



Activity Stations

minimum of 25 guests

PAD THAI STATION

Noodles with Asian Vegetables and our homemade authentic Pad Thai Peanut Sauce. Cooked to order in front of your guests and presented in small Asian takeout boxes with chopsticks

SUSHI AND MAKI STATION

A Chef, in traditional Japanese attire, will, in front of your guests, prepare an authentic assortment of Maki Rolls, Sushi and Sashimi, California Rolls etc. with Wasabi, Pickled Ginger and Soya Sauce, presented on authentic platters

THE POTATO MARTINI BAR

Coconut Cream and Curry Yukon Gold Potatoes pureed with Salt Cod and drizzled with Tomato Fondue and Tarragon

Japanese Sweet Potato Mash served with Mushroom Ragout and Spicy Chili Sauce,

Baby Reds Potatoes Smashed with crumbled Blue Cheese and Chives Topped with Black Pepper and crispy Bacon



THE CHARCUTERIE STATION

Roasted Striploin of Beef with a Peppercorn Crust carved and served with Horseradish, Pommery Mustard and Fruit Chutney with Herb Baguettes and Grain Breads

Assorted grilled Smoked Sausages with Dijon Mustard, Pepper Relish & assorted fresh and pickled Vegetables

FAJITA ROLLING STATION

Soft Flour Tortilla Shells spread with Refried Beans, filled with slivers of Grilled Chicken, Sautéed Onions, Red & Green Peppers, Grated Cheddar Cheese, Tomato, Jalapeño Pepper Salsa garnished with Sour Cream

VIVA ITALIA STATION

Penne a la Arrabbiata, Spicy Tomato Sauce garnished with a medley of delicately seasoned fresh Vegetables to include sliced sautéed Mushrooms, steamed florets of Broccoli, slivers of Sundried Tomato, Green Onions, morsels of grilled Eggplant sprinkled with Parmesan Cheese.

Pasta Primavera Alfredo, in a Creamy Garlic Sauce served with a medley of delicately seasoned fresh Vegetables to include sliced sautéed Mushrooms, steamed florets of Broccoli, slivers of Sundried Tomato, Green Onions, morsels of grilled Eggplant sprinkled with Parmesan Cheese



MESOPOTAMIA

- Pakora Onion and Herb crusted with Chickpea Flour
- Huushuur Pastry filled with curried Vegetable and served with a spicy Tomato Dipping Sauce
- Baba Ghanoush baked Eggplant with Sweet Red & Green Peppers in a Lemon & Olive Oil Dressing
- Hummus Be Tahini Chickpea purée with Tahini sauce and Pita Bread
- Falafel Bi Tahini Vegetarian mixed Beans with Tahini Tarator Sauce
- Warak Areesh Stuffed Grape Leaf with Lemon Rice
- Sambousic Bi Jebni Roll of Feta Cheese with Parsley and Sweet Onion
- Laham Bi Ajeen open faced Lamb and Tomato Pie
- Spinach Pastry Triangle filled with fresh sautéed Spinach, Lemon and Chives
- Tenderloin of Chicken crusted with Garam Masala Saffron and Red Chili Yogurt
- Bengal curried Chicken Kabobs
- Mongolian Lamb skewers Tenderloin seared with Ginger, Garlic, Soya Sauce and Coriander
- Spiced Yellow Lentil Dip with crisp Fried Papadam and Chapati Chips
- Vegetarian Samosas with Tamarind Dipping Sauce
- Kalamata Olives
- Thyme and Sesame Pizza and Cheese Station

THE VEGETARIAN STATION

- Hand rolled Couscous with savoury Vegetables, toasted Pine Nuts, dusted with Oregano and White Wine Cream.
- Curried Green Lentils topped with Crispy Onion and Tomato Cilantro Yogurt Rita

