

Pacific Feast Buffet

Appetizers

Peking seared duck rolls with plum sauce

Seared duck breasts, scallions and cucumber wrapped in Peking pancakes and served with plum sauce

Steamed Edamame

Edamame steamed and tossed with kosher salt

Main Dishes

Soy and Ginger Glazed Wild Salmon

Wild salmon center-cut fillets marinated in soy sauce, sake, ginger & lime and broiled until golden

Coconut Curry Chicken

Chicken legs simmered with coconut, curry, ginger, chilis and herbs

Raw Thai Salad

Cabbage, bean sprouts, scallions, water chestnuts and mint sprigs tossed with Thai dressing

Side Dishes & Veggies

Hot and Sour Vegetables

Mixed vegetables stir-fried with hot and sour sauce

Sesame Quinoa Pilaf

Quinoa cooked with sesame seeds

Dessert

Dark Chocolate Nemesis Cake

Rich, dark chocolate single layer cake served with crème fraiche

Middle Eastern/Mediterranean Buffet

Appetizer

Garbanzo and Pomegranate Dip with Pita Chips

Garbanzos, feta and tangy pomegranate served on pita chips

Main Dishes

Yellow Lentil Soup (vegan)

Yellow lentil soup with prunes & apricots

Braised Chicken with Saffron Onions, Italian Couscous and Dates

Braised chicken legs with paprika, herbs, sherry and wine served with saffron onions, Italian couscous and dates

Arabian Salad with Dill and Pita (vegan)

Lettuce, tomatoes, cucumber, scallions, red pepper, herbs and pomegranate dressing

Desserts

Coconut-Pineapple-Carrot Macaroons (vegan)

Chocolate Frangelico Pudding with Hazelnuts

Chocolate pudding with whipped cream and hazelnuts