

# STATIONS

## SALUMI & FORMAGGI

Prosciutto San Daniele, Bresaola, Salami Calabrese  
Perline Mozzarella, Parmigiano Reggiano, Robiola Piemonte  
Grilled Eggplant & Pepper Salad, Stuffed Pepperoncini  
Castelvetrano Olives, Marinated Mushrooms  
Sicilian Almonds, Pistachio  
Grissini, Black Pepper Tarrali, Focaccia  
Red and Green Grapes, Figs, Dried Apricots, Strawberries

## BURRATA BAR

Burrata con Panna  
Crostini  
Tomato Jam, Basil, Balsamico, EVOO  
  
Straciatella  
Piadina  
Honeycomb, Fresh Figs, Calabrian Chili Relish  
  
Live Action Handmade Mozzarella di Buffala  
Focaccia  
Butternut Squash Chutney, Fried Sage, Spiced Pepitas

# STATIONS

## SEAFOOD TOWER

Poached Prawns, Marie Rose Sauce

East Coast Oysters, Onion Mignonette, Classic Horseradish Cocktail Sauce

Marinated Octopus Salad, Cucumbers, Capers, Sweet Pickled Fennel

Jump Lump Crab Salad, Served on Scallop Shell

*Add Lobster Tails, Tarragon Remoulade  
Supplement M/P*

## MEDITERRANEAN GARDEN

Vegetable Cru, House-Made Pickles, Charred and Grilled Roots

Smoked Eggplant Baba Ghanouj, Sundried Tomato Zaalouk

Marinated Chickpeas, Green Goddess, Garam Masala

Quinoa Tabbouleh, Pomegranate and Mint Chutney

Turkish Cacik, Cucumber, Herbs

Beetroot Hummus, Grated Horseradish, Walnuts

Unleavened Bread, Everything Spice Lavash

# STATIONS

## SUSHI NOOK

Salmon, Tuna, Hamachi, Yellow Fin Tuna

Shrimp, BBQ Unagi Sushi & Sashimi

Spicy Tuna, California Shrimp and Crab

Salmon, Avocado, Cucumber, Yellow Tail

Scallion, Vegetable Rolls

Chef's Signature Rolls

Soy Sauce, Wasabi, Pickled Ginger

## WILD INK

Lobster Har Gow

Berskhire Pork Dumpling

Foraged Mushroom Steamed Bun

Chickpea Spring Roll

Vermicelli Rice Noodles, Cucumber, Carrot, Mint, Basil, Chili, Nuoc Cham

Crispy Bok Choy Salad, Sesame Ginger Dressing