



## **ASIAN & INDIAN BUFFETS**

**\$17.95 Per Person\***

**Select One Entrée, Plus Any Three Salads & Sides  
(Add A Second Entrée \$4.00)**

**Asian Entrees Served With Spring Rolls & Fortune Cookies**

**Indian Entrees Served With Grilled Flatbread & Raita**

**Both Entrees Include Sodas & Bottled Waters**

**\*Includes Buffet Linens & Disposables (Glass Plates & Rolled Silverware, Add \$1.35)  
Delivery & Set-Up Charges Not Included, Minimum 15 Guests**

### **Asian Entrée (Choose One)**

#### **STIR FRY BEEF, GREEN BEANS & RED PEPPERS**

*Stir Fried in Ginger, Garlic & Soy Sauce*

#### **HOISIN "BENTO" BEEF**

*(Available with Chicken)*

*Stir Fried, Thin Sliced Sirloin, Onion*

*Garlic, Sesame, Ginger & Green Onion*

#### **TERIYAKI SIRLOIN**

*Teriyaki Marinated Sirloin Tri-Tip*

#### **\*\*KOREAN GRILLED BEEF SHORT RIBS**

**(Add \$1.50)\*\***

*Marinated & Grilled in Honey, Sesame*

*Soy Sauce, Chilies & Asian Pears*

#### **LEMONGRASS CHICKEN STIR FRY**

*Boneless Chicken Marinated in Lemon Grass, Garlic*

*Ginger, Sweet Onions, Bok Choy & Carrots*

#### **ORANGE CASHEW CHICKEN**

*Boneless Chicken, Red Peppers & Onion*

*In a Sweet Orange & Balsamic Sauce*

#### **TERIYAKI GRILLED CHICKEN BREAST**

*Marinated In Sesame, Ginger, Garlic, Citrus, Sherry*

*Chinese Five Spice & Soy Sauce*

#### **THAI COCONUT CHICKEN**

*With Peppers, Bamboo Shoots & Eggplant in*

*Thai Basil Coconut Sauce*

#### **CHICKEN YAKATORI**

*With Carrot & Onion in a Savory Japanese Sauce*

#### **CHAR BROILED ASIAN CHICKEN THIGHS**

*Boneless Chicken Thighs, Marinated in Sherry, Garlic*

*Oyster & Soy Sauce, Sesame, Jalapeno & Five Spice*

#### **HAWAIIAN PULLED PORK**

*Kahlua, Onions & Sweet Chili Sauce*

### **Asian Entrée (Choose One)**

#### **YAKISOBA NOODLES**

*With Carrot, Mushroom, Green Onion*

*Sesame, Honey, Soy & Sake*

#### **EGGPLANT IN SPICY CHILE SAUCE**

*Eggplant, Garlic, Ginger, Sherry, Soy & Green Onion*

#### **\*\*HOISIN BABY BACK PORK RIBS (Add \$4.00)\*\***

*Marinated & Grilled in Soy, Ginger*

*Peanut Butter Garlic, Lime & Sesame*

#### **\*\*GINGER PRAWNS (Add \$4.00)\*\***

*Prawns & Peppers Stir Fried in Ginger, Garlic*

*Sesame Oil, Plum Wine, Teriyaki Sauce & Cilantro*

### **Indian Entrées (Choose One)**

#### **TANDOORI CHICKEN**

*Marinated & Grilled in Yogurt, Onion Coriander,*

*Cumin, Ginger & Mild Indian Spices, Garnished with*

*Cilantro, Served with Apricot Raisin Chutney*

#### **CHICKEN SAAGWALA**

*Boneless Thigh Simmered in a Creamy Sauce of*

*Spinach, Onions, Yogurt, Garlic, Tomato, Curry & Chili*

#### **BALTI CHICKEN**

*Boneless Chicken Cooked in a Cream and Yogurt Sauce*

*with Garlic, Ginger, Cilantro, Almonds & Indian Spices*

#### **LAMB KORMA (Available with Chicken)**

*Cooked with Onions, Almonds, Yogurt,*

*Cream & Delicate Indian Spices*

#### **INDIAN LAMB STEW**

*Simmered with Carrots, Potato, Tomato Garlic,*

