

## Family Style Entree Menu 1 \$950 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 on Cabbage leaf*

*Chaoshou Shrimp Cake*

*Pork Belly Steamed Sandwich Bao*

### Served Family Style Entrées

*Shrimp and Pork Lotus Root Salad*

*Crab Meat Fish Maw Soup*

*Braised Short Rib with Wine Reduction Sauce*

*Char sui 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 \$1050 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 on Cabbage Leaf*

*Chao Zhou Shrimp Cake*

*Baked Salmon Stuffed with Spinach*

### Served Family Style Entrées

*Pork Belly Cucumber Roll Salad*

*Candied Pecan Jumbo Prawn*

*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 \$1150 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

*Tuna Poke on Fried Cracker*

*Shrimp Cruller Rice Roll*

*Peking Duck Steamed Sandwich Bao*

### Served Family Style Entrées

*Hand Pulled Chicken Cucumber Papaya Salad*

*Baked Jumbo Scallop with Egg Tofu*

*Shrimp Ball Stuffed filet Mignon*

*Three Treasures Cauliflower Chowder*

*Shaoxing Wine Braised Pork Belly with Bokchoy*

*Dried scallop and Chinese Sausage Black Rice in Lotus Leaf*

*Sautéed Live Lobster with Caramelized Garlic Sauce*

*Baby Abalone with Garlic Pea Sprout*

*Baked Honey Miso Sea Bass*

### Dessert

*Baby Pig Custard Bun with Baked Tapioca*

*20% taxable service charge and 9.13% Sales tax apply.*

## Family Style Entree Menu 4 \$1550 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

*Tuna Poke on Fried Cracker*

*Shrimp Cruller Rice Roll*

*Peking Duck Steamed Sandwich Bao*

### Served Family Style Entrées

*Hand Pulled Chicken Cucumber Papaya Salad*

*Sturgeon Caviar with Baked Jumbo Scallop and Egg Tofu*

*Shrimp Ball Stuffed Filet Mignon*

*Three Treasures Cauliflower Chowder*

*Pan Seared Japanese A5 Wagyu Striploin with Salt and Pepper*

*Dried scallop and Chinese Sausage Black 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.*

## Beverages Packages

unlimited drinks and up to 4 hours of service

### Non Alcohol Beverage 8.00 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 15.00 per guest

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

### Cocktail 18.00 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 20.00 per guest

*includes Cocktail, Wine and Beer package*

### Alcohol and non alcohol beverage 25.00 per guest

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

### Add on to Non Alcohol Beverage 5.00 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*

### Add on to Alcohol Beverage Package

*Champagne Toast \$2.5 per guest Champagne flutes half-filled on each dinner table for toasting*  
*Dinner table wine and glass \$8 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.*