

# 440 ELM



## ASIAN WEDDING MENU





# Celebrating at 440 ELM



## Welcome to 440 ELM!

We welcome you to 440 Elm, a beautifully renovated, award winning historic venue built in 1913 by architect Elmer Grey. An expansive outdoor Plaza and breathtaking Sanctuary provide a rare indoor/ outdoor combination. We can hold up to 400 guests for a reception with dance floor. An optional ceremony is often popular in our Plaza.

Our special event facility provides a private oasis where your event will be the only one on the premises. It also supplies the flexible access that allows for a more extensive setup of a luxury or multi-day event. The limitations or concerns that come with spaces open to the public or requiring guest access that you may find in a hotel or museum are not an issue at 440 Elm.

## Our Approach

440 Elm is a creative canvas with spaces and a team built to support your vision for a memorable wedding. A mix of starting points and built-in amenities reduce the focus on logistics while a creative team and process assist in creating options that make your wedding feel truly reflective of you!

## Service - Hospitality First

We seek to hold events with a "hospitality first" outlook. From ensuring a expertly trained, warm and responsive staff who anticipate guest needs to planning and design decisions that eliminate lines and maximize guest enjoyment. Our mission is to ensure guests feel completely cared for and can focus on the celebration and joy of gathering!

## Catering Options: Exquisite Food & Beverage

Bite Catering Couture is the exclusive caterer for 440 ELM and we are a partner your company can rely on to deliver creative and high quality food and beverage options paired with a warm, knowledgeable and attentive service.

While we are presenting sample menus, creativity is at the heart of Bite's menu selection or product design process. We love to create delicious dishes that create a vibe, incorporate a theme or reflect an idea that is important to you.

We offer a wide range of options and love to customize. We've created examples with 3 different price points each:

### A Sit Down Reception

- Tier 1: Wedding Cocktail Hour and Simple Reception Dinner
- Tier 2: Wedding Cocktail Hour and Reception Dinner
- Tier 3: Wedding Cocktail Hour and Multi-Course Plated Reception Dinner

# Food, Beverage & Service



## Menu and Flow

### Pre-Ceremony

A refreshing welcome beverage or hors d'oeuvres can be a nice touch on arrival. Couples considering a pre-ceremony element should work with us on a plan to collect glassware, etc as you will not want those appearing in your beautiful ceremony pictures.

### The Cocktail Hour

Delicious tray-passed morsels expertly crafted by our chef team. Consider adding a grazing station, thematic action station or a roaming concept (we love a roaming raw bar!) for additional variety and opportunities to delight your guests!

### The Reception

We the feel, vibe and level of formality you would like - beautiful buffets, convivial family-style, elegant plated service and engaging chef-run stations - we can blend styles to support timeline needs or for added variety (a plated salad with a family-style dinner or additional family-style sides to accompany a plated dinner).

### Late-Night

We offer a variety of tray-passed late night snacks and stations to keep your guests energized, refreshed and dancing!

### At the Bar

A wide offering including craft cocktail and mocktails to ensure everybody has a drink in hand that they love! Please see our bar menu for pricing and options.

### Special Diets

With advanced notice, a Specialty (Plated) Entree will be available to accommodate dietary preferences, restrictions, and special requests.

### Regional Cuisine

Please ask about menu supplements covering specific cuisines of interest

### Variable Pricing Based on Selections

- Service formats and level: Menu prices are listed without staffing, as staffing ratios can change dramatically with different selections of service format, different service levels, and different guest counts. We'll help you work through how different designs can influence required service staff
- Menu enhancements: additional hors d'oeuvres, courses, family-style offerings, side dishes, stationary desserts, passed sweets, dessert displays, artisanal cheese and charcuterie table, raw bar, food stations, late night bites, kids' menus, vendor meals, etc.
- Bar enhancements: signature craft cocktails, champagne/sparkling toast, upgraded bars, elevated wine options, etc.







