## ASIAN MENU

## STenu

Roasted chicken salad w/ house dressing
Crabmeat asparagus soup
Honey glazed walnut shrimp
Boneless crispy duck with steamed buns
Shrimp garlic noodle
Filet of fish with chili tomato sauce
Lotus leaf fried rice
Sliced oranges

## CHenu 3

Roasted chicken and shrimp salad w/ house dressing
Fish maw with crabmeat soup
House special Maine lobster
Honey glazed walnut shrimp and Salt \& pepper shrimp
House special steamed duck
Whole fish with spicy garlic sauce
Lotus leaf fried rice
Sweet taro with Ginko nuts

## Chenu 2

Seven Star cold platter Crabmeat asparagus soup
House special Maine lobster
Honey glazed walnut shrimp
House special steamed duck
Filet of fish with basil chili sauce
Lotus leaf fried rice
Sliced oranges

## STenu 4

Lobster mixed fruit salad
Bird's nest and crabmeat soup
Boneless chicken stuffed with shrimp ball
House special shrimp yee-mein
Abalone with oyster sauce
Whole fish with spicy garlic sauce
Dried scallop with shrimp fried rice
Sweet taro with Ginko nuts

## ASIAN MENU - BANQUET

(Menu not available for weddings.)

## Menu 5

Roasted chicken salad w/ house dressing
Baked salt and pepper shrimp
Peking style pork chop
Beef with broccoli
Filet of fish with sour spicy sauce
Lotus leaf fried rice
Sliced oranges

## SHenu 7

Combination cold dish appetizer
Crabmeat and asparagus soup
Honey glazed walnut shrimp
Stream chicken and ham with mustard green Filet of fish with mint sauce

Lotus leaf fried rice
Sliced oranges

## SNemur 6

Roasted chicken salad w/ house dressing
Combination steam duck
Honey glazed walnut shrimp
Beef with broccoli
Filet of fish with sour spicy sauce
Lotus leaf fried rice
Sliced oranges

## CMenur 8

Combination cold dish appetizer
Crabmeat and asparagus soup
House special Maine lobster
Stream chicken and ham with mustard green
Filet of fish with mint sauce
Lotus leaf fried rice
Sliced oranges

## Hers dicenures - OSsian Chen

## CROWN SELECTION

C1 Fried Shrimp
C2 Eggrolls
C3 Crabmeat and Cream Cheese Wontons
C4 Cream Cheese Wontons
C5 Spinach and Cream Cheese Wontons

## RUBY SELECTION

R1 Coconut Shrimp
R2 Shrimp Eggrolls
R3 Vegetarian Eggrolls
R4 Fried Shrimp Rings
R5 Fried Stu Mai
R6 Pork Pot Stickers
R7 BBQ Pork Puffs
R8 Curry Chicken Puffs
R9 Steamed Hor Gow
R10 Steamed Si Mai
R11 Shrimp Wotton

## DIAMOND SELECTION

D1 Shrimp Cocktail
D2 Seaweed Wrapped Shrimp and Pork Mix
D3 Chicken Satay
D4 Beef Satay

## ARMENIAN MENU

Includes all items listed below:

## APPETIZER

Green Salad
Cheese
Hummus

| Mushroom Salad | Sarma |
| :--- | :--- |
| Eggplant Caviar | Vegetable Marinade |
| Masto Khiar | Basturma |

Tabouleh
Salade Olivier (or Potato Salad) Olives

## EXTRA APPETIZER

Smoked Salmon

## HOT PLATE

Beef Kabob
Beef Luleh

Chicken Breast<br>Pork Kabob<br>Chicken Luleh

ADD-ONS
The following items available at additional cost (priced per person):
APPETIZER
Chee Kufta
Blinchik
Ishli Kufta

EXTRA APPETIZER
Shrimp Cocktail
BBQ Quail

HOT PLATE
Filet Mignon
BBQ Salmon Kabob

## PERSIAN MENU

Includes all items listed below:

## APPETIZER Choice of Eight

| Green Salad | Mushroom Salad | Sarma | Tabouleh |
| :--- | :--- | :--- | :--- |
| Cheese | Eggplant Caviar | Vegetable Marinade | Salade Olivier (or Potato Salad) |
| Hummus | Masto Khiar | Basturma | Olives |

