

# SAMPLE PARTY MENU

### \$56 per guest

## **APPETIZERS & SALAD**

peasant's chicken

marinated in curry & coconut cream, seared over a flame & served with spicy peanut sauce

### asparagus crispy roll

fresh asparagus & bacon dusted with parmesan cheese, wrapped in rice paper with citrus dipping sauce

### shrimp roll

shrimp & celery wrapped with bacon, rewrapped with spring roll skin, deep fried to crispy perfection & served with our exclusive sweet & sour sauce

### asparagus salad

organic greens tossed with olive-lime juice, basil, thai peanut dressing, shaved parmesan

# **ENTREES**

### cilantro lime tilapia

tempura batter tilapia fillet served with a delicious cilantro & lemon butter

### asparagus tofu delight

stir-fried tofu with baby corn, mushrooms, carrots, peapods, cabbage served in a thai chili paste

### garlic shrimp

sautéed shrimp & fresh mushrooms with garlic & brandy on a bed of fresh, stir-fried baby bok choy

### beef stew/bò kho

vietnamese beef stew with sweet potato, carrot  $\mathfrak{C}$  onion cooked in a rich, five spice broth laced with 100 year-old grand marnier

### DESSERTS

raspberry sorbet vanilla crème brulée flourless chocolate cake apple crisp with vanilla ice cream hot tea or coffee