

# COCKTAIL PARTY MENU SELECTIONS

## COLD ITEMS

### Group A

ponzu marinated tiger prawn, spiced miso aioli  
and toast point  
tuna tartare and papad chip  
seared sesame crusted ahi tuna, wasabi crème  
fraiche and naan  
lemongrass marinated shrimp and toast point  
assorted sushi+maki and wasabi+soy  
smoked salmon, wasabi crème fraiche and naan  
smoked salmon wrapped grilled asparagus

### Group B

tandoori chicken, curried yogurt and naan  
grilled vegetarian satay  
chinese pork tenderloin 'cha siew', sweet soy  
sauce and naan  
fresh vegetable platter and herb cream dipping sauce  
cheesecake  
chocolate tort  
banana lumpia

## HOT ITEMS

### Group A

panko crusted indiana goat cheese + crabmeat cake  
shrimp+pork 'cha gio' (spring roll) and sweet  
chili+basil reduction  
salmon spring roll and passionfruit+ginger reduction  
smoked salmon quesadilla

### Group B

indocine beef kebab  
malaysian chicken satay  
lamb lollipop and melted goat cheese  
sambal chicken and toast point

this menu selection requires a minimum of 30 guests

\$16.50 / person for 6 items includes up to 3 choices from Group A  
additional choices from Group A add \$2.50 / person

\$18.50 / person for 8 items includes up to 4 choices from Group A  
additional choices from Group A add \$2.50 / person

\$20.50 / person for 10 items includes up to 5 choices from Group A  
additional choices from Group A add \$2.50 / person

# ASIATIQUE

# BUFFET STYLE

(minimum 30 people)

\$18.50 / person

(choose 6 items)

hydroponic mesclun field mix with choice of vinaigrettes  
raw vegetable platter and herb cream dipping sauce  
tandoori chicken strips  
asian style pasta with seasonal vegetables  
fresh plum tomato, feta cheese and basil infused oil  
shrimp+pork 'cha gio' (spring roll) and sweet chili+basil dipping sauce  
seasonal fresh fruit platter  
indian style vegetarian curries and naan

\$24.50 / person

(choose 7 items)

(same as above plus the following choices)

chinois sesame chicken  
wok seared salmon, roasted shallot and tomato concasse  
domestic and imported cheese platter  
assorted dessert platter

\$ 28.50 / person

(choose 8 items)

(same as above for the \$24.50 / person plus the following)

grilled flank steak and shiitake sauce  
pork tenderloin 'five spice' and strawberry+garlic sauce  
rosemary scented chargrilled vegetables

## ASIATIQUE

# FULL SERVICE DINNER

(minimum 20 people)

## 3 COURSE @ \$26.50 / PERSON

petit salad with choice of two dressings

(redesigned for individual plate presentation)

(choose 1 entree)

grilled chicken with honey+rosemary marinade  
wok seared salmon and roasted shallot concasse  
grilled vegetables with asian accent

chocolate tort and fruit relish

## 4 COURSE @ \$31.50 / PERSON

petit salad with choice of two dressings

amuse bouche of 2 items from the cocktail party menu  
(redesigned for individual plate presentation)

(choose 1 entree)

grilled chicken with honey+rosemary marinade  
wok seared salmon and roasted shallot concasse  
chargrilled 'five spice' pork tenderloin and  
strawberry+garlic sauce  
grilled vegetables with asian accent

chocolate tort and fruit relish

## 4 COURSE @ \$36.50 / PERSON

petit salad with choice of two dressings

amuse bouche of 3 items from the cocktail party menu  
(redesigned for individual plate presentation)

(choose 1 entree)

grilled chicken with honey+rosemary marinade  
wok seared salmon and roasted shallot concasse  
lemongrass scented beef tenderloin and grilled vegetables  
chargrilled 'five spice' pork tenderloin and  
strawberry+garlic sauce  
grilled vegetables with asian accent

(choose 1 dessert)

chocolate tort and fruit relish  
fresh fruit and cheese (seasonal)  
mango cake and caramel whipped cream

## 4 COURSE @ \$41.50 / PERSON

petit salad with choice of two dressings

amuse bouche of 3 items from the cocktail party menu  
(redesigned for individual plate presentation)

(choose 1 entree)

grilled chicken with honey+rosemary marinade  
wasabi crusted sea bass and turmeric+coconut sauce  
wok seared salmon and roasted shallot concasse  
seared diver's scallops, sesame asparagus and  
tomato+cardamon sauce

lemongrass scented beef tenderloin and  
strawberry+garlic sauce

colorado lamb chops and passionfruit+thyme reduction  
grilled vegetables with asian accent

(choose 1 dessert)

chocolate tort and fruit relish  
fresh fruit and cheese (seasonal)  
mango cake and caramel whipped cream

# ASIATIQUE

# STATIONS

## FRUIT/VEGETABLE (\$9 / person)

assorted seasonal fruits  
hydroponic mesclun mix with vinaigrette  
vegetable crudite and herb cream dipping sauce  
roasted vegetables and parmesan

## DESSERT (\$6.50 / person)

assorted desserts  
assorted imported and domestic cheeses

## PASTA/RICE (all vegetarian \$11.50 / person)

mi xao don (vietnamese style crispy egg noodles)  
mee goreng (malaysian style egg noodles  
w/ peanut sauce)  
phad thai (thai style rice noodles w/ fish sauce  
and peanuts)  
lomein (chinese style egg noodles w/ soy sauce)  
singapore style rice noodles w/ curry sauce  
chinese vegetable fried rice  
fragrant steamed jasmine rice

## MEAT/SEAFOOD (\$16.50 / person)

grilled 'five spice' pork tenderloin  
wok seared salmon, roasted shallot and  
spicy tomato concasse  
flank steak and spicy shallot sauce  
tandoori chicken

## SUSHI (\$13.50 / person)

assorted sushi, maki, and sahihi with wasabi,  
pickled ginger and soy sauce

The price per person is approximate and does not include rentals, taxes, and hourly labor. For your convenience *Asiatique Restaurant and Catering* is fully licensed to serve alcoholic beverages. We stock a wide range of domestic and imported wines, beers and liquors. Our beverage department can select wines to compliment your menu or you may choose from our available selections. We would be happy to create a more specialized menu at your request. Please do not hesitate to contact us with any questions.

# ASIATIQUE