## KHORESH

White Rice
Bakali Rice
Shirin Polo Rice

## MEATS

## Chicken

Beef
Koobideh
Smoked Fish
Salmon

## ADD-ONS

The following items available at additional cost:

## TEA STATION

Variety Dried Fruits \& Cookies

## EXTRA APPETIZER

Seasonal Fresh Cut Fruit

## MEXICAN BUFFET MENU

M1 One entrée selection with all sides and all toppings
Additional per Person for Steak Fajitas

M2 Two entrée selection with two sides and all toppings
M3 Three entrée selection with all sides and all toppings

## ENTRÉE

Chicken Fajitas
Steak Fajitas
Beef Tacos

## SIDES

Whole Beans
Spanish Rice
Flour or Corn Tortillas
Chips

## TOPPINGS

Red \& Green Salsa
Pico De Gallo
Guacamole
Cilantro \& Onions
Shredded Cheese

## DAILY CATERING PLATED MENU

## SALAD SELECTION (Choice of One)

Baby Mix Green Salad
Cucumbers, cherry tomato and carrots with balsamic vinaigrette
SS2 Caesar Salad
Romaine hearts, focaccia croutons and shaved parmesan with house made creamy Caesar dressing
SS3 Pear and Walnut Salad
Butter lettuce, blue cheese, candied walnuts and cranberries

## ENTRÉE SELECTION (Choice of One)

Served with your choice of two side selections: rice pilaf, rosemary potatoes, mashed potatoes, or mixed vegetables.

## CHICKEN ENTRÉE

CE1 Lemon-Rosemary Grilled Chicken Breast
CE2 Chicken Breast Topped with Port Reduction

## SEAFOOD ENTRÉE

SE1 Pesto Crusted Salmon
SE2 Seared Sea Bass (Additional per Person)

## BEEF ENTRÉE

BE1 Slow Braised Short Ribs
BE2 Flat Iron Steak
BE3 Fillet Mignon (Additional per Person)

## VEGETARIAN ENTRÉE

VE1 Cheese and Spinach Ravioli
VE2 Pepper Crusted Portobello

## DAILY CATERING BUFFET MENU

## SALAD SELECTION (Choice of One)

Baby Mix Green Salad
Cucumbers, cherry tomato and carrots with balsamic vinaigrette
SS2 Caesar Salad
Romaine hearts, focaccia croutons and shaved parmesan with house made creamy Caesar dressing
SS3 Pear and Walnut Salad
Butter lettuce, blue cheese, candied walnuts and cranberries

## ENTRÉE SELECTION (Choice of Two)

Served with your choice of two side selections: rice pilaf, rosemary potatoes, mashed potatoes, or mixed vegetables.

## CHICKEN ENTRÉE

CE1 Lemon-Rosemary Grilled Chicken Breast
CE2 Chicken Breast Topped with Port Reduction

## SEAFOOD ENTRÉE

SE1 Pesto Crusted Salmon
SE2 Seared Sea Bass (Additional per Person)

## BEEF ENTRÉE

BE1 Slow Braised Short Ribs
BE2 Flat Iron Steak
BE3 Fillet Mignon (Additional per Person)

## VEGETARIAN ENTRÉE

VE1 Cheese and Spinach Ravioli
VE2 Pepper Crusted Portobello

## SET MENU

VEGGIE GARDEN ROLLS
Served with Sweet Mustard and Chili Jam

SOY BAKED SALMON
Served with Sautéed Greens \& Lemon Ginger Glaze

DRUNKEN TRI-TIP
Served with Sautéed Chinese Broccoli and Black Pepper Caramel Sauce

BAKED POTATO BAR
Cheddar Cheese, Chives, Bacon, Sour Cream

## VEGETABLE MEDLEY

Roasted Asparagus, Baby Carrots and Seasonal Mini Vegies

## SET MENU

Included:
LIME GRILLED SHRIMP SALAD
Thin wedges of avocado, fresh mint, cherry tomatoes, navel oranges and red onions with cilantro-lime vinaigrette
KALE AND GREEN APPLE SALAD
Candied pecans and shaved pecorino with caper-maple vinaigrette

SEASONAL MIX
Farm grilled vegetables and fresh cut fruits

Choice of Entrée:
E1 GRILLED SALMON AND PASSION FRUIT WITH PASSION FRUIT VINAIGRETTE

E2 GRILLED SKIRT STEAK WITH CHIMICHURRI SAUCE

E3 FILETMIGNON

