

Jade Lunch

Minimum of 25 Guests

\$20 per Guest (Additional \$5.00 with Dessert)

First Course

Choose One in Advance

California Maki with Pickled Ginger and Arugula Salad

Chopped Asian Salad

With Tofu and Pineapple, Citrus Vinaigrette

Curry Chicken Dumplings

Apricot-Mustard Dipping Sauce

Hundred-Corner Crab Cakes with Baby Greens and Sun-Dried Tomato Coulis

\$2.00 Supplemental Charge

Shanghai Shrimp Spring Rolls with Pickled Napa Cabbage

Second Course

Choose Two in Advance

Pan-Roasted Salmon with Soy, Ginger and Miso Glaze

Shaking Vietnamese Beef

Yukon Gold Potatoes, Zucchini and Leeks

Kung Pao Chicken with Roasted Peanuts, Snap Peas and Mushrooms

Sushi Bento Box with Chopped Asian Salad

\$2.00 Supplemental Charge

Crispy Duck with Asian Demi

\$3.00 Supplemental Charge

Grilled Filet Mignon with Diver Scallops

\$6.00 Supplemental Charge

Vegetarian Bent Box

Crispy Prawns with Caramelized Grand Marnier Sauce

Buffet Lunch Menu

Minimum of 30 Guests
\$30 per Guest (\$25 per Guest without Appetizers)

Family Style Appetizers

Popcorn Pork Ravioli

Vegetable Dumplings

California Maki

Chicken Satay

Shanghai Shrimp Spring Rolls with Pickled Napa Cabbage

Buffet Style Entrées

Choose Four in Advance

Entrées Accompanied with Vegetable Fried Rice

Kung Pao Chicken with Mushrooms and Peanuts

Honey Glazed Chicken

Crispy Tofu with Green Beans

Crispy Prawns with Caramelized Grand Marnier Sauce

\$2.00 Supplemental Charge

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

\$3.00 Supplemental Charge

Dessert

Assorted Cakes, Cookies and Fresh Fruit

Pagoda Lunch Menu

Three Course Banquet

\$28.00 per Guest

Choice of Appetizers

Choose Two in Advance

Curry Chicken Dumplings

Apricot Mustard Sauce

Seafood Wonton Soup

Shrimp, Wakami, Dragon Noodles

Organic Baby Greens with Honeyed Walnuts and Citrus Vinaigrette

California and Salmon-Avocado Maki

Choice of Entrée

Choose Two in Advance

Crispy Prawn with Caramelized Grand Marnier Sauce

Grilled Chicken Breast Perfumed with Star Anise

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

Choose One in Advance

Warm Chocolate Cake with Berry Coulis

Mango- Passion-Fruit Cheesecake

Lantern Lunch Menu

\$32.00 per guest

Choice of Appetizers

Choose One in Advance

Peking Duck Rolls

Beef Tenderloin Satay

Bib Lettuce, Arugula, Vine-Ripe Tomatoes and Golden Beet Salad

Chevre Vinaigrette

Spicy Salmon Avocado Maki with Asian Salad

Wild Mushroom Agnolotti

Truffle Mushroom Sauce, Royal Empress Mushrooms, Organic Baby Greens

Choice of Entrée

Choose Two in Advance

Tiger Prawns with Coconut Curry Sauce

Braised Short Rib

Creamy Coconut Polenta

Kung Pao Chicken with Roasted Peanuts, Mushrooms and Snap Peas

Grey Sole with Teriyaki Sauce

Dessert

Warm Chocolate Cake

Raspberry Coulis

Persimmon Lunch Menu

Three Course Banquet
\$45 per Guest

First Course

Choose One in Advance

Dumpling Sampler
Curry Chicken, Pork, Lamb and Shrimp

Lobster Ravioli
Fava Purée, Lobster Emulsion and Coconut Foam

Panko-Crusted Crab Cakes
Sun-Dried Tomato Coulis

Spicy Ahi Tuna Maki

Second Course

Choose Two in Advance

Seared Diver Scallops with Truffle Emulsion

Szechwan Seafood with Prawn and Salmon

Roasted Baby Rack of Lamb
Curried Lentils, Seasonal Vegetables, Lamb Jus

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

Dessert

Chocolate Sampler