

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

Minced Beef Salad in Cucumber Cup

Chaohou Crab Cake

Pork Belly Steamed Sandwich Bao

Served Family Style Entrées

Candied Pecan Jumbo Prawn

Cauliflower Cream Soup with Shrimp Toast

Braised Short Rib with Wine Reduction Sauce

Charmin Pork Tomato Fried Rice in Lotus Leaf

Sautéed Live Lobster with Caramelized Garlic Sauce

Braised Jumbo Scallop with Garlic Pea Sprout

Fried Yellow Croaker (Two) with Mandarin Sauce

Dessert

Steamed Egg Custard Baby Pig Bun

20% taxable service charge and Sunnyvale 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 Lettuce Cup

Chao Zhou Crab Cake

Baked Salmon Stuffed with Spinach

Served Family Style Entrées

Pork Belly Cucumber 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

Buttered Baby Abalone with Garlic Pea Sprout

Baked Honey Miso Sea Bass

Dessert

Baby Pig Custard Bun with Baked Tapioca

20% taxable service charge and Sunnyvale Sales tax apply.

Family Style Entree Menu 3 \$1000 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 Lettuce Cup

Shrimp Cruller Rice Roll

Peiking Duck Steamed Sandwich Bao

Served Family Style Entrées

Shrimp and Pork Lotus Root Salad

Baked Jumbo Scallop with Fried Potato Ring

Squid Ink Dumpling Kabocha Squash Soup with Popcorn

Shaoxing Wine Braised Pork Belly with Bokchoy

Dried Shrimp and Chinese Sausage Black Rice in Lotus Leaf

Sautéed Live Lobster with Tamarind Sauce

Buttered Baby Abalone with Garlic Pea Sprout

Baked Honey Miso Sea Bass

Dessert

Baby Pig Custard Bun with Baked Tapioca

20% taxable service charge and Sunnyvale Sales tax apply.

Individual Plated Entree Menu 4 \$120 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

Cocktail Shrimp in Lettuce Cup

Chao Zhou Crab Cake

Peking Duck Steamed Sandwich Bao

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

Baby Pig Custard Bao with Baked Tapioca

20% taxable service charge and Sunnyvale Sales tax apply.

Individual Plated Entree Menu 5 \$180 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

Cocktail Shrimp in Lettuce Cup

Chao Zhou Crab Cake

Peking Duck Steamed Sandwich Bao

Individual Plated Entrées

Sturgeon Caviar Bird Nest Soup

Baby Abalone and Baked Honey Miso Sea Bass with Oyster Mushroom and Gailan

Maine Lobster with Mashed Potatoes and Brussels Sprout

Dessert

Baby Pig Custard Bao with Baked Tapioca

20% taxable service charge and Sunnyvale 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 20.00 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 Sunnyvale Sales tax apply.