

INTERNATIONAL DINNER BUFFET#1

SALADS & APPETIZERS

- Waldorf Salad, Apple, Celery, Walnut
- Vermicelli Salad, Poached Chicken, Thai Herbs, Sweet Chili, Lime
- Mexican Corn & Black Bean, Bell Pepper, Cilantro, Tomato
- Green Papaya Salad, Garlic, Dried Shrimp, Chili, Lime
- Grilled Beef salad, Tomato, Cucumber, Spring Onion, Chili
- Vegetable Spring Roll, Sweet Chili Sauce

GREEN BAR

- Assorted Greens, Romaine Lettuce, Marinated Cucumber, Marinated Tomato, Kimchi, Texas Coleslaw, Shaved Red
- Onion & Sumac, Cherry Tomato, Shredded Carrot, Bell Peppers
- Balsamic Vinaigrette, Honey-mustard Dressing, Italian Dressing, Caesar Dressing
- Bacon Bits, Bread Croutons, Capers, Pickles, Marinated Olives

REGENCY BAKERY

- Artisan Whole Breads, Bread Rolls, Baguette, Grissini, Focaccia

SOUP

- Carrot & Ginger, Garlic Herb Crouton

MAIN DISH

- Fusilli Bolognese Sauce
- Seared Sea Bass, Leek, Green Pea, Sauce Vierge
- Vietnamese-Style Baked Chicken, Cucumber, Red Onion, Chili
- Tonkatsu, Cabbage & Carrot Slaw
- Stir Fried Beef, Black Pepper, Onion, Spring Onion
- Chicken Green Curry, Coconut Milk, Egg Plant, Thai Basil
- Vegetable Phad Thai
- Stir-Fried Vegetable, Oyster Sauce, Soy Sauce
- Oven Roasted Potato, Rosemary, Garlic
- Steamed White & Brown Rice

DESSERTS

- Whole & Sliced Seasonal Fruit
- Assorted Thai Pastries
- Chocolate & Vanilla Choux
- Green Tea Tiramisu
- Ricotta & Mango Cheese Cake
- Coffee Crème Brulee'