

Enhancement Stations

Prices listed are per person

Shrimp Sauté

Thai Peanut Shrimp, Shrimp Cremosi, and New Orleans Shrimp sautéed to order served atop Basmati Rice

\$12

Pan-Asian Influence

Pea Pods, Napa Cabbage, Mushrooms, Water Chestnuts, and Carrots wok-fried in a Szechuan Chile Sauce and served over Asian Noodles with either Singapore Style Beef or Rock Shrimp

\$11

Insalata Verde

Tropical Slaw with Jicama, Exotic Fruits, Red Peppers, and Fresh Mint tossed in a Mango Vinaigrette

Sonoma Salad with Baby Greens, Strawberries, Red Onions, Feta Cheese, and Walnuts tossed in a Green Goddess Dressing

Served in Crisp Asian Rice Noodle Baskets

\$7

Pinchos Station

Gulf Shrimp served with Coconut Lime Sauce

Manchengo Cheese Stuffed Piquillo Peppers, Zucchini, and Mushrooms with Salsa Verde

Smoked Chorizo Sausage with Fresh Mango and Sweet Tomato Chutney

Grilled to perfection and served on Bamboo Skewers

\$8

Pasta Milano

Fresh Portobella Ravioli tossed to order with Wild Mushroom Cream Sauce

Asparagus, Red Peppers, and Summer Squash sautéed in a Tomato Vodka Sauce with Whole Wheat Pasta

\$7

Flatbread Grill

Meze Grill with Lemon Herb Chicken, Baby Spinach, Feta Cheese, Sundried Tomato, and Oregano Pesto

Margarita Grill with Plum Tomatoes, Fresh Mozzarella Cheese, Basil Oil, and Balsamic Glaze

Mediterranean Grill with Tiger Shrimp, Roasted Garlic, Artichokes, Chèvre Cheese, and Cilantro Oil

\$7