

Asian Nights
Appetizers

Romaine lettuce cups filled with ground ginger chicken.

*Sesame crackling shrimp, drizzled with an orange,
Ginger sesame honey garlic soy sauce*

*Vegetable spring roll, served with a mustard
Sweet and sour sauce*

Vegetable or Chicken Dumplings in mint cilantro and sesame sauce

*Sesame fried won ton with a mustard and
Sweet and sour sauce*

*Ahi Tuna Tartar
With avocado and wasabi sauce served on crispy wonton*

Fresh Hand Rolled Sushi with Smoked Salmon

Fresh Ahi Tuna Sashimi with Wasabi, Soy Sauce, & Pickled Ginger

Wild mushrooms with white vermouth sauce in mini puff pastries

Baby shrimp with basil in creamy brandy sauce in mini puff pastries

Asian style crab cakes with spicy mayonnaise

Beef or Chicken Sates with peanut sauce and spicy BBQ sauce

Chinese Pot stickers:

*Chicken or Vegetable in orange, ginger, and Grand Marnier
Sweet and Sour Chicken Bites*

Mini Mandarin pancakes with Mu Shoo Chicken

Fried Rice served in Mini Bowls

Salads:

*Chinese style, three cabbages and chicken salad,
Tossed with orange ginger soy sauce*

*Shrimp and clear noodle salad tossed
With a mandarin peanut sauce with green onion.*

*Crisp Romaine with pea pods,
Water chestnuts, mandarin oranges in a
Rice vinegar dressing*

Entrée

*Kung Pao chicken, tossed with bell peppers,
Roasted peanuts and dry red peppers.*

*Orange Peel Chicken, boneless breast of chicken,
Simmered in a tangerine sauce*

*Teriyaki Boneless Chicken or Salmon,
Simmered in a ginger, garlic teriyaki sauce*

*Chinese Style Filet of Beef
Simmered in a black bean brown sauce with Brandy*

Rice and Vegetables

Shrimp and scallop fried rice

Vegetable fried rice

Pineapple and shrimp fried rice

Steamed rice

Chinese Style mixed Vegetable

Sauté Chinese green beans with hoisin sauce

Szechuan Eggplant