

## Wild Ginger Reception and Catering Menu

### Tray Passed Hors d'oeuvres

#### **Tofu Carrot Rounds \$3.00**

Shredded carrot and tofu infused with the flavors of garlic and ginger served with a sweet and spicy garlic chili sauce

#### **Mini Vegetarian Popiah Rolls \$3.00**

Fresh Singapore spring rolls with tofu, curried green beans and date sauce

#### **Chicken Potstickers \$3.00**

Traditional potstickers served with a soy/black vinegar dipping sauce (vegetarian preparation available)

#### **Mini Buddha Salad Roll \$3.00**

Fresh rice paper rolled with cilantro, basil, jicama, sprouts and rice noodles served with a pineapple dipping sauce

#### **Cha Siu Sol \$3.00**

A dim sum specialty, barbecue pork and onions, baked in a light and flaky puff pastry

#### **Eggplant on Toast \$3.50**

Eggplant cooked with garlic, chili, and fish sauce served over toast and topped with coriander

#### **Sesame Flank Steak \$3.00**

Marinated in soy, fish sauce, garlic, sesame oil & ginger, seared rare, thinly sliced and finished with a sprinkling of sesame seeds

#### **Stuffed Chilies \$3.50 (seasonal)**

Small jalapeno chilies filled with crab, shrimp and pork, steamed and topped with green curry sauce, served in Chinese spoons

#### **Shrimp Toast \$3.50**

Finely minced prawns mixed with ginger, spread on baguette toast points, coated with panko and wok fried

#### **Mini Vietnamese Spring Roll \$3.50**

Crunchy spring rolls filled with pork, shrimp and vegetables, served with a spicy fish sauce (vegetarian preparation also available)

#### **Imperial Tuna \$3.50**

Fresh sashimi grade ahi is seared rare, then layered with pickled ginger, sweet potato, daikon and horseradish crème fraiche, served on a crispy shrimp chip

#### **Chicken Chieu Salad \$3.50**

A refreshing salad of finely chopped carrot, red and white cabbage, basil, peanuts and red onion, served in a wok fried egg top hat

#### **Smoked Salmon Canapés \$3.50**

Smoked salmon layered with crème fraiche, wasabi and daikon, served on a house made shrimp chip

#### **Monk Fish with Tamarind Sauce \$3.50 (seasonal)**

This delicate fish is skewered, grilled over an open fire and basted with tamarind sauce, served in Chinese spoons

#### **Mini Wild Ginger Crab Cakes \$4.00**

Dungeness crab with shallots, garlic and white pepper, pan-fried to a golden brown and served with a dill-infused dipping sauce

#### **\*Black Pepper Scallops \$4.00**

A Hong Kong specialty, hand selected large scallops are quickly seared in the wok and coated with soy and black pepper

#### **\*Recommended cooked on site**

This is a specialty menu for large events, some of these items may not be available for smaller groups

**\*Panko Prawns \$4.00**

Fresh, Hawaiian prawns are butterflied, breaded in panko, deep fried and served with sweet and sour dipping sauce

**Wild Ginger Ahi Bruschetta \$4.00**

Sashimi style ahi tuna combined with a variety of peppers, fish sauce, sesame oil and sesame seeds, served on baguette toast points with fresh ginger

**\*Corn Fritters with Braised Duck \$4.00**

Fresh corn is mashed then battered, fried and topped with duck breast braised in soy, star anise, cinnamon and clove

**Siam Lettuce Roll \$4.50**

Grilled Seabass with roasted peanuts, Thai basil, lime juice, chili and tamarind, served wrapped in green leaf lettuce and thin rice paper

**Coconut Lychee Lobster \$5.00**

Fresh Maine Lobster is skewered, grilled over an open fire and basted with coconut lychee sauce, served in Chinese spoons

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**Passed Mini Boxes**

Passed from “cigarette” trays in mini to go boxes with chopsticks

**Vietnamese Papaya Salad \$5.00**

Fresh green papaya, palm sugar, bird chilies, are tossed with herbs in a lemon grass dressing

**Rainbow Noodles \$5.00**

Fresh see fon noodles are wok fried with julienne vegetables in a light soy sauce with sesame seeds

