



## PREFIXED MENU

PRICE IS PER PERSON BASE ON MENU SELECTION  
GUEST WILL HAVE OPTION TO SELECT 1 OF EACH COURSE  
\$45/PERSON BASE PRICE

### STEP 1: COURSE 1: STARTER SELECT 2 OF THE FOLLOWING

**HOT & SOUR** *SILK TOFU / WOOD EAR / BAMBOO SHOOTS / HOT SOUR BROTH*

**TOMATO BISQUE**<sub>[GF]</sub> <sub>[M]</sub> *ROASTED TOMATO / THAI BASIL / CHEESE BREAD*

**EGG FLOWER**<sub>[GF]</sub> *EGG / SESAME OIL / VEGETABLE BROTH*

**DRY SCALLOP WONTON** *SHRIMP WONTON / NAPA / DRY SCALLOP BROTH +\$2/PERSON*

**CLASSIC CAESAR SALAD** *ROMAINE HEART / GARLIC CROUTON / SHAVED PARMESAN CAESAR DRESSING*

**CHINESE SALAD**<sub>[M]</sub> *MIXED GREENS / RICE NOODLE / CHERRY TOMATO CANDIED WALNUT / SESAME DRESSING*

**BUTTER LETTUCE SALAD** *BACON BITS / CHERRY TOMATO / CARROT / BLUE CHEESE + \$2/PERSON*

### STEP 2: COURSE 2: SEAFOOD SELECT 2 OF THE FOLLOWING

**MISO GINGER SALMON**<sub>[GF]</sub> *GRILLED SUSTAINABLE 8OZ SALMON / MISO MARINADE / BUTTER BOK CHOY  
CHERRY TOMATO / MISO GINGER SAUCE*

**CRAB-STUFFED SALMON** *DUNGENESS CRAB / SNOW CRAB / CHEESE / BUTTER BOK CHOY CHERRY TOMATO  
LEMON BUTTER +3/PERSON*

**SEARED SEA SCALLOPS** *DAY BOAT SEA SCALLOPS / VEGETABLE HASH / LEMON BUTTER / ASIAN CHILI OIL*

**GINGER SMOKED CHILEAN SEABASS** <sub>[GF]</sub> *WILD CAUGHT CHILEAN SEABASS 8OZ / BUTTER BOK CHOY  
CHERRY TOMATO / GINGER SMOKE GLAZE +8/PERSON*

