

Fusion and Tapas

Experience the art fusion cuisine with our endless display of international favors.

Chilled Soup Shooters Display

Ginger and Curry Carrot

Sun-dried tomato garnished with an Asiago cheese bullet

Chilled cucumber and neon beet

Pasta Station

Tri-colored ravioli with a fresh basil pesto with a tomato & sautéed pine nut concasse

Pan seared scallops on angel hair pasta with white wine basil sauce and fresh tomatoes

Seafood and Salad Station

Sicilian Flatbread with basil pesto sun-dried tomatoes, pine nuts, and gorgonzola

Spinach Salad with red onion goat cheese, candied pecans, and maple bourbon vinaigrette

Caesar Salad with parmesan-anchovy-garlic toast points and shaved parmesan

Char-grilled shrimp marinated in a sweet Thai chili glaze. This exquisite dish is finished with a pineapple, mango salsa. Garnished with fresh cilantro and lemon zest.

Grilled Mojo Atlantic Salmon over field greens with avocado & Pico de Gallo

Sesame crusted Ahi tuna with a ginger lemon grass sauce over a seaweed salad and key lime wonton chip

Beef Station

Filet Mignon medallions with a Marin cabernet reduction over leek and wasabi gold mashed potatoes

Hoisin braised short rib over cilantro fingerling potatoes

Chicken Station

Walla Walla onion and lemon chicken with Yukon gold potato pancake and braised spinach

Blackened chicken lobster slaw and key lime tortilla strips

36.50 Per person
2 onsite chefs at 20.00 per hour
(per every 100 guests)