

Drop Off Party Tray Menu

	Half Size Pan	Full Size Pan	
Appetizer			
Pot Sticker	(30 pcs) 38	(60 pcs) 70	
Egg Roll	(30 pcs) 48	(60 pcs) 85	
Sesame Ball	(60 pcs) 42	(120 pcs) 74	
Crab Puff	(40 pcs) 52	(80 pcs) 95	
Steamed Charsiu Pork Bun	(20 pcs) 30	(40 pcs) 58	
Siu Mai	(30 pcs) 42	(60 pcs) 80	
Steamed Dim Sum Platter	(36 pcs) 58		
includes six dumplings each of bok choy, lobster, Siu Mai, vegetable, Sea Bass and Pandan Mochi			
Salad			
Chicken Salad	40	75	
	Shallow Pan	Half Size Pan	Full Size Pan
Vegetable	(3~4 persons)	(6~7 persons)	(12~14 persons)
Crispy Tofu in Mandarin Sauce	35	65	120
Eggplant Tofu	35	65	120
Sautéed Vegetable de Asia	35	65	120
Curry Tofu	38	70	130
Seafood			
Shrimp with Veggie	45	80	150
Candied Pecan Prawn	45	80	150
Caramelized Garlic Prawn	45	80	150
Baked Lemongrass Salmon Whole Fish Filet		(6.5~7lb filet)	180
Lobster with Garlic and Jalapeno (1.5~1.75 lb ea)	(3 ea)	95	(6 ea) 185
Lobster Ginger Scallion with Noodles(1.5~1.75 lb ea)	(3 ea)	100	(6 ea) 195
Chicken			
Orange Chicken	38	70	130
Chili Chicken	38	70	130
Curry Chicken	38	70	130
Kung Pao Chicken	38	70	130
Chicken with String Bean	38	70	130
Chardonnay Reduction Chicken	45	80	150
Crispy Skin Chicken		(3 whole) 55	(6 whole) 105
Meat			
Sweet & Sour Pork	38	70	130
Mongolian Beef	40	75	140
Potato Beef	40	75	140
Beef Broccoli	40	75	140
Pepper Beef	40	75	140
Shaking Beef	60	110	200
Braised Boneless Short Rib in Wine Reduction Sauce	60	110	200
Rice/Noodle			
Steamed Rice	15	25	45
Veggie, Chicken, Pork, or Beef Chowmein	30	50	90
Veggie, Chicken, Pork, or Beef Fried-Rice	30	50	90
Vegetarian Roasted Garlic Fried Rice	35	55	100
Singapore Noodle			100

Corporate and special event cook on-site menu

Minimum purchase requirement \$6,000 or more per event, reservation available within 60 days from event day.

Menu A \$5500 serve up to 300 guests

Include foods, chafing dishes, serving spoon, disposable fork, spoon, paper plate and napkins, kitchen staffs and an on-site staffs to provide a buffet line food service for up to 1.5 hours. cooking equipment and buffet line setup and breakdown. Menu modification is welcome; please discuss this with our restaurant manager.

Appetizer:

200 pcs Siu Mai
200 pcs Steamed Pork Bun
200 pcs Vegetable Egg Roll (Veg)

Entree:

2 full tray Smashed Pickle Cucumber Salad (Veg)
3 full tray Sauteed Vegetable de Asia (Veg)
3 full tray Sweet and Sour Pork
3 full tray Crispy Skin Chicken
3 full tray Baked Red Bean Chicken Tomato Sauce
3 full tray Potato Beef
3 full tray Baked Lemongrass Salmon Filet
4 full tray Garlic Fried Rice (Veg)
3 full tray Vegetable Singapore Noodles (Veg)

Dessert:

200 pcs Taro Mochi Dumpling (Veg)

15% taxable service charge and Sunnyvale city sales tax apply

Corporate and special event cook on-site menu

Minimum purchase requirement \$6,000 or more per event, reservation available within 60 days from event day.

Menu B \$6500 serve up to 300 guests

Include foods, chafing dishes, serving spoon, disposable fork, spoon, paper plate and napkins, kitchen staffs and an on-site staffs to provide a buffet line food service for up to 1.5 hours. cooking equipment and buffet line setup and breakdown. Menu modification is welcome; please discuss this with our restaurant manager.