# SEATED RECEPTION

100 GUEST MINIMUM



## *Signature Tray-Passed Hors D'Oeuvres*

Lemongrass Chicken Potstickers  
ginger soy reduction

5-Spice Pulled Pork Slider  
Asian slaw, sesame sriracha aioli

Crispy Mini Vegetable Eggrolls  
Asian vegetables tossed with soy sauce, sesame oil and a touch of fresh  
ginger - served with scallion dipping sauce

## *Dinner*

Grilled Bulgogi Marinated Skirt Steak  
shaved scallion

Garlic and Chicken Adobo  
black soy and sesame glaze

Vegetable Fried Rice  
gai lan, edamame, corn, egg

Japchae (v)  
Glass noodles stir-fried with a variety of mushrooms,  
carrots, and onions in a soy sauce mix

Chinese Broccoli  
with XO sauce

## *Dessert*

Client-Provided Wedding Cake  
*Bite team slices and serves*



\$46 pp

*\*Estimated menu price only.  
+ service staff, taxes, and fees*

# SEATED RECEPTION

100 GUEST MINIMUM



## *Tray-Passed Hors D'Oeuvres*

Korean Kalbi Beef Tacos  
kimchi slaw, cotija, gochujang aioli, wonton shell

"Kinilaw" Ceviche  
crispy wonton cups

Shrimp Toast  
Water chestnuts, sambal, cilantro

Banh Mi  
Pork belly, pickled daikon and carrots, jalapeño,  
cilantro, maggi aioli

## *Dinner*

Miso-glazed Atlantic Salmon with sesame and scallion

Braised Short Ribs  
soy, rice wine vinegar, garlic, lemongrass, ginger, citrus, hoisin

Yang Chow Fried Rice  
chinese sausage, char siu pork, shrimp, egg, crispy shallot

Wok-fried Vegetable Pad Thai  
served with crushed peanut and crushed dry thai chili  
with lime and bean sprouts

Asian Greens (v, gf)  
market greens, garlic, ginger, crispy shallots, mushrooms

## *The Dessert Bar*

Coconut Arborio Rice Pudding (vgn, gf)  
fresh mango sauce, pistachios and toasted coconut

Chocolate and Vietnamese Coffee Tart  
coffee-infused ganache, sweetened condensed milk chantilly

Chinese Churro (Youtiao)  
tossed in cinnamon-sugar and served with chocolate,  
salted caramel and guava dipping sauces

Leche Flan - Filipino style crème caramel

Black Sesame Tart with Yuzu Curd  
toasted meringue, micro flower

Matcha Tiramisu  
Yuzu-Soaked Matcha Cake Sponge, Rum Marsala Mascarpone Cream,  
Whipped Cream, Cocoa Matcha Powder

*\$76 pp*

*\*Estimated menu price only.  
+ service staff, taxes, and fees*



# SEATED RECEPTION

100 GUEST MINIMUM



## *Tray-Passed Hors D'Oeuvres*

Peking Duck Tacos  
five-spice crispy duck breast, hoisin, scallion, Asian pear slaw, wonton cup

Sesame-Crusted Seared Ahi Tuna  
served on a wonton crisp with asian slaw and plum sauce

Chicken and Shrimp Lumpia

(Yeok haew) Beef tartare\*  
Truffle aioli, egg yolk gel, asian pear, pickled  
shaved garlic, micro green

Kabocha Squash and Gruyere Fritters (v)  
Sweet chili and garlic aioli

## *Cocktail Hour Station*

Bao Bar  
Braised Pork Belly | Bulgolgi Beef bao | Mushroom Bao

## *Dinner*

Tamarind-Glazed Duck Breast  
cabernet black current sauce

Chilean Seabass\*  
Miso and soy glaze with scallions and ginger

Longevity Agnolotti\*  
butternut coconut lobster curry, basil oil, thai chili, micro cilantro

"Ojiya"  
Japanese-inspired shiitake mushroom risotto

Jumbo Asparagus  
with crispy shallots and XO sauce

## *Dessert*

Chocolate Passion Fruit Dome  
Chocolate crisp, chocolate biscuit, passion fruit brulee, passion fruit  
gelee, chocolate mousse, candied hazelnuts, passion fruit sauce

## *Late Night Snacks*

Boba Bar  
Our boba tenders create guests' perfect sip

Ramen Bar  
a most delicious late-night slurp!

