

HOLLYWOOD HOTEL *a n d C o n f e r e n c e C e n t e r*

International Dinner Stations

International Stations as dinner are a very popular way to offer a variety of tastes sure to please everyone.

Stations often feature Display Cooking To Order as the guests watch or can be “serve yourself” style.

These four stations together are most popular. Further stations ideas follow.

Chinese Wok Stir-Fry

Chicken and Beef Strips Display Wok Stir-Fried in Cantonese Sauce or Spicy Hot Szechuan Sauce, with Mixed Chinese Vegetables: Bamboo Shoots, Bean Sprouts, Carrot, Onion, Three Color Bell Peppers, Celery, and others.

Includes Nuts and Crispy Won Ton Strips to go on top, Chinese Mustard and Soy Sauce.

Chinese Fried Rice with Peas and Egg and Ginger-Green Onion Chinese Pancakes.

Vegetable Pot Stickers

Chinese Options to add: *Chilled Sesame Peanut Noodles, Steamed Shui Mai with Soy-Vinegar Sauce, or Barbecued Beef Bao Rolls; Spicy Kung Pao Chicken with Peanuts; Pepper Steak; Beef or Chicken Skewers with Teriyaki Sauce.*

Pasta Creations

Roman Antipasto Display of Grilled Mediterranean Vegetables: Eggplant, Zucchini, Tri-Color Bell Peppers, Yellow Squash, and Carrots, with Marinated Mushroom, Artichokes, and Green and Black Italian Olives.

Two Pastas (Penne Rigate, Farfalle, or Tri-Color Rotelle) Display Sauteed To Order

With Choice of Two Sauces: Chunky Marinara, Alfredo, and Pesto.

Pasta Condiments to add-in the saute' include: Baked Salmon, Green Peas, Toasted Nuts,

Sun Dried Tomatoes, Diced Tomatoes, Capers, Sliced Mushrooms, Italian Olive-Peppers Salsa,

Shredded Fresh Parmesan, Ground Black Pepper, and Hot Red Pepper Flakes.

Italian Options to add: *Caesar Salad, Insalata Caprese (Buffalo Mozzarella, Tomato, Basil), Insalata di Mare (Calamari, Shrimp, and Scallops), Cheese Tortellini, Spinach Ravioli, Saute' of Chicken or Veal Scallopine or Shrimp Scampi, Fried Calamari with Lemon Aioli, or Pizza.*

Ambrosia Station

Crisp Vegetable Crudites and Two Dips: Select From Spinach, Hummus, California Onion, Guacamole, Curry Yogurt, and Mint Yogurt.

Tortilla Chips with Salsa and Guacamole

An Assortment of Elegant Imported and Domestic Cheeses with Gourmet Crackers.

Hot Baked Brie with Sweet and Spicy Walnuts and Sliced French Bread

Freshest Seasonal Sliced Fruits including Melons, Berries, Kiwi, Papaya, Pineapple, and Orange.

Ambrosia Options to add: *Apricot BBQ Meatballs, Homemade Quiches, Fried Zucchini, or Buffalo Wings.*

Greek Steak Diana and Wild Mushrooms Flambe

Tender Slices of Beef Display Sauteed in Butter, with Diced Tomatoes, Mushrooms in Sauce, Parsley, Mustard, and Wine, then flambeed with Brandy for a dramatic effect.

Beautiful display of Whole Mushrooms: Portobellos, Criminis, Oysters, Domestic, and Shitakes, plus cut mushrooms for sauteeing vegetarian-style.

Steak Diana and Wild Mushrooms are served with Lavosh Bread, and Parsley

HOLLYWOOD HOTEL

a n d C o n f e r e n c e C e n t e r

Greek Options to add: Hummus and Baba Ganouj, Greek Salad, Tabouille, Rice Stuffed Grape Leaves, Tomato-Onion Stuffed Eggplants, Spanokopita or Tyropita (Cheese and Spinach Boregs)

∞ Further Station Ideas ∞

Salad Creations

Baby Mix Green Salad with Julienne of Bell Peppers, Sweet and Spicy Walnuts, and Chopped Dates, with Balsamic Vinaigrette Dressing

Salade Tre Colore with Arugula, Endive, Radicchio, Balsamic Vinegar and Extra Virgin Olive Oil.