**SESAME CRUSTED AHI** *BIG EYE AHI TUNA / PICKLED GINGER / WASABI SOY SAUCE / CUCUMBER WAKAME SALAD +3/PERSON*

**TEMPURA LOBSTER & PRAWN** *FRESH WATER LOBSTER TAIL / TIGER PRAWNS VEGETABLES / PONZU SAUCE +10/PERSON*

### STEP 3: COURSE 2: STEAK SELECT 1 OF THE FOLLOWING

**FLAT IRON STEAK & PRAWNS** *USDA CHOICE 8OZ / TIGER PRAWNS ASPARAGUS / GARLIC BUTTER SAUCE*

**NEW YORK STEAK** <sub>[GF]</sub> *USDA CHOICE 12OZ / MUSHROOM MEDLEY / STEAK REDUCTION SAUCE +3/PERSON*

**BONE-IN RIB EYE STEAK** <sub>[GF]</sub> *USDA CHOICE 16OZ / BLACK RUB / ASPARAGUS / RED WINE REDUCTION +7/PERSON*

**CENTER-CUT FILET MIGNON** *USDA CHOICE 8OZ / ASPARAGUS / RED WINE REDUCTION +7/PERSON*

**FILET- MIGNON COMBO** *USDA CHOICE 8OZ / ASPARAGUS / RED WINE REDUCTION*

SELECT 1: TIGER PRAWN SCAMPI / SEA SCALLOPS / DUNGENESS CRAB CAKE +10/PERSON

### STEP 4: COURSE 2: ADDITIONALS OPTIONS SELECT 1 OF THE FOLLOWING

**RACK OF LAMB** <sub>[GF]</sub> *AUSTRALIAN FRENCHED LAMB RACK / BUTTER BOK CHOY / CHERRY TOMATO +3 PER PERSON*

**ROASTED CHICKEN** <sub>[GF]</sub> *HALF DEBONED CHICKEN / BUTTER BOK CHOY / CHERRY TOMATO / AU JUS*

**YU-SHIANG EGGPLANT**<sub>[M]</sub> *JAPANESE EGGPLANT / THAI CHILI / JASMINE RICE*

### STEP 5: COURSE 3: DESSERT SELECT 1 OF THE FOLLOWING

**CHOCOLATE MOLTEN CAKE** *MOLTEN CHOCOLATE CENTER +\$2/PERSON*

**NEW YORK STYLE CHEESE CAKE** *COGNAC RASPBERRY SAUCE*

**MATCHA CRÈME BRULEE** *TORCHED MATCHA VANILLA CUSTARD / BERRIES +\$1/PERSON*

**TIRAMISU** *LADY FINGER COOKIE / MARSCAPONE CHEESE +\$1/PERSON*

**MIXED FRUIT** *FRESH SEASONAL FRUIT*

## HORS D'OURVES

### CANAPE (SERVES APPROXIMATELY 30)

- ARTISAN CHEESE AND FRUIT** ASSORTED ARTISAN CHEESE, SEASONAL FRESH FRUIT \$95  
**VEGETABLE CRUDITE** ASSORTED SEASONAL VEGETABLE, BLUE CHEESE \$50  
**SPINACH ARTICHOKE DIP** SPINACH ARTICHOKE CHEESE DIP, PITA BREAD OR CHIPS \$65  
**MEDITERRANEAN DIP TRIO** SUNDRIED TOMATO, MUSHROOM, GARLIC, PITA BREAD \$50

### SEAFOOD (SERVES APPROXIMATELY 20)

- DUNGENESS CRAB CAKES** DUNGENESS CRAB, PANKO, ROASTED PEPPER, CHIPOTLE AIOLI \$85  
**PEPPERED SALTED PRAWNS** TIGER PRAWNS, STRING BEAN CRISP, JALAPENO, SWEET CHILI SAUCE \$110  
**TEMPURA PRAWNS** TIGER PRAWNS, PONZU SAUCE \$110  
**COCKTAIL PRAWNS** TIGER PRAWNS, MARINARA SAUCE, HORSE RADISH \$125  
**AHI TUNA TARTARE** SASHIMI GRADE AHI TUNA, QUAIL EGG, ONION, LEMON, SRIRACHA, WONTON CRISP \$80  
**BLACKEN AHI TUNA** CUCUMBER WAKAME SALAD, GINGER, WASABI SOY SAUCE \$120  
**SMOKED SALMON CRACKER** HOUSE SMOKED ATLANTIC SALMON, CHIVES, CREAM CHEESE, DILL \$75  
**SOFT SHELL CRAB & NUOC CHAM** SOFT SHELL CRAB, SEABASS, SALMON CILANTRO, RED CHILI, GARLIC \$90  
**CRISPY CALAMARI** JALAPENO, ONION, CHIPOTLE AIOLI \$85

### HEARTY MEATS (SERVES APPROXIMATELY 25)

- MARINATED RIB EYE SKEWERS** USDA CHOICE RIB EYE, MONGOLIAN SAUCE \$75  
**ROASTED LAMB CHOPS** NEW ZEALAND RACK OF LAMB, BLACKEN SPICE \$125  
**MARINATED CHICKEN SKEWERS** CRUSHED HOISIN PEANUT SAUCE \$65  
**LAMB TENDERLOIN SKEWERS** NEW ZEALAND LAMB TENDERLOIN, GOCHUJANG SAUCE \$150  
**CAMBOGEE FILET MIGNON SKEWERS** FILET MIGNON STEAK BITES, CAMBOGEE SAUCE \$135  
**CHICKEN WINGS** LOUISIANA STYLE HOT SAUCE \$55  
**POT STICKERS** PORK, CABBAGE, ONION, CHILI OIL VINEGAR \$60

