**DMAR EA19 Menu**

**March 8, 2019**

All Served on Stations in Foyer

**\* Salad Station\***

Mixed Garden Greens with Cucumber, Tomatoes, Cheddar, Watermelon Radish and Broiche Croutons

(Toppings On-Side)

Served with Poblano Green Goddess Dressing and Cherry Balsamic Vinaigrette

Crisp Broccoli Salad with Walnuts, Cranberries in a Creamy Lemon Herb Dressing

Assortment of Brioche Knots, Ciabatta, Garlic Parmesan Breadsticks and Wheat with Oat Top Rolls

**\*Ramen Station\***

Chef Attendant

Chicken Broth, Seafood Broth, Vegetable Broth  
Soft Cooked Egss, Bok Choy, Shrimp, Brisket   
Noodles, Kimchi, Green Onions, Mung Beans

**\*Entrees\***

Beer Can Smoked Chicken Carving Station

with Goat Cheese Potato Gratin

(Carved On-Site)

Local Catch with Butternut Lemongrass Puree and Rainbow Colored Cauliflower

Garden Gnocchi with Basil Cream Sauce, Sun-dried Tomatoes Chives

**\*Pre-Set Dessert Platters on Table\***

Chef’s Choice of Mini Desserts

**@ $51.00++ per person**