Chinese Salad with Iceberg, Toasted Slivered Almonds, Green Onion, Mandarin Oranges and Soy-Sesame-Citrus Dressing

Endive and Asparagus Salad with Corn Dressing

Spinach Salad with Fresh Raspberries and Raspberry Vinaigrette Dressing

Salad Options to Add: Grilled Mediterranean Vegetables including Zucchini, Eggplant, Mushrooms and Olives

*** Japanese Sushi**

Sushi Chef Display Prepares Fresh Sushi Specialties: Nigiri Sushi and Hand Roll Sushi with Tuna, Salmon and Vegetables and California Rolls both Vegetarian and with Tuna, Krab, Avocado & Cucumber. With Pickled Ginger, Wasabi Mustard & Soy Sauce.

Japanese Options to add: Hot Sake, Seared Ahi Tuna with Ponzu Sauce, Tempura Vegetables with Warm Dipping Sauce, Yakisoba Noodles with Napa Cabbage and Carrot, Yakitori Chicken Skewers or Teriyaki Beef Skewers, Beef or Chicken Stir-Fry in the Benihana Style with Dipping Sauces, Tsukemono Cucumber Salad, or Cold Buckwheat Soba Noodle Salad.

Fish Creations

Lox Served with Pumpernickel and Rye Bread, Lemon Wedges, Capers, Sliced Onion, Whole Fillet Baked Smoked Salmon. Seared Ahi Tuna with Ponzu Sauce..

Fish Creations Options to add: Whole Smoked Whitefish, Salmon Caviar with Petit Toast, Chopped Egg Yolk, Egg white, Butter, Chopped Parsley, Lemon Wedges.

Mexican Fajitas Bar

Chicken Fajitas and Beef Fajitas with Bell Peppers and Onions, Warm Flour Tortillas, Charro Whole Pinto Beans, Mexican Rice, Shredded Cheese, Sour Cream, Pico de Gallo Chunky Salsa, and Guacamole. Also comes with Tortilla Chips.

Mexican Options to add: Cheese Quesadillas, Blue Corn and Crab Quesadillas, Real Cheese Nachos, Chimichunga Fried Burritos, Flautas (Flour Tortillas filled with Beef or Chicken), Taquitos (Corn Tortillas filled with Beef or Chicken)

*** Carved Meats**

Select Two from: Roast Beef, Roast Brisket of Beef, Roast Breast of Turkey, Corned Beef, Pastrami, Crusted Chicken Breast, or Honey Mustard Ham. Served on Petite Rolls with Special Condiments. Caesar Salad with Romaine Greens, Homemade Croutons, Shredded Fresh Parmesan Cheese, and Homemade Creamy Caesar Dressing. Also Roast Rosemary Potatoes.

Carved Meat Options to add: Rack of Lamb, Roast Duck

*** Russian Flavors**

Beef Stroganoff with Mushrooms, White Rice or Egg Noodles, and Piroshkis of Potato or Meat. Blini Pancakes Warmed To Order with Sieved Egg White and Egg Yolk, Onion & Sour Cream (Caviar provided by client).

Russian Options to add: If desired we can provide Black Sturgeon, Golden Whitefish, or Red Salmon Caviars.

HOLLYWOOD HOTEL *a n d C o n f e r e n c e C e n t e r*

California Pizzas

A Sampler Station including Three Pizza Creations:

Select from Margherita (Diced Tomato and Fresh Basil), Mushroom with Italian Sausage or Pepperoni, Hawaiian Ham and Pineapple, Thai Chicken with Peanut Sauce, Grilled Mediterranean Vegetable, Sun Dried Tomato with Feta Cheese, and Western BBQ Chicken with Cilantro.

California Options to add: Goat Cheese, Buffalo Mozzarella, Fresh Ricotta, or Anchovies.

*** Chilled Seafood Display**

Large Shrimp with Cocktail Sauce and Lemon Wedges, Whole Fillet Baked Smoked Salmon with Dill Mustard Sauce, Smoked Trout with Horseradish Cream Sauce, and Rare Ahi Tuna with Ponzu Sauce.

Seafood Options to add: Lobster Tails, Little Neck Clams, Crab Claws, Shellfish Pasta Salad, Smoked Glazed Eel, Whitefish Ceviche, And Salmon Caviar with Square Toast.

*** New York Jewish Deli**

Mini Potato Knishes or Mushroom Knishes (Choose One), Potato Pancakes with Applesauce and Sour Cream, Kosher Pickles, and (Choose Two) Carved Roast Beef or Brisket of Beef, Roast Turkey, Corned Beef or Pastrami, on Cocktail Rye, with Mustard and Horseradish .

