



### Three Course Seated Dinner

#### Passed Hors d'oeuvres

Mushroom and Leek Tart with Frisee and Sherry Vinaigrette  
Crab Salad with Persian Mint and Lemon Vinaigrette  
Seared Pork Belly with Wasabi Peas and Nori  
Duck Prosciutto Wrapped Scallop with Garlic Nage  
Lamb Kefta with Malaysian Peanut Curry

#### First Course

Roasted Pear Salad with Endive, Chicory, Walnut Brittle, Blue Cheese,  
Roasted Shallot and Red Wine Vinaigrette

#### Second Course

Grilled Salmon with Leek Fondue, Wilted Spinach and Cabernet Basil Sauce

#### Dessert

Salted Caramel Chocolate Tart  
Dark Chocolate Ganache with Salted Caramel, Peanut Toffee Crunch and Maldon Salt

### Customized Stations

#### Passed Hors d'oeuvres

Grilled New Zealand Lamb Chop with Charmoula, Almonds and Sultana Raisins  
Braised Short Rib Vol-au-Vent with Micro Parsley and Garlic Nage  
Fish Tacos with Black Garlic, Cabbage and Selection of Mini Hot Sauces  
Vegan Burger with Smoked Tomato Ketchup and Pickled Red Onions  
Grilled Pork Meatballs with Harissa Raita

#### Stations

##### Spit Roasted Pig

Spit Roasted Pig with Roasted Brussels Sprouts, Orzo Pearlato and Violet Mustard Sauce

##### Grilled Seafood and Ceviche

Grilled Salmon, Scallops, Seabass with Leek Fondue, Oven Roasted Vegetables and Basil Nage  
Tuna Taradito, Shellfish Ceviche, Shrimp Ceviche, Popcorn And House Made Tortilla Chips

##### Traditional Carving

Grilled Filet of Beef with Gratin Potatoes, Green Beans with Red Wine Sauce  
Whole Roasted Seabass with Ratatouille and Saffron Tomato Sauce

#### Dessert

Chocolate Macarons with Milk Chocolate Earl Grey Filling  
Dark Chocolate Covered Cinnamon Marshmallows  
Boca Negra Cake with Creme Fraiche  
Chocolate Salted Caramel Tartlets with Whiskey Meringue  
Spicy Chocolate Truffles

### Customized Six Course Seated Dinner

#### Caviar Station

California Caviar, Smoked Salmon with Chives, Capers, Onions, Egg Whites/Yolks, Crème Fraiche & Toast Points

#### First Course

Halibut Crudo with Crème Fraiche, Bread Crumbs and Extra Virgin Olive Oil

#### Second Course

Sautéed Day Boat Scallop Thyme Risotto, Micro Pea Sprouts and Black Truffle Nage

#### Third Course

Bacon Wrapped Jidori Chicken Anson Mills Polenta, 3 Year Aged Cheddar  
with Cavolo Nero and Chicken Jus

#### Fourth Course

Grilled New York Steak with Sunchoke, Bone Marrow, Wild Mushrooms and a Red Wine Sauce

#### Fifth Course

French Cheeses (Bucheret & Osso Iraty) with Baguette, Greens and Almonds

#### Dessert Course

Warm Chocolate Cake with Coffee Ice Cream and Shiso

### Customized Three Course Seated Dinner with Passed Dessert

#### Indian Inspired

##### Passed Hors d'oeuvres

Grilled Skewered Shrimp Marinated in Garlic, Chile and Lime  
Dungeness Crab Salad with Curried Cauliflower, Lemon, Mint, and Shiso  
Grilled Chicken Skewers with Green Chutney  
Chilled Yogurt Cucumber Soup with Lemon Zest  
Chickpea Fritter with Vadouvan Curry

##### First Course

Black Chickpea Salad, Marinated Tomatoes, Greens, Romaine, Chopped Haricots Verts  
and Spiced Citrus Cucumber Yogurt Vinaigrette

##### Second Course

Grilled Rack of Lamb Crusted with Sumac, Zatar and Garlic with Roasted Cauliflower, Fingerling  
Potatoes  
and Tomato Tamarind Chutney

##### Passed Dessert

Curry Spiced with Cardamom Doughnuts

### Customized Three Course Seated Dinner

#### Persian Inspired

##### Passed Hors d'oeuvres

Grilled Lamb Meatball with Spiced Sumac Sauce  
Tuna Sliders with Lime Chili Aioli and Greens  
Grilled Chicken Kebob with Persian Spiced Coconut Milk  
Chickpea Fritters with Garlic Hummus and Micro Parsley  
Persian Cured Salmon on Blinis with Caviar and Crème Fraiche

##### First Course

Pickled Watermelon and Feta Salad with Arugula and White Balsamic Vinaigrette

##### Second Course

Grilled Filet of Beef with Saffron Rice, Braised Greens, Pomegranate with Red Wine Sauce

##### Dessert

Chocolate Soufflé Cake Affogato with Vanilla Malt Ice Cream and Espresso

### Customized Three Course Seated Dinner

#### Pilipino & Burmese Inspired

##### Passed Hors d'oeuvres

Shrimp Skewer with Madras Curry  
Tuna Tartare with Coconut Milk and Chili Sauce  
Crispy Spicy Pork Meatballs with Sumac Yogurt  
Vegetable Samosas with Tamarind Dipping Sauce  
Tofu Lettuce Cups with Sriracha, Crispy Noodles and Cilantro

##### First Course

Tea Leaf Salad with Seared Beef

##### Second Course

Pork Adobo and Vegetable Fried Rice

##### Dessert

Frozen Flan with Coffee Granita and Salted Caramel

### Customized Nigerian Inspired Buffet Items

#### Puff Puff

Meat Pies: Braised Beef, Potatoes, and Carrots  
Vegetarian Pies: Potatoes, Carrots, Peas and Corn

#### Starters

Efo (Spinach)  
Jollef Rice

#### Mains

Fish and Pepper Stew  
Braised Oxtail with Fried Plantains  
Nigerian Chicken Stew with Scotch Bonnet Chilis and Tomato, Served over Rice

### Customized Three Course Seated Dinner

#### Samoan/Island Inspired

##### Passed Hors d'oeuvres

Whole Roasted Suckling Pig with Sweet Potato  
Tuna Oka with Lime and Chili  
Coconut Crusted Shrimp with Sambal Dipping Sauce  
Seaweed Salad with Cucumber, Pepper and Crispy Potato

##### First Course

Garden Salad with Hearts of Palm, Marinated Tomato and Chili Vinaigrette

##### Second Course

Coconut Milk Braised Chicken with Kale, Rice and Mango Chutney

### Customized Mexican Inspired Passed Hors d'oeuvres Buffet

#### Passed Hors d'oeuvres

Chilled Avocado Soup with Crème Fraiche  
Roasted Clam and Rock Shrimp Ceviche with Merken and Micro Mint  
Duck Confit Taquitos with a Sweet and Sour Cherry Salsa  
Crispy Fish Tacos with Cabbage, Black Garlic Aioli and Fresh Made Tortillas  
Chicken Empanadas with Mole

#### Starters

Green Salad with Jicama, Tomatoes, Avocado, Beets, Corn, and Red Wine Vinaigrette  
Mixed Greens with Tomato, Beets, Jicama, Avocado, Green Beans and Squash Blossoms  
with a Vino Rojo Vinaigrette

V I B I A N A