



**CATERING MENUS**

**CHINA**

**CHILCANO**

**by José Andrés**

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# CATERING

## FOOD PLATTERS

*each platter serves 10 guests*

## PIQUEOS

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### Dancing Yuca \$65

Nikkei-style crisp yuca fries, ají amarillo 'aioli', kabayaki, bonito flakes, aonori seaweed

### Shishito Peppers \$55

Blistered shishito peppers, ají panca, furikake, lime

### Ji Song Chifero \$70

Stir-fry chicken, Kung Pao sauce, lettuce cups, crispy sweet potato

## VEGETABLES

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### Young Coconut Ceviche \$50

Young coconut, coconut leche de tigre, cilantro, fresno peppers, sesame chili oil and cancha

### Ensalada de Pepino \$35

Cucumber, red onion, furikake, puffed quinoa, miso chili dressing

### Ensalada de Quinoa \$45

Quinoa, Peruvian corn, cucumber, Okinawa potato, queso fresco, lettuce cup

### Papas a la Huancaína \$45

Yukon gold potatoes, ají amarillo, queso fresco, botija olives

### Causa Limeña \$55

Potato causa, chicken salad, avocado, ají amarillo chimichurri

### Szechuan Brussel Sprouts \$55

Wok fried brussel sprouts, Szechuan chili glaze, peanuts, pearl onions, sesame oil, chili de arbol

## DIM SUM

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### Kam Lu Wantán \$45

Crispy shrimp-pork dumplings, hoisin-tamarind sauce, furikake

### Pollo Siu Mai \$65

Chicken dumplings, scallion, cloud ear mushroom, ají amarillo, black vinegar chicha de jora dipping sauce

### Tradicional Siu Mai \$75

Shrimp-pork dumplings, jicama, shiitake mushroom, peanut, black vinegar chicha de jora dipping sauce

### Jiaozi de la Chacra \$45

Cilantro dumplings, squash filling, ají rocoto

## RICE & NOODLES

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### Aeropuerto \$85

Fried rice, egg noodle, crisp sweet potato, 20 seasonal vegetables, soy sprout, "airplanes"

### Tallarín Saltado de Verduras \$70

Chow mein noodles, tomato, scallions, bean sprouts, peppers

## MEATS

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### Ají de Gallina\* \$90

Peru's most precious dish Ají amarillo chicken stew, queso fresco, pecans, botija olives, egg, rice

### Lomo Saltado \$130

Beef filet, tomato, soy sauce, ají amarillo peppers, potatoes, rice

### Char Siu Platter \$235

Chinese style BBQ pork, steamed bao buns, pickled nabo, tamarind hoisin, rocoto sauce, ginger scallion oil

*\*requires 3 days notice*

### Pollo a la Brasa \$100

Peruvian style roasted organic chicken things, ají polleria mayo, shishito and huacatay sauce, chicken jus

*\*requires 3 days notice*



# CATERING

## BEVERAGES

### REFRESCOS PITCHERS

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#### **Chicha Morada \$30**

Peru's classic beverage made of purple corn, pineapple, and spices; 32 oz

#### **Refresco de Maracuyá \$30**

Passion fruit water; 32 oz

### BOTTLED SODAS

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#### **\$6 per bottle**

Mexican Coke | Diet Coke | Sprite

### ORDERING INFORMATION

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All menus subject to seasonal availability and pricing.

Prices do not include 10% DC Sales Tax, 5% admin fee and suggested 10% gratuity.

Warming Equipment is available at \$15 per sterno kit.

Serving utensils are available at \$2.50 per person.

Printed menu and menu labels are provided free of charge.

# CHINA CHILCANO

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WE LOOK FORWARD TO HOSTING WITH YOU!

CONTACT OUR EVENTS TEAM WITH ANY QUESTIONS

[events@chinachilcano.com](mailto:events@chinachilcano.com)