

## **International Hors d'oeuvres Buffet**

### **Spanish Tapas Table**

Patatas Bravas – slightly spicy paprika enhanced potatoes  
Spanish Tapenade with Grilled Bread  
A display of Cheeses and Spanish Meats featuring Cabrales, Manchego & Idiazabal cheeses, Serano Jamon and Spanish Chorizo complimented with quince paste, fig bread and Almonds  
Spanish Wine Marinated Mushrooms  
A Selection of Spanish Olives

### **Italian Pizza Station**

White on white with accents of red and green table linens  
Artichoke, goat's milk cheese, kalamata olive with arrabiata pizza sauce  
Gorgonzola, chicken, fresh spinach and puttanesca tomato sauce  
Wild mushrooms, garlic, scallions and Alfredo sauce

### **Greek Station**

Sage roasted turkey with lemon aioli, honey mustard and soft brioche rolls  
A trio of dips: tzatziki, hummus and roasted pepper spread served with pita chips and fresh pita triangles  
Artesian olive oil & mint marinated Greek Feta cheese, Ripe olive tapenade and Mediterranean olives offered with sliced hearty bread  
Spanakopitas – toasted phyllo wrapped around feta cheese and spinach

### **Mexican Fiesta Buffet**

Station attendants making guacamole to guests' specific tastes with an array of ingredients featuring avocado, tomatoes, onion, cilantro, jalapeno, lime, salt and pepper an array of tortilla chips  
Meat filled empanadas accompanied by chipotle sour cream  
Make your own tamales – Mexican masesca tamal cakes with an array of toppings for guests to assemble including pork carnitas, tomatillo salsa, pico de gallo, shredded Chihuahua cheese, ancho chili sauce and jalapeno sour cream

### **Asian Station**

Table top woks steaming pork shumai, potstickers and Oriental meatballs with a trio of sauces for dipping  
A variety of Japanese Sushis: Salmon sushi, Philadelphia Rolls & Spicy Tuna Rolls all complimented with seaweed salad, Asian cucumber salad, wasabi paste, pickled fresh ginger, and soy sauce  
Jumbo poached shrimp complimented with a trio of sauces featuring sweet and sour, chardonnay dill and traditional cocktail sauce

### **Eiffel Tower French Station**

Fromage de Francais, a selection of the finest French cheeses featuring Brie, Roquefort and Chabier with fresh fruit, fresh baguettes and lavosh  
Tender escargot served hot in a wine, garlic butter sauce for guests to skewer with sliced baguettes  
A display of Charcuterie featuring pates, sausages, hams, cornichons and Dijon mustard,

### **Vanilla Cream Puff Bar**

Vanilla crème custard filled cream puffs with an array of accompaniments to include fresh berries, chocolate sauce, raspberry melba sauce, lemon sauce and whipped farm fresh cream