

MARQUEE

NIGHTCLUB & DAYCLUB

STATIONS

PRICING IS PER GUEST AND APPLIES TO THE FULL GROUP. INCLUDES 1.5 HOURS OF FOOD SERVICE.
FOR EVENTS WITH TRAY-PASSED ITEMS, STATIONS CAN BE ADDED AT STANDARD PRICING.
FOR STATION-ONLY EVENTS: MINIMUM OF 2 STATIONS AND \$50 PER PERSON REQUIRED.

SALAD STATION

(SELECT TWO)

\$15.00+ +PP SUPPLEMENTAL

BABY KALE SALAD WITH STRAWBERRIES
AND BALSAMIC DRESSING ^{VG}

CHOPPED SEASONAL FARM VEGETABLE SALAD
WITH HOUSE VINAIGRETTE ^{VG}

ROASTED BEET SALAD
WITH WILD GREENS, FETA, SHERRY DRESSING ^{GF}

TOMATO BASIL MOZZARELLA SALAD ^V

CAESAR SALAD *

CARVING STATION

(SELECT ONE)

\$30.00+ +PP SUPPLEMENTAL

CLASSIC PRIME RIB *

5 SPICE-RUBBED LOIN OF PORK

ROASTED FREE-RANGE TURKEY BREAST

FREE-RANGE CHICKEN, GRAIN MUSTARD CRUST

ALL SERVED WITH ROLLS AND
TRADITIONAL ACCOMPANIMENTS

PIZZA STATION

(SELECT TWO)

\$20.00+ +PP SUPPLEMENTAL

GLUTEN-FREE CRUST AVAILABLE
(GROUPS OF 300 OR LESS ONLY)

TOMATO, BASIL, FRESH MOZZARELLA ^V

FOUR CHEESE AND ARUGULA ^V

PEPPERONI, SALAMI, PROSCIUTTO

SLICED MEATBALLS AND ROMANO CHEESE

SLIDERS AND MAC & CHEESE STATION

\$25.00+ +PP SUPPLEMENTAL

IMPERIAL WAGYU BEEF & JACK CHEESE SLIDERS
WITH ONION MARMALADE*

CREAMY MAC & CHEESE WITH CHOICE OF
TRUFFLE AND SEASONAL MUSHROOMS ^V
OR

PROVOLONE AND PANCETTA

GRILLED JUMBO SHIITAKE SLIDERS
WITH TOMATO JAM AND SPICY AIOLI

OPTION TO SUBSTITUTE
CRISPY FRIES FOR MAC & CHEESE

MEATBALL PANINI STATION

\$15.00+ +PP SUPPLEMENTAL

MINI MEATBALL PANINI
WITH MARINARA SAUCE & MOZZARELLA

BUFFALO CHICKEN MEATBALLS
WITH BLEU CHEESE

CRISPY FRENCH FRIES

STREET TACO STATION

(SELECT TWO) \$20.00+ +PP SUPPLEMENTAL
(SELECT THREE) \$25.00+ +PP SUPPLEMENTAL

ASSORTED TACOS

SELECT 2 OR 3 PROTEINS:

