

— STATIONS —
menu
east meets west

ASIAN

Steamed Lemongrass Chicken, Pork, and Vegetable Dumplings

Duck Spring Rolls

Thai Chicken Satay

Curried Wonton Crisps

Lo Mein Salad with Asian Vegetables

Sesame Soy Dip, Orange Chili Sauce

FLATBREAD

Grilled Flatbread, Fresh Mozzarella, oven cured Plum Tomato, Basil Pesto

Grilled Flatbread, Fig spread, Goat Cheese, Baby Arugula, White Truffle Oil

Grilled Flatbread, Chorizo, Roasted Corn, Queso Fresco, micro Cilantro

Focaccia Flatbread, Eggplant Caponata, Banana Peppers, frizzled Prosciutto

Grilled Naan Flatbread, dried Apricot, Roasted Leek, toasted Coconut, Curried Cream Cheese

MACARONI AND CHEESE

All American Macaroni and Cheese

Buffalo Chicken Macaroni and Cheese, spicy Pulled Chicken, crumbled Blue Cheese

Lobster Macaroni and Cheese with Chunks of Lobster, Vermont Cheddar, Parmesan Cheese

RAW BAR

Oysters and Little Necks Shucked to Order

Chilled Poached Shrimp

Cocktail Sauce, Horseradish, Mignonette, Tabasco and Lemon

MAKI PARTY BOAT

California roll, Spicy Tuna roll, Spider roll,

Christmas roll, Triple roll, Idaho roll, Philadelphia roll, Spicy Tuna Tempura roll

pickled Ginger, Wasabi, Soy Sauce



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SIDE CAR

Mediterranean Old Fashioned, *in a Low Ball glass*
Hummus with Red Pepper, Cucumber Spears, Pita crisps

Salad Side Car, *in a Cosmo Glass*
Arugula Salad, grilled Flank Steak, Danish Blue Cheese, Balsamic Vinaigrette

Tea-Tini, *in a Martini Glass*
Vietnamese Cellophane Noodle Salad, julienned Vegetables, Lemongrass poached Chicken
18 pound Turkey with 3 Quarts Gravy. (Serves 12 to 16) - \$125

SLIDER

Chicken Parmesan Slider, Provolone Cheese, Marinara
Beef Slider, Cabot Cheddar, Chipotle Ketchup, Cornichon
Portabello Slider, Tomato, Basil Aioli

Curly Fries, Ketchup, Frite Sauce, Malt Vinegar

TACO

White Fish Tacos
Shredded Cabbage, Carrot and Scallions, Cilantro Crème

Chipotle Chicken Tacos
Trio of Peppers, Jicama and Pico de Gallo

Braised Adobo Beef Tacos
Purple Cabbage Slaw, Red Onion and Cilantro, Cumin Crème

MEDITERRANEAN

Chilled Oven Roasted Basil Shrimp
blistered native Corn and Fava Bean Salad, grilled Tuscan Bread

Tuscan Chickpea Salad, Baby Arugula, Roasted Tomato
Balsamic Vinaigrette, Curried Pita Crisps

Dried Sausage, shaved Salami, Pepperoncini, Pearl Mozzarella
Maserated Figs, Agro Dulce Cipollini Onion
picked Fennel, Citrus-marinated Olives, herbed Crostini



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CROSTINI

Black and Green Olive Tapenade, Spinach Artichoke Spread,
herbed Feta and Pepperoncini Spread, Eggplant Caponata
Tuscan White Bean Spread, Plum Tomato and Basil Relish
Black Mission Fig Jam, smoked Tomato Jam
herbed Flatbreads, Pesto Crostini, Bread Sticks, Garlic Crostini

TOMATO STATION

Vine Ripen Tomato Gazpacho, Creme Fraiche
Heirloom Yellow Tomato Gazpacho, Chive Oil
Green Tomato Gazpacho, Ancho Chili Oil
Chef's toy box of Heirloom Tomatoes, Fresh Mozzarella, Basil leaf, EVOO
Balsamic Reduction
Basil Bruschetta with Sundried Tomato Relish
Pesto Crostini with Roma Tomato Jam
Aged Balsamic, Rosemary infused EVOO
Gray Sea Salt, Pink Sea Salt

