

**Stationary Hors D'Oeuvres**

*(Choose Three)*

Vegetable Crudite with Red Miso Tahini and Coconut Ranch

Root Vegetable Spring Rolls with Duck Sauce and Spicy Mustard

Calamari with Ponzu and Chervil

Seared Albacore served with Citrus Slaw and Wonton Crisp

Cucumber Cups with Spicy Salmon and Dill (add \$1.00 per person)

Shrimp and Eel Sausage with Fish Sauce and Radish Sprout

Spicy Tamarind Chicken Skewers with Scallion Yogurt

Rice Noodle Stuffed Chicken Wings with Sweet and Sour Sauce

**Salads**

*(Choose One)*

Arugula with Feta, Julianne Onions and Pear Vinaigrette

Mixed Greens with Tomato, Cucumber, Croutons and Balsamic Vinaigrette

Kimchee with Toasted Sesame

Cucumber Salad with Tomato, Bok Choy, Rice Wine Vinegar, and Sesame Oil

Baby Mixed Greens with Carrot, Ginger, Onion, and Tamari Dressing

**Main Dishes**

*(Choose Two)*

Donabe Braised Beef with Carrot, Tomato, Lemongrass and Finished with Shiso

Orange Honey Tamari Marinated Chicken with Fresh Ginger and Scallion

Chicken Stir Fry with Broccoli, Carrots, Bean Sprouts, Onion, Peppers, Mushrooms, and Scallion

Habanero Glazed Pacific Fish

Pan Seared Sea Bass with Sesame Oil and Ginger

Sesame Crusted Tilapia with Lemon Butter Sauce

Roasted Honey Tamari Salmon with Shallot and Garlic (add \$2.00 per person)

Crispy Salmon with Fennel Carrot Onion Stir Fry (add \$2.00 per person)

White Shrimp and Pacific Scallop with Mushrooms and Asparagus on Ginger Soba

Coconut Curry with Bamboo Shoot, Carrot, Ginger, Asparagus, Red Peppers, and Peas

**Main Dishes**

*(Choose Two)*

Roasted Duck in Red Curry with Potatoes and Ginger

Market Vegetable Pad Thai

Grilled Japanese Eggplant with Onion, Tomato, Garlic, and Scallion

**Sides**

*(Choose Two)*

Smashed Potatoes

Roasted Potatoes

Truffle Potato Puree

Traditional Fried Rice

Brown Rice

Coconut Rice

Wild Mushroom Quinoa

Grilled Summer Squash

Julienne Squash and Carrots

Glazed Carrot

Cauliflower Celery Root Puree

Sauteed Spinach with Garlic and Shallot

Stir Fried Market Vegetables with Tamari

Roasted Broccoli with Oyster Sauce

Miso Soup