CARNE ASADA, CHICKEN AL PASTOR,
MUSHROOM OR SHRIMP ^{GF}

SERVED WITH TRADITIONAL GARNISHES:
HOT SAUCES AND PICO DE GALLO ^{GF}

SALMON STATION

\$25.00+ +PP SUPPLEMENTAL

BRAISED SALMON IN CHARDONNAY,
WITH LEEKS, LEMON CAPER SAUCE *

CHARCUTERIE BOARDS

\$20.00+ +PP SUPPLEMENTAL

MEATS *

PROSCIUTTO, SALAMI, MORTADELLA,
COTTO HAM, HOT COPPA

CHEESES

TRUFFLE CACIOTTA, MANCHEGO,
PARMIGIANO REGGIANO, GORGONZOLA, BURRATA

ASSORTED CRUDITÉS

CELERY, CARROT, TOMATO,
BELL PEPPER, GIARDINERA

SERVED WITH TRADITIONAL CONDIMENTS AND DIPS

DIM SUM STATION

\$25.00+ +PP SUPPLEMENTAL

PORK POT STICKERS

SHRIMP SHUMAI *

BAMBOO-STEAMED VEGETABLE DUMPLINGS

BAMBOO-STEAMED CHICKEN &
WATER CHESTNUT DUMPLINGS

^{VG} VEGAN ^V VEGETARIAN ^{GF} GLUTEN-FREE

* ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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RICE & NOODLE BAR

\$35.00++PP SUPPLEMENTAL
(INCLUDES ALL SELECTIONS BELOW)

MANDARIN SIZZLED FRIED RICE

JASMINE RICE TOSSED WITH SCALLION, BROCCOLI,
WATER CHESTNUTS, BEAN SPROUTS, RED BELL PEPPER,
SHIITAKE MUSHROOMS, EGGS, OYSTER SAUCE

CHOICE OF:
VEGETABLES, CHICKEN, SHRIMP, OR PORK

LO MEIN NOODLES

THICK CHINESE YELLOW WHEAT NOODLES
WOK-TOSSED WITH GREEN CABBAGE, RED BELL PEPPER,
BEAN SPROUTS, SHIITAKE MUSHROOMS,
GINGER, GARLIC AND SCALLIONS

CHOICE OF:
VEGETABLES, CHICKEN, SHRIMP, OR PORK

SINGAPORE MEI FUN NOODLES ^{V,GF}

THIN RICE NOODLES, WOK-TOSSED WITH
MIXED JULIENNE OF SNOW PEAS, BELL PEPPER,
CARROTS, SHIITAKE MUSHROOMS AND RED ONION

SERVED IN CHINESE TAKE-OUT CONTAINERS

CHILLED SEAFOOD STATIONS

STATION PRICING IS BASED ON A ONE AND ONE-HALF HOUR OF FOOD SERVICE
COMMENCING AT THE START TIME OF THE EVENT.

POACHED JUMBO SHRIMP DISPLAY

\$25.00++PP SUPPLEMENTAL

SERVED WITH COCKTAIL SAUCE

POACHED JUMBO SHRIMP & CHEF SELECTION OF OYSTERS* DISPLAY

\$35.00++PP SUPPLEMENTAL

SERVED WITH COCKTAIL SAUCE, HORSERADISH & MIGNONETTE

POACHED JUMBO SHRIMP & CHEF SELECTION OF OYSTERS* AND MAINE LOBSTER DISPLAY

\$50.00++PP SUPPLEMENTAL

SERVED WITH COCKTAIL SAUCE, HORSERADISH,
MIGNONETTE AND CLARIFIED BUTTER

PLEASE INQUIRE ABOUT A CUSTOM ICE SCULPTURE,
WITH YOUR LOGO, TO ENHANCE YOUR SEAFOOD DISPLAY

SUSHI STATION ^{GF}

\$40.00++PP SUPPLEMENTAL

SALMON & CUCUMBER ROLL *

CALIFORNIA ROLL *

SPICY TUNA ROLL *

CUCUMBER, AVOCADO & ASPARAGUS ROLL

SERVED WITH TRADITIONAL ACCOMPANIMENTS

HAWAIIAN BOWL STATION

\$30.00++PP SUPPLEMENTAL

INDIVIDUALLY SERVED IN A BOWL

SPICY AHI TUNA POKE *

WAKAME, ROASTED SESAME

SPICED TOFU ^V

EDAMAME, AVOCADO, PINEAPPLE, GINGER, CARROTS,
CUCUMBERS, NAPA CABBAGE, WAKAME,
ROASTED SESAME, CHILI PONZU SOY SAUCE

GRILLED CHICKEN TERIYAKI

GRILLED FREE RANGE CHICKEN,
SNOW PEAS, GINGER, CARROTS, SPINACH,
BROCCOLINI, SWEET SOY HONEY SAUCE

ALL SERVED WITH JASMINE AND BROWN RICE

PASTA STATION

(SELECT TWO SAUCES)

