

# PACIFIC RIM BUFFET



*Inspired by Pan-Asian cuisine, this is a team favorite among our themed menus - bursting with flavor, textures and colors!*

*Based on a 25 guest minimum*

## **SALADS (SELECT ONE)**

### **CUCUMBER SALAD (VGN GF)**

green onions, ginger, sesame seeds and maple sriracha vinaigrette

### **BABY SPINACH SALAD (VGN GF)**

mandarin oranges, toasted almonds, Asian dressing

## **ENTREES (SELECT TWO)**

### **GARLIC AND GINGER CHICKEN ADOBO**

black soy and sesame glaze

### **COCONUT BEEF CURRY (GF)**

potatoes, carrots and cilantro

### **MISO-GLAZED SALMON**

finished with scallion and sesame (+5 pp)

### **SZECHUAN CRISPY TOFU AND VEGETABLE STIR FRY (VGN)**

green beans, carrots, bok choy

## **ACCOMPANIMENTS (INCLUDES ALL)**

### **STEAMED JASMINE RICE (VGN GF)**

### **GARLIC AND CHILI GREEN BEANS (VGN GF)**

toasted almonds, pickled Thai chili peppers

## **ADDITIONAL IDEAS**

### **A COCKTAIL HOUR BEFORE DINNER**

- ~Sesame-crusted seared ahi tuna served on a wonton crisp with asian slaw and plum sauce
- ~ Mini eggrolls (vgn) - asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger - served with scallion dipping sauce
- ~ Edamame hummus cucumber canape (vgn gf) - with pomegranate and sesame

### **MINI DESSERT TRIO**

- ~coconut arborio rice pudding - with fresh mango sauce, pistachios and toasted coconut served in a shot glass
- ~ assorted french macaron (seasonal flavors)
- ~rich chocolate truffle bites with crunchy chocolate pearls

