



ASIAN BUFFETS 2012

\$17.95 Per Person*

Select One Entrée, Plus Any Three Salads & Sides

Add A Second Entrée \$4.50 (Premium Second Entrée, Add \$6.50)

Served With Fortune Cookies ~ Add Spring Rolls for \$1.50

Include Sodas & Bottled Waters

***Includes Buffet Linens & Compostables (Glass Plates & Rolled Silverware, Add \$1.75)
Delivery & Set-Up Charges Not Included, Minimum 15 Guests**

Entrée (Choose One)

HOISIN "BENTO" CHICKEN

(Available with Beef)

*Stir Fried, Thin Boneless Chicken, Onion
Garlic, Sesame, Ginger & Green Onion*

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*

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

(Available with Pork)

*With Peppers, Bamboo Shoots & Eggplant in
Thai Basil Coconut Sauce*

CHICKEN & YAKISOBA NOODLES

*Boneless Chicken, Carrot, Mushroom, Green Onion
Sesame, Honey, Soy & Sake*

TEQUILA LIME BEEF

*Thin Sliced Sirloin Marinated in Tequila & Lime
Stir Fried with Peppers & Onions with Green Onion
Ginger, Garlic & Sesame*

TERIYAKI SIRLOIN

*Teriyaki Marinated Sirloin Tri-Tip
STIR FRY BEEF, GREEN BEANS &
RED PEPPERS*

Stir Fried in Ginger, Garlic & Soy Sauce

Entrée (Choose One)

SESAME ORANGE BEEF

*Thin Sliced Sirloin Stir Fried with Onion
And Pineapple in a Ginger, Orange & Oyster Sauce*

HAWAIIAN PULLED PORK

Kahlua, Onions & Sweet Chili Sauce

PORK, SQUASH & CASHEW STIR FRY

*Thin Sliced Pork, Butternut Squash & Bok Choy
with Ginger, Garlic, Soy, Sherry & Five Spice*

CHINESE BBQ PORK LOIN

*Grilled Boneless Pork Loin Marinated in Hoisin, Garlic
Five Spice Powder, Soy Sauce & Brown Sugar*

Served with Sweet Chili Sauce & Hoisin

VEGETARIAN YAKISOBA NOODLES

*With Carrot, Mushroom, Green Onion
Sesame, Honey, Soy & Sake*

EGGPLANT IN SPICY CHILE SAUCE

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

TOFU IN BLACK BEAN SAUCE

*Tofu, Bok Choy, Peppers, Garlic & Ginger in
Black Bean Sauce*

Premium Entrée

HOISIN BABY BACK PORK RIBS (Add \$3.50)

*Marinated & Grilled in Soy, Ginger
Peanut Butter Garlic, Lime & Sesame*

ORANGE & GINGER SALMON (Add \$2.50)

*Citrus & Ginger Marinated Salmon, Seared &
Garnished with Ginger Teriyaki Glazed Peppers*

GINGER PRAWNS (Add \$3.50)

*Prawns & Peppers Stir Fried in Ginger, Garlic
Sesame Oil, Plum Wine, Teriyaki Sauce & Cilantro*



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Salads & Sides

THAI GREEN SALAD

*Greens, Cabbage, Carrots, Cucumber, Red Onion
Sprouts, Red Peppers, Cilantro & Waterchestnuts
Tossed 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, Bay Shrimp, Mint, Basil &
Peanuts in a 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*

****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*

Salads & Sides

EGGPLANT IN PLUM SAUCE

*Japanese Eggplant Stir Fried with Sesame
Garlic, Soy, Plum Wine & Plum Sauce*

BABY BOK CHOY IN BLACK BEAN SAUCE

Stir Fried with Sesame Oil, Garlic & Sake

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*

Add A Dessert Selection....

CHEESECAKE WITH MANGO SAUCE

New York Style Cheesecake \$4.50

MASCARPONE & MANGO "BRULEE"

Mascarpone, Yogurt, Ginger Lime & Mango \$3.50

COCONUT MACAROONS

Drizzled With White Chocolate \$1.50

GINGERED RICE PUDDING

With Raisins & Coconut Milk \$3.00

ALMOND COOKIES

Made In-House \$1.50

DATE & WALNUT WONTONS

*A Hint of Orange, Crispy Fried with
Powdered Sugar \$2.50*

LYCEE & ORANGES

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