

Wild Truffles

Wild Truffles “Cold Food” Station’s

Sushi and Sashimi Station

A wide selection of Sushi and Sashimi to include California Rolls, Tuna, Salmon, Crab and Yellowtail, all prepared in front of guest with traditional accompaniments of Pickled Ginger, Wasabi, Kikkoman Light and Regular Soy Sauce

The Sushi station can easily be extended with a live Tempura Station which would include Shrimp’s, Calamari and Asian Vegetable

Seafood Raw Bar

Sushi & Sashimi Display

Jumbo Shrimps, Little Neck Clams, Oysters and Mussels
Smoked Fish Display to include Salmon, White Fish & Trout

With appropriate condiments as Chopped Shallots, Egg Yolks and Whites, Capers, Parsley, Wasabi, Cocktail and Horseradish Sauces serve in Carved Melons
Alaskan King Crab Legs and Stone Crab Claws

Sea Food “Martini” Station

A wide selection of Fresh Seafood to include Shrimps, Mussels, Calamari, Conch and Lobster will be prepared in guests view with scrumptious garnishes like Fresh Lime and Lemon Juice, Fresh Peppers and Shallots, Spiced up with Chili’s and a hint of Garlic served in Martini Glass and garnished with a Mango Avocado Guacamole

International and Domestic Cheese Display

A wide array of imported and domestic Cheeses which include Brie’s, Camembert’s, Bleu Cheeses, Goat Cheeses, Hard and Soft ripened Cheeses on a bountiful display of seasonal Fruits and Berries
Marinated Olives, Crackers, Home Baked Breads & Butter

Caesars Salad Station

Hearts of Romaine and a selection of Miniature Mesclun Lettuces being dressed in guests view with a variety of dressings or Caesars dressing, garnished with your choice of fresh Avocados, Shaved Parmesan, Grape Tomatoes, Dutch Cucumber and Crunchy Artisan Garlic Bread Croutons

International Wrap Station

A Chef will prepare Flour Tortilla, Pita Bread, Crunchy Ice Berg Lettuce and Rice Leaf wraps with your choice of filling, Smoked Salmon and Cream Cheese, Chicken or Tuna Salad, Assorted Cold Cuts, BBQ Shredded Pork, Vietnamese Shrimp fillings or a Vegetarian Wrap with Roasted Peppers, Herb and Garlic marinated grilled Zucchini, Yellow Squash, Eggplant, Tomatoes and garnished with Provolone and Feta Cheese

Petit Vegetable Display

Assortment of Grilled & Fresh Baby Vegetables to Include Roasted Peppers, Herb and Garlic marinated grilled Zucchini, Yellow Squash, Eggplant, Tomatoes and Asparagus Tips,
Palm Hearts, Artichokes, Grape Tomatoes, Baby Radishes
Served with Dips that Include Boursin Cheese Dip,
Artichoke Sun Dried Tomato Dip and Cream Cheese Spinach Dip

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Salad Station

Hearts of tender Romaine Lettuce, Herb & Garlic baked Artesian Bread Croutons, Shaved Parmesan and Fresh Avocado Caesar Salad
Bouquet of Baby Mesclun Lettuces with and array of Dressings
Freshly made Lobster & Seafood Salad with a splash of Lime, Tabasco, Jalapeno and served in Wild Truffles' Signature Display Dishes

Salad Action Station

Fresh Hearts of Romaine Avocado Caesar Salad
Ice – Berg Wedges
Bouquet of Baby Lettuces With assorted dressings and garnishes, i.e. sweet bell peppers, grape tomatoes, button mushrooms, red onions, garlic croutons, shredded carrots, dutch cucumber

Mediterranean

Antipasto Platter to include Kalamata Olives, Artichoke Hearts, Hearts of Palm, Roasted Sweet Bell Peppers, Herb and Garlic marinated grilled Zucchini, Yellow Squash, Eggplant, Tomatoes and Green Asparagus Tips
Hummus, Tabuleh and Cous Cous Salad
Air Dried Prosciutto Ham on a selection of Melons and marinated Figs.
Tomato Mozzarella with fresh Basil and sun dried tomato vinaigrette
Mediterranean Greek Salad

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