



HORS D'OEUVRES

Bites

50 Pieces Each

VEGETARIAN

CARAMELIZED ONION

GORGONZOLA TART

MINI VEGETARIAN WELLINGTON

VEGETABLE RATATOUILLE TART

VEGGIE MINI-QUICHE

VEGGIE SPRING ROLLS ①

with a Sweet-Sour Dipping Sauce

TOMATO-BASIL-MOZZARELLA BALLS ②

STUFFED RED-SKINNED POTATO ②

with Boursin Herb Cheese

VEGGIE POT STICKERS ①

with Garlic Chili Sauce

ASSORTED DEVEILED EGGS ① ②

FRIED MAC & CHEESE BITES

FRIED CHEESE RAVIOLI

with Tomato Basil Ragout

FRIED ARTICHOKE HEARTS ②

with Wasabi Aioli

JACKFRUIT CAKE ②

with Smoked Tomato Yogurt

SEAFOOD

CRAB-STUFFED MUSHROOM CAPS

CRAB CAKES

with Red Pepper Cajun Aioli

HAWAIIAN TUNA POKE

with Wonton Chips

COCONUT PANKO-FRIED SHRIMP ①

with Tropical Dipping Sauce

PORK

STUFFED RED-SKINNED POTATO ① ②

with Carnitas

BACON-WRAPPED DATES STUFFED ②

with Gorgonzola Cheese

PORK POT STICKERS ①

with Garlic Chili Sauce

CHICKEN

THAI PEANUT CHICKEN SATAY ①

with Peanut Sauce

THAI-CHICKEN SALAD ①

in a Pickled Cucumber Cup

TANDOORI-SPICED CHICKEN SKEWERS ②

with Cucumber Yogurt Dipping Sauce

HOT WING CHICKEN EMPANADAS

with Blue Cheese Dipping Sauce

PECAN PANKO CHICKEN TENDERS ①

with Mustard Honey Clover Sauce

CHICKEN FLAUTAS

with Sour Cream Dipping Sauce

BEEF

SWEET & SPICY BEEF SATAY ①

with a Chili Garlic Sauce

BEEF EMPANADAS

with a Chipotle Ranch Sauce

BEEF TENDERLOIN CROSTINI

with Boursin Cheese & Caramelized Onions

MINI-FLATBREAD

with Chimichurri

GREEN PEPPERCORN

DEMI-GLACE MEATBALLS



①
Vegetarian

②
Vegan

③
No Gluten Added

④
Dairy Free

⑤
Healthy Community Option

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change.

Please Consult your Convention Service Coordinator for More Information.

Presentations

Cold Presentations

SLICED FRESH FRUIT

Best of Season Mixed Fruits & Berries

TEA SANDWICHES

Assortment of Small Finger Sandwiches

- Hawaiian Ham Salad
- Roasted Turkey
- Smoked Salmon
- Sesame Chicken Salad
- Cucumber Dill

PIN WHEELS

Assortment of Flavored Tortilla-Rolled Bites

- Hawaiian Ham Salad
- Roasted Vegetables
- Curry Chicken
- Roasted Turkey

PALM SANDWICHES

Assortment of Petite Diner Roll Sandwiches

- Roasted Beef & Cheddar
- Ham & Swiss
- Turkey & Provolone

ARTISAN CHEESE

Artisan Display of Domestic & Imported Cheeses

- Berries
- Toast Points
- Crackers

CHARCUTERIE & BRUSCHETTA

- Sliced Dry-Cured Meats & Assortment of Cheese
- Olives
- Artichokes
- Tomato Bruschetta
- Garlic Toast Points

ARTISAN RAW & GRILLED VEGGIES

Artfully Displayed Mix of Best of Season Vegetables

- Marinated
- Grilled
- Raw

SMOKED SLICED SALMON

Served with:

- Capers
- Eggs
- Red Onion
- Whipped Cream Cheese
- Bagel Chips

FROM THE SEA

- Shrimp Cocktail
- Seared Marinated
- Snow Crab Claw

ASSORTED SUSHI ROLLS

Assortment of:

- California
- Spicy Tuna
- Tempura Shrimp
- Vegetables
- Pickled Ginger & Wasabi

Hot Presentations

RISOTTO CAKES

with a Lobster Cream Sauce and Shaved Fennel Salad

CHIPOTLE-RUBBED SALMON

Pan-Seared Salmon served on a bed of Jicama Bell Pepper Slaw with a Tropical Fruit Salsa



 **Vegetarian**

 **Vegan**

 **No Gluten Added**

 **Dairy Free**

 **Healthy Community Option**

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change.

