Panamanian Theme Dinner

WILD HARVEST

TROPICAL FRUITS SET-UP
CHOPPED TROPICAL FRUITS SET-UP
CHILLED SEAFOOD CEVICHE BAR
SCALLOP, SHRIMP, TUNA, CRAB, MUSSEL, MAHI - MAHI*
FRESH LIME, RED ONION, CILANTRO, CHOPPED TOMATOES, SCALLION, JALAPENO,
COCONUT MILK, OLIVE OIL, GARLIC
TORTILLA CHIPS

DISTANT LANDS ITALIAN

Pasta
SPAGHETTI WITH BEEF AND RICOTTA MEATBALLS, BASIL AND TOMATO
HAM & CHEESE PASTA BAKED
MEAT LASAGNA

Pasta Bar
create your own
ZITI, PAPPARDELLE
marinara, bolognese, alfredo, basil pesto

Breads
RUSTIC CIABATTA WHEEL, MIXED HERB AND PECORINO FOCACCIA, GARLIC SCROLLS

Fruits
ITALIAN FRUIT SALAD, chopped fruits, citrus sugar syrup, mint

MAMALLENA BREAD PUDDING (SERVE IN A PAELLA PAN)
PANAMA SEAFOOD PAELLA

BREAD BOARD

JALAPEÑO CORN BREAD
PANAMA ROLLS
BREAD STICK, 6 GRAIN ROLLS, SOURDOUGH ROLLS
BLACK SESAME TORPEDO ROLLS, BRIOCHE ROLLS
PANAMANIAN TORTILLA SANDWICH
RED BEAN SALAD
SHRIMP CEVICHE
COLESLAW SALAD
PANAMANIAN TOMATO AND MANGO SALAD
PANAMANIAN POTATO AND BEET SALAD

Cheese, Antipasto, Cold Cuts
3 KINDS COLD CUTS, 3 KINDS CHEESE SLICED, ANTIPASTO

HOMESTEAD

Soup - Hot
SANCOCHO SOUP

Carving
CRACKLING PORK BELLY

Meat Entrée
TIA MARIA'S PANAMANIAN ROAST BEEF
BROWN SUGAR GLAZED PORK RIBS
FRIED CHICKEN
STRIPLOIN STEAK (7 OZ) *

Sauces
HOT SAUCE, MANGO HABANERO SAUCE

Seafood
SHRIMP DIABLO
HOKI WITH 3 SALSA

Poultry
ARROZ CON POLLO

Vegetarian
PANAMANIAN CORN EMPANADA
PANAMANIAN CARIMANOLA AND SALSA (SERVE IN A PAELLA PAN)

Vegetables
ZUCCHINI TOMATO STEW, SCALLION SAUTEED CORN, FRIED CABBAGE

Starch
PATACONES (DEEP-FRIED PLANTAINS), RICE & BEANS, FRIED SWEET POTATO

Condiments
PICO DE GALLO, SALSA VERDE, SALSA CRUDO, AS PER MATRIX

DISTANT LANDS ASIA

Asian Dish
SWEET AND SOUR CHICKEN

Side - Rice
STEAMED RICE

Indian Station
ALOO GOBI
DAL FRY
TANDOORI CHICKEN
BASMATI RICE

Indian Bread & Condiments
paratha, papadum, raita, kachumber

Dessert
MANGO TAPIOCA

SWEET SPOT

Warm Dessert
FLAN
ARROZ CON LECHE
APPLE PIE
CARIBBEAN TRIFLE

Ice Cream
RASPBERRY MOUSSE PARFAIT NS

Ice Cream Condiments
DARK SILK TORTE
VANILLA, CHOCOLATE

Seasonal Programming
chocolate, mango, berry, butterscotch, assorted cookies
CREPES MADE TO ORDER
rum butter caramel sauce with choice of fresh fruit toppings

Vegetarian GF Gluten Free ND Non-Dairy NS No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.