



## Action Kitchen Dinner Menu

### STATIONARY DISPLAYS

Please Select One

#### FLAT BREADS AND SPREADS

Flat Breads, Tortillas and Grissini Served with an Assortment of Spreads to Include: Selection of Artisan Crafted Bread Served with Creamy Garlic Herb Spread, Stilton and Hard Cider Fondue, Salsa Romesco Dip, and Flavored Olive Oils and Vinegars

#### ASSORTED CHEESE & FRESH GARDEN CRUDITE

An Assortment of Imported, Domestic and Farmstead Cheeses Served with Fresh Breads, Crackers with Seasonal Fresh Vegetables Served with Avocado Dip and Saffron Aioli

#### MEDITERRANEAN VEGETABLES

Baba Ganoush, Tabbouleh, Hummus, Olives, Oven Cured Tomatoes and Roasted Peppers Served with Grilled Flat Breads

#### Enhance your menu with:

##### TUSCAN ANTIPASTI

Imported Salami, Sopprasatto, Balsamic Marinated Mushrooms, Marinated Tomatoes, Assorted Marinated Olives, Hot Stuffed Cherry Peppers, Fresh Mozzarella and Sharp Provolone, Hearth Baked Breads and Grissini

» priced per guest

*Selection of One Stationary Display is Included in your Dinner Menu Option*



## Collaborative Cuisine

In this scenario, the emphasis is on the delicious results of teamwork. We'll provide recipe cards based on the menu you've created in advance. Each team works closely with a chef, who guides and assists as needed.

### Dinner Menu Option One » *priced per guest*

#### APPETIZERS

Please Select One

**MUSHROOM & PEA RISOTTO  
WITH PARMESAN CRISP**

**MEDITERRANEAN CHOPPED SALAD**  
Seaport Honey and Lemon Dressing,  
Parmesan Spinach Quinoa Cake

**CRISPY FRIED GOAT CHEESE SALAD**

**SUNDRIED TOMATO GNOCCHI**  
Vodka Sauce

#### ENTREES

Please Select Two

**MOROCCAN FISH TAGINE**  
Potatoes, Bell Peppers, Onions, Charmula,  
Basmati Rice

**INDIAN SPICED HALIBUT WITH  
MAINE SHRIMP BIRYANI**  
Mini Onion Bhajis

**MARINATED SEAPORT HONEY SOY SKIRT  
STEAK GF**  
Baby Bok Choy, Coconut Scallion Rice Cakes

**PAN SEARED RIB EYE STEAK GF**  
Leek and Potato Gratin, Grilled Asparagus Tips,  
Red Wine Reduction

**SEAFOOD POT PIE**  
Assorted Petite Squash, Sautéed Kale &  
Garlic Lobster, Shrimp and Cod,  
Sherry Cream Sauce

#### DESSERTS

Please Select One

**WARM CHOCOLATE MOLTEN CAKE**  
Sugared Raspberries, Ricotta Cream

**LEMON SOUFFLE CAKES**  
Seaport Honeyed Strawberry

**WARM DONUT HOLES**  
Served with Three Assorted Dipping Sauces

**All Interactive experiences include a Hosted Beer and Wine Bar, Stationary Display, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea, Non-Alcoholic Beverages, Recipe Cards and a Take Home Apron**



## Dinner Menu Option Two

» *priced per guest*

### APPETIZERS

Please Select One

**MUSHROOM & PEA RISOTTO  
WITH PARMESAN CRISP**

**MEDITERRANEAN CHOPPED SALAD**

Seaport Honey and Lemon Dressing,  
Parmesan Spinach Quinoa Cake

**CRISPY FRIED GOAT CHEESE SALAD**

**SUNDRIED TOMATO GNOCCHI**

Vodka Sauce

**SALAD OF MAINE CRAB GF**

Crispy Avocado, Chili, Mint Dressing

**MAKE YOUR OWN MOZZARELLA**

Served with Heirloom Garden Pesto

### ENTREES

Please Select Two

**SICHUAN STYLE BAKED COD**

Stir Fry Vegetables, Crispy Noodles

**LOCAL SEAFOOD PASTILLIA**

Served with Moroccan Spiced Salad

**GRILLED NEW YORK SIRLOIN**

Chimichirri Sauce, Warm Fingerling Potatoes and  
Arugula Salad.

**COFFEE RUBBED SIRLOIN**

Bacon, Gorgonzola Cheese Bread Pudding, Maple  
Glazed Baby Carrots

**MAKE YOUR OWN PASTA**

With Bolognese Sauce, or Seafood Fra Diavolo

### DESSERTS

Please Select One

**WARM CHOCOLATE MOLTEN CAKE**

Sugared Raspberries, Ricotta Cream

**LEMON SOUFFLE CAKES**

Seaport Honeyed Strawberry

**WARM DONUT HOLES**

Served with Three Assorted Dipping Sauces

All Interactive experiences include a Hosted  
Beer and Wine Bar, Stationary Display,  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Tea, Non-Alcoholic  
Beverages, Recipe Cards and a Take Home  
Apron



## Action Kitchen Creative Cook-off - Dinner

### *Chef Guided Competitive Cooking Event*

Perfect for groups with a slightly more competitive edge. This scenario leaves the recipe cards at the door. We give each team a market basket full of identical ingredients. Each team plans and prepares its own dishes—with chef guides by your side for expert advice. Some groups make the event even more fun with special awards for creativity, flavor, taste and more.

### **Chef's Market Basket**

» *priced per guest*

Chef's Selection of Assorted Proteins,  
Seasonal Vegetables, Grains and Starches

### **Upgraded Chef's Market Basket**

» *priced per guest*

Selection of Proteins to Include: Scallops,  
Shrimp, Slab Bacon, New York Strip  
Loin, Boneless Chicken Breast, Crab Meat

All Interactive experiences include a Hosted Beer  
and Wine Bar, Chef's Platter of Desserts, Stationary Display,  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Tea, Non- Alcoholic Beverages,  
Recipe Cards and a Take Home Apron

### **Enhance your menu with:**

Make Your Own Dessert (Pre-Selected)

» *priced per guest*