

# ROOM TEMPERATURE MAIN ENTREE DISPLAYS

Serves 20-25 guests.

## SEAFOOD

**TOKYO FRESH SUSHI DISPLAY** 150.00 **CHICKEN SOUVLAKI DISPLAY** 95.00  
An exotic display of dragon roll, rainbow roll, salmon roll, spicy California roll and tuna roll. 48 pieces  
Sliced breast of chicken displayed with feta cheese, tomatoes, purple onions, cucumbers and kalamata olives with lemon juice and olive oil. Presented with flatbread pita and tzatziki sauce

**JUMBO ICED SPICED SHRIMP** 110.00 **ORANGE GRILLED CHICKEN PRESENTATION** 95.00  
Jumbo shrimp peeled and deveined. Elegantly displayed with lemon wedges and cocktail sauce. 50 pieces  
Sliced orange glazed chicken presented with toasted almonds, grilled onion rings and a ginger sesame vinaigrette. Served with assorted miniature rolls

**SEARED SCALLOP SKEWERS** 95.00 **DIJON GRILLED CHICKEN** 95.00  
Jumbo bay scallops seared and skewered. Presented with an orange sesame dipping sauce. 36 pieces  
Displayed with field greens, marinated peaches, edible flowers and toasted pine nuts. dressed with a raspberry mustard glaze and served with assorted miniature rolls

## POULTRY

**ASIAN CHICKEN LETTUCE WRAPS** 95.00 **GINGER & PEACH TURKEY BREAST DISPLAY** 95.00  
An inspiring display of teriyaki chicken, carrots, water chestnuts, Asian noodles, rice, sweet red chile sauce and hoisin sauces. Presented with lettuce wrappers.  
Tender breast of turkey basted with ginger and peaches. sliced and elegantly presented with assorted miniature rolls

**SESAME CHICKEN DISPLAY** 95.00 **CHICKEN & ASPARAGUS DISPLAY** 95.00  
Sesame crusted chicken, sliced and presented with sugar snap peas, red peppers and a spicy Asian peanut dipping sauce  
Grilled lemon pepper chicken breast, garlic lime asparagus and grape tomatoes. Presented with field greens and a lemon vinaigrette

## MEAT AND PORK

**HONEY PEPPERCORN STEAK** 125.00 **TUSCAN ANTIPASTO PLATTER** 125.00  
Perfectly prepared London broil, sliced thin. Presented with roasted tri-color peppers and balsamic honey sauce. Served with miniature rolls  
Prosciutto, genoa salami, cappicola ham, sliced provolone cheese, fresh mozzarella cheese, olives, artichoke hearts, roasted peppers and onions. Served with garlic toasted crostini

<b>CRACKED PEPPER TENDERLOIN DISPLAY</b>	225.00	<b>TROPICAL PORK TENDERLOIN</b>	110.00
Exquisite tenderloin rolled in cracked black peppercorns, sliced and presented with whipped horseradish cream and chipotle mayo. Served with assorted miniature rolls		Tenderloin of pork marinated with orange juice, soy sauce and ginger. Presented atop grilled pineapple slices. and accented with sweet potato ribbons and served with mango relish	
<b>SOUTH BEACH PORK LOIN</b>	110.00	<b>FIERY ASIAN PORK TENDERLOIN</b>	110.00
Garlic & spice marinated pork loin sliced and presented with Cuban bread, dijonnaise and pickles		Tenderloin of pork marinated in red hot chile paste, soy sauce, Worcestershire, sesame oil, garlic and brown sugar thinly sliced and presented with Asian spiced pad thai noodles, sautéed bok choy, Asian green beans and roasted red peppers	
<b>MUSTARD GLAZED TENDERLOIN</b>	225.00		
Tenderloin of beef brushed with coarse grain mustard with a hint of brown sugar then chargrilled. Served with whipped horseradish cream, red onion confit and assorted miniature rolls			
<b>SEAFOOF</b>			
<b>PEPPERED SMOKED SALMON DISPLAY</b>	125.00	<b>SALMON WITH CILANTRO &amp; MANGO SALSA</b>	125.00
Presented with purple onions, cream cheese, chopped eggs, diced tomatoes, capers, mini bagels		Fillet of smoked salmon elegantly presented at room temperature with a delectable cilantro and mango salsa. Served with toasted Caribbean seasoned flatbread angles	
<b>NIÇOISE PLATTER</b>	125.00		
A beautiful display of grilled Ahi tuna steak, tomatoes hard boiled eggs, field greens, cucumbers, artichoke hearts, crisp green beans, olives and french, vinaigrette. Served with french bread baguettes			

