



Catering Dinner Menus

All menus are served family style

\$29.00

First Course

Edamame

steamed soy beans sprinkled with sea salt

Chicken Satay

skewers of grilled Thai spiced chicken medallions with a peanut-chili dipping sauce

Second Course

Crispy Beef

crispy fried beef wok sautéed in a sweet hoisin sauce with scallions

Honey Teriyaki Salmon

grilled salmon glazed with a honey-teriyaki sauce

Sesame Chicken

chicken and broccoli sautéed in a sweet sesame sauce

Vegetable Fried Rice

eggs, bean sprouts, onions, carrots, green beans and scallions

Third Course

Banana Cheesecake

with caramel sauce and bruleed bananas

All prices are subject to change

All food and beverage subject to appropriate sales tax and gratuity

\$39.00

First Course

Edamame

steamed soy beans sprinkled with sea salt

Chicken Satay

skewers of grilled Thai-spiced chicken, medallions with a peanut-chili dipping sauce

Sea Salt & Chili Pepper Calamari

wok sautéed with garlic, onions & three chilies with honey-chili paste & ginger- lime sesame sauce

Second Course

Vietnamese “Shaken Beef”

tender cubes of beef tenderloin wok sautéed with garlic and onion, on a bed of mixed greens, dressed with a ginger vinaigrette and cherry tomatoes

Honey Teriyaki Salmon

grilled salmon glazed with a honey- teriyaki sauce

Sea Salt Chicken

with wok -sautéed garlic, onions & three chilies, served with a honey chili paste & ginger lime sesame sauce

Combination Fried Rice

shrimp, beef, and chicken with bean sprouts, eggs, & green onions

Third Course

Banana Cheesecake

with caramel sauce and bruleed bananas

Chocolate Volcano Cake

warm chocolate cake, caramel sauce, vanilla bean ice cream

All prices are subject to change

All food and beverage subject to appropriate sales tax and gratuity

\$47.00

First Course

Edamame

steamed soy beans sprinkled with sea salt

Chicken Satay

skewers of grilled Thai-spiced chicken medallions with a peanut-chili dipping sauce

Sea Salt and Chili Pepper Calamari

with wok sautéed garlic, onions and 3 chilies served with honey-chili paste and ginger lime sesame sauce

Crabmeat Mango Spring Rolls

fresh spring rolls filled with sautéed crab, sliced mango & jicama, served with a spicy peanut-chili dipping sauce

Second Course

Vietnamese “Shaken Beef”

tender cubes of beef tenderloin wok sautéed with garlic and onion, on a bed of mixed greens, dressed with a ginger vinaigrette and cherry tomatoes

Sesame Seared Tuna

sautéed with green onions, cherry tomatoes, with a gingered sake soy glaze

Mandarin Orange Chicken

wok sautéed with whole chili peppers and dried orange peel, with sautéed green beans

Combination Fried Rice

shrimp, beef and chicken with bean sprouts, eggs and green onions

Third Course

Banana Cheesecake

with caramel sauce and bruleed bananas

Chocolate Volcano Cake

warm chocolate cake, caramel sauce, vanilla bean ice cream

All prices are subject to change

All food and beverage subject to appropriate sales tax and gratuity

\$55.00

First Course

Chicken Satay

skewers of grilled Thai-spiced chicken medallions with a peanut-chili dipping sauce

Sea Salt and Chili Pepper Calamari

with wok- sautéed garlic, onions and 3 chilies served with honey-chili paste and ginger- lime sesame sauce

Crabmeat Mango Spring Rolls

fresh spring rolls filled with sautéed crab, sliced mango & jicama, served with a spicy peanut-chili dipping sauce

Beef Tataki

thin medallions of lightly seared beef, fresh cracked pepper, siracha, dressed with yuzu-garlic soy sauce

Second Course

Vietnamese “Shaken Beef”

tender cubes of beef tenderloin wok sautéed with garlic and onion, on a bed of mixed greens, dressed with a ginger vinaigrette and cherry tomatoes

Chilean Sea Bass

marinated in miso and sake and baked, served with a miso -wasabi sauce

Mandarin Orange Chicken

wok sautéed with whole chili peppers and dried orange peel, with sautéed green beans

Combination Fried Rice

shrimp, beef and chicken with bean sprouts, eggs and green onions

Third Course

Banana Cheesecake

with caramel sauce and bruleed bananas

Chocolate Volcano Cake

warm chocolate cake, caramel sauce, vanilla bean ice cream

All prices are subject to change

All food and beverage subject to appropriate sales tax and gratuity