

533 Catering Menu

Starting at \$45 per person with a minimum of 20 guests.

Orders must be placed two weeks in advance, along with a 50% deposit. Menu can be modified to accommodate allergies. If available on the date of the event, you can add staff.

Pick up available or Delivery for \$30, within a 5 mile radius.

Upgrade options are per person.

Starters (Choose 2-3 options)

- Fresh Summer Rolls ^{gf}

An array of beautiful fresh summer rolls wrapped in rice paper and lettuce with your choice of protein. Bite size.

Tray can have up to 3 different rolls

Mango, mushroom, chicken, pork,

Upgrade (Lobster +3 Ahi tuna +2 Shrimp +2)

-Chicken lemongrass Meatballs^{gf}

Meatballs in a creamy coconut milk cream.

-Crispy Eggrolls

Crispy Vegetarian Eggrolls made with cabbage carrots rice noodles mushrooms and edamame filling.

Upgrade +3

-Shrimp Green Papaya Salad ^{gf}

Shrimp, Julienned papaya, bell peppers, Beansprouts, onion, carrots, cabbage w/ a sesame chili vinaigrette

Mains (Choose 2-3 Options)

- Pad Thai ^{gf}- rice noodles in our homemade tamarind and peanut sauce choice of *chicken, pork or veggies* (upgrade shrimp +2)

-Fried Rice ^{gf} - Wok fired fried rice with tamari soy sauce with your choice of *chicken, pork or veggies* (upgrade shrimp +2)

-Protein Bowl ^{gf} - No carb bowl, with wok'd fired vegetables and your choice of *chicken or pork*

-Saigon Noodles Upgrade +2

Tiger shrimp egg noodles, with beansprouts and shredded carrots. Wok'ed w/ lime and ginger tamari sauce.

-Hot-chi-ming beef noodles Upgrade +3

Very spicy noodles with beef bell peppers and onion, tossed in a red chili paste with thai basil.

-Slow braised Short Rib Upgrade +3

Tender beef covered in a red zinfandel plum sauce served on a bed of creamy parmesan farro, cooked risotto style.