



STARTER PODS

SKEWERED MARINATED BLACK AND GREEN OLIVES & FRESH FETA

FRESH VEGETABLE CUPS

TRI-COLORED CRISP PEPPERS, STEMMED CARROTS, ASPARAGUS, HARICOT VERTS & BELGIAN ENDIVE. SERVED W/MAUI ONION DIP

INDIVIDUALLY PLATED PODS

CRABCAKE

FRESH PAN FRIED MARYLAND LUMP CRAB CAKE, SERVED OVER A BED OF ASIAN SLAW, WITH A SPICY DIJON DILL SAUCE, GARNISHED WITH FRIED TORTILLA STRAWS

MARINATED BEEF TENDERLOIN

FIRE ROASTED BLACK ANGUS BEEF TENDERLOIN, SERVED OVER WHIPPED PURPLE FINGERLING POTATOES. GARNISHED WITH ONION STRINGS AND A CRISP WAFFLE CUT POTATO.

MINIATURE ASPARAGUS & HAM POT PIE

FRESH ASPARAGUS HONEY GLAZED HAM, PEAS, DICED CARROTS, IN NATUAL SAUCE. SERVED IN HOMEMADE PIE SHELL

MAC & CHEESE POD

CAVATAPPI PASTA

SHARP, CHEDDAR, COLBY, JACK, & MOZZARELLA CHEESES

TOPPINGS:

FRANKS, POPCORN SHRIMP, ANDOULLIE SAUSAGE, FRIED STRAW ONIONS & SUNDRIED TOMATOES

SALAD PODS

CLASSIC CAESAR SALAD

CRISP HEARTS OF ROMAINE, FRESH PARMESAN CHEESE AND HOUSE MADE CROUTONS TOSSED WITH TRADITIONAL CAESAR DRESSING

MICHIGAN SALAD

MIXED GOURMET GREENS, DRIED CHERRIES, SPICED PECANS, SWEET RED ONIONS, MANDARIN ORANGES, CRUMBLLED BLEU CHEESE, RASPBERRY CHAMPAGNE VINAIGRETTE

MARGARITTA SALAD

A FRESH BLEND OF MIXED GREENS SHAKEN IN CILANTRO LIME VINAIGRETTE, TOPPED WITH ROASTED RED BELL PEPPER, TOMATO CONCASSE AND TABASCO TEQUILA SHREDDED CHICKEN. GARNISHED WITH LIME PEPPER TORTILLA STRAW





ALTERNATE PODS

QUESADILLA POD

- GRILLED FRESH FLOUR TORTILLAS
- GRILLED CHICKEN, BLACK BEAN, CARAMELIZED ONIONS, RED PEPPERS & JACK CHEESE
- TANGY BBQ PULLED PORK & SMOKED GOUDA
- ROCK SHRIMP, CRAB WITH TOMATILLOS & FONTINA CHEESE

PAD THAI

STIR FRY NOODLES WITH BEAN SPROUTS, GREEN ONION & EGG, OFFERED WITH CHICKEN, SERVED WITH GROUND PEANUTS & SOY SAUCE, IN A MINIATURE ORIENTAL CARRY OUT CONTAINER

DIM SUM POD

ASIAN DUMPLINGS, SPRING ROLLS, POT STICKERS, COCONUT SHRIMP (ADDITIONAL \$4.00 PP) CRAB RANGOON, SWEET & SOUR SAUCE, ORANGE GINGER, & GARLIC BLACK BEAN DIP

MEDITERRANEAN POD

CHICKEN KOFTA, LAMB KOFTA, MINIATURE SPINACH PIES, BABA GANOUSH, HUMMUS, TABBOULEH GRAPE LEAVES & PITA TRIANGLES

LETTUCE WRAPS

SESAME CASHEW CHICKEN, TERIYAKI BEEF, SWEET & SOUR SHRIMP (\$4.00 ADDITIONAL) BOSTON BIBB LETTUCE, ICEBURG LETTUCE, TOASTED PEANUTS, JULIENED CUCUMBER, SCALLION, SHAVED RADISH, BEAN SPROUTS, FRIED RICE NOODLES & FRESH CILANTRO SWEET CHILI SAUCE & HOT MUSTARD

WOK STIR FRY

CHEF PRESENTING CHICKEN, SHRIMP & SESAME BEEF, DICED ONION, BABY CORN, TRI-COLOURED PEPPERS, BEAN SPROUTS, BAMBOO SHOOTS, WATER CHESTNUTS, MANDARIN ORANGES, CASHEWS & FRIED RICE SOY SAUCE, TERIYAKI SAUCE, OLIVE OIL & SESAME OIL

INDIAN POD

NAAN, PAPPADUMS & CHUTNEYCHICKEN KABOBS, VEGETABLE PAKORA & SOMOSAS

