ASIAN MENU

Menu 1

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

Menu 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

Menu 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

Menu 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

{ per table of 10 }

Prices subject to 22% Service Charge and Applicable Sales Tax. Menu prices subject to change without notice.

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

Menu 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

Menu 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

Menu 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

{ per table of 10 }

Hors d'oeuvres - Hsian Menu

CROWNE 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 Siu Mai
- R6 Pork Pot Stickers
- R7 BBQ Pork Puffs
- R8 Curry Chicken Puffs
- R9 Steamed Har Gow
- R10 Steamed Siu Mai
- R11 Shrimp Wonton

DIAMOND SELECTION

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

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ARMENIAN MENU

Includes all items listed below:

APPETIZER

Green Salad Mushroom Salad Sarma Tabouleh

Cheese Eggplant Caviar Vegetable Marinade Salade Olivier (or Potato Salad)

Hummus Masto Khiar Basturma Olives

EXTRA APPETIZER

Smoked Salmon

HOT PLATE

Beef Kabob Chicken Breast Pork Kabob

Beef Luleh 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 Lamb Kabob Sturgeon

BBQ Salmon Kabob Pork Baby Back Ribs Lobster Kabob

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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 Cilantro & Onions Shredded Cheese

Sour Cream Guacamole Roasted Jalapeños

DAILY CATERING PLATED MENU

SALAD SELECTION (Choice of One)

- SS1 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)

- SS1 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 FILET MIGNON