu, Fried Shallots

ENTREE

(Choice of three of the following)

Chinese Style Spare Ribs, Green Onion, Sesame Seeds

Stir Fried Jumbo Scallops "Kung Pao," Chinese Celery Leaves

Dried Sichuan Chili, Smoked Almonds

Steamed Grouper Fillet, Ginger and Scallion, Black Bean-Garlic Sauce

Roasted Chicken, Dark Soy, Honey

Peppered Beef Filet, Dried Sour Plum, Honshimeji Mushroom

Stir Fried Lo Mein Noodles with Vegetables

Steamed Jasmine Rice

DESSERTS

Cinnamon Vanilla Rice Pudding

Mango Lychee Vanilla Tapioca

Coconut Custard Tart

Pineapple Mandarin Cake

Spicy Asian Pear Cake

Sesame Banana Dumplings

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection, Jacques Torres Hot Chocolate



PACIFIC FLAVORS

LITTLE BITES

Tuna "Duo", Spicy Tuna Tartar, Seared Tuna Tataki, Miso Cilantro Sauce
Hamachi Sashimi, Carambola, Crispy Shallots
Chilled Smoked Duck Spring Rolls
Chicken Satay, Indonesian Peanut Sauce
Vegetable Samosa, Tamarind Coulis

CHILLED SELECTIONS

Lemongrass Shrimp Skewers, Coconut Curry Sauce, Tobiko Caviar
Spicy Lobster, Green Papaya, Mango
Asian Greens, Grapefruit, Roquefort, Sherry Vinaigrette
Blue Crab Salad, Macadamia Nuts, Sracha Oil

WARM SELECTIONS

Sugar Cane Short Ribs, Coconut Jasmine Rice
"Kona" Coffee Glazed Pork Loin, Grilled Pineapple
Lemongrass Steamed Snapper, Green Papaya Salad, Pomelo, Roasted Peanuts
Mango-Rock Shrimp Fried Rice

ACTION STATION

(Chef Attendant Required)

(Choice of two of the following)

Slow Baked Salmon in Banana Leaf
Macadamia Crusted Rack of Lamb
Char Grilled Flank Steak, Maui Onion Relish
Hoisin Glazed Duck Breast, Green Onion

DESSERTS

Green Tea Center Dark Chocolate Torte
Coconut Cream Pie, Mango Glazed Bananas
Pineapple Cheese Cake, Mango Infused Lime Compote
Jack Fruit Parfait, Sesame Tuille Crunch

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection
Jacques Torres Hot Chocolate



TASTE OF ITALY

SOUP

(Choice of one of the following)

Minestrone, Tuscan Country Bread Grilled with Roasted Garlic

Stracciatella, Italian Parsley, Parmigiano-Reggiano

ACCOMPANIMENTS

Fried Parmesan and Artichoke Hearts

Tomato, Fresh Mozzarella Stromboli

Tender Baby Artichoke Hearts, Marinated Grilled Crimini Mushrooms

Fresh Buffalo Mozzarella Cheese, Basil, Roasted Garlic Bulbs, Basil Pesto

Aged Truffle Pecorino, Marinated Goat Cheese, Gorgonzola Dolcelatte

Soppressata, Jamon Serrano, Prosciutto Crudo Parma

Slow Roasted Roma Tomatoes, Grilled Eggplant and Baby Fennel, Roasted Bell Peppers

Grilled Asparagus, Sun-Dried Tomato Tapenade

Marinated Olives, Marinated Anchovies, Pressed Olive Oils and Aged Vinegars

Sliced Baguettes, Bread Sticks, Focaccia

Pasta

(Choice of three of the following)

Fusilli

Rigatoni

Orecchiette

Farfalle

Cavatelli

Wild Mushroom Ravioli

Four Cheese Ravioli

Ricotta-Spinach Tortellini

SAUCE

(Choice of three of the following)

Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew

Carbonara, Italian Sausage and Clam in White Wine Sauce

Puttanesca, Summer Truffle Sauce, Goat Cheese, Lemon and Black Pepper Sauce

Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce

Black Olive Sauce, Amatriciana Sauce



TASTE OF ITALY (CONTINUED)

ENTREE

(Choice of two of the following)

Herb Roasted Leg of Lamb, Sangiovese Sauce

Grilled Tuscan Rib Steak, Rosemary Roasted Potato

Olive Oil Poached Wild Salmon, Vegetable Ribbons, Oven Dried Tomato

Pan Roasted Branzino, Lemon, Capers

Parmesan Crusted Chicken Breast, Rosemary, Roasted Garlic

Roasted Breast of Chicken, Spicy Green Olive Relish

Rabbit Braised with Black Olive, Plum Tomato, Oregano

DESSERTS

Tiramisu, Coffee Soaked Lady Fingers, Espresso Crème Anglaise

Lemon Cello Panna Cotta, Crisp Citrus Tuille

Ricotta Amaretti Cheesecake

Pistachio Parfait, Amarena Cherries, Mascarpone Cream

Chocolate Pistachio Cannoli

Chocolate Mousse, Espresso Ganache Center, Chocolate Flourless Cake

Assorted Italian Cookies and Biscotti

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection
Jacques Torres Hot Chocolate



