

A B I G A I L K I R S C H

AT THE LOADING DOCK

A @ G C B 9 STATION STYLE SAMPLE MENU

HORS D'OEUVRES

selection of eight passed hor d'oeuvres
(see full hor d'oeuvres menu)

DINNER STATIONS

FAR EAST STATION

WOK FRY

select one of the following

PORK PERNIL - SHRIMP & SCALLOPS – BEEF – DUCK – TOFU
sautéed with bok choy, broccoli leaves, green beans, edamame & peppers
served with
asian pancakes & lettuce cup wraps
green papaya slaw with bean sprouts & napa cabbage
toasted coconut, candied peanuts & scallion threads

BIMIBAP RED & BASMATI RICE

shiitake mushrooms, pickled carrots & cucumbers, pea shoots, soft egg

FUSION PIZZA

smoked tofu, mild kimchee, broccoli stems, cilantro pesto

PAN SEARED SHRIMP –or- EDAMAME DUMPLINGS

lightly tossed in a yuzu ginger glaze, house-made sriracha sauce for dipping

GENERAL TSAO'S CAULIFLOWER & BRUSSEL SALAD

pickled celery, cilantro, sesame seeds

ASIAN CRISPS

curried plantains, nori rice crackers, prawn chips

AUTHENTIC TACO STATION

BRAISED CHICKEN TACOS

slow cooked mojo marinated chicken, chimmichurri sauce

GRILLED MAHI TACOS

mahimahi in smoky dry rub, cilantro pesto, citrus jalapeno aioli

CHARRED CHIPOLTE VEGETABLES

portobello mushrooms, tri color peppers & vidalia onions

GUESTS CHOICE OF SOFT FLOUR TACO OR CRISP CORN TACO SHELL

TOPPINGS TO INCLUDE

queso fresco

cilantro crema

red & green cabbage slaw

black bean, red onion & tomato relish

caramelized pineapple tomatillo salad

lime wedges, diced tomatoes, cucumbers, scallions

assorted hot sauces

JICAMA & MANGO SALAD

granny smith apple, thinly sliced red onion, toasted spiced pumpkin seeds & watercress
mandarin orange vinaigrette

BLUE & GOLD TORTILLA CRISPS pico de gallo & chunky avocado

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MILESTONE STATION-STYLE DINNER SAMPLE MENU CONT'D

DINNER STATIONS

FARM-TO-TABLE MAC & CHEESE BAR

a trio of creamy mac & cheese served in individual tasting vessels

SMOKED CHICKEN ORGANIC CHEDDAR MAC & CHEESE
with scallions & caramelized shallots, topped with cornbread crumb crust

TOMATO FRESH RICOTTA MAC & CHEESE
with basil & arugula, topped with focaccia crumb crust

GARDEN GREEN VEGETABLE GOAT MAC & CHEESE
with truffle oil & lemon zest, topped with pumpernickel crumb crust

SERVED WITH HELP YOURSELF TOPPINGS & MIX INS
crispy bacon, cilantro pesto, tomato chutney, shallot jam, soft herb salad

IN ADDITION

BEET, FENNEL & ORANGE SALAD
in a sherry dijon vinaigrette

MEDITERRANEAN GRILLED VEGETABLE & ARUGULA SALAD
in a balsamic shallot vinaigrette

PARMESAN ALMOND GALETTES, SEEDED FLATBREADS & HERBED LAVASH CRISPS