



Asian Infused Buffet

Hors D'oeuvres

Southern Rangoons filled with:
creamy artichoke dip & bacon
el diablo pimento cheese and green onions
with sweet & spicy tomato jam, green onions

Coconut Curry Butternut Squash Soup
in Japanese tea cups

Lemongrass and Ginger Pickled Wild Caught Gulf Shrimp Skewers

Crispy Tofu Lettuce Cups with Mung Bean Threads and Veggies

Buffet Dinner

Massaged Kale Salad with Sweet Sesame & Soy Dressing

Korean Style Flank Steak
served over Blistered Green Beans

Whole Chinese Roasted Chicken with Crispy Skin
served over Cold Chinese Rice Noodle Salad

Local Trout Fillets topped with Ginger Maple Pecans
served over Whipped Wasabi Sweet Potatoes

Farmer's Market Veggies
with Sriracha Cream Dip, Sweet & Sour Sauce and a Sweet Soy & Citrus Sauce