### VEGETARIAN (SERVES APPROXIMATELY 25)

- MINI HERBED FLATBREAD** ROMA, MUSHROOM, ROSEMARY, JALAPENO PESTO SAUCE \$55  
**ROMA TOMATO BRUSCHETTA** ROMA, BASIL, GARLIC, PARMESAN \$65  
**ROASTED PEPPER BRUSCHETTA** BELL PEPPERS, ONION, MANCHEGO CHEESE \$65  
**VEGETABLE EGG ROLLS** CABBAGE, CARROT, NAPA, WHITE PEPPER, SWEET SOUR SAUCE \$50  
**VEGETABLE GYOZA** LIGHTLY FRIED JAPANESE STYLE POTSTICKERS, SOY SAUCE \$55  
**TEMPURA VEGETABLES** ASSORTED VEGETABLES, PONZU SAUCE \$65  
**FRIED TOFU** JAPANESE SILK TOFU, CHILI, ONION, SWEET CHILI SAUCE \$45

### MINI BURGERS AND BUNS (SERVES APPROXIMATELY 25)

- BURGER SLIDERS** LETTUCE, TOMATO, GARLIC AIOLI \$80  
SELECTION: ANGUS BEEF / CHICKEN / LAMB / GRILLED VEGETABLE  
**MINI CROISSANT SANDWICH** LETTUCE / TOMATO / ONION / AIOLI \$65  
SELECTION: ROAST BEEF / HAM / TURKEY / GRILLED VEGETABLE  
**PORK BELLY BUNS** LOTUS BUN, CUCUMBER, TOMATO, GREEN ONION, HOISIN SAUCE \$70