Appetizer:

200 pcs Siu Mai
200 pcs Steamed Pork Bun
200 pcs Vegetable Egg Roll (Veg)

Entree:

2 full tray Thai Papaya Salad (Veg)
3 full tray Sauteed Vegetable de Asia (Veg)
3 full tray Crispy Skin Chicken
3 full tray Chardonnay Reduction Chicken with Mushroom
3 full tray Boness Short Rib in Wine Sauce
3 full tray Baked Lemongrass Salmon Whole Fish Filet
3 full tray Lobster Ginger Scallion with Noodles
4 full tray Garlic Fried Rice (Veg)
3 full tray Vegetable Singapore Noodles (Veg)

Dessert:

200 pcs Taro Mochi Dumpling (Veg)

Corporate and special event cook on-site menu

Minimum purchase requirement \$6,000 or more per event, reservation available within 60 days from event day.

Menu C \$6800 serve up to 400 guests

Include foods, chafing dishes, serving spoon, disposable fork, spoon, paper plate and napkins, kitchen staffs and an on-site staffs to provide a buffet line food service for up to 1.5 hours. cooking equipment and buffet line setup and breakdown. Menu modification is welcome; please discuss this with our restaurant manager.

Appetizer:

275 pcs Siu Mai

275 pcs Steamed Pork Bun

300 pcs Vegetable Egg Roll (Veg)

Entree:

3 full tray Smashed Pickle Cucumber Salad (Veg)

4 full tray Sauteed Vegetable de Asia (Veg)

4 full tray Orange Chicken

4 full tray Crispy Skin Chicken

4 full tray Baked Red Bean Chicken Tomato Sauce

4 full tray Potato Beef

4 full tray Baked Lemongrass Salmon Fish Filet

5 full tray Garlic Fried Rice (Veg)

4 full tray Vegetable Singapore Noodles (Veg)

1 full tray Steamed Rice (Veg)

Dessert:

275 pcs Taro Mochi Dumpling (Veg)

15% taxable service charge and Sunnyvale city sales tax apply

Corporate and special event cook on-site menu

Minimum purchase requirement \$6,000 or more per event, reservation available within 60 days from event day.

Menu D \$8000 serve up to 500 guests

Include foods, chafing dishes, serving spoon, disposable fork, spoon, paper plate and napkins, kitchen staffs and an on-site staffs to provide a buffet line food service for up to 2 hours. cooking equipment and buffet line setup and breakdown. Menu modification is welcome; please discuss this with our restaurant manager.

Appetizer:

350 pcs Siu Mai

350 pcs Steamed Pork Bun

400 pcs Vegetable Egg Roll (Veg)

Entree:

4 full tray Smashed Pickle Cucumber Salad (Veg)

5 full tray Sauteed Vegetable de Asia (Veg)

5 full tray Orange Chicken

5 full tray Crispy Skin Chicken

5 full tray Red Bean with Chicken in Tomato Sauce

5 full tray Potato Beef

5 full tray Baked Lemongrass Salmon Fish Filet

6 full tray Garlic Fried Rice (Veg)

5 full tray Vegetable Singapore Noodles (Veg)

2 full tray Steamed Rice (Veg)

Dessert:

350 pcs Taro Mochi Dumpling (Veg)

15% taxable service charge and Sunnyvale city sales tax apply

Corporate and special event serve on-site menu

Minimum purchase requirement \$6,000 or more per event, reservation available within 60 days from event day.
service up to 2 hours per event

Beverage Menu

Tea and Coffee \$4 per guest

Self-serve station, includes tapioca pearl, Taiwanese milk tea, Thai iced tea, Vietnamese iced Coffee, Jasmine hot tea and lemon wedge ice water, disposable cup, boba straw, creamer, sugar pack and napkin

15% taxable service charge and Sunnyvale city sales tax apply

Corporate and special event cook on-site menu

(Minimum purchase requirement \$6,000 or more per event, reservation available within 60 days from the date of order.) Include foods, chafing dishes, serving spoon, disposable fork, spoon, paper plate and napkins, kitchen staffs and an on-site staffs to provide a buffet line food service for up to 1.5 hours. cooking equipment and buffet line setup and breakdown. Menu modification is welcome; please discuss this with our restaurant manager.





















