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

@ the Marketplace • 4/20 • 5-9pm

Caribbean
- Mocktails:
- Island Refreshers

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

South America
- Feijoada: Pork &
  Black Bean Stew
  Churrasco Station: Grilled Meats
  (beef top round, bacon wrapped
  turkey breast, chorizo sausage)
- Picadillo with Pita Wedges
- Quinoa and Red Beans
- Shrimp Paella

Asia
- Sushi Station

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

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

Italy
- Crispy Prosciutto, Arugula,
  Sundried Tomato, Parmesan &
  Fresh Mozzarella on a Garlic,
  olive Oil Crust
- Garlic Herb Focaccia
  w/ Grilled Chicken

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

Games, Give-a-ways & Music, too!