## CARVING STATION

ADDITIONAL \$95 FEE FOR CHEF CARVER, MAXIMUM 2 HOURS, 2 MAX STATION PER CARVER  
SERVES APPROXIMATELY 30

### BEEF

STRIP LOIN *DRY RUBBED, USDA CHOICE 240 OZ \$450*

PRIME RIB *GARLIC INJECTED, DRY RUBBED, USDA CHOICE 240 OZ \$500*

BONE-IN PRIME RIB *USDA CHOICE 280 OZ \$700 (SEASONAL)*

FILET MIGNON *USDA CHOICE 150 OZ \$550*

### PORK

PORK TENDERLOIN *220 OZ \$350*

PORK BABY BACK RIBS *CHARSUI MARINANDE \$275*

### POULTRY

TURKEY BREAST *\$300*

WHOLE TURKEY *\$350 (SEASONAL)*

WHOLE FRIED CHICKEN *\$250*

### LAMB

LEG OF LAMB *\$400*

### SAUCES

HORSERADISH *\$30*

AU JUS *\$30*

PINOT NOIR DEMI GLACE *\$35*

CHIMICHURRI *\$40*

MERLOT PEPPERCORN *\$40*

CABERNET REDUCTION *\$40*

CRANBERRY RASPBERRY *\$30*



## CHILLED SEAFOOD STATION / RAW BAR

AVAILABILITY MAY VARY DUE TO MARKET

ALL SEAFOOD IS LOCALLY SOURCED

SERVES APPROXIMATELY 30

SMOKED ATLANTIC SALMON *APPLE WOOD CHIPS, LEMON, CAPERS \$250*

SMOKED YELLOW TAIL TROUT *APPLED WOOD CHIPS, LEMON, SCALLION \$220*

HALF SHELL OYSTER *SEASONAL SELECTION, TABASCO, LEMON, COCKTAIL SAUCE \$200/60CT*

MEXICAN GULF COCKTAIL PRAWNS *COCKTAIL SAUCE, LEMON \$400*

KUMAMOTO OYSTER *TOBIKO, PONZU, LEMON \$400/60CT*

KUSHI OYSTER *TOBIKO, PONZU, LEMON \$350/60CT*

GEODUCK SASHIMI *JALAPENO GINGER SOY SAUCE \$550*

AHI TUNA SASHIMI *SASHIMI GRADE BIG EYE AHI TUNA, WASABI, GINGER \$350*

ALBACORE SASHIMI *SASHIMI GRADE ALBACORE TUNA, WASABI, GINGER \$280*

HAMACHI SASHIMI *SASHIMI GRADE YELLOW TAIL, WASABI, GINGER \$350*

SALMON SASHIMI *SASHIMI GRADE SALMON, WASABI, GINGER \$400*

TAKO SASHIMI (OCTOPUS) *SASHIMI GRADE OCTOPUS, WASABI, GINGER \$250*

OYSTER SHOOTER *OYSTER, QUAIL EGG, TOBIKO, JALAPENO, ONION, PONZU, \$275/30CT*

UNI SHOOTER *UNI, QUAIL EGG, TOBIKO, JALAPENO, ONION, PONZU, \$300/30CT*

HAMACHI SHOOTER *YELLOW TAIL, QUAIL EGG, TOBIKO, JALAPENO, ONION, PONZU, \$200/30CT*

## **BUFFET / CHAFING STATION**

**SERVES APPROXIMATELY 30**

### SEAFOOD

**MISO GINGER SALMON** 2 WHOLE FILET, MISO MARINADE, GINGER MISO SAUCE \$250

**GRILLED ATLANTIC SALMON** 2 WHOLE FILET, LEMON BUTTER SAUCE \$225

**CRAB-STUFFED SALMON** 2 WHOLE FILET, DUNGENESS CRAB, CHEESE, MIRIN LEMON BUTTER \$290

**SEARED SEA SCALLOPS** DAYBOAT SEARED SCALLOP, LEMON BUTTER, CHILI OIL \$325

**HONEY WALNUT PRAWN** CONDENSE MILK, HONEY MAYO, CANDIED WALNUT \$225

**TRIPLE CROWN** PRAWNS, SCALLOP, CALAMARI, GINGER, WHITE WINE GARLIC SAUCE \$250

**GINGER SMOKED CHILEAN SEABASS** 1 WHOLE FILET, GINGER SMOKE GLAZE \$300

**WHITE WINE GARLIC PRAWNS** GARLIC, PARSLEY, WHITE WINE, BUTTER \$250

### HEARTY MEATS

**BULGOGI PORK BELLY** GREEN ONION, JALAPENO, BULGOGI SAUCE \$220

**GOCHUJANG LAMB** ONIONS, GARLIC, GOCHUJANG SAUCE \$230

**RACK OF LAMB** BLACKEN RUBBED, SLOW ROASTED \$300

**CAMBOGEE FILET** FILET MIGNON STEAK BITES, CAMBOGEE SAUCE \$325

**MONGOLIAN STIRFRY** ONIONS, GARLIC, THAI CHILI, MONGOLIAN SAUCE  
RIBEYE \$240 CHICKEN \$180 LAMB \$220 VEGETABLES \$150

