

## Family Style Entree Menu 1 \$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*

*Shrimp Cruller Rice Roll*

*Pork Belly Steamed Bun*

### Served Family Style Entrées

*Candied Pecan Jumbo Prawn*

*Cauliflower Cream Soup with Shrimp Toast*

*A1 Cubed Filet Mignon with Snow Peas and Mushroom*

*Charmin Pork Tomato Fried Rice in Lotus Leaf*

*Sautéed Live Lobster with Caramelized Garlic Sauce*

*Braised Jumbo Scallop with Shitake Mushroom and Bokchoy*

*Fried Yellow Croaker (Two) with Mandarin Sauce*

### Dessert

*Steamed Egg Custard Baby Pig Bun*

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

## Family Style Entree Menu 2 \$900 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*

*Chao Zhou Crab Cake*

*Baked Salmon Stuffed with Spinach*

### Served Family Style Entrées

*Shrimp and Pork Lotus Root Salad*

*Shrimp Ball Stuffed with Cubed Filet Mignon*

*Crab Meat Fish Maw Soup*

*Lemongrass Lamb Chop in Wine Reduction Sauce*

*Dry Scallop and Crab meat Fried Rice in Lotus Leaf*

*Sautéed Live Lobster with Caramelized Garlic Sauce*

*Baby Abalone with Shitake Mushroom and Bokchoy*

*Baked Honey Miso Sea Bass*

### Dessert

*Baby Pig Custard Bun with Baked Tapioca*

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

## Individual Plated Entree Menu 3 \$100 per person

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

*Chao Zhou Crab Cake*

*Shrimp Cruller Rice Roll*

*Baked Salmon Stuffed with Spinach*

### Individual Plated Entrées

*Sturgeon Caviar Jumbo Scallop Cucumber Salad*

*Red Wine Reduction Short Rib with Garlic Noodles*

*Baked Honey Miso Sea Bass with Shitake Mushroom and Gailan*

### Dessert

*Cassava Bar with Baked Custard Tapioca*

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

## Beverages Packages

unlimited drinks and up to 4 hours of service

### Non Alcohol Beverage 6.00 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 12.00 per guest

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

### Cocktail 15.00 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 18.00 per guest

*includes Cocktail, Wine and Beer package*

### Alcohol and non alcohol beverage 20 per guest

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

### Add on to Alcohol and/or Non Alcohol Beverage 3.50 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 \$2 per guest Champagne flutes half-filled on each dinner table for toasting*

*Dinner table wine and glass \$5 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.*