

East Meets West – Asian American Fusion Cuisine

Crab Avocado California Roll with Wasabi Dipping Sauce

Beef Negamaki with Asparagus and Horseradish Crème Fraîche

Shrimp & Vegetable Tempura with a Hot & Spicy Dipping Sauce

Chicken Sukiyaki with Soy Sake Sesame Sauce

Beef Sate with Spicy Peanut Sauce

Coconut Curry Dumplings with Tangerine Basil Glaze served in Porcelain Spoons

Crab Potstickers with Sesame Ginger Dipping Sauce

Moo Shu Eggplant with a Fig Ginger Garlic Dipping Sauce

Szechuan Chicken Dumplings with Ginger Cilantro Sesame Sauce

Egg Rolls with Water Chestnuts, Bamboo and Dried Mushroom

Vietnamese Spring Rolls in Rice Paper with Mint Dipping Sauce

Salad:

Vietnamese Chicken Noodle Salad in Lettuce Wraps with Crispy Noodles and Roasted Peanuts in a Lime Chile Dressing

Chinese Chicken Salad with Sugar Plum Sauce

Spinach Salad with a Sesame Bacon Vinaigrette

Entrée Selections:

Sake Nanban Yaki; Salmon in a Sake Scallion Glaze

Filet Mignon with Shitake Mushroom Sauce

Wasabi Mashed Yukon Gold Potatoes

Asian Grilled Vegetable Assortment

Teriyaki Chicken with Coconut Jasmine Rice

Fresh Steamed Asparagus with Sesame Seeds

The New South - A Southern Barbeque, Malibu Style

Appetizers

Smoked Potato Corn Hush Puppies with Maple Dipping Sauce

Sweet Potato Tortellini with Crispy Sage Garlic Sauce and Parmesan Cheese

Grilled BBQ Shrimp Skewers with Plum BBQ Sauce

Mini Beef Burgers; Blue Cheese, Caramelized Onions, Remoulade Rouge And Salad

Mixed Greens with Corn, Endive, Avocado & Tomato Balsamic Vinaigrette

Humble Southern BBQ (with a twist)

Baby Back Ribs Jake and Annie's Style with Sweet and Spicy BBQ Sauce

Southern Buttermilk Fried Chicken with Hoppin' John.
(Lima Beans, Applewood Smoked Bacon and Okra)

Lime Cilantro Marinated Skirt Steak with Fried Green Tomatoes

Really Good Coleslaw, Vinaigrette with Poppy Seed Dressing

Old Fashioned Collard Greens with Applewood Smoked Bacon

Corn Pudding with Smoked Tomato Sauce

Macaroni and Cheese with Sharp Local Cheddar and Truffle Oil

Scalloped Sweet Potatoes with Onions and Cream

Buttermilk Biscuits and Cornbread

Indian American Wedding Served Buffet Style

Arrival:

Fresh Hibiscus Cooler

Fresh Blackberry Lemonade Infused with Mint

Fresh Fruit Skewers; Pineapple, Kiwi, Honeydew Melon, Cantaloupe and Papaya

Appetizer:

Grilled Chicken Skewers with a Red Bell Pepper Sauce

Thai Shrimp Dumplings with Coconut Curry Sauce

Grilled Bruschetta with Tomato and Basil

Samosas with Tamarind Chutney

Pakorras with Mint Dipping Sauce

Green Chile Pappadams

Salad: (served)

Warm Goat Cheese Salad with Candied Walnuts, Belgian Endive, Field Greens and Cranberry Vinaigrette with two kinds of fresh homemade Irish Soda Bread

American Selections Buffet Style:

Grilled Chicken Breast with Lemon Basil Stuffing

Whole Sides of Salmon with Grainy Mustard Honey Cumin Glaze and a Mango Lime Vinaigrette

Sweet Potato Ravioli with Pesto Cream Sauce

Indian Selections Buffet Style:

