

# Dinner Stations



## HAWAIIAN LUAU

Confit Kalua Pua – *Roast Pork, Traditional Condiments*  
Grilled Teriyaki Wings  
Lomilomi Salmon  
Ahi Tuna Poke – *Wasabi, Ponzu, Lotus Chips, Plantain Chips*  
Okinawa Sweet Potato Salad  
Asian Cabbage Slaw  
SPAM Sliders – *Vanilla Spiked Pineapple, Kimchi, Shoyu Sauce*  
Tropical Fruit Smoothies – *Caramelized Banana, Coconut-Passion Fruit, Pineapple-Lime*

## SALT BLOCK

Salt & Mole Cured Duck Breast – *Frisee-Orange Salad*  
Hot Smoked Sea Bass  
Herbed Fingerling Potatoes  
Individual Caesar Salad – *Romaine, Kale, House Dressing, Fried Quail Egg, Reggiano Cheese, Pumpkinseed Croutons*  
Tri-Color Quinoa Salad – *Dried Fruit, Scallions, Citrus Vinaigrette*  
Israeli Couscous Salad – *Peas, Baby Heirloom Tomatoes, Roasted Garlic Pesto*  
Mango Lassi

## BRAZILIAN CARIOCA DINNER

Roasted Sirloin – *Chimichurri*  
Fire Charred Chicken – *Beer-Brandy Marinated, Cactus Salad*  
Hickory Smoked Salmon – *Basil Scented Succotash*  
Hominy, Pea & Mushroom Salad – *Green Onion Dressing*  
Short Rib Pastel  
Parmesan-Cumin Spiced Polenta Fries  
Strawberry Sweet Potato Cobbler  
Fry Bread & Blue Corn Bread

## BEACH CLAMBAKE BBQ

Andouille Sausage  
Clams, Mussels & Shrimp Bake  
Lobster Rolls  
Garlic & Herb Roasted Red Bliss Potato  
Elote Corn  
Baby Back Ribs – *Passion Fruit BBQ Sauce*  
Prosciutto Wrapped Watermelon Salad – *Butter Lettuce, Pecorino Pepato*  
Grilled Stone Fruit, Asparagus & Orange Salad  
Maple & Jalapeño Corn Bread

## TUSCAN PASTA

Rigatoni – *Mushrooms, Pomodoro Sauce*  
Porcini Angolati – *Broccoli Rabe Pesto, Calabrian Salami*  
Rotini – *Roasted Eggplant, Caramelized Cipollini Onions, Bolognese Sauce*  
Spicy Calamari & Squid – *Roasted Garlic*  
BVP Meatballs  
Family Style Arugula Salad – *Shaved Parmesan, Shaved Fennel, Aged Balsamic*  
Tomato, Herb & Onion Focaccia  
Crispy Breadsticks

# Dinner Stations



## TACO TRUCK

Berkshire Barbacoa – *Blue Corn Tortillas & Pickled Onions*  
Outlaw Smoked Chicken Burrito – *Korean Sauce, Caramelized Kimchi*  
Cilantro Grilled Mahi-Mahi Tacos – *Peach Slaw*  
Sofrito Rice & Beans  
Cob Smoked Street Corn  
Crispy Chips, Guacamole  
Yellow Tomato Avocado & Fiery Tomato Serrano Salsas  
Hot Sauce Bar, Crema, Farmer Cheese, Pickled Jalapeños  
Lime & Cabbage Slaw  
Jicama & Orange Salad

## GINZA STEAK HOUSE

Togarashi Beef – *Kimchi Sauce*  
Soy Glazed Tuna Tataki – *Miso-Ponzu, Wakame Slaw*  
Yellowtail Tartar  
Asian Caesar Salad – *Spicy Cashews*  
Truffle Noodle Box  
Mushroom Bao Buns – *Korean BBQ*  
Lobster Dumplings – *Soy Chili Sauce*  
Steak-House Fried Rice – *Long Beans*

## ASIAN RIVER ROCK

Thai Cashew Chicken Spring Roll – *Spicy Peanut Sauce*  
Edamame Dumpling – *Vietnamese Nuoc Cham*  
Shrimp Potsticker – *Chili-Garlic Sauce*  
Crispy Vegetable Potsticker – *Soy-Ginger Dipping Sauce*  
Mongolian Beef Gyoza – *Black Vinegar Dipping Sauce*  
Salmon Tataki  
Assorted Sushi Rolls  
Soy Bean – *Wakame Salad*  
Fortune Cookies & Chopsticks

## CAPE MAY

Sliced Rib Eye – *Horseradish Cream, Smoked Tomatoes*  
Crab Cakes – *Espellette Mayo, Green Tomato Chow-Chow*  
Chopped Heirloom Vegetable Salad – *Creamy Red Wine Dressing*  
Roasted Chioggia Beets – *Romesco Sauce, Rocket Greens (individual)*  
Red Quinoa – *Pickled Radish, Picked Herbs*  
Italian Sodas  
Artisan Bread & Cultured Sea Salt Butter