

FOOD AND BEVERAGE ITEMS

NOTE: ASHG and the official caterer (Max and Me) may make some switches to menu.

Carving Station

Herb Marinated Rib Roast with Horseradish Crème Fraiche
Herb Roasted Turkey Breast with Pear and Ginger Chutney
Baby Green Salad with Balsamic Vinaigrette
Herb Roasted New Potatoes with Garlic
Assorted Breads and Rolls

Hawaiian Station

Polynesian BBQ Short Ribs
Sugarcane Marinated Sushi Tuna Squares with Tropical Salsa
Chicken Long Rice (ginger scented chicken with teriyaki vegetables/noodles)
Roasted Sweet Potato Salad with a Spicy Macadamia Sauce
Baby Greens with Mango, Jicama and a Citrus Vinaigrette

Pasta Station

Spicy Penne (Penne Rigate with Spicy Tomato Sauce)
Farfalle with Alfredo Sauce and Chives
Cheese Tortellini with Marinara Sauce or Creamy Alfredo Sauce
Orzichette with Sautéed Spinach, Roasted Garlic and Ricotta
Caesar Salad
Italian Breadsticks

Dessert Station

An Assortment of Mini Cannolis (classic ricotta, Vanilla and Chocolate), Chocolate Mousse Cups, Espresso Mousse Cups, Fruit Tartlets, Lemon Tartlets, Carrot Cakes, Chocolate Covered Strawberries, Key Lime Tartlets, Cream Puffs, Lemon Bars

Drinks

Coffee, Tea, Assorted Sodas
(2 drink tickets for alcoholic beverages beer/wine only)*
Cash bar for Premium Drinks

*drink tickets will be provided upon entrance to the venue.