

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

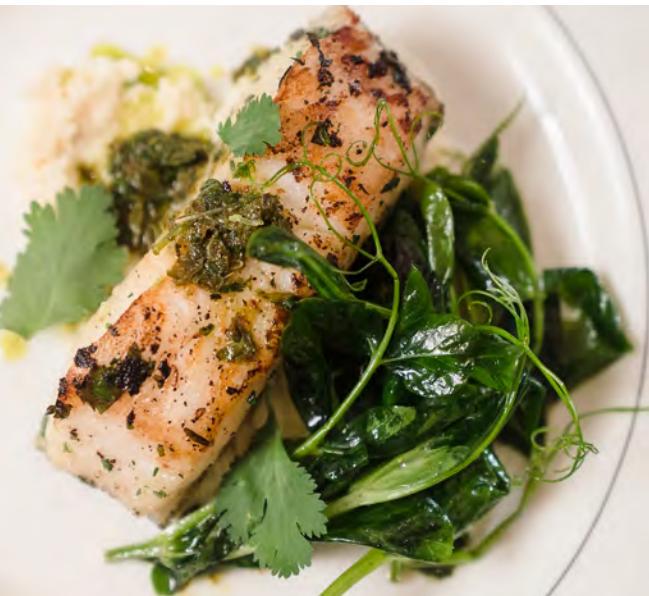
Our boba tenders create guests' perfect sip

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 cilantrosriracha 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 trufe 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 chile-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

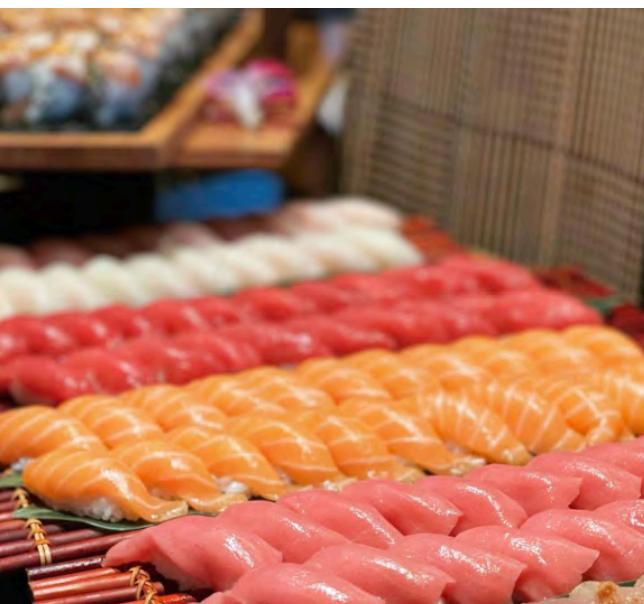
steamed bao stuffed with short ribs braised in traditional Vietnamese aromatics. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and sriracha aioli.

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-crusted 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 back bean sauce

Jumbo Shrimp* Five Spice Sauce

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

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

Sesame-crusted seared tuna - ginger and candied orange sesame glaze*

ACCOMPANIMENTS

**supplement applies*



Vegetables

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

Sautéed 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