Menus - Around the World Cuisine Tour

VIP Reception (Commons 5:30-6:00 p.m.) and Opening Reception (Commons 6:00-6:30 p.m.) – Italian Antipasti

- Prosciutto Wrapped Provolone (GF)
- Salami Cornucopia (GF)
- Boursin Stuffed Endives (V, GF)
- Marinated Artichokes and Olives (V, GF)
- Parmesan Crisp (GF)
- Fresh Bruschetta (V)
- Mortadella (P)
- Caprese Kabobs (V)

Catered By Chartwells

Dining Rooms 6:30-10:30 p.m.

All About Art (Outside Stein Galleries – 2nd Floor) – Mexican Cuisine

- Vegetable Quesadilla Cones (V)
- Chicken Quesadilla Cones
- King Crab and Shrimp Ceviche in Mini Taco Shells
- Julienne Vegetables in Mini Taco Shells with Pico de Gallo (V, GF)
- Cancun Dip Station with Nacho Chips and
  - Guacamole Hummus (VG, GF)
  - Spicy Pinto Bean Dip (VG, GF)
  - Avocado Craisin Nut Spread (VG, GF)
  - Pineapple Black Bean Dip (VG, GF)
- Sombrero Chorizo Filled Meat Patties with Queso Sauce (GF)
- Berry Topped Xangos (Mexican Custard Tarts)
- Cinnamon Crispas

Catered By Kohler Catering

Musique de Chambre (Music Wing) – European Cuisine

- Spinach Salad with Hot Bacon Dressing
- Amber Rose Sauerkraut (GF)
- Spätzle (V)
- Herb-Roasted Lamb Lollipops
- Hunter Schnitzel (pork schnitzel breaded in crushed pretzels topped with Dijon cream sauce)
- Baklava & Greek Nut Pastry (V, P)

Catered By Amber Rose

The Mikado – Great Moments from Opera (Music Wing) – Japanese-Inspired Cuisine

- Japanese Salad (V) with Sesame Dressing
- Stir Fry Edamame with Forbidden Rice (V, DF, GF)
- Kobe Beef Sliders
- Stir Fry Teriyaki Chicken and Vegetables (GF)
- Dango (Sweet Dumplings)

Catered By Amber Rose

Broadway Goes to Hollywood (Herbst Theatre) – Elegant American Cuisine

- Squash Bisque Shooters (V) and Lobster Bisque Shooters

- Mixed Greens (V) with Assorted Toppings and Raspberry Vinaigrette (GF) and Mango Chardonnay Vinaigrette (GF)
- Green Beans with Artichoke Hearts and Roasted Garlic (V, GF)
- Baby Red Potatoes (V, GF)
- New York Beef Tenderloin Au Poivre Carved on Site (GF)
- Panko Crusted Salmon
- Mini Homemade New York Vanilla Bean Cheesecakes and Mini Santa Barbara Strawberry Margarita Cakes

Catered By Kohler Catering

The Judy Garland Show (Stage Combat Room) – Casual American Cuisine

- Mini Reubens on Marble Rye
- Seven Layer Salad (GF)
- BBQ Bacon Cheddar Grilled Chicken Breast (GF)
- Yukon Gold Smashed Potatoes (V, GF)
- Cherry Almond Bread Pudding (V, P)

Catered By Amber Rose

The Bard’s Buffet; Servings of Shakespeare (Theatre Wing) – Classic British Cuisine

- Cheshire Sausage Balls (GF)
- Windsor Potato Vegetable Leek Pie (V)
- Liverpool Herb Goat Cheese Bacon Wrapped Mushrooms (GF)
- Tudor Fish and Chips Skewers
- Lady MacBeth Shortbread (V) and Queen Elizabeth Fruit Tartlettes (V)

Catered By Kohler Catering

CELIA’s Place – (2nd Floor above Commons) – Bourbon, Tequila, Craft Beer, Sparkling Wine, March Madness, and Specialty Snacks

- Pecan Racelette Cheese (V)
- Spinach Artichoke Dip (GF)
- California Crab Dip (GF)
- Buffalo Chicken Dip (GF)
- Chex Party Mix Cones (V)
- Bacon Pretzel Rods
- Chips, Crackers, Breads

Catered By Chartwells

Please Note: The bar in the Commons near the Herbst Theatre (Broadway Goes to Hollywood Dining Room) and the bar above the Commons in CELIA’s Place accept credit cards; all other bars are cash only.