

Corporate Sample Menu II

Intimate Asian Inspired Reception and Dinner at the Chinese Tea House

Butler Passed Hors D'oeuvres

Flash-Seared Yellowfin Tuna with Sweet Berry Farm Watermelon & Ponzu
Vinaigrette

Chinese Seared Duck Breast on a Wonton Cirps with Hoison Aioli & Snow Pea
Fondue

Carpaccio of Beef on Focaccia Herb Rubbed French Bread with Shaved
Parmigianno-Reggiano with Fried Capers

Gingered Chicken Satay with Spicy Thai Peanut Sauce

FORMAL SEATED DINNER

Freshly baked artisan breads & whipped sweet butter preset on tables

First Course, Tasting Trio

Carrot Ginger Soup with Crème Fraiche and Chives served in a Demi-Tasse Cup

Pea Tendrils and Radicchio with Roasted Plums and Toasted Cashews with a
Ginger Lime Vinaigrette

Panko Seared Sea Scallop with Tomato Ginger Compote

Entrée

Sliced Filet of Beef Tenderloin with "Salt & Pepper" fried Shrimp

Jasmine Scented Rice with Scallion Confetti

Sauteed Baby Asian Vegetables to include Bok Choy, Snow Peas, Carrots, Baby
Corn & Sweet Red Pepper

Vegetarian Option

Asian Seared Vegetables with Lemon Grass Fried Rice & Grilled Tofu

Dessert

Trio of Sorbets & Ice Cream;
Coconut
Mango
Ginger

Served with freshly whipped cream and seasonal fruit garnish

Platters of Bittersweet, Milk & White Chocolate Truffles

Coffee, Decaffeinated Coffee & Assorted Herbal Teas