*\$155 pp*

*\*Estimated menu price only.  
+ service staff, taxes, and fees*



# HORS D'OEUVRES

\*SUPPLEMENT APPLIES



## *Signature Hors D'Oeuvres*

Cassis Marinated Flank Steak Crostini  
Sriracha aioli, chimichurri relish, olive oil crostini, micro

Marinated Beef Satay  
Asian chimichurri

Edamame Hummus Cucumber Canape  
pomegranate & sesame

Coconut Lime Chicken Satay (gf)  
with spicy peanut sauce

## *Hors D'Oeuvres*

Grilled Prime Short Rib (gf)  
Shiso leaf, gochujang, pickled cucumber, radish

Crab Cucumber Canape (gf)  
cucumber crostini, pickled bell pepper, charred  
corn and cilantro sriracha aioli

Ahi Poke\*  
ahi tuna poke served in a wonton crisp cup  
with mango, avocado, sesame and micro cilantro

Truffled Edamame Dumpling (vgn)\*  
Steamed dumpling - citrus truffle oil - green pepper - parmigiano

Miso-glazed Wild Salmon Cube (gf)  
With wasabi aioli and cilantro

Kurobuta Pork Belly (gf)  
Pickled red cabbage, soy caramel

Mini Korean Corn Dogs\*  
Bulgolgi sausage, spicy ketchup, yellow mustard

Coconut Shrimp  
chef's garden passion fruit chili creme fraiche

Fried Chicken and Ube Waffles  
Maple Chili Crème Fraîche

Crispy Cauliflower Lollipop Bites  
tahini ranch

Pâté chaud (Banh Pate So) - puff pastry meat pie

Korean Fried Chicken Bite - sweet and spicy gochujang sauce

Vietnamese Summer Rolls (vgn) (gf)  
With peanut dipping sauce (add shrimp for \$1.50)

Asian Lasagna  
Ginger pork, coconut chili-garlic tomato sauce, ricotta, parmesan,  
mozzarella, fried lasagna crisp, scallion



# COCKTAIL HOUR | LATE-NIGHT STATIONS



## Asian Fries

*outdoor station - fryer rental required for larger groups - \$10 pp*

*select two:*

pommes frites | seasoned curly fries | sweet potato fries  
tater tots

*includes:*

furikake seasoning | house spicy aioli | seasoned salt and pepper  
hot mustard | barbecue | spicy ketchup

## Dim Sum

*\$16 pp*

*select three:*

pork dumplings with scallions and ginger root soy sauce  
shrimp shumai in charred scallion pesto  
char siu bao – sweet bbq pork bun  
golden chicken potstickers, yuzu ponzu sauce  
vietnamese summer rolls (vgn) (gf) with peanut dipping sauce  
mini vegetable eggrolls (vgn), scallion dipping sauce  
crispy thai spring rolls – served with fresh lettuce wraps and chili sauce



## Ramen Bar

*\$10 pp*

self-serve ramen station to include:

instant ramen noodle bowls and hot water or broth  
offered with hard boiled eggs, char siu pork belly, fried shallots,  
green onions, house chili oil

## Bao Bar

9 each (50 min of each) – select up to three

Braised pork belly bao

steamed bao stuffed with savory, salty and sweet pork belly. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and sriracha aioli.

Thai three flavor chicken bao

steamed bao stuffed with marinated chicken thighs with a sauce of chili, garlic, shallots and cilantro. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and sriracha aioli.

Bulgogi beef bao

steamed bao stuffed with thinly shaved beef marinated in a sweet and savory sauce. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and sriracha aioli.

Vietnamese short rib bao

steamed bao stuffed with short ribs braised in traditional Vietnamese aromatics. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and sriracha aioli.

