

533 Catering Menu

Starting at \$45 per person with a minimum of 15 guests.

Order must be placed at least one week in advance, along with a 50% deposit.

Menu can be modified to accommodate allergies/ food restrictions.

Delivery available within a 2 mile radius.

(+ Upgrade options are per person)

Starters (Choose 1- 2 starters)

- 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 +4 Ahi tuna +2 Shrimp +3)

-Chicken lemongrass Meatballs^{gf}

Meatballs in a creamy coconut milk reduction.

-Crispy Eggrolls

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

-Crispy Chicken Gyoza

Deep fried chicken gyoza

Upgrade +3

-Shrimp Green Papaya Salad ^{gf}

Shrimp, Un-ripe Julienned Papaya, bell peppers, beansprouts, onion, carrots, & cabbage w/ a sesame chili vinaigrette

Extras

Steamed Jasmine Rice +4

Sauteed vegetables +5

Green-leaf lettuce dinner salad +6

with cucumber pickled carrots and jicama and rice noodles. Topped chili garlic vinaigrette

Mains (Choose 2-3 dishes)

- Pad Thai ^{gf}- rice noodles in our homemade tamarind and peanut sauce choice of *chicken, pork or veggies* (upgrade shrimp +3)

-Fried Rice ^{gf} - Wok fired fried rice with tamari soy sauce with your choice of *chicken, pork, kimchi or veggies* (upgrade shrimp +3)

-Protein Bowl ^{gf} - No carb bowl, with wok 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 +4

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