

Wild Truffles

Wild Truffles Action Station's "Hot Food"

Mashed Potato Station

Creamy Yukon Gold Mashed Potato and Sweet Potato Mash
With the following garnishes to be chosen by guest and sautéed "A la carte";
Slivered & fried Garlic Chips, Diced Shallots, Diced Smoked Ham, Wild Mushrooms, Bacon
and Chorizo Sausage, Diced Lobster, Fresh assorted Herbs

French Fries Station

Crunchy Fried Potatoes, to include Waffle, Curly and Shoe String Fries garnished with
your choice of garnish to include, Chili, Melted Cheddar Cheeses, Garlic Chips, Fresh
chopped Herbs
Chili Ketchup, Cilantro Mayonnaise and Pommery Mustard

Risotto Station

With the following garnishes to be chosen by guest and sautéed "A la carte";
French Country Butter, Extra Virgin Olive Oil, Truffle Oil, Heavy Cream, Crème Fraiche,
Assorted Wild Mushrooms, Shaved Parmesan Cheese, Prosciutto Ham, Fresh assorted
Seafood's, Shallots, Vegetable Confetti, Homemade Fresh Herb Butter
Fresh Truffles – (Market Price)

Stir Fry Station

Jasmine Rice to be accompanied by the
following garnishes, chosen by guest and sautéed "A la carte";
Assorted Seafood's, Julienne of Beef, Chicken, Sweet Tricolor Bell Peppers, Bamboo
Shoots, Maui Onions, Scallions, Toasted Garlic, Asian Mushrooms, Broccoli and a wide
selection of Baby Vegetable

Pasta Station

Tortellini, Ravioli and Torteloni Pastas
With the following garnishes to be chosen by guest and sautéed "A la carte";
Roasted Garlic, Baby Shallots, Smoked Black Forest Ham, Assorted Wild Mushrooms,
Grape Tomatoes, Basil, Oregano and Shaved Parmesan Cheese
Marinara, Meatball, Smoked Salmon Velvet and Primavera Sauce

Wild Mushroom Station

Portobello, Chanterelle, Shiitake, Enoki, White and Brown Button Mushroom,
With the following garnishes to be chosen by guest and sautéed "A la carte";
Roasted Garlic, Shallots, Peppered Bacon, French Country Butter, Crème Fraiche, Toasted
Artisan Bread Croutons and a wide selection of fine Herbs

Satay and Kebab Station

Chicken, Beef, Pork and Shrimp Sate's with a selection of Thai Peanut, Indian Curry,
Japanese Soy Ginger Sauce accompanied by pickles Vegetable
Assorted Meat and Seafood Kebabs marinated in Herbs and Spices with Hummus and
Tabuleh Salad

Eva Paulussen CEO / Owner C/ Phone 1-702-580-9182

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E-mail: events@wild-truffles.com www.wild-truffles.com

BBQ Station

Jerk Marinated Organic Chicken Breast, Chipotle Pesto marinated New Zealand Lamb chops, Honey and Sage marinated Tenderloin of Beef, New York Strip loin, Crispy Fried Soy Pork Chops, Soy and Ginger marinated Salmon Steaks and Halibut braised in Sauce Creole and wrapped in Banana Leaf.

Sauces and Garnishes include Pommery and Dijon Mustard, Spicy Ketchup, Garlic Mayonnaise and Cocktail Sauce

Caribbean Seafood BBQ Station

Jamaican Jerk Grouper baked in Palm Leaves

Hawaiian Mahi Mahi wrapped in Banana Leaf with braised Tomatoes & Herbs

Bermuda Red Snapper sautéed on a Hot Marble Platter and spicy flavorings

Bahamian Conch Salad marinated in Lime, Lemon and Peppers

Tuna Loin in Soy and Ginger Dressing

Freshly Pan Fried Chilean Sea bass in Herb Crust

All of the above Fish dishes being cooked on a hot Marble Plate

Pizza Station

A selection of pizza crust, pizza bagels, crumpets, thin crust pizza with smoked Salmon and smoked Duck, Roma Tomatoes, Provolone, Mozzarella, Cheddar and blue Cheeses, Pepperoni, Ham, Sausage, Sweet Bell Peppers, Maui Onions and Garlic Chips

Mexican Taco and Burrito Station

Wide variety of Taco and burrito garnishes, to include Cheeses, refried Beans, Chili, Sweet bell Peppers, Yellow Onions, Guacamole, Sour Cream, fried Garlic Chips, Onion Rings, Jalapeño peppers.

Southwestern Fajita & Taco Station

Spanish Corn, Grilled Bell Peppers, Maui Onions, Green Leaf Lettuce, Beef Steak Tomatoes, Cheddar and Jack Cheese, Sour Cream, Pickled Jalapeno's, Tortilla's & Taco's Mesquite Smoked Chicken, Angus Beef Strips
Refried Beans and Spanish Rice
Pico De Gallo Sauce

Gyros Station

Lamb and Chicken Gyros with appropriate condiments, Cucumber Yogurt dressing, fried Potatoes Hash, Garlic Sour Cream, Tomato Salsa, Pita and Flan Breads

Asian Station (served in Chinese take out containers)

Freshly prepared Tempura, Vegetable Spring Rolls, Cold Sesame Noodles

A fine selection of marinated Sate's, to include

Beef, Chicken, Shrimp and Lamb

Steamed Sho Mai in Bamboo

Crunchy Fried Pot Stickers

Sushi and Sashimi Display Tuna, Salmon, Yellow Tail, Shrimp, Mackerel, Crab Sushi & Sashimi, California Rolls

Served with Wasabi, Pickled Ginger, Kikkoman Light and Regular Soy Sauce

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Miniature Burger Station

Lamb Shank Burger with Sweet Onion Compote on Focaccia Round
Black Angus Beef Burger filled with Jalapeno Peppers and oozing with Mozzarella
Jerk marinated Chicken Burger with a mild Chipotle Sauce
Seafood Burger on Toasted Garlic and Herb French Baguette
Tear Drop shaped Vegetable burger with Roasted Tomato Salsa
Wild Truffles Signature Tomato Hamburger Relish
Chili Ketchup, Cilantro Mayonnaise and Dijon Mustard

Curry Action Station

Japanese style smooth and mild Beef Curry
Thai style Green Curry Chicken with Coconut Milk
Korean style Red Curry Seafood Stew
Indian style Vegetable and Tomato Curry
Steamed Rice
Pickled Onion Cucumber Relish, Spicy sweet Tomato Ketchup, Sweet Marsala Yogurt
Pita Bread, Indian Spicy Flat Bread and Flour Tortilla

Noodle and Yakitori Station

Udon and Yakisoba Noodles in a variety of applications
Garnished with Bean Sprouts, Pork Strips, Chicken and Beef Strips, Egg Omelet strips,, Scallions,
Carrot's, Cabbage, Tofu and Broccoli
Soy Sauces
Sesame Oil
Ponzu Sauce
Chicken Broth
Beef, Chicken and Shrimp Yakitori
Pickled Vegetable
Steamed Rice

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