Please Consult your Convention Service Coordinator for More Information.

Specialty Appetizer Stations

90-Minute Chef Attendant May Be Required | \$150

STREET TACOS

- Carne Asada
- Pollo
- Petite Corn Tortillas
- Cilantro
- Onions
- House-Made Salsa
- Queso Fresco
- Fresh Corn Chips
- Pico de Gallo

PASTA

- Pasta Rustic – Mixed Vegetables in a Spiced Red Sauce
- Chicken, Arugula, Roasted Red Pepper Alfredo Sauce
- Focaccia Bread

MINI BBQ PORK & CHICKEN SLIDERS

- Pulled Pork
- Shredded BBQ Chicken
- Sweet Hawaiian Rolls
- Southern Slaw

DIRTY MAC & CHEESE WITH CAJUN CHICKEN

- Classic 4-Cheese Sauce
- Rich Spicy Tomato Sauce

MASHED POTATO BAR WITH TOPPINGS

- Whipped Yukon Mashed Potatoes
- Bacon Bits
- Cheddar Cheese
- Chives
- Sour Cream
- Broccoli
- Chopped Jalapeno
- Veggie Chili
- Country Gravy

SIPS

Choice of Two Hand-Crafted Soups:

- Roasted Butternut Squash with Sage Croutons  
- Chicken Corn Chowder 
- Spicy Tomato & Chicken Florentine 
- Loaded Baked Potato with Chives  
- Corn Chowder with Corn Chips  
- Seafood Bisque 
- Asian Mushroom 
- Vegetable Gazpacho  
- Shrimp Thai-Coconut Curry with Toasted Cashews 



STREET TACOS


Vegetarian


Vegan


No Gluten Added


Dairy Free


Healthy Community Option

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change.

Please Consult your Convention Service Coordinator for More Information.

Culinary Interactions

90-Minute Chef Attendant Required | \$150.00

Carvery

PEPPER-CRUSTED NEW YORK STRIP

Brandy Demi-Glace & Sweet Onion Jam, Assorted Petite Dinner Rolls

Serves Approximately 30

GARLIC ROSEMARY PRIME RIB

Au Jus & Creamy Horseradish, Assorted Petite Dinner Rolls

Serves Approximately 40

DIJON CRUSTED PORK LOIN

Apple Jack Demi-Glace, Assorted Petite Dinner Rolls

Serves Approximately 40

SAGE-RUBBED TURKEY BREAST

Chipotle Cranberry Mayo and Whole Grain Mustard, Assorted Petite Dinner Rolls

Serves Approximately 30

HONEY BOURBON-GLAZED HAM

Honey Mustard and Roasted Garlic Aioli, Sweet Hawaiian Rolls

Serves Approximately 30



Poke

BASES

Steamed Jasmine White Rice

Black Forbidden Rice

PROTEIN

Cubed Ahi Tuna

Cubed Salmon

Cubed Tofu

TOPPINGS

Sliced Avocado

Green Onion

Tobiko Caviar

Wasabi

Sesame Seeds

Wonton Crisps

Diced Red Onion

Hiyashi Wakame (Seaweed Salad)

Pickled Cucumber

Crispy Onions

Red Pepper Flakes

SAUCES

Citrus Ponzu

Spicy Soy

Sweet Soy




Vegetarian


Vegan


No Gluten Added


Dairy Free


Healthy Community Option

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change.

Please Consult your Convention Service Coordinator for More Information.