

# VENETIAN EPICUREAN STATIONS

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*Epicurean Stations can be used to supplement hors d'oeuvres, Antipasto station or sweet table stations.*

## SPAGHETTI AGLIO E OIL STATION

\* CHEF PREPARES PASTA IN VIEW OF GUESTS \*

LINGUINI • GARLIC • OLIVE OIL • ANCHOVIES • FRESH PARSLEY • SUNDRIED TOMATOES • BLACK OLIVES • FRESH AND DRY CHILI PEPPERS • FRESH GRATED PARMIGGIANO CHEESE

## CORNED BEEF & FRENCH FRIES STATION

\* CORNED BEEF CARVED IN VIEW OF GUESTS \*

COCKTAIL RYE • COCKTAIL BLACK AND MINI ONION BUNS • DIJON MUSTARD • HONEY MUSTARD • HORSERADISH • PICKLES AND RED PIMENTO • REGULAR FRENCH FRIES IN PAPER BOXES • KETCHUP, SALT AND VINEGAR

## ORIENTAL STATION

PAD THAI • VIETNAMESE SPRING ROLLS WITH RED THAI CHILI SAUCE • PORK AND VEGETABLE DUMPLINGS • SHRIMP ROLLS

## ISRAELI STATION

TUBULE • HUMUS • BABA GANUSH • SLICED FRIED EGGPLANT • ISRAELI SALAD • GRILLED VEGETABLES • WHOLE ARTICHOKEs • PITA BREAD AND FLAT BREAD

## WHEEL OF PARMIGGIANO & PORT WINE STATION

GRAND WHEEL OF PARMIGGIANO CHEESE • TRI-COLOR GRAPES • ASSORTED CRACKERS AND PORT WINE



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## GREEK / MEDITERRANEAN STATION

SAGANAKI "FLAMING CHEESE" KASSERI CHEESE FLAMBÉED IN VIEW OF GUEST (WITH OUZO, PITA BREAD, OLIVE TAPENADE, HUMUS, BABAGANUSH, SUNDRIED TOMATO AND PEPPER TAPENADE) • TEHINA • SPANAKOPITA • HORIATIKI SALAD (CUCUMBER, TOMATOES, OLIVES, FETA CHEESE, ONIONS AND GREEN PEPPERS)  
• CHICKEN AND PORK SOUVLAKI • FRIED SQUID WITH TZATIKI SAUCE

## SUSHI STATION WITH DISPLAY HUT

\* SUSHI MADE TO ORDER IN VIEW OF GUESTS \*  
CALIFORNIA ROLLS • NIGIRI • SASHIMI

## SHRIMP & OYSTER STATION

DECORATED SHRIMP TREE • PRE-SHUCKED OYSTERS WITH ICE CARVING  
• COCKTAIL SAUCE, HOT SAUCE AND LEMON WEDGES

## PANINI & SALUMI CASALINGHI STATION

SOPPRESSATA • PROSCIUTTINO • CALABRESE PICANTE • PANCETTA • NOSTRANO AND CACCIATORE SAUSAGE • MARINATED STRING EGGPLANT • CHEESE PLATTER  
• SLICED CUCUMBERS • TOMATOES • ASSORTED PANINI

## SLIDER STATION

HOMEMADE BEEF BURGERS WITH CONDIMENTS AND FRENCH FRIES



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## PORCHETTA STATION

ROASTED WHOLE PORCHETTA WITH FRIED BANANA PEPPERS AND  
ASSORTED BUNS

## PIEROGI STATION

\* PIEROGIES MADE TO ORDER IN VIEW OF GUESTS \*  
WITH BACON, ONIONS AND SOUR CREAM

## MARTINI STATION

\* BARTENDER PERFORMANCE \*  
MARTINIS MADE TO ORDER WITH CONDIMENTS

## LATE HARVEST STATION

ASSORTED GRAPPA • LIMONCELLO • ICE WINE

## PROSECCO STATION

PROSECCO WITH ASSORTED FRUIT NECTAR AND FRESH STRAWBERRIES

## SPECIALTY COFFEE STATION

FLAVORED COFFEE SYRUPS • SPANISH • IRISH • MONTE CRISTO • HOT  
CHOCOLATE (MARSHMALLOWS OPTIONAL) • SELECTED HERBAL TEAS



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## THE VENETIAN HOUR

CHEF SIGNATURE PLATES WITH MANGO, LIME, RASPBERRY AND CHOCOLATE SAUCES • WAFER CUPS • WHITE AND DARK CHOCOLATE CUPS • ASSORTED INDIVIDUAL DESSERTS • CRÈME BRULE IN ESPRESSO CUP • ASSORTED PRE-SCOOPED METROPOLITAN SORBETS • FRESH STRAWBERRIES, BLACKBERRIES, RASPBERRIES AND BLUEBERRIES

## BELGIAN WAFFLE STATION

\* WAFFLES MADE TO ORDER IN VIEW OF GUESTS \*

VANILLA ICE CREAM • STRAWBERRY, CHOCOLATE, BUTTERSCOTCH AND BLUEBERRY TOPPING • WHITE ICING SUGAR AND COCOA POWDER

## SIMPLE CHOCOLATE PLEASURES

ASSORTED PREMIUM CHOCOLATES • WHITE ALMOND BARK • MINT CHOCOLATE • BACI PERUGINA • CHOCOLATE FUDGE • WHITE AND DARK CHOCOLATE CLUSTERS • CHOCOLATE COVERED ALMONDS • OLD FASHIONED PEANUT BRITTLE

## CHOCOLATE FOUNTAIN STATION

WARM BELGIUM MILK CHOCOLATE • SLICED MELONS • PINEAPPLE • STRAWBERRIES • MARSHMALLOWS • SALTED PRETZELS • RICE KRISPIE SQUARES