Mushroom (v)

Wok-Fried Wild Mushrooms, Soy-Ginger Sauce, Chives, Pickled Cucumbers



# COCKTAIL HOUR | LATE-NIGHT STATIONS



## **Chinese Churro (Youtiao)**

*fryer rental required for larger groups - \$12 pp*

hanging fried youtiao (chinese doughnut)  
with cinnamon sugar or sugar

offered with whipped cream, rich chocolate sauce, salted caramel sauce,  
guava sauce, coconut, toasted walnuts and sprinkles

## **Boba Bar**

*\$9 pp*

*select four beverages:*

Black oolong milk tea

Peach black tea

Green jasmine milk tea

Lychee green tea

Taro milk tea

Passion fruit green tea

Hasmine green tea

Oolong black tea

*select three toppings*

Tapioca pearls (boba)

Crystal boba

Lychee jelly

Mango jelly



## **Dim Sum Pastry Display**

*\$15 pp - select 5*

Sesame Ball (red bean)

Baked Pineapple Bun

Pork Bun

Coconut Bun

Egg Tart

Almond Cookie

Haupia (+1 pp)

Mango Pudding (+1 pp)



## **Sushi | Sashimi Station**

*live sushi station \$mp*

*sushi chefs prepare live*



# ENTREES *\*supplement applies*



## *Silver*

Roasted Chicken Breast  
Crispy sesame, toasted almonds, scallion oil

Pan Roasted Mahi-Mahi Brown butter ponzu

Macadamia-cruste Mahi-Mahi, thai coconut salsa verde, mango salsa

Fried Fish with sweet and sour sauce, cilantro

Grilled Bulgogi marinated skirt steak, shaved scallion

Garlic and Chicken Adobo, black soy and sesame glaze

Coconut Beef Curry - potatoes, carrots and cilantro

Szechuan Crispy Tofu and Vegetable stir-fry

Ginger-Glazed Mahi-Mahi, cilantro and scallion

Vietnamese Shaking Beef Skirt Steak (Bò Lúc Lc)

## *Gold*

Char Siu Pork - chinese barbecue glazed pork belly, steamed bao, pickled vegetables

Roasted Lemon-herb Airline Chicken, pineapple cucumber salsa

Ginger Airline Chicken with ginger, garlic and cilantro

Basil and Chili Fish Fillet  
crispy fish fillet, jalapeños, basil, hot and sour sauce

Whole Roast Pig with accompanying sauces (mp)

## *Platinum*

Beef Tenderloin - "Chateaubriand au Poivre" style  
with XO "au poivre" sauce, fried shallot/basil, chili oil

Vietnamese Shaking Beef Tenderloin (Bò Lúc Lc)

Korean Duck "Bulgolgi-style" - ginger scallion glaze

Seabass\* With black bean sauce

Jumbo Shrimp\* Five Spice Sauce

Steamed Seabass with ginger, scallion, cilantro, soy sauce, hot oil\*

Walnut Shrimp (gf) - citrus, mayo, candied walnuts, radish

Sesame-cruste seared tuna - ginger and candied orange sesame glaze\*

# ACCOMPANIMENTS *\*supplement applies*



## *Vegetables*

Sichuan Eggplant (v)  
eggplant, spicy chili crisp, fermented rice, garlic

Sauteed Baby Bok Choy  
with ginger and garlic

Vietnamese Cucumber Salad (gf)  
With tomatoes, mint, and nuoc cham vinaigrette

General Tso's Cauliflower (v, gf)  
jalapeño, sesame seeds

String Beans in garlic sauce

## *Noodles*

Wok-fried Vegetable Pad Thai  
served with crushed peanut and crushed dry thai chili  
with lime and bean sprouts

Garlic Noodles  
Spaghetti, fish sauce, oyster sauce, garlic, butter, parmesan

Fatty Noodles (vgn, gf)  
chow fun noodles, bean sprouts, garlic, chives, ginger

Pancit Canton  
Stir-fried egg noodles, vegetables, shrimp, and meat

Chilled Noodle Salad  
organic soba noodles with assorted vegetables in a sesame-soy  
vinaigrette, served with peanuts and cilantro

## *Rice*

Coconut Jasmine Rice  
with toasted coconut

Vietnamese Sticky Rice (Xôi Mn)  
chicken, eg, chinese sausage, pork, ham, quail eggs, fried onions, garlic,  
peanuts, crispy onions

Fried Rice (vgn, gf)  
peas, carrots, garlic, ginger, mushrooms

Kimchi Fried Rice