Deli Options to add: Blintzes (Fruit or Cheese) with traditional accompaniments, Kishka in Gravy, or Smoked Fishes (Salmon, Trout, or Whitefish).

1950's Kids

Choose Four: Burgers with the Works, Beef Franks, Potato Salad, Potato Chips, Tater Tots, Macaroni and Cheese, Chicken Fingers, Egg Rolls with Duck Sauce, Sweet and Sour Chicken Wings, Pepperoni Pizzas, Fried Zucchini Sticks.

Parisienne Street Food

Your Guests enjoy Three Delectable Fillings in large Vol Au Vent Puff Shells: Shrimp, Fish, and Scallops in Saffron Sauce, Beef Bourguignonne with Mushrooms, Carrots, and Onions, and Chicken-Mushroom-Carrot Makhani Curry with Condiments: Coconut, Nuts, and Raisins.

Bombay Banquet

Chicken or Vegetable Curry, Chicken Tikka, Indian Rice with Peas and Carrots, or White Basmati Rice, Potato Pea Samosas, Papadum. Served with Mango Chutney.

Bombay Banquet Options to add: Lamb Curry.

Near East Food

Features Falafel, Pita Bread, Tahina or Hummus, Diced Tomato, Lettuce, and Pickles, Tabouille or Eggplant Baba Ganouj, Rice Stuffed Grape Leaves, and Potato-Chicken Salad Olivieh.

Near East Options to add: Feta Cheese with Olives, Cheese-Spinach Boregs (Phyllo Turnovers), Ground Beef "Looleh" or Chicken Kebabs, Tomato-Onion Stuffed Baby Eggplants, Eggplant Salad with Dried Yogurt and Fried Onion.

New Orleans Bourbon Street

Includes: Louisiana Sweet and Spicy Walnut Salad with Mandarin Oranges, Julienne Red Bell Pepper and Balsamic Vinaigrette.

Crab Cakes with Remoulade Sauce, Jambalaya (with Chicken, Sausage, and Shrimp) or Red Beans and Rice, and Fried Zucchini Fingers or Fried Whole Okra.

HOLLYWOOD HOTEL *a n d C o n f e r e n c e C e n t e r*

Bourbon Street Options to add: Mustard Greens, Chicken Creole or Shrimp Etoufée, or Corn Bread.

Western Station

Choose Either: Buffalo Wings or BBQ Chicken Pieces, and Either Beef Chili Con Carne or Turkey and Black Bean Chile. Also Includes: Potato Salad and Corn Bread.

Western Options to add: Little Slices of Cajun Turkey Meatloaf, Really Good Macaroni Salad, or Sweet and Sour Red Cole Slaw.



DESSERT STATIONS

Viennese Dessert Buffet

A Decadent Display of Whole Cakes, and A Variety of European Miniature Pastries and Tarts.

Silver Platter of Sliced Fresh Fruits with Melons, Kiwi, Papaya, Pineapple, and Orange.

Tropical Sorbets "Scooped To Order" in Crisp Sugar-Cinnamon Shells with Berry Coulis.

Viennese Option to Add: Trays of Berries.

Ice Cream Sundae Bar

Two Flavors of Ice Cream Plus a Great Assortment of Toppings:

Toppings to Include Hot Fudge Sauce, Sliced Strawberries and Bananas, Chopped Nuts, Whipped Cream, Assortment of Candies, Colored Sprinkles, Coconut, and Maraschino Cherries

Please Note: Non-Dairy Ice Cream Is Available Upon Request

Ice Cream Option to Add: Bananas Foster Flambe with Banana Liqueur and Rum.

Banana Foster Flambe

Bananas Sautéed to Order with Banana Liqueur and Rum,
Also Flambéed for Dramatic Effect!

Accompanied by Vanilla Ice Cream, Nuts and Maraschino Cherries

Crepes Suzette

French Crepes Sauteed in Orange Sauce with Mandarin Oranges, Cooked to Order, Also Flambeed for Dramatic Effect.

Accompanied by Whipped Cream, Nuts and Berries.

Cappuccino and Espresso Bar

Foamy Cappuccino and Espresso International Coffees Made To Order.

Accompanied by Whipped Cream, Cinnamon, Chocolate.

Cappuccino Option to Add: A Selection of Flavored Liqueurs

* = Upgrade Item

Display Chef or Buffet Carver \$100

Sushi Chefs \$150