*Coriander, Cumin & Cilantro*

#### **VEGETABLE BIRYANI**

*Basmati Rice, Cauliflower, Carrots, Peas, Green Beans*

*& Onion, Seasoned with Coriander, Cumin, & Cilantro*



## **ASIAN & INDIAN BUFFETS**

**\$17.95 Per Person\***

**Select One Entrée, Plus Any Three Salads & Sides  
(Add A Second Entrée \$4.00)**

**Asian Entrees Served With Spring Rolls & Fortune Cookies**

**Indian Entrees Served With Grilled Flatbread & Raita**

**Both Entrees Include Sodas & Bottled Waters**

**\*Includes Buffet Linens & Disposables (Glass Plates & Rolled Silverware, Add \$1.35)  
Delivery & Set-Up Charges Not Included, Minimum 15 Guests**

### **Salads & Sides**

#### **THAI GREEN SALAD**

*Greens, Cabbage, Carrots, Cucumber, Red Onion  
Sprouts, Red Peppers, Cilantro  
& Waterchestnuts, with Thai Vinaigrette*

#### **GREENS WITH ORANGE & JICAMA**

*With Red Pepper & Sesame.*

*Served with Peanut & Sweet Chili Dressing*

#### **PACIFIC RIM CAESAR SALAD**

*Romaine Lettuce & Pacific Rim Caesar Dressing with  
Lime, Ginger, Lemongrass, Garlic, Sesame & Chili  
Tossed with Tofu Croutons & Sesame Seeds*

#### **GREEN PAPAYA SALAD**

*Shredded with Carrot, Mint, Basil & Peanuts  
Tossed with Thai Vinaigrette*

#### **CUCUMBER SALAD**

*With Jicama, Carrot & Red Onions in a  
Sesame Rice Wine Vinaigrette*

#### **FRESH FRUIT SALAD**

*Seasonal Melons, Berries, Grapes & Pineapple*

#### **THAI GINGER SLAW**

*Cabbage, Peppers, Red Onion, Cilantro Ginger  
Peanuts & Rice Wine Vinegar*

#### **JAPANESE STICKY RICE**

*Served with Sweet Chili & Soy Sauce*

#### **JASMINE RICE**

*Simmered with Lemon & Ginger  
Served with Sweet Chili & Soy Sauce*

#### **SAFFRON RICE**

*Basmati Rice Steamed with Spanish Saffron*

#### **BASMATI RICE**

*Indian Rice, Best Paired with Curry Dishes*

### **Salads & Sides**

#### **\*\*GINGER FRIED RICE\*\* (Add \$1.00)**

*Stir Fried with Ginger, Garlic, Soy Sauce, Sherry  
Egg, Peas, Carrot, & Onion*

#### **THAI PEANUT NOODLES**

*Chinese Noodles & Green Onion Tossed in a Peanut  
Ginger & Coconut Sauce*

#### **STIR FRY VEGETABLES**

*Peppers, Carrot, Bok Choy, Red Onion, Snow Peas  
Sesame Oil, Hoisin, Garlic & Ginger*

#### **SPICY SESAME, CABBAGE**

#### **CARROT & PEPPER STIR FRY**

*Prepared "Indian" or "Asian" Style, to Perfectly  
Match Your Entrée Selection*

#### **INDIAN POTATOES & CAULIFLOWER**

*Diced Potatoes & Cauliflower Florets, Cooked in  
Cumin, Coriander, Turmeric & Cilantro*

### **Add A Dessert Selection....**

#### **CHEESECAKE WITH MANGO SAUCE**

*New York Style Cheesecake \$4.50*

#### **COCONUT MACAROONS**

*Drizzled With White Chocolate \$1.50*

#### **GINGERED RICE PUDDING**

*With Raisins & Coconut Milk \$3.00*

#### **ALMOND COOKIES**

*Dipped in White Chocolate \$1.50*

#### **LYCEE & ORANGES**

*Bowls of Lychee Fruit, Orange  
& Toasted Coconut \$1.50*