

THEMED ETHNIC STATIONS ARE DESIGNED TO DEVELOP A MENU TO MEET YOUR NEEDS FOR YOUR EVENT. HERE ARE SOME SUGGESTIONS:

ITALIAN STATIONS

- FOCACCIA STYLE PIZZA
- LASAGNE (VEGETABLE, MEAT)
- EGGPLANT PARMESAN
- VARIOUS MEAT ENTREES
- CAESAR SALAD
- CAPRESE SALAD
- ANTI-PASTA PLATTER
- SAUSAGE WITH PEPPERS & ONIONS

PASTA STATIONS

- VARIETY OF PASTA WITH SAUCES OF ALFREDO, PESTO, VODKA, CARBONARA, MARINARA
- VARIETY OF RAVIOLI (LOBSTER, CHEESE, WILD MUSHROOM.)
- SHRIMP OR CHICKEN PASTA WITH BASIL, GARLIC, OLIVE OIL, PINE NUTS & SUN-DRIED TOMATOES
- GRILLED PORTOBELLO MUSHROOMS WITH PASTA WITH PESTO ALFREDO SAUCE, ASPARAGUS & ROASTED RED PEPPERS
- MEATBALLS OR SAUSAGE IN TOMATO SAUCE

SOUTHWESTERN STATIONS

- QUESADILLAS WITH EITHER LOBSTER, SHRIMP, PORK, CHICKEN OR BLACK BEAN WITH SIDES OF GUACAMOLE, SALSA, SOUR CREAM
- PULLED PORK WITH JALAPEÑO CORN BREAD
- ROASTED CORN SALAD WITH FETA CHEESE & RED PEPPER
- BAHA STYLE FISH TACOS WITH CUMIN SLAW & PICO DE GIULO

SPANISH STATION

- VARIETY OF EMPANADAS IN A LIGHT POCKET (CHICKEN, BEEF, VEGETARIAN) WITH VERDE SAUCE
- BEEF & CHICKEN SKEWERS WITH CHIMICHURRI SAUCE
- SHRIMP & CHORIZO SAUSAGE LOLLIPOPS WITH HONEY-MUSTARD DRIZZLE
- PORTUGUESE STYLE BAKED FISH
- PAELLA "YOUR STYLE"
- GRILLED VEGETABLE WITH ROMESCO SAUCE
- BUTTERFLY LEG OF LAMB WITH ROMESCO STYLE

ASIAN STATIONS

- VARIETY OF SUSHI: CALIFORNIA, SMOKED SALMON, SPICY TUNA, VEGGIE & VOLCANO ALL SERVED WITH PICKLED GINGER, WASABI & SOY SAUCE
- TUNA TATAKI: SEARED TUNA SLICED THIN WITH SOY MUSTARD, CRISPY WONTONS, WASABI & PICKLED GINGER ON A PLATTER
- FRIED WONTONS OF VARIOUS FILLINGS: CHICKEN, SHRIMP, CRAB, BEEF, DUCK OR PORK
- TERIYAKI SKEWERS OF CHICKEN, BEEF OR SHRIMP
- SWEET & SOUR SHRIMP ON A STICK
- GRILLED TERIYAKI VEGETABLE PLATTER
- CHICKEN SATAY WITH PEANUT SAUCE
- FRIED RICE WITH VEGETABLE, SHRIMP OR PORK