



Session 73

CATERING PACKAGES

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SOUTHEAST

DIM • SUM • TRAY

SAMPLER OF SHRIMP SHUMAI, VEGGIE DUMPLINGS,
CHICKEN DUMPLINGS & ASSORTMENT OF SPRING ROLLS

SESAME SOBA NOODLES

WAKAMI, BLACK SESAME, MUSTARD OIL, TANGY CITRUS SOY VINAIGRETTE

PANKO CRUSTED AHI TUNA +5

ARUGULA, FRESH GUACAMOLE, SHALLOT SOY VINAIGRETTE

PEKING DUCK TACOS

BRAISED DUCK LEG, JULIENNE OF CUCUMBER & SCALLION, SPICY PONZU AIOLI

MISO GLAZED SALMON

CITRUS MARINATED, OVEN BROILED

THAI COCONUT MUSSELS

DICED GINGER & SCALLION, FRESH CILANTRO, LEMONGRASS SAUCE

BEEF STIR FRY

SLICED ROUND ROAST, ROASTED SEASONAL VEGGIES, SWEET SOY GLAZE

SIDES & SALADS

GINGER & GARLIC ROASTED BLACK BOK CHOY

WARM ★ EDAMAME

SEA SALT, SRIRACHA DIPPING SAUCE

ASIAN CHICKEN SALAD

SHREDDED NAPA CABBAGE, JULIENNE
SEASONAL VEGGIES, SESAME PEANUT
DRESSING, CRISPY WONTON