



TEAM BUILDING MENUS

“ETHNIC VARIETALS”

FRENCH #1

APPETIZER: BAKED BRIE W/ FOREST BERRY COMPOTE
ENTREE: COQ AU VIN W/ GARLIC ROASTED POTATOES
DESSERT: VANILLA CREME BRULEE

FRENCH #2

APPETIZER: MUSSELS IN WHITE WINE CREAM SAUCE
ENTREE: DUCK A L'ORANGE W/ TRUFFLE HERB-ROASTED POTATOES
DESSERT: CREME CARAMEL

ITALIAN #1

APPETIZER: BASIL CAPRESE SALAD W/ BALSAMIC REDUCTION
ENTREE: HANDMADE GNOCCHI W/ LAMB BOLOGNESE
DESSERT: CLASSIC TIRAMISU

ITALIAN #2

APPETIZER: TUSCAN BRUSCHETTA WITH BASIL-TOMATOES, OLIVES & GOAT CHEESE
ENTREE: HAND ROLLED SQUID-INK FETTUCINE WITH SHRIMP, SCALLOPS & MUSSELS IN ARRABIATA
DESSERT: MOLTEN CHOCOLATE LAVA CAKE
(ADD \$10+HST/PP)

GREEK

APPETIZER: HORIATIKI SALAD W/ FETA & HONEY-OREGANO DRESSING
ENTREE: OLIVE & ROASTED PEPPER CHICKEN SUPREME W/ LEMON POTATOES
DESSERT: CLASSIC BAKLAVA

GERMAN

APPETIZER: BAVARIAN BEER & CHEDDAR DIP W/ SOFT PRETZELS
ENTREE: BEEF STROGANOFF WITH KARTOFFELPUFFER (POTATO PANCAKES)
DESSERT: SACHER TORTE (GERMAN CHOCOLATE CAKE)

SPANISH

APPETIZER: GRILLED CALAMARI W/ TOMATO & OLIVE-CAPER GREMOLATA
ENTREE: SEAFOOD, CHICKEN & CHORIZO SAFFRON PAELLA
DESSERT: CITRUS & CINNAMON CREMA CATALANA

THAI

APPETIZER: FRESH SPRING ROLLS W/ PEANUT DIPPING SAUCE
ENTREE: COCONUT CURRY CHICKEN & RICE NOODLES
DESSERT: COCONUT LECHE FLAN

ASIAN FUSION

APPETIZER: CRISPY 5-SPICE PORK SPRING ROLLS W/ GINGER-SAMBAL SAUCE
ENTREE: CHEF PING'S SINGAPORE SLING UDON NOODLES WITH SHRIMP,
PORK & CHICKEN
DESSERT: MANGO COCONUT PANNA COTTA