Tandoori Chicken with Saffron, Lime, Garlic Yoghurt Marinade

Coconut Spiced Lamb Kebabs with Chunky Eggplant Salad

Kheema Palak Ground Beef Curry with Peppercorns and Spinach

Grilled Seasonal Vegetables with Lemon Aioli

Mung Dhal Curry; Lentil Curry with Tamarind and Tomato

Mattar Paneer: Curry of homemade Cheese and Peas in a Spicy Curry Sauce

Lamb Korma with Almonds and Poppy Seeds in a Creamy Saffron Sauce

Chutneys, Cucumber Raita, Pickles and Indian Breads

Chai Tea

Dessert:

Gulab Jamuns; Milk Sweets in a Creamy Pistachio Sauce

Assortment of Indian Sweets

Mexican Fiesta Feast

Passed Appetizers:

Green Shrimp Ceviche Tostaditos with Guacamole

Mini Chicken Gorditas with Sweet Chipotle Sauce

Black Bean Tostaditos with Anejo Cheese and Chipotle

Chicken Taquitos with Avocado Tomatillo Sauce

Goat Cheese and Shrimp Quesadillas with Papaya Salsa, Guacamole, Chips and Salsas

Salad:

Tijuana Caesar Salad with French Baguettes and Butter

Buffet Selections:

Carne Asada Mexicana with Wild Mushrooms Sauce with Tequila

Chicken Fajitas with Tequila, Lime, Bell Peppers and Onions

Chicken Breast Stuffed with Goat Cheese in a Jalapeno Mint Jelly

Cochinita Pibil served on Banana Leaves with Sliced Tomato, Onion, Avocado and Pickled Red Onion

Tricolor Mexican Rice, Corn and Flour Tortillas, Homemade Black Beans, and Salsas

Fresh Grilled Salmon Adobado wrapped in a Corn Husk

Dessert:

Flantasias; Three Mini Flans; Vanilla, Espresso and Chocolate Orange

Lemon Bars with Lemon Curd on Shortbread Pastry

Chocolate Saucy Brownie Cake with Whipped Cream

Malibu Family Style Dinner

Passed and Stationary Appetizers:

Sweet Potato Tortellini with Crispy Sage Garlic

Mini Crab Cakes with Remoulade Rouge

Beef Negamaki with Horseradish Crème Fraîche, Sesame Seeds

Chicken Taquitos with Creamy Chipotle

Tomato Basil Bruschetta and Olive Tapenade Bruschetta

Fig and Goat Cheese Bruschetta

Wild Mushroom Truffled Dip with Crostini

Baked Brie in Puff Pastry with Mango Chutney

Salad:

Arugula, Endive and Radicchio Salad with Honey Truffle Vinaigrette and Shaved Parmesan Cheese

Dinner Served Family Style:

Santa Maria Marinated Tri Tip Grilled Over Red Oak with Plum BBQ Sauce

Chicken Marsala with Mushrooms in Marsala Wine Sauce

Whole Sides of Honey Mustard Salmon with Mango Lime Vinaigrette

Four Cheese Striped Spinach Ravioli with Creamy Tomato Basil Sauce

Bowls of Horseradish Mashed Potatoes

Fresh Steamed Asparagus and Blue Lake Greens Beans

Mexican Taco Bar

Black Bean Tostaditos with Chipotle and Queso Añejo

Grilled Chicken Skewers with Red Bell Pepper Sauce

Mushroom and Eggplant Quesadillas

Chicken Sopes with Black Beans and Cotija Cheese

Duck Sopes with Black Beans and Crema Mexicana

Homemade Chips and Mexican Tomatillo Chile Arbol Salsa

Mexican Soft Taco Bar Buffet Style:

Chicken, Carne Asada and Vegetable Tacos

Baja Fish or Shrimp Tacos with Chipotle Crema

Homemade Black Beans with Epazote

Tricolor of Mexican Rice:
(White Rice, Green Rice and Traditional Red Rice)

Corn and Flour Tortillas

Guacamole, Crema Mexicana and Pico De Gallo

A selection of Mexican Salsas

Mexican Caesar Salad with Corn Tortillas Strips

Cheese and Chicken Quesadillas with Spicy Red Sauce

Dessert:

