



# Food Menu

## COLD STATION

### ASSORTED BREAD

Chef Selection of Artisan Bread

### ANTIPASTO SALAD

Artichokes, Pepperoncini, Kalamata Olives, Provolone, Red Onions, Romanine Lettuce, Salami, Tomatoes.

### BUTTERNUT SQUASH BISQUE

Roasted Pumpkin Seeds, Maple Syrup, Cream, Cream Fraiche

### CAESAR SALAD WEDGE

Baby Romaine, Caesar Dressing, Parmesan Cheese

### SHRIMP & OCTOPUS CEVICHE

Balsamic Peppers & Jalapeno, Fennel, Coriander, Fresh Lime

### FRUITS & BERRIES

Assortment of Seasonal Fruit & Berries, Honey.

## HOT STATION

### PICANHA (CARVING STATION)

Slow Roasted Picanha, Italian Herbs, Au Jus

### TUSCAN CHICKEN

Spinach, Tomatoes, Italian Herb Chicken, Creamy Tuscan Sauce

### MISO GLAZED SEA BASS

Miso & White Furikake, Black Garlic

### CARAMELIZED SWEET PLANTAINS

Sweet Plantains, Caramelized with Cinnamon, Cloves, Coconut

### ROASTED VEGETABLES

Seasonal Roasted Vegetables, Garlic Crust.

### FUNGHI RISOTTO

Oyster & Bella Mushrooms, Peas, Creamy Arborio Risotto

### CAVATAPPI ALLA VODKA

Creamy Vodka Penne Sauce over "Al Dente" Cavatappi Pasta with Parmesan & Fresh Basil.

## Dessert

### NY STYLE CHEESECAKE

BERRY/CHERRY

### CAST IRON PEACH

COBBLER

W/ W/ CARAMEL

### ASSORTED MACAROONS