TASTE OF INDIA

Rasam Soup, Lentils, Tomato, Tamarind, Curry Leaf

Basmati Rice and Vegetable Salad

Heirloom Tomato and Cucumber Salad, Spicy Yogurt Dressing

Mesclun Greens, Carrot Ginger Dressing

Curried Seafood Salad, Sprouts, Greens

Tandoori Roast Chicken, Onion Bhaja

Roganjosh, Spiced Lamb Cooked with Yogurt

Prawns in Coconut Curry, Toasted Coconut, Green Chili

Aloo Gobi, Crisp Cauliflower, Potatoes

Steamed Basmati Rice, Cardamom, Saffron

DESSERTS

Semolina Cake, Gold Leaf Almonds

Mango-Coconut Martini, Cinnamon Twist

Saffron Rice Pudding, Stewed Apricot and Cardamom Tuille

Chai Tea Custard, Apple Compote

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection
Jacques Torres Hot Chocolate



FIRST COURSE

WARM SELECTIONS

Sweet Water Prawns, Smoked Spanish Paprika, Black Beluga Lentils, Almond Milk

Seared Scallops Crusted with Toasted Arborio Rice, Maitake Mushroom Salad, Garlic Chives

Pan Roasted Wild Striped Bass, Couscous, Fennel, Saffron

Steamed Snapper, Ginger-Scallion, Chili Oil, Pea Shoots

Roast Duck Lotus Bun, Red Cabbage, Foie Gras Emulsion

Braised Veal Cheek, Summer Vegetable Ragout, Baby Turnips, Confit Orange

Maryland Blue Crab, Red Curry-Coconut Broth, Coriander, Tiny Mushrooms, Crispy Shallots

Aged Goat Cheese-Black Pepper Ravioli, Fava Beans, Golden Beets, Chervil
(for a maximum of 175 guests)

Sweet Corn Risotto, Grilled Spring Onions, Mascarpone Cheese
(for a maximum of 175 guests)

CHILLED SELECTIONS

Corn Trio, Chilled Corn Soup, Sweet Corn Custard, Grilled Corn, Mache Salad

Green and White Asparagus Terrine, Maitake Mushrooms, Goat Cheese, Black Truffle

Roasted Beet Carpaccio, Blue Cheese, Shaved Fennel, Passion Fruit Reduction

Terrine of Foie Gras, Brioche Toast, Pomegranate Jelly, Micro Salad

Beef Tenderloin, Buckwheat Noodles, Mango, Chili Sauce

Tuna and Avocado, Sesame Cucumber and Daikon Radish Noodles, Ginger Dressing

Blue Crab, Hearts of Palm, Green Papaya, Pomelo, Spicy Peanut Dressing

Jumbo Shrimp, Fennel Salad, Chili-Horseradish Sauce

Maine Lobster, Succotash, Baby Greens, Grilled Lemon Vinaigrette



FIRST COURSE

SOUP

Miso Soup, Tofu, Wakame, Scallion

Wonton Soup, Baby Bok Choy, King Oyster Mushrooms, Scallions

Tomato Soup, Reggiano Cheese Crust, Rocket Pesto

Sweet Corn Soup, Hearts of Palm, Crisp Garlic Chips

Clam Chowder, Smoked Bacon, Chives

Chilled Sweet Pea Soup, Multi-Bean Ragout, Mountain Caviar

Spicy Coconut Broth, Shrimp, Thai Basil, Lime

SALAD

Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Basil Oil

Organic Baby Bibb, Shaved Fennel, Grilled Corn, Fava Beans, Easter Egg Radishes, Champagne Vinaigrette

Frisée, Roasted Beets, Hearts of Palm, Cucumbers, Pear Tomatoes, Citrus Vinaigrette

Baby Mizuna, White and Green Asparagus, Yellow Wax Beans, Baby Carrots, Herb Vinaigrette

Mixed Field Greens, Seasonal Pluots, Crisp Goat Cheese, Baby Beets, White Balsamic Vinaigrette

Baby Arugula, Grilled Artichoke Hearts, Serrano Ham, Charred Lemon Vinaigrette

Romaine Hearts, Grilled Chicken, Snow Peas, Almonds, Bean Sprouts, Sesame-Ginger Dressing

Baby Spinach, Watermelon, Pickled Red Onions, Feta Cheese, Crushed Olive Dressing

Red Leaf Lettuce, Endive, Blue Cheese, Applewood Smoked Bacon, Walnut Vinaigrette

Baby Red & Green Romaine, Parmigiano-Reggiano Croutons, Roasted Garlic-Anchovy Dressing



DESSERT

Ice Box Cheesecake, Crème Fraiche, Strawberry Compote

Raspberry Cream Center White Chocolate Torte, Semi-Sweet Chocolate Glaze, Sugar Cookie

Brown Butter, Pineapple Cake, Blueberry Coulis

Double Chocolate Banana Gateau, Triple Mousse Layers

Malted Milk Chocolate Panna Cotta, Candied Peanuts, Feuilletine Crisp

The Mandarin Duo, Apricot Clafouti Custard Tart, Almond Chocolate Crème Brulee

Chocolate Trio, Satin Dark Chocolate Raspberry Tart, Coconut-White Chocolate Parfait, Strawberry Flourless Chocolate Gateau

Tropezienne, Orange Blossom Scented Diplomat Cream-Filled Pastry

Black Cherry Chocolate Pudding Tart, Vanilla Chantilly Cream

Coconut Parfait Mango Mirror Glaze, Raspberry Lemon Compote

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection