

Jasmine Menu

Three Course Banquet

\$35 per Guest

Appetizer

Choose One in Advance

California Maki or Cucumber Maki

Chopped Asian Salad

With Tofu and Pineapple, Citrus Vinaigrette

Classic Hot and Sour Soup with Shrimp

Pork Pot Stickers

Pickled Cucumber, Ginger-Soy Dipping Sauce

Choice of Entrée

Choose Two in Advance

Honey Glazed Chicken with Walnuts

Coconut Sweet Rice

Shaking Vietnamese Beef

Yukon Gold Potatoes, Zucchini and Leeks

Grilled Chicken Breast Perfumed with Star Anise Sauce

Wok-Seared Glazed Pork Tenderloin

Pineapple and Oven-Roasted Tomatoes

Dessert

Warm Chocolate Cake with Raspberry Coulis

Buffet Dinner Menu

\$39 per Guest
Minimum 30 guests

First course

Choose One in Advance

Chopped Asian Salad
With Tofu and Pineapple, Citrus Vinaigrette

Velvet Corn Soup
Chicken and Shrimp

California Maki
Crab, Avocado, Cucumber

Buffet Style Entrées

Choose Four in Advance

Entrées Accompanied with Vegetable Fried Rice and Seasonal Vegetables

Kung Pao Chicken

Honey Glazed Chicken

Crispy Prawns with Caramelized Grand Marnier Sauce

Vietnamese Shaking Beef
Yukon Gold Potatoes, Zucchini, Leeks

Wok-Seared Pork Tenderloin
Pineapple and Roasted Tomato

Pan-Roasted Salmon with Soy, Ginger and Miso Glaze

Dessert

Assorted Cakes, Cookies and Fresh Fruit

Chrysanthemum Menu

Three Course Banquet

\$40 per guest

First Course

Choose One in Advance

Roasted Butternut Squash Soup

Shrimp Toast

Thai Caesar Salad with Parmigiano-Reggiano

Honeyed Pine Nuts, Cranberries and Crostini

Lamb Pillows

Ancho Chili Sauce

Choice of Entrée

Choose Two in Advance

Crispy Prawn with Caramelized Grand Marnier Sauce

Grilled Chicken Breast Perfumed with Star Anise Sauce

Chinese Eggplant, Bok Choy and Oven-Roasted Tomato

Shaking Vietnamese Beef

Yukon Gold Potato, Zucchini and Leeks

Pan-Roasted Salmon with Soy, Ginger and Miso Glaze

Dessert

White Chocolate Mousse with Berry Coulis

Lotus Menu

\$45 per guest

First Course (Family Style Appetizers)

Beef Satay

Thai Peanut Dipping Sauce

Curried Chicken Dumplings

Vegetable Maki

California Maki

Shanghai Spring rolls

Shrimp and Chicken

Second Course

Choose One in Advance

Chopped Asian Salad

Tofu and Pineapple, Citrus Vinaigrette

Goat Cheese Salad

Warm Goat Cheese Disc, Seasonal Greens, Citrus Vinaigrette

Velvet Corn Soup

Shrimp and Chicken

Choice of Entrée

Choose Two in Advance

Grilled Chicken Breast Perfumed with Star Anise

Crispy Prawns with Carmalized Grand Marnier Sauce

Pan-Roasted Salmon with Soy, Ginger and Miso Glaze

Dessert

Mango-Passion Fruit Cheese Cake

Mango Coulis

Bamboo Menu

Four Course Banquet
\$50 per Guest

Appetizer

Choose One in Advance

Curried Chicken Dumplings with Organic Baby Greens
Apricot Mustard Sauce

Pan-Fried Vegetable Dumplings with Wilted Spinach
Honey Glaze

Second Course

Choose One in Advance

Mini Crab Cakes with Apple, Fennel and Seasonal Greens
Sun-Dried Tomato Coulis

Citrus Cured Salmon
Apple-Fennel Salad, Wasabi Crème Fraîche

Third Course

Choose Two in Advance

Grey Sole
Black Bean Sauce

Crispy Duck with Asian Demi
Sweet Potato Puree and Seasonal Vegetables

Jamison Lamb Mongolian Style
Chinese Eggplant, Bok Choy, Leeks

Dessert

Mango-Passion Fruit Cheese Cake
Mango Coulis

Peony menu

Four Course Banquet

\$55 per Guest

Appetizer

Choose One in Advance

Dumpling Sampler

Curry Chicken, Pork, Lamb and Shrimp

Seafood Wonton Soup

Shrimp, Wakami, Dragon Noodles

Second Course

Choose One in Advance

Lightly Seared Ahi Tuna

Herbed Vinaigrette

Panko-Crusted Crab Cakes

Sun-Dried Tomato Coulis

Choice of Entrée

Choose Two in Advance

Szechwan Seafood Mélange with Prawn, Diver Scallop and Scottish Salmon

Crispy Duck with Asian Demi

Sweet Potato Purée, Broccoli and Baby Carrots

Braised Short Rib

Creamy Coconut Polenta

Dessert

White Chocolate Cake

Fresh Berry Coulis

Orchid Menu

Four Course Banquet

\$65 per Guest

Appetizers

Choose One in Advance

Lobster Spring Roll

Asparagus, Hericots Verts, Tarragon Emulsion

Jumbo Lump Crab Ravioli

Soy Bean Purée, Coconut Foam

Wild Mushroom Agnolotti

Truffle Mushroom Sauce, Royal Empress Mushrooms, Organic Baby Greens

Second Course

Choose One in Advance

Salad of Endive, Pink Grapefruit and Maitake Mushrooms

Honeyed Pignoli, Dried Cranberries and Truffle Vinaigrette

Taste of Tuna

Seared Ahi Tuna, Tuna Spring Roll and Tuna Tartare

Choice of Entrée

Choose Two in Advance

Grilled Filet Mignon

Roasted Yukon Gold Potato, Wilted Spinach, Mushroom Ragout, Star Anise Demi

Pan-Roasted Bronzino

Thai Lemongrass Curry Sauce, Polenta Napoleon

Roasted Baby Rack of Lamb

Curried Lentils, Seasonal Vegetables, Lamb Jus

Dessert

Chocolate Sampler

Chinese Imperial Menu

Seven Course Banquet
\$70 per Guest

Selection of Chinese Antipasta
Firecracker Shrimp, Honeyed Pine nuts, Pickled Brussels Sprouts, Golden Beets

Saffron-Perfumed Corn Bisque
Jumbo Lump Crab Ravioli

Whole Peking Duck
Traditional Accompaniments: Scallions, Cucumber, Steamed Lotus Buns, Brandied Hoisen Sauce

Szechwan Seafood Mélange
Prawn, Diver Scallops and Scottish Salmon

“Squirrel-Style” Mandarin Bass Filet
Caramelized Grand Marnier Sauce

Pan-Seared Filet Mignon
Roasted Fingerlings, Oven-Roasted Tomato, Szechwan Peppercorn Demi

Dessert
Chocolate Sampler with Fresh Fruit

*3-5 pound Lobster Add \$10

Chef's Tasting Menu

Six Course Banquet

\$85 per Guest

Taste of Tuna

Seared Ahi Tuna, Tuna Spring Roll and tuna Tartare

Seared Foie Gras with Crispy Fuji Apple Wonton

Sauternes Orange Marmalade

Warm Lobster Salad with Purple Potato and Asparagus Tips

Herb Vinaigrette

Stuffed Grey Sole with Jumbo Lump Crabmeat

Coconut Lemongrass Emulsion

Choice of Entrée

Choose One in Advance

Served with Roasted Fennel and Tomato, Butternut Squash and Mushroom Risotto

Tea Smoked Duck Breast

Grilled Baby Rack of Lamb

Oven-Roasted Filet Mignon with Szechwan Peppercorn Demi

Dessert

Banana Chocolate Tart

Sabayon Sauce

Menus can be Changed Based on Customer Wishes