

asparagus

SAMPLE PARTY MENU

\$78 per guest

APPETIZERS & SALAD

avocado crispy roll

avocado, red onion, tomato, & cilantro wrapped in rice paper with sweet & sour sauce

asparagus crispy roll

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

vietnamese spring roll

shrimp, chicken, rice vermicelli, lettuce, bean sprouts, carrot & mint in rice paper with peanut plum sauce

asparagus salad

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

ENTREES

spicy baked salmon

baked salmon in a thai spicy marinated sauce, garnished with steamed fresh greenery

emerald chicken

grilled chicken with mushrooms, on a fresh bed of fresh spinach & topped with a spicy peanut sauce

drunken noodles with chicken or tofu

stir-fried flat rice noodles, carrots, bean sprouts, peapods, basil, bamboo, eggs & flavored with a touch of exotic wine

asparagus beef lover

beef tenderloin marinated in our exclusive steak sauce, asparagus, premium japanese soy sauce & stir-fried thai basil mixed vegetables

DESSERTS

vanilla crème brûlée

flourless chocolate cake

apple crisp with vanilla ice cream

2 glasses per guest

DINNER WINES

st. chris. piesporter riesling

folonari pinot grigio

veramonte sauvignon blanc

rancho zabaco dancing bull zinfandel

kendall jackson vintner's reserve chardonnay

black opal shiraz v2006

hidden jewel pinot noir v2006

la noble merlot v2005

jacob's creek cabernet sauvignon