\$20.00++PP SUPPLEMENTAL

PENNE PASTA

SERVED WITH YOUR CHOICE OF SAUCES:
TOMATO BASIL, BOLOGNESE, ALFREDO,
MELENZANA OR A LA VODKA

ADD CHICKEN \$8.00++PP

ADD SHRIMP \$10.00++PP

ADD LOBSTER \$20.00++PP

ASIAN SUMMER ROLL STATION

\$35.00++PP SUPPLEMENTAL

VIETNAMESE LOBSTER & MANGO SUMMER ROLL:

STEAMED MAINE LOBSTER, NAPA CABBAGE, YOUNG CARROTS, BELL PEPPERS, RICE PAPER,
APRICOT DIPPING SAUCE

VIETNAMESE VEGETABLE SUMMER ROLL: ^{VG}

CHINESE CABBAGE, CARROTS, PERSIAN CUCUMBERS, BELL PEPPERS, MINT, JICAMA, AVOCADO, RICE PAPER,
THAI DIPPING SAUCE

TAIWANESE BEEF ROLL:

THINLY SLICED BRAISED WAGYU BEEF, FRESH SCALLION, CUCUMBER, WRAPPED IN A CRISPY SCALLION PANCAKE,
SWEET HOISIN SAUCE

^{VG} VEGAN ^V VEGETARIAN ^{GF} GLUTEN-FREE

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DESSERTS

HALF HOUR GOURMET TRAY-PASSED DESSERTS

\$28.00++ PER GUEST SUPPLEMENT

(SELECT FIVE)

ADDITIONAL SELECTIONS (OVER 5), ADD \$8.00++ PER PERSON, PER SELECTION

EXOTIC VERRINE, LEMON MERINGUE TARTLET, CHOCOLATE AND HAZELNUT VERRINE,
DARK CHOCOLATE RASPBERRY TARTLET, TIRAMISU, FRESH FRUIT AND VANILLA TART,
MADELEINES, VEGAN PANNA COTTA, FRENCH MACARONS

DESSERT STATIONS

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CHOCOLATE ZEN PARFAIT

\$12.00++ PER GUEST SUPPLEMENT

LAYERS OF CREAMY CHOCOLATE AND CRUNCHY NUTS,
TOPPED WITH CHOCOLATE SORBET SERVED WITH SESAME COOKIES.

THE LAYERS ARE AS FOLLOWS (BOTTOM TO TOP):

DARK CHOCOLATE SAUCE, CHOCOLATE MOUSSE, PEANUT PRALINE,
VANILLA CRÈME ANGLAISE, CRUNCHY CHOCOLATE PEARLS,
WHITE CHOCOLATE MOUSSE, PEANUT BRITTLE

ICE CREAM, GELATO & SORBET

\$15.00++ PER GUEST SUPPLEMENT

ASSORTED ICE CREAM, GELATO AND SORBET,
FRESH FRUIT, NUTS, ASSORTED CANDIES, WHIPPED CREAM,
CHOCOLATE, STRAWBERRY, AND CARAMEL SAUCES
SERVED WITH MINI WAFFLE CONES

MOCHI & COOKIE DESSERT

\$15.00++ PER GUEST SUPPLEMENT

ASSORTED MOCHI ICE CREAM AND CHEF SELECTION OF COOKIES

MACARON TOWERS

\$1850.00++ PER TOWER SUPPLEMENT

210 PIECES ASSORTED MACARONS PER TOWER

FOURS & BERRIES TOWERS

\$2000.00++ PER TOWER SUPPLEMENT

250 PETIT FOURS AND CHOCOLATE STRAWBERRIES PER TOWER

26.06.06

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