

STEEL

Restaurant & Lounge

Catering Lunch Menus

Beijing

First Course

---served family style---

Edamame

steamed soy beans sprinkled with sea salt

Second Course

---served family style---

Honey Teriyaki Salmon

grilled salmon glazed with a honey teriyaki sauce

Mandarin Orange Chicken

wok sautéed with chili peppers & dried orange peel, with sautéed green beans

Combination Fried Rice

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

Third Course

Banana

bananas in cognac, chocolate, vanilla ice cream

\$19 per person

All prices are subject to change

All food and beverage subject to appropriate sales tax and gratuity

Luncheon Menu

\$25 per person

First Course

---served family style---

Edamame

steamed soy beans sprinkled with sea salt

Crabmeat Spring Rolls

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

Second Course

---served family style---

Honey Teriyaki Salmon

grilled salmon glazed with a honey teriyaki sauce with grilled asparagus

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

Combination Fried Rice

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

Third Course

---served family style---

Banana Egg Roll

bananas in cognac, chocolate, vanilla ice cream

Chocolate Volcano Cake

warm chocolate cake, caramel sauce, vanilla ice cream

All prices are subject to change

All food and beverage subject to appropriate sales tax and gratuity

Luncheon Menu

\$30 per person

First Course

---served family style---

Crabmeat Mango Spring Rolls

fresh spring rolls filled with sautéed crab, sliced mango and jicama
and served with a spicy 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

Chicken Satay

skewers of chicken marinated in thai spices with a peanut-chili dipping sauce

Second Course

---served family style---

Chilean Sea Bass

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

Mandarin Orange Chicken

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

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

Combination Fried Rice

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

Third Course

---served family style---

Banana Egg Roll

bananas in cognac, chocolate, vanilla ice cream

Chocolate Volcano Cake

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