# TIDE TO TABLE

### SALAD BAR

HEALTHY SALAD BAR, SELECTION OF HEALTHY GREENS AND VEGETABLES, INFUSED OLIVE OIL AND INTERNATIONAL DRESSINGS.

### FRESH SASHIMI AND SALAD

ASSORTED SASHIMI, TATAKI, AND SMOKED SALMON SHRIMP KELAGUEN WITH HOMEMADE TATIYAS ASSORTED SUSHI CAKE FRESH FISH CEVICHE IN COCONUT MILK

TUNA POKE, SALMON POKE, WHITE FISH BIBIMBAB STATION WITH SELECTION OF BANCHAN GLASS NOODLE SALAD

### CHEESE AND CHARCUTERIE

SELECTION OF CHEESES AND CILIEGINE MOZZARELLA PROCIUTTO DI PARMA SMOKED SALMON, NUTS, DRIED FRUITS, HONEY

### HORS D'OURVES STATION

BRUSCHETTA, ITALIAN/FRENCH CANAPES AND FINGER FOOD PICKLES, ASSORTED DIPS WITH GARLIC BREAD, SPICY TOMATO SALSA TUNA MOUSSE, TAPENADE, GUACAMOLE, CARAMELIZED ONION DIP SEAFOOD SHOOTER

### SOUP AND BREAD STATION

SEAFOOD CHOWDER FOCACCIA BARESE, SOUR DOUGH LOAF BREAD, NUT AND CRANBERRY LOAF, FRENCH BAGUETTE, PIZZA IN TEGLIA

### SEAFOOD ON ICE

SNOW CRAB LEGS, OYSTERS, BABY OCTOPUS, SHRIMP COCKTAIL, GREEN HALF SHELL MUSSELS, MARINATED SQUID, HALF SHELL SCALLOPS



## TIDE TO TABLE

### HOT BUFFET

PAELLA MARISCO GARDEN VEGETABLE LA GALBI PRAWN TERMIDOR FISHERMAN MIX GRILLED FISH OCTOPUS ALLA LUCIANA

CANDIED YAM, BUTTERED CORN, TOMATO GRATIN, ROASTED GARLIC MASHED POTATO

### **CARVING STATION**

RIBEYE BISTECCA FIORENTINA, GRILLED VEGETABLES, YORKSHIRE PUDDING, RED WINE SAUCE, PEPPERCORN, AU JUS, DENANCHE, SALSA VERDE, HORSERADISH CREAM

### MEDITERRANEAN SEAFOOD LIVE STATION ON ORDER (SERVED TO THE TABLE)

PINK SHRIMP, BLACK MUSSELS, GREEN MUSSELS, CLAM SHELL, BABY OCTOPUS, BABY CALAMARI, LOBSTER TAIL and COCKTAIL CRAB CLAWS

SELECTION OF CONDIMENT FRESH TOMATO BRONOISE, CALAMATA OLIVES, CAPER, DRY PEPPER, PIMENTO, PARSLAY, BASIL, ONION, GARLIC CONFIT

### **KID'S CORNER**

MAC AND CHEESE, MINI BURGERS, CHICKEN NUGGETS, COOKIES and SWEET POTATO FRIES





### FRESH PASTA STATION

HOMEMADE SEAFOOD RAVIOLI WITH POMODORO OR QUATRO FORMAGGI SAUCE WITH BASIL OLIVE OIL

# INTERNATIONAL SELECTION OF DESSERTS AND GELATO

BLUEBERRY MOUSSE CAKE LEMON BAR TOSCANI ALMOND CAKE COCONUT BUTTERSCOTCH RED VELVET WITH MASCARPONE CREME CHEESE FROSTING BANANA UPSIDE DOWN CAKE ORANGE CHOCOLATE MARBLE CAKE MOCHI CHOCOLATE FUDGE BROWNIES CHOCOLATE RASPBERRY CHEESE CAKE GREEN TEA CAKE COFFEE PAN A COTTA **BLUEBERRY PAN A COTTA** STRAWBERRY TAPIOCA CHOCOLATE PUDDING PEANUT BUTTER COOKIES CHOCOLATE FINANCIER PANDAN CRINKLE COOKIES



BREAD PUDDING CHURROS

CHOCOLATE SAUCE TARO SAUCE VANILLA SAUCE

Crowne Plaza Resort Guam