Mango Chocolate Creation

Pastel de Tres Leches

Vanilla Bean Flan

MALIBU MEDITERRANEAN FEAST

Passed Appetizers:

Artichoke and Mascarpone Tartlets

Spanokopita with Feta and Spinach

Trio of Bruschettas with Tomato Basil, Olive Tapenade and Fig and Goat Cheese

Wild Mushroom Puffs

Fruit, Cheese and Veggie Stations:

Platters of Honeydew, Cantaloupe, Strawberries, Pineapple, Watermelon, Grapes, Raspberries, Blackberries and Papaya

Platters of Sharp Cheddar, Cambozola Blue Cheese and Marinated Goat Cheese with Crackers

Crudities; Platters of Raw and Grilled Vegetables with Garlic Aioli Sauce

Mediterranean Station:

Stuffed Grape Leaves with Rice, Pine Nuts and Raisins

Hummus Bi Tahini; A Chick Pea and Sesame Dip

Taramasalata; a Mediterranean Fish Roe

Eggplant Caviar with Garlic, Virgin Olive Oil and Pita Bread

Chicken Wrapped in Flatbread with Garlic Aioli

Salad:

Field Greens with Belgian Endive, Candied Walnuts, Blue Cheese and Cranberry Vinaigrette

Entrée Selections:

Atlantic Salmon in Honey Grainy Mustard Balsamic Glaze, Smoked over Cherry Wood and served with Mango Vinaigrette

Yukon Gold Mashed Potatoes

Fresh Steamed Asparagus garnished with a bunch of Baby Carrots

GOURMET KOSHER STYLE MOROCCAN MENU BUFFET

Appetizers:

Spinach Dip with Pita Triangles

Red Potato, Leek, Black Olive and Goat Cheese Tartlets

Lahma Bi Ajeen A lamb Pine Nut Tomato Pizza

Gravlax and Smoked Cheese Pizza

Buffet:

