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 woked 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.

-Add Utensils/ Table Ware +2