



Formal Chinese Dinner Gala

PASSED HORS D' OEUVRES

Wonton Crisp with Stir-Fried Eggplant Salad

Shrimp & Scallion Pot Stickers

Beef Roll with Spicy Chinese Mustard and Julienne Snow Peas

Chicken, Watercress and Sweet Pepper Skewer

Sesame Phyllo Roll with Spicy Crab and Bok Choy

1ST COURSE

Poached Lobster Medallions

in a Lemon Grass Broth with Julienne Leeks and Shiitake Mushroom

2ND COURSE

Hot and Sour Soup with Baked Tofu

3RD COURSE

Roasted Soy-Ginger Glazed Poussin

4TH COURSE

Seared Sesame Pork Tenderloin with Three Chili Plum Sauce

5TH COURSE

*Grilled Ponzu Marinated Red Snapper
with Ginger Pea Sprout Salad
on Steamed Chinese Rice*

DESSERT BUFFET

*Chai Creme Caramel with Almond Phyllo Crisps
and Fresh Raspberries*

Lavender Lemon Curd Tartlets

Chocolate Dipped Fortune Cookies

Ginger Citrus Angel Food Cake

Chocolate Hazelnut Espresso Torte

Intelligentsia Coffees, Chinese Herbal Teas