



CORPORATE EVENT

New York

Pan Fried Vegetarian Pot Stickers
with Wasabi Sesame Seeds

Mandarin Duck Rumaki
Seared Duck Breast with Mandarin Orange and Brie
Wrapped in Crisp Bacon, with Ginger Orange Glaze

Hot and Sour Soup Shooters
with Tempura Lobster Skewer

African Malay Curry Shooters
with Grilled Shrimp Skewers

Arancini
Crispy Pesto Risotto Rounds
with Spicy Marinara Dipping Sauce

Georgia

Fried Green Tomatoes
with Herbed Goat Cheese Fondue

Crispy Chicken Drumettes
with Bourbon-Peach and Ranch Dipping Sauces

Sliced Beef Tenderloin
with Beet and Vidalia Onion Horseradish Cream

The Carolinas

Build Your Own Slider Station
Grilled Chicken
Pulled Pork
Beef Brisket
Mustard, Tangy Red, and Carolina Vinegar Sauces

California

Point Reyes Blue Cheese, Marin Triple Crème Brie, and San Joaquin Gold Cheddar
with Fresh Figs or Dates and Honeycomb
Served with European Water Crackers and Lavosh



Hollywood Salad
Mixed Greens, Fresh Sprouts, Scallions, Fresh Avocado, Red Grapefruit Sections
Tossed in Fresh Lemon Basil Vinaigrette

Texas

Black Bean, Cilantro, and Corn Salad

Soft Shell Fish Tacos
with Ancho Aioli with Diced Tomatoes and Cucumbers

Down Home Texas Chili
In Corn Tortilla Cups

Washington, DC

Cherries Jubilee Station
Vanilla Bean Ice Cream
Black Cherry Flambee

Miniature Cherry Cheesecakes

Small Chocolate Cups
with Chilled Kirsch

FALL2011