**ROASTED CHICKEN** ROSEMARY, THYME, MANDARIAN SAGE JUS \$175

### VEGETARIAN

**VEGETARIAN HEAVEN** SEASONAL VEGETABLES, SILK TOFU, GARLIC SAUCE \$120

**THAI SPICED EGGPLANT** JAPANESE EGGPLANT, THAI CHILI, VINEGAR \$130

**RED CURRY VEGETABLE** SEASONAL VEGETABLE, SILK TOFU, COCONUT MILK, RED CURRY \$130

**YELLOW CURRY VEGETABLE** SEASONAL VEGETABLE, SILK TOFU, COCONUT MILK, YELLOW CURRY \$130

**WILD MUSHROOM** SEASONAL MUSHROOM, WHITE WINE GARLIC \$130

**MA PO TOFU** SILK TOFU, BLACK BEAN, RED CHILI \$90

**MASHED POTATOES** GARLIC \$70



## BUFFET / CHAFING STATION

SERVES APPROXIMATELY 30

### RICE

CRAB FRIED RICE *DUNGENESS CRAB, CRAB PASTE, FISH SAUCE, SCALLION \$180*

PINEAPPLE PRAWN RICE *SESAME OIL, SCALLION, SOY SAUCE \$120*

RIB EYE FRIED RICE *SESAME OIL, SCALLION, SOY SAUCE \$120*

YANG CHOW FRIED RICE *CHINESE SAUSAGE, PRAWNS, SESAME OIL, SOY SAUCE \$120*

PORK BELLY FRIED RICE *TOMATO, SCALLION, SESAME OIL, SOY SAUCE \$120*

STEAM RICE *JASMINE OR BROWN \$70*

### NOODLES

CHOW MEIN *ROUND EGG NOODLES, CABBAGE, CARROT, SOY SAUCE  
RIB EYE \$150 CHICKEN \$140 LAMB \$150 VEGETABLE \$120*

CHOW FUN *FLAT RICE NOODLES, CABBAGE, CARROT, SOY SAUCE, OYSTER SAUCE  
RIB EYE \$150 CHICKEN \$140 LAMB \$150 VEGETABLE \$120*

CHOW FETTUCINI *PASTA NOODLE, CABBAGE, CARROT, SOY SAUCE  
RIB EYE \$150 CHICKEN \$140 LAMB \$150 VEGETABLE \$120*

GARLIC NOODLES *ROASTED GARLIC, CABBAGE, CARROT \$120*

LOBSTER NOODLES *GINGER, PEPPERCORN, FETTUCINI \$250*

### PASTAS

ALFREDO CHICKEN *SHAVED PARMESAN, GARLIC, ALFREDO SAUCE \$160*

PENNE PESTO *BASIL, PINE NUTS, PESTO \$160*

BUTTER GARLIC ANGEL HAIR *ROASTED WHOLE GARLIC, BUTTER \$130*

TORTELLINI *CHEESE, CREAM, PARMESAN \$130*



## **SALAD STATION**

**SERVES APPROXIMATELY 30**

**BABY FIELD GREENS SALAD** *MIXED BABY GREENS, CHERRY TOMATO, CARROT, BALSAMIC \$50*

**CHINESE SALAD** *MIXED BABY GREENS, RICE NOODLES, CHERRY TOMATO, CARROT, WALNUT, CHINESE DRESSING \$60*

**CAESAR SALAD** *ROMAINE HEART, GARLIC CROUTONS, PARMASAN, CAESAR DRESSING \$60*

**BUTTER LETTUCE SALAD** *BACON BITS, CHERRY TOMATO, BLUE CHEESE \$70*

**ICEBERG WEDGE SALAD** *BACON BITS, CHERRY TOMATO, RANCH \$60*

## **DESSERT STATION**

**5 DAYS ADVANCE NOTICE REQUIRED, MINIMUM HALF DOZEN EACH REQUIRED**

**CHOCOLATE MOLTEN CAKE** *MOLTEN CHOCOLATE CENTER \$8/EACH*

**CHEESE CAKE** *RASPBERRY COGNAC \$5/EACH*

**TIRAMISHU** *GRAND MARNIER SAUCE \$7/EACH*

**MATCHA CRÈME BRULEE** *ORGANIC MATCHA \$7/EACH*

**FUDGE BROWNIE** *RICH CHOCOLATE FUDGE \$3/EACH*

**GREEN TEA MOCHI** *SESAME SEED CENTER \$4/EACH*

**PINEAPPLE MOCHI** *PINEAPPLE CREAM \$4/EACH*

**MANGO MOCHI** *MANGO CREAM \$4/EACH*

**STRAWBERRY FONDUE** *\$24/DOZEN*