**Green Mango Salad \$5.00**

Tart green mangos are shredded and combined with shallots, cucumber, mint and finished with cat fish flakes

**Bon Bon chicken \$5.50**

A classic Southeast Asian street vendor preparation; shredded chicken, see fon rice noodles, cucumber with a fresh soy sesame sauce

**Barbecue Pork Fried Rice \$5.50**

House made barbecue pork is wok fried with rice, soy and egg. Vegetarian option available

**Green Curry Chicken \$6.00**

Free-range chicken breast is wok fried in a classic Thai curry, rich in green chili, galangal and coconut milk

**Wild Ginger Seven Flavor Beef \$6.50**


Flank steak marinated with garlic, lemon grass, ginger and chili then wok fried with hoisin, Thai basil and peanuts

**Vietnamese Crab Salad \$6.50 (seasonal)**

Dungeness crab, shrimp and chicken are served on a bed of lettuce with coriander leaves, watercress, fried shallots, garlic and ground peanuts

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## **Satay Skewers**

### **\*Zucchini Satay \$3.50**

Fresh zucchini grilled and served with an orange teriyaki dipping sauce

### **\*Shiitake Mushroom Satay \$3.50**

Fresh shiitake mushrooms are grilled and served with an orange-teriyaki dipping sauce

### **Tofu Satay \$4.00**

Flavored hard tofu marinated with dried chilies, hoisin, garlic and soy, served with a sweet and spicy garlic chili sauce

### **Bangkok Boar Satay \$4.50**

Kurobuta pork grilled and brushed with golden raisin plum sauce

### **Lemongrass Chicken Satay \$4.50**

Tender chicken in a sweet lemon grass marinade, threaded on skewers and grilled to perfection

### **Peasant's Satay \$4.50**

Marinated in curry and coconut cream, skewered and seared over a flame, served with a Thai style peanut sauce

### **Young Mountain Lamb Satay \$5.00**

Succulent lamb marinated in garlic, black pepper and Indonesian soy sauce, served with a traditional peanut sauce

### **Vietnamese Hawker Beef Satay \$5.00**

Flank steak marinated in lemongrass yellow curry paste with ground peanut and lime leaf.

### **Saigon Scallop Satay \$6.00**

Lightly grilled sea scallops, served with a soy and black vinegar dipping sauce

### **Nam's Prawn Satay \$6.00**

Black Tiger prawns marinated and grilled, served with a Turmeric chili dipping sauce

### **Singing Fish Satay Market Price**

Fresh seasonal fish, skewered grilled and served with a nuk mon dipping sauce

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**Platters and Cocktail Food Stations**

**Taro Chips \$3.00**

Thin sliced tarot root, wok fried with a pinch of salt

**Asian Spiced Nuts \$3.00**

Roasted cashews, peanuts and almonds spiced with salt, sugar and cayenne pepper

**Vegetable Crudités \$3.00**

A fresh selection of cucumber, green and red peppers, broccoli and celery served with a peanut based dipping sauce

**Dim Sum \$3.50 per dumpling**

Traditional dumplings presented in large bamboo steamer baskets with a soy vinegar dipping sauce  
Har gow (shrimp) - Shui mei (pork and shrimp) - Vegetarian (mushroom and onion)

**\*Salt and Pepper Squid \$3.50**

Lightly dusted with cornstarch, and seared in hot oil with salt and pepper, served with a spicy fish sauce

**Wild Ginger Fragrant Duck \$4.00 per bun**

Succulent duck spiced with cinnamon and star anise and served in steamed bao buns with cilantro, Sichuan peppercorn salt and plum sauce

**Asian Barbecued Pork \$4.00**

Pork loin roasted in Asian barbecue sauce, sliced and served with hot mustard

**\*Saigon Sliders \$4.50**

Hand ground scallion stuffed beef patties grilled and served on brioche buns with caramelized onions and hoisin mayonnaise

**Artisan Cheese Board \$8.00**

Selected cheeses, seasonal fruit and house made bread and parchment crackers (20 person minimum order)

**\*Moroccan Lamp Chops \$8.50**

Marinated with Hennessy Cognac, and Szechwan peppercorns, then grilled and finished with a hoisin sauce

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