

## *PASS AROUND APPETISERS*

- Edamame & Truffle Oil Dim Sum With Dipping Sauce
- Feta Cheese & Spinach Cigars With Chilly & Garlic Dip
- Kung Pao Baby Potatoes With Red Chillies, Cashew-nuts & Cilantro
- Freshly Steamed Aromatic Chicken Dim Sums With Dipping Sauce
- Tempura Prawns With Sriracha Mayo & Chilly Garlic Dip
- Steamed Fish With Lemon Soy Served On Spoons

# SALADS & ACCOMPANIMENTS

- Edamame, Water Chestnuts, Pomegranate Salad With Lettuce, Cucumber, Dried Red Cranberry And Balsamic Vinaigrette
- Thai Crunchy Vegetable & Beans Sprouts Salad With Creamy Peanut Dressing

#### $MAIN\ COURSE$

- Tossed Teriyaki Vegetables With Sesame, Ginger & Light Soy
- Steamed Asian Greens & Tofu In Mild Ginger Sauce Broccoli, Bok Choy, Snow Peas, Asparagus, Tossed In Ginger Sauce
- Roasted Five Spiced Chicken Slow Cooked Diced Chicken In Five Spice Sauce
- Steamed Fillet Of Fish In Oyster & Basil Sauce
- Green Thai Vegetable Curry
- Edamame & Carrot Blue Rice

## *DESSERTS*

- Red Velvet Cheese Cake Cups
- Old Fashioned Apple Crumble Pie With Vanilla Ice Cream

## Please Note:

Above Menu Is Priced For The Minimum Of 30 Pax, Menu Price Includes Complete Crockery, Cutlery, Buffet Setup & Food Service

Culinary Regards,

Arvind Rawat - Chef & Director

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