ARGENTINA - UC 303

- Lollipop Lamb Rack with Chimichurri served with a Rice Pilaf Stuffed Tomato (GF)
- Pork and Cabbage Empanadas
- Argentinian Vegetarian Chili with Chimichurri (V) (GF)

BRAZIL – UC 308

- Hand Carved Flank Steak Chimichurri Marinated Flank Steak with Classic Herb and Vinegar Sauce
- Moqueca de Camarão Brazilian Shrimp Stew with Cilantro, Coconut Milk, Lime and Tomatoes
- Misto Quente Smoky Ham and Melted Muenster Cheese on Baguette
- Brazilian Hearts of Palm Salad Crisp Chopped Romaine, Hearts of Palm, Diced Fresh Tomato, Green Onions and Lime Vinaigrette

Sweet Side of Catering (DESSERTS)
- Brazilian Pave Dessert
- Brazilian Coconut Tart
- Classic Brigadeiros

CANADA - Asa Packer Dining Room

- Canadian Poutine Fresh Cut Yukon Fries with Cheddar Cheese Curd (V), Fried Canadian Bacon and Rich Savory Gravy Elk en croute
- Canadian Elk and Wild Mushrooms Wrapped in Prosciutto then Wrapped in Puff Pastry with Canadian Cabernet Sauvignon Demi Glace
- Cheddar, Walnut and Blueberry Salad (V) (GF) Canadian White Cheddar, Maple Candied Walnuts, Pickled Bourbon Blueberry’s, Pickled Red Onion, Diced Apple over Mixed Greens and Maple Vinaigrette
- Red Maple Leaf Float (V) Vanilla ice cream, Canadian club soda, maple cream, and candied raspberries

(VG) Vegan  •  (V) Vegetarian  •  (GF) Gluten Free
CHINA – Asa Packer Dining Room

- Vegetarian Egg Rolls (V)
- Pork Dumplings Chicken Wonton Dumpling Choice of Sauces to Include Duck, Asian Orange Ginger and Sriracha
- Apple Walnut Dessert Pizza (V)

INDIA – UC 303

- Vegetable Biryani (V)
- Grilled Tandoori Chicken with New Indian Pesto, a mix of Cilantro & Mint, Served with Tandoori Naan Samosa with Tzatziki Sauce (VG)

INDONESIA – UC 303

- Beef Rendang-beef shank braised in coconut milk with ginger, lemongrass, lime and chilies (GF)
- Nasi Kunig-Jasmine rice with bay leaf turmeric and cinnamon (VG) (GF)
- Gado Gado-baby vegetable salad with roasted coconut and peanut vinaigrette (baby vegetable salad) (VG) (GF)
- Contains Peanuts – Can be served on the side
- Sambal Olek-hot sauce (VG) (GF)
MEXICO – Asa Packer Dining Room

- Cortini Mini Mexican Flank Steak Tacos with Mexican Slaw and Queso Fresco (GF) Mexican Bean and Cheese Tart (V)
- Mexican Street Corn (V)
- Cilantro Lime Rice (V)
- Mexican Hot Chocolate with Peppermint, Chocolate and Coffee Edible Sticks

UNITED STATES – UC 308

- Stationary Hors D’oeuvres
- Mini Cheeseburger with Ketchup, Mustard and a Pickle Chip
- Mini Chicago Style Hot Dog
- Mini Chicago Style Deep Dish Pizza (V)
- Mini Cheesesteaks
- Mashed Potato Martini Bar Yukon Gold Mashed Potatoes Top with with Crispy Onions, Crumbled Bacon, Shredded Cheddar Cheese, Steamed Broccoli, Whipped Butter, Sour Cream or Brown Gravy
- Hummus Duo Red Pepper Hummus & Spinach Hummus with Baby Carrots, Purple Cauliflower, Cherry Tomatoes, Cucumber Slices, and Celery Sticks with Olive Tapenade, and Pita Chips

BEVERAGES

- Starbuck’s Coffee Station
- Iced Coffee
- Non Alcoholic Beverage Station to Include Lemonade, Unsweetened Iced Tea and Ice Water
- Three Hour Non Alcoholic Beverages Service, 3:00pm-6:00pm
- Two Hour Beer and Wine Bar, 3:30pm-5:30pm
- Assorted Juices, Bottled Water and Assorted Pepsi Products

(VG) Vegan  •  (V) Vegetarian  •  (GF) Gluten Free