

Family Style Entree Menu 1 \$650 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 85"x85" square white table linens and napkins, on-site staffs 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

Teriyaki Chicken Skewer

Served Family Style Entrées

Cauliflower Cream Soup with Shrimp Toast

Five Spice Crispy Skin Chicken

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 2 \$700 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 85"x85" square white table linens and napkins, on-site staffs 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

Teriyaki Chicken Skewer

Served Family Style Entrées

Candied Pecan Jumbo Prawn

Cauliflower Cream Soup with Shrimp Toast

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

Steamed Egg Custard Baby Pig Bun

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

Family Style Entree Menu 3 \$750 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 85"x85" square white table linens and napkins, on-site staffs 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

Fried Yellow Croaker (2) with Mandarin Sauce

Dessert

Steamed Egg Custard Baby Pig Bun

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

Family Style Entree Menu 4 \$800 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 85"x85" square white table linens and napkins, on-site staffs 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

Roasted Pork with Steamed Bun

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 5 \$850 per table of 10 guests (Table of 10 persons increment)

Dinning Packages include foods, table ware, 85"x85" square white table linens and napkins, on-site staffs 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

Peking Duck Steamed Bun

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.

Family Style Entree Menu Supreme \$1100 per table of 10 guests

(Table of 10 persons increment)

Dinning Packages include foods, table ware, 85"x85" square white table linens and napkins, on-site staffs 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

Chaoyhou Crab Cake

Shrimp Cruller Rice Roll

Peking Duck Steamed Bun

Served Family Style Entrées

Sturgeon Caviar with Bacon Jumbo Sea Scallop

Shrimp Ball Stuffed with Cubed Filet Mignon

Bird's Nest Crab Meat Pumpkin Soup

Lemongrass Lamb Chop in Wine Reduction Sauce

Dry Scallop and Chinese Sausage Black Rice in Lotus Leaf

Sautéed Live Lobster with Garlic Jalapeno

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

Baked Honey Miso Sea Bass

Dessert

Mango Jelly with Red Bean Blue Berry and Tapioca

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

Beverages Packages

unlimited drinks and up to 4 hours of service

Non Alcohol Beverage 5.00 per guest

Soft drinks, ice tea, fruit flavored water, lemonade, hot coffee and tea.

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

Add on to Alcohol and/or Non Alcohol Beverage 2.50 each item per guest

Boba Milk Tea: Self-serve station, includes tapioca pearl, Assam tea, Peach syrup, passion fruit syrup, simple syrup, half and half, disposable cup, boba straw, ice and napkin

Three Color Dessert: Self-serve station, includes green and clear color jelly, red bean, mung bean, tapioca pearl, coconut milk, simple syrup, disposable cup, boba straw, ice and napkin

Additional to Alcohol Beverage Package Purchase

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

Dinner table wine and glass 2.50 per guest included wine glassware, Salmon Creek red and white wine on each table (if venue permitted)

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.