



ASIAN FLAVORS

Buffet starting at \$35 per person

Sushi Roll Display

Assortment of Chef Specialty Rolls Served with Wasabi and Pickled Ginger

Thai Vegetable Spring Rolls

Julienne Napa Cabbage, Red Peppers, Carrots, Bean Sprouts, Shitake Mushrooms, and Garlic, Wrapped in Rice Paper and Served with Ginger Soy Dipping Sauce

Beef Sates

Choice Cut New York Strip Steak Marinated in a Combination of Asian Flavors and Served with a Spicy Peanut Dipping Sauce

Pork Fried Dumplings with a Chili Garlic Sauce

A Mixture of Ground Pork, Scallions, Ginger, Garlic, and Cabbage Wrapped in a Wonton and Pan Fried

DINNER

Field Greens with Mandarin Orange Vinaigrette

Asian Brined Duck Breast

Duck Breast Brined in Soy and Chinese Five Spice Powder Served Over a Chilled Soba Noodle Salad

Sesame Ginger Glazed Salmon

Marinated Fresh Salmon Grilled and Served with a Saki Soy Sauce Reduction

Rainbow Beef

Thin Slices of Flank Steak Stir Fried with a Julienne of Yellow, Green, and Red Bell Peppers

Steamed White Rice or Pork Fried Rice

Spicy Vegetable Stir Fry