



ASIAN INSPIRED WEDDING

PASSED HORS D'OEUVRES

BEEF SATAY WITH SPICY THAI PEANUT

TERIYAKI CHICKEN SKEWERS WITH PINEAPPLE-TERIYAKI DIP

ORANGE-HOISIN SEA SCALLOPS SERVED IN CRISPY WONTON CUPS

SEARED TUNA ON A SESAME TARTLET WITH WASABI AIOLI

GRILLED THAI SHRIMP SERVED WITH WASABI-SOY DIP

STATIONARY HORS D'OEUVRES

ASIAN VEGETABLE CRUDITÉS

SNOW PEAS, BABY CARROTS, JICAMA, DAIKON, SNOW PEAS, RED BELL PEPPERS AND BROCCOLI FLORETS. SERVED WITH JAPANESE MISO DIP

ASIAN STATION

BASIL SHRIMP ROLLS, THAI DUCK ROLLS, AND MANGO SUMMER ROLLS. SERVED WITH SPICY THAI PEANUT AND SWEET CHILI DIPS.

DIM SUM STATION

SHU MAI, PORK POTSTICKERS, CRISPY EGGROLLS, STEAMED BUNS, BRAISED CHICKEN WINGS, BBQ SPARERIBS, PICKLED CABBAGE SLAW AND SHRIMP TOASTS. SERVED WITH SCALLION-SOY AND APRICOT-CHILI DIPS.

ENTRÉES

SZECHUAN PEPPERED LAMB CHOPS ON A BED OF MIZUNA WITH JASMINE RICE

ACCOMPANIED BY AN ORANGE-HOISIN SAUCE

SAUTÉED ASIAN VEGETABLES

SALAD COURSE

MIXED BABY GREENS WITH DAIKON, SPICY WASABI PEAS TOSSED WITH RICE WINE VINAIGRETTE

DESSERTS

WEDDING CAKE

BITTERSWEET CHOCOLATE CAKE WITH GREEN TEA MOUSSE FILLING AND CHOCOLATE GANACHE.
SERVED WITH GREEN TEA ICE CREAM AND FRESH BERRIES.

SUMATRAN REGULAR COFFEE, SUMATRA DECAF COFFEE, AND ASSORTED ASIAN TEAS.

BEVERAGES

JAPANESE PLUM WINE, ASIAN PEAR WINE, AND SAKE. ASSORTED INTERNATIONAL & DOMESTIC BEER TO
INCLUDE SAM ADAM'S SEASONAL, SAPPORO, KIRIN, AND SUNTORY

ASSORTED REGULAR AND DIET SODAS. POLAND SPRING NATURAL AND SPARKLING BOTTLED WATER.