Carrot Cumin Salad with Lemon & Parsley

Cucumber Dill Salad with Bibb Lettuce

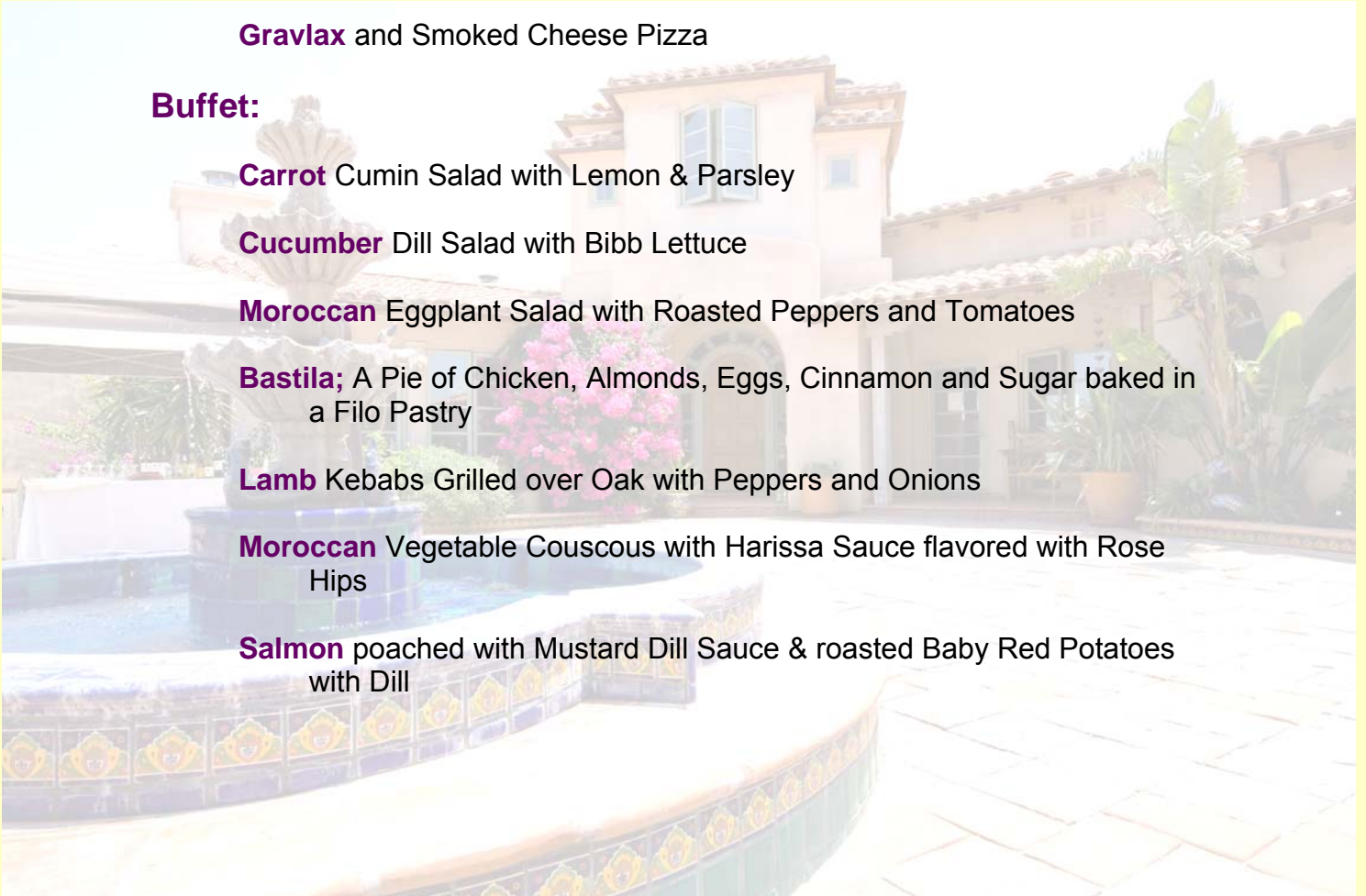
Moroccan Eggplant Salad with Roasted Peppers and Tomatoes

Bastila; A Pie of Chicken, Almonds, Eggs, Cinnamon and Sugar baked in a Filo Pastry

Lamb Kebabs Grilled over Oak with Peppers and Onions

Moroccan Vegetable Couscous with Harissa Sauce flavored with Rose Hips

Salmon poached with Mustard Dill Sauce & roasted Baby Red Potatoes with Dill



Vegetarian Style Menu

Appetizers:

Sweet Potato Tortellini with Crispy Sage Garlic Sauce

Artichoke and Mascarpone Tartlets in Sour Cream Pastry

Trio Of Bruschettas; Tomato Basil, Swiss Chard and Black Olive Tapenade

Black Bean Empanadas with a Spicy Chile Sauce

Platters of Grilled and Raw Crudités with Lemon Caper Aioli

Goat Cheese and Chipotle Quesadilla with Papaya Salsa

Entrées (Plated and/or Buffet Style):

Wild Mushroom Cannelloni with Rosemary Cream Sauce

Grilled Eggplant and Sweet Pepper Salad with Tomato Garlic Dressing

Zucchini Boats stuffed with Curried Swiss Cheese Mushroom and Macadamia Stuffing

Acorn Squash stuffed with Tofu, Snow Peas and Mushrooms

Vegetarian Meatloaf with Swiss Cheese and Carrots with Red Bell Pepper Coulis

Spinach Enchiladas with Roasted Tomato Sauce

Poblano Chile stuffed with Spinach, Pine Nuts and Goat Cheese

Flatbread with Goat Cheese, Sun Dried Tomatoes, Pesto and Arugula Salad

Grilled Portobello Mushroom Napoleon with Polenta, Spinach and Ratatouille and a Fresh Tomato Sauce

Moroccan Vegetable Couscous with Harissa Sauce flavored with Rose Hips