

Family Style Entree Menu 1 \$550 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 90" white table linens and napkins, on-site staff to provide food service, one hour passed hors d'oeuvres, tabletop set up and clean up. Menu modification is welcome; please discuss this with our event coordinator.

Butler-Passed Hors d'oeuvres

Tuna Tartar on Fried Cracker

Teriyaki Chicken Skewer

Roasted Pork with Steamed Bun

Served Family Style Entrées

Crab Meat Asparagus Soup

Crispy Skin Chicken

Sauteed Live Lobster with Caramelized Garlic Sauce

Yang Chou Fried Rice in Lotus Leaf

Shrimp with Assorted Mushroom and Seasonal Vegetables

Steamed Rex Sole with Ginger Scallion

Dessert

Cassava Bar

20% taxable service charge and 9% sales tax apply.

Family Style Entree Menu 2 \$600 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 90" white table linens and napkins, on-site staff to provide food service, one hour passed hors d'oeuvres, tabletop set up and clean up. Menu modification is welcome; please discuss this with our event coordinator.

Butler-Passed Hors d'oeuvres

Beef Salad Cucumber Cup

Shrimp Cruller Rice Roll

Roasted Pork with Steamed Bun

Served Family Style Entrées

Cauliflower Cream Soup with Shrimp Toast

Braised Cubed Pork Belly with Shaoxing Wine

Yang Chou Fried Rice in Lotus Leaf

Live Lobster with Caramelized Garlic Sauce

Braised Abalone slice with Shitake Mushroom and Baby Bok Choy

Steamed Rex Sole with Ginger Scallion

Dessert

Cassava Bar

20% taxable service charge and 9% Sales tax apply.

Family Style Entree Menu 3 \$650 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 90" white table linens and napkins, on-site staff to provide food service, one hour passed hors d'oeuvres, tabletop set up and clean up. Menu modification is welcome; please discuss this with our event coordinator.

Butler-Passed Hors d'oeuvres

Beef Salad in Cucumber Cup

Shrimp Cruller Rice Roll

Roasted Pork with Steamed Bun

Served Family Style Entrées

Candied Pecan Jumbo Prawn

Shrimp Ball Taro Soup

Braised Cubed Pork Belly with Shaoxing Wine

Dry Scallop and Crab meat Fried Rice in Lotus Leaf

Sautéed Live Lobster with Caramelized Garlic Sauce

Braised Abalone slice with Shitake Mushroom and Baby Bok Choy

Steamed Rex Sole with Ginger Scallion

Dessert

Cassava Bar

20% taxable service charge and 9% Sales tax apply.

Family Style Entree Menu 4 \$700 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 90" white table linens and napkins, on-site staff to provide food service, one hour passed hors d'oeuvres, tabletop set up and clean up. Menu modification is welcome; please discuss this with our event coordinator.

Butler-Passed Hors d'oeuvres

Cocktail Shrimp in Cucumber Cup

Shrimp Cruller Rice Roll

Roasted Pork with Steamed Bun

Served Family Style Entrées

Shrimp and Pork Lotus Root Salad

Hand Pulled Long Gang Chicken

Crab Meat Fish Maw Soup

Boneless Short Ribs in Wine Reduction Tomato Sauce

Dry Scallop and Crab meat Fried Rice in Lotus Leaf

Sautéed Live Lobster with Caramelized Garlic Sauce

Braised Abalone slice with Shitake Mushroom and Baby Bok Choy

Baked Lemongrass Salmon

Dessert

Steamed Egg Custard Baby Pig Bun

20% taxable service charge and 9% Sales tax apply.

Family Style Entree Menu 5 \$750 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 90" white table linens and napkins, on-site staff to provide food service, one hour passed hors d'oeuvres, tabletop set up and clean up. Menu modification is welcome; please discuss this with our event coordinator.

Butler-Passed Hors d'oeuvres

Cocktail Shrimp in Cucumber Cup
Shrimp Cruller Rice Roll
Baked Salmon Stuffed with Spinach

Served Family Style Entrées

Shrimp and Pork Lotus Root Salad
Shrimp Ball Stuffed with Cubed Filet Mignon
Abalone Julienne Fish Maw Soup
Boneless Short Ribs in Wine Reduction Tomato Sauce
Dry Scallop and Crab meat Fried Rice in Lotus Leaf
Sautéed Live Lobster with Tamarind Sauce
Jumbo Scallop with Shitake Mushroom and Gai Lan
Baked Honey Miso Sea Bass

Dessert

Steamed Egg Custard Baby Pig Bun

20% taxable service charge and 9% Sales tax apply.

Family Style Entree Menu 6 \$800 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 90" white table linens and napkins, on-site staff to provide food service, one hour passed hors d'oeuvres, tabletop set up and clean up. Menu modification is welcome; please discuss this with our event coordinator.

Butler-Passed Hors d'oeuvres

Cocktail Shrimp in Cucumber Cup

Shrimp Cruller Rice Roll

Takoyaki Shrimp Ball

Served Family Style Entrées

Hand Pulled Chicken with Green Papaya and Cucumber Salad

Shrimp Ball Stuffed with Cubed Filet Mignon

Crab Meat Fish Maw Soup

Lemongrass Lamb Chop in Wine Reduction Sauce

Dry Scallop and Chinese Sausage Black Rice in Lotus Leaf

Sautéed Live Lobster with Tamarind Sauce

Braised Baby Abalone (10 of #8) with Shitake Mushroom and Gai Lan

Baked Honey Miso Sea Bass

Dessert

Steamed Egg Custard Baby Pig Bun

20% taxable service charge and 9% Sales tax apply.

Beverages Packages

unlimited refill up to 4 hours of service

Non Alcohol Beverage 5.00 per guest

Soft drinks, juices, bottle water, lemonade, coffee and tea.

Self-serve station, includes disposable cup, stirrer, ice, creamer and sugar pack and napkin

Boba Milk Tea Beverage 4.00 per guest

(Add to Alcohol and /or Non Alcohol Beverage for \$2 addition)

Self-serve station, includes tapioca pearl, tea, creamer disposable cup, boba straw, ice and napkin

Wine and Beer 10.00 per guest

Includes bar station with service staffs, wine glassware, Salmon Creek wine and premium beers

Cocktail 12.00 per guest

We customize your cocktail of up to five choice.

includes bar station with bartenders, disposable barware, ice, well spirits, liqueurs, cocktail juice and mixers

Wine, Beer and Cocktail 15.00 per guest

includes Cocktail, Wine and Beer package

Alcohol and non alcohol beverage 17.50 per guest

Included Wine, Beer and Cocktail package + Non Alcohol Beverage package

Additional Service and Charges

Champagne Toast 1.50 per guest *Champagne flutes with half-filled on each dinner table for toasting*

Dinner table wine and glass 2.50 per guest *Addition to any alcohol beverage package purchase,*

included wine glassware, Salmon Creek red and white wine on each table

Ginger Cafe reserves the right to refuse service of alcoholic beverages whenever any of our staff reasonably believes that it would not be prudent to serve or further serve alcoholic beverages.

20% taxable service charge and 9% Sales tax apply.