

Catalina Kitchen Seafood Buffet

Fridays, 5:30pm to 10:00pm

From the Steamer

King Crab Legs & Claws, drawn Butter

Soup

New England Clam Chowder, Saltines

Miso — Wakame - Tofu

Hot Entrees

Herb Crusted Prime rib, au jus

Whole Roasted Salmon on the Plank, Fichtel Honey — Crème Fraiche — Horseradish sauce

Bow tie Pasta, Calamari, Bay Shrimp, Zucchini, Fire Roasted Tomato Sauce

Hot Buffet

Paella Valencia

Cornmeal Crusted Cat fish, Cajun remoulade

Crab & Scallop Petral Sole, Coconut Curry Sauce

Steamed Clams — Mussels, savory white broth

Steamed Jasmine Rice

Roasted Garlic Mashed Potatoes

Roasted Seasonal Vegetables

Chilled Foods

Peel & Eat Shrimp

Oysters on the Half Shell

Cocktail Sauce, Lemons, Mignonette

Chilled Platters

Thai Seafood & Shrimp Roll, Ponzu Sauce

Salmon & Lobster Terrine, Tarragon Aioli

Smoked Trout, Salmon Pastrami & House Cured Lox

Condiments: diced Red Onions, Tomato fine diced, creamed Horseradish, Capers, fine sliced Chives,

Honeyed Creole Mustard, capers, cream cheese

Weekly Sushi Display

Salads

Four kinds of organic greens separately presented in Cucina Ware,
condiments selection of California olive oils & vinegars, selection of autumn dressings

Chilled Mussels, Cilantro Pepper Vinaigrette

Tri Colored Tortellini, Alaskan Snow Crab, Old Bay Mayonnaise

Vine Ripe Tomatoes with Bleu Cheese Crumbles, caramelized Onion dressing

Tropical Fruit salad

* Guided by principles of sustainability, this menu is subject to change pending the availability of fresh ingredients.

Desserts

White Chocolate Pumpkin Cheesecake Crème Caramel • Tiramisu Tart • Lemon Chiffon Torte • Fruit Tarts
Chocolate Almond • Angel Food • Chocolate Dream Torte • Banana Eclairs • Chocolate Mint Sandwiches • Rainbow Pastries
Poppy Seed Triangles • Kahlua Napoleon Bread Pudding • Mallow Mousse Puffs

Bread & Cheese Station

California Cheese Board (6 varieties)
Sour Dough, Ciabatta, Whole Meal, Multi Grain Rolls, Lavosh Crisps