

MAIN COURSE

chef stations

- PULLED PORK OR PRIME RIB ROAST SANDWICHES • TACOS • PIZZA OVEN
- RAW BAR • SUSHI • YAKITORI • POKE BOWL • BBQ RIBS • DUMPLINGS
- ITALIAN CHEESE & CHARCUTERIE • HOT DOG CART • ICE CREAM CART

salads

CAESAR SALAD Creamy or tableside dressing.

GREEK SALAD Tomatoes, peppers, cucumbers, red onion, feta, olives, rusk.

RAINBOW SALAD Bibb lettuce, microgreens, tomatoes, carrots, and radishes, passion fruit vinaigrette.

FRENCH SALAD Red leaf lettuce, radicchio, asparagus, cucumbers, parsley, radish, herbs, vinaigrette.

HOLIDAY SALAD Microgreens, mesclun, pomegranate seeds, pistachio, pears, manchego, fig vinaigrette.

CRACK SALAD Corn, edamame, tomatoes, cucumber, feta cheese, avocado, fried shallots, Italian dressing.

dinner

All items can be adapted for lunch.

PULLED PORK Mexican, BBQ, whole pig roast, or Peruvian.

BEEF SHOULDER OR PRIME RIB ROAST Austrian, Peruvian, or BBQ.

LEG OF LAMB French, BBQ, or Middle Eastern.

CHICKEN Roasted, BBQ, fried, or sous vide.

STEAK Cut of choice, sauce of choice.

DUCK French, BBQ, or Chinese.

SOUPS Chicken, tomato, gazpacho, daal, or ramen.

BURGERS Smash patties, steakhouse style, or vegan mushroom, accompaniments of choice.

FISH Filet or whole, Greek, Cajun, BBQ, Indian, Thai, or Japanese.

CLAM BAKE Potatoes, corn, lobster, mussels, and clams with chips, sauces, and Old Bay seasoning.

PASTA All types of fresh pastas, sauces, and lasagnas.

MUSHROOM RAGOUT Variety of mushrooms, red wine, herbs, and pureed sweet potatoes.