Cruise around the world w/ Duke Dining at our Annual Customer Appreciation Dinner!

@ Marketplace • 4/18 5pm-9pm

**Caribbean**
- Island Refreshers

**New Zealand**
- Carved Herb-Crusted Roasted Leg of Lamb
- Sausage Rolls
- Grilled Salmon w/ Lemon Dill Crème Fraiche
- Roasted Brussels Sprouts
- Rosemary & Garlic Roasted Potatoes

**South America**
- Feijoada: Pork & Black Bean Stew
- Churrascaria Station: Carved Beef Top Round, Bacon Wrapped Turkey Breast, Chorizo Sausage
- Picadillo w/ Crispy Tortilla Wedges
- Guiso & Red Beans
- Shrimp Paella

**Hawaii**
- Chicken Char Siu
- Kona Coffee Rubbed Beef Tenderloin
- Roast Suckling Pig & Carved Hawaiian BBQ Pork Butt w/ Pineapple/Apple Jicama Slaw
- Oysters on a Half Shell, Jumbo Fawns & Snow Crab Claws
- Hawaiian Pineapple Fried Rice
- Island Yam Bake
- Hawaiian Sweet Rolls

**Asia**
- Extensive Sushi Station & Fortune Cookies

**Europe**
- European Delights
  - Chocolate Fountain (assorted toppings for dipping)
  - Viennese Dessert Table (mini pastries, tortes, tarts, cakes, truffles)

**Italy**
- Crispy Prosciutto, Arugula, Sundried Tomato, Parmesan & Mozzarella on an Olive Oil Crust
- Garlic Herb Escaloppa w/ Grilled Chicken, Basil Pasta & Mozzarella
- Hand Cut Pepperoni w/ fresh Mozzarella
- Charcuterie Board w/ Mortadella, Salami, Prosciutto, Provolone, Buratta, & Gorgonzola
- Marinated Mushroom Salad
- Arilchoke & Red Pepper Salad
- Marinated Mozzarella Salad
- Traditional Cheese Manicotti
- Roasted portabella w/ Spinach, Arugula & Balsamic Tomato Polsh
- Vegan Baked ziti w/ Meatless Crumbles
- Assorted Bread Display w/ Infused Dipping Oils

**Bahamas**
- Grilled Mahi Mahi Bahamian Style
- Chicken Santiago (drumsticks) w/ Calypso Sauce
- Fried Plantains
- Yucca Fries w/Pickled Red Onion
- Pigeon Peas & Rice

**Entertainment, Games, & Island Music, too!**