



Gala Dinner Reception

Tuxedo-ed waiters pass bite size hors d' oeuvres on elegantly garnished trays with flutes of Prosecco, Pisco Sour, Caipirinha

PASSED HORS D' OEUVERES

Polenta Coins with Tapenade

Grilled Shrimp with Avocado-Corn Relish on Blue Tortilla Chips

Warm Artichoke Gougere

Crostini of Balsamic Mustard Glazed Lamb Loin

Chicken, Black Bean & Orange Pot Stickers with Garlic Dipping Sauce

Spicy Lobster Empañadas

Peekey Toe Crab on Corn Chive Pudding

CHURRASCARIA

Marinated and Grilled Flank Steak

Marinated and Grilled Chicken

Roasted Pork Loin

Grilled Mahi Mahi

with Grilled Red and Yellow Peppers, Onions, Roasted Sweet Potatoes

served with Chimichurri Sauce, Brazilnut -Basil Pesto, Mango Salsa

Nicoise, Picholine and Kalamata Olives

Feijoada

-black beans with smoked pork, sour cream, orange zest

served with Fried Plantain Chips

SEAFOOD BUFFET

Citrus Ceviche

Lobster Claws and King Crab Legs with Orange Saffron Aioli

Grilled Jumbo Shrimp with Grilled Pineapple

Grilled Calamari

Salad of Arugula & Shaved Fennel

with Citrus Vinaigrette

Sushi Master serves made to order Sashimi & Sushi

a delightful array of exceptional quality Sushi, Sashimi and Maki Rolls

served with wasabi & pickled ginger



BUFFET

Roasted Whole Vegetable Stuffed Red Snapper

Spring Risotto with Edamame, Asparagus, Peas

Chilled Gazpacho Shooter

Crisp Parmesan Cups with Caesar Salad

*Roasted Vegetable & Caramelized Onion Galette
with Fontina and Pine Nuts*

Savory Cheesecakes

- Herb- Ricotta and Sun Dried Tomato and Basil

Artisan Cheese Display

served with Guava Fruit Paste, Crispbread, Lavosh, Homemade Bread Sticks

DESSERT

Individual Creme Brulee

Tiny Lemon Meringue Tartlets

Chocolate Espresso Tartlets with Chocolate-Dipped Brazil Nuts

Cookies

*biscotti, shortbread, ginger cream, linzer, macaroons,
chocolate mint, cinnamon, pecan, ...*

Fresh Tropical & Exotic Fruit Display

with Sour Cherry Sauce, Raspberry- Merlot Sauce

Intelligentsia Brazilian Blend Coffee and Teas

PASSED DESSERT

Mango & Raspberry Sorbet with Roasted Vanilla Pineapple