

# PIPER JOHNSON CATERING EVENT

## S T A T I O N M E N U S

### Taste of New Orleans

(The Pizzazz of Mardi Gras)

- Jambalaya-Chicken Andouille Shrimp
- File Gumbo
- Cajun Coleslaw
- Grilled Flatbread, Smoked Almond Butter, Braised Leeks & Teleme Cheese
- A Heart Full of Watermelon
- Caramel Nut Chocolate Turtles

### Morocco

(An Outdoor Market Place)

- Turkish Chicken with Figs or Moroccan Sea Bass with Pineapple Brochettes Grilled at the Buffet
- Couscous Aux Sept Legumes and Spices  
(Six is the Lucky Number in Morocco!)
- Baba Ghanouj-Charred Eggplant Dip Flavored with Tahini, Paprika, Lemon, Onion, Garlic with Vegetable Crudites
- Spicy Hummus with Grilled Pita Bread Triangles
- Salad of Tomatoes, Scallions, Cucumbers & Peppers Spiced with Cilantro, Garlic & Mint Served with Yogurt & Pomegranates on the Side (Seasonal)
- Mini Moroccan Fruit Cakes

Please Ask About Our Selection of Moroccan Hors d'oeuvres

### Country French

(A Touch of Bordeaux)

- Grilled Spring Leg of Lamb Marinated with Mustard Valley & Herbs & Garlic
- Cratin of Squash with Gruyere Cheese
- Haricots Verts with Toasted Hazelnuts & a Shallot Vinaigrette
- Roasted Pommes de Terre au Cepe Oil
- French Baguettes
- Mini Almond Pear Tartlettes

One Station Price Per Guest is \$22.95++ (18% Service Charge & 7.75% Sales Tax)  
Kitchen Staff On Site Included-All Other Staff and Equipment Additional Charge\*  
Two or More Stations Ordered-Price Per Guest Includes Normal Catering Amenities

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### Thai Station

(Accents of the Orient)

- “Yam”- Spicy Thai Vegetable Salad with a Delightful Lime Dressing
- Pad Thai Noodles
- Spicy Sesame Chicken Drumettes Served in Woks
- Honey Roasted Crispy Duck Stuffed with Thai Herbs Served with Black Bean Sauce
- Valencia Oranges Marinated with Five Spice
- Chop Sticks & Fortune Cookies

### Southwestern Station

(The Exploration of the South West)

- Fajitas: Warm Flour or Corn Tortillas with Grilled Sirloin Steaks or Crumbled Chorizo or Marinated Chicken
- Pica De Gallo: Jicama, Kiwi & Cucumber
- Spanish Rice
- Frijoles a la Charra
- Peppered Pecan Cornbread
- Tiny Coconut Macaroons

### Italian Station

(The Essence of Italy)

- Insalata--Baby Greens with Roasted Tomatoes, Toasted Pecans & Gorgonzola Cheese Served with Balsamic-Roasted Garlic Vinaigrette
- Antipasto--Assorted Olives, Roasted Peppers, Marinated Artichoke Hearts, Fresh Buffalo Mozzarella, Cornichones & Assorted Marinated Vegetables with a Specialty Aioli
- Pasta Primavera
- Mild or Hot Italian Sausage on a Bed of Sautéed Onions and Bell Peppers
- Homemade Focaccia: Sundried Tomato and Goat Cheese or Caramelized Onion & Gorgonzola or Roasted Garlic & Pesto...Choice of All Three-Add! \$.50++Per Guest
- Pistachio & Anise Biscotti

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## Hawaiian

(Tropical Landscapes of the Islands)

- Kiawe Smoked Chicken with Grilled Maui Onions or Grilled MahiMahi with Papaya Salsa
- Island Mushroom Frittata with Potatoes, Onions, Cheese & Spinach
- Jasmine Rice
- Terrine of Hawaiian Vegetables with a Lip Stick Red Bell Pepper Sauce
- Tropical Fruit Salad
- Candied Pecans

## Creek

(Foods From Ancient Times)

- Mesethes: Dolomathes, Mushroom a la Grecque, Greek Olives, Salted Almonds
- Marinated Grilled Lamb Sish Kabobs with Green Peppers & Onions or Roasted Chicken with Saltsa Karithia (Walnut Sauce)
- Moussaka-Eggplant Casserole
- Greek Salad with an Oregano & Garlic Vinaigrette
- Olive Bread and Spice Extra Virgin Olive Oil
- Biscota Voutirou (Butter Cookies) with Grapes & More Grapes

## Jamaican

(The Land of Wood & Water)

- Jamaican Beef Kabobs w/Cherry Tomatoes and Mushrooms or Authentic Jerk Chicken with Fresh Grilled Pineapple
- Traditional Red Beans & Rice
- Jamaican Cole Slaw
- Caribbean Fruit Salad
- Crispy Masa Cake with a Tomatillo Salsa
- Plantain Tartlettes

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