

Asian DINNER | BUFFET

Minimum of 40 persons based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

Applicable for select Bells & Whistles events.

INCLUDES:

Premium Bar

SALADS & APPETIZERS

Fried Wonton Cracker & Miso Dip

Garden Salad - House Vinaigrette Dressing or Asian Ginger Dressing

Egg Drop Soup

Shrimp Salad - Wakame, Leeks, Pineapples, Yuzu Dressing

Asian Chicken Salad - Mandarin Oranges, Water Chestnuts, Sesame Seeds, Napa Cabbage, Soy Dressing

Crab & Shrimp Salad - Sweet Crabmeat, Surimi & Shrimp, Mixed Lettuce, Mango, Papaya, Lime-Cilantro Dressing

Green Papaya Salad - Shredded Raw Vegetables, Spinach, Tomato, Water Chestnuts, Basil,

Mint, Papaya Julienne, Lime Juice, Palm Sugar

ENTRÉE

Sweet & Sour Pork

Vegetable Spring Rolls with Sweet Chili Sauce

Stir-fried Chicken, Cashew Nuts & Dried Chilies

Grilled Salmon, Teriyaki Sauce

Braised Broccoli, Bay Scallops, Oyster Sauce & Sesame Seeds

Stir-fried Rice, Shredded Chicken & Shrimp

Steamed Rice

LIVE COOKING (OPTIONAL)

Mongolian Stir-Fry Station

DESSERT

Pastry Chef's Selection of Asian Desserts, Including:

Mango Pudding

Yuzu Cheesecake

Green Tea Brûlée

Tempura Bananas, Soy-Honey Sauce

Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas