

ASIAN FUSION BUFFET



BITES

CASSIS MARINATED FLANK STEAK CROSTINI
chimichurri, grilled vidalia relish, sriracha aioli, olive oil crostini

CRISPY PORK BELLY & CANDIED AGAVE BACON JAM
slow poached in porcini jus with micro basil

CRISPY SPICY CAULIFLOWER BITES (VGN, GF)
tahini ranch

EDAMAME HUMMUS CANAPE (VGN, GF)
belgian endive with cucumber, pomegranate jewels and toasted sesame seeds

PLATED SALAD

MARINATED KALE SALAD WITH TOFU CROUTONS
panko crusted fried tofu and chao soy vinaigrette

PROTEINS

TAMARIND GLAZED DUCK BREAST
with black current sauce

CHIPOTLE MISO GLAZED SALMON
with pickled green onions

SIDES

GRUYERE & GREEN ONION GRIDDLE CAKE
grilled scallions, sourdough bread and cheese topped with toasted sesame seeds and saffron aioli

SEASONAL ASIAN VEGETABLE MEDLEY
with sesame soy reduction and toasted sesame seeds

PLATED DESSERT

CHOCOLATE PASSION FRUIT DOME
chocolate-hazelnut feuilletine crisp, chocolate biscuit, passion fruit brulee & gelee, chocolate mousse, chocolate glaze - finished with passion fruit sauce, chocolate chard and candied hazelnuts