



FULL SERVICE EVENT & CATERING COMPANY

COCKTAIL HOUR



(PASSED HORS D'OEUVRES)

HANDMADE, CHIVE & VEGETABLE POT STICKER
(V)

KOREAN-FRIED-CHICKEN WITH ORANGE & CHILI
KBBQ TACOS WITH PORK, SESAME SLAW &
WASABI-GAUCAMOLE

HAWAIIAN PORK-BELLY SLIDERS
HANDMADE, CHICKEN POT STICKERS

LIVE SUSHI BAR

SPICY CRAB, SPICY TUNA, FRESH SALMON,
FRESH
& PICKLED VEGGIES

CHEESE & CHARCUTERIE BOARD

WITH BAGUETTES, NUTS, CHOCOLATES,
MARMALADES, FRUITS, PICKLED VEGETABLES,
CRACKERS, SALAMI, HOT COPPA, PROSCIUTTO,
HAM, BRIE,
CHEDDAR & AGED WHEELS.



DINNER SERVICE



FAMILY-STYLE DINING

- I. ARTISAN BREAD BASKETS & SESAME BUTTER
- II. MANGO, AVOCADO, HEIRLOOM TOMATO & SASHIMI WITH FRESH GREENS, HONEY GOAT-CHEESE & MISO-SESAME DRESSING
- III. WHOLE, USDA-PRIME RIB-EYE STEAKS WITH TERIYAKI DEMI-GLACE
- IV. HONEY-MUSTARD & MISO-GLAZED CHILEAN SEA BASS FILETS
- V. ROASTED RAINBOW CARROTS, RED ONION, BROCCOLINI & SHIITAKE MUSHROOMS WITH OYSTER-PLUM REDUCTION
- VI. STIR-FRIED GLASS NOODLES WITH SWEET-SOY & SAUTEED, SEASONAL VEGETABLES
- VII. PURPLE-GRAINED STICKY RICE

POST-DINNER, ('DRUNK SNACKS') STATION:

D-I-Y RAMEN BAR WITH SHREDDED PORK,
GREEN ONION, CHILI, FURIKAKE & SHOYU
BROTH