

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, selection of teas