

230 FIFTH

Passed Hors d'oeuvres

Pork and Shrimp Wontons

~Steamed~

Chili oil dipping sauce

“Lontong” Rice Cakes (Vegetarian)

Housemade sri racha (mild chili sauce) crispy shallots, garlic, pickled ginger

Vegetarian Chow Kway Teow Mildly Spicy Noodles

Chow fun noodles, seasonal vegetables, coconut-soy sauce served in a bowl

Chicken Kari “curry” Puffs

Crispy shell stuffed with a curried chicken stuffing

Vegetarian Kari “curry” Puffs

Crispy shell stuffed with a curried vegetable stuffing

Crispy Shrimp

Lime Chili Sauce

Chicken Strips

Malaysian Oyster Barbecue Sauce

Mini Pizza

with mushrooms and white truffle oil

Mushroom tartlet

with Parmesan Cheese

Smoked Salmon

on Pumpnickel with Dill Cream Cheese

Mini all Beef Burgers

with mayonnaise and/or ketchup

Herbed Goat Cheese on Crostini

‘Pigs’ in a blanket

rolled with whole grain mustard

Vegetarian Spring Rolls

House made, Fried, Served with a sweet chili sauce

Spanakopita

Spinach and Feta Cheese in Phyllo Dough

Chicken Banh Mi

Vietnamese sandwich, shredded chicken, pickled carrot, daikon radish

Miniature Grilled Cheese with Tomato Sauce

Tomato & Fresh Mozzarella Skewer 

Vegetable Summer Roll 

Cilantro Chicken Skewer

Grilled Marinated Shrimp Skewer

Sesame Chicken Skewer

Smoked Mozzarella Skewer

Marinated Portobello Skewer

Grilled Zucchini Skewer

Grilled Filet Skewer

All Beef Slider (Pat la Freida Patty)

Red Onion Marmalade, Special Sauce

Fried Chicken Slider

Pickle, Spicy Sauce

Reuben Slider

Mini Blackened Cod Taco

Grilled Beef Tenderloin

with charred scallion Asian BBQ sauce

(\$3 per person supplement per hour)

Grilled Beef Tenderloin

with salsa verde on toast points

(\$3 per person supplement per hour)

Beef Tenderloin & Goat Cheese on Potato Chip

(\$3 per person supplement per hour)

Traditional shrimp cocktail 

with cocktail sauce

(\$4 per person supplement per hour)

Baby Potato 

with caviar and crème fraiche
(\$4 per person supplement per hour)

Crab Cakes

with a mild red pepper aioli
(\$4 per person supplement per hour)

Peking Duck Crepes

with hoison sauce
(\$4 per person supplement per hour)

Tuna Tartar

on toasted chips
(\$4 per person supplement per hour)

Shrimp and Avocado 

with tangerine dressing on a Chinese spoon
(\$3 per person supplement per hour)

Gluten Free 