

## **CATERING MENU**

## **STARTER**



Crispy Rolls (20 pcs) \$25
Wheat flour, tofu, cabbage,
mushroom, tofu, carrot &
onion



Summer Rolls (20 pcs) \$35 Organic tofu, lettuce, carrot, mint & rice noodle rolled in rice paper (GFO)



Saigon Rolls (20 pcs) \$40
Vegan shrimp, lettuce, carrot,
mint, & rice noodle rolled in rice
paper (GFO)



Golden Wonton (20) \$25
Crispy wonton filled with soy protein and vegetable



Samosa filled with potato, peas and spices, fried in rice bran oil

Punjabi Samosa (10) \$25



Veggie Buns (10) \$40
Wheat flour, jicama, bean curd, mushroom, cabbage & carrot

## SALAD

Tray size: 12.750"x10.375"x2.187", Volume: 96 FL OZ



Rainbow Salad \$40 Cabbage, carrot, tofu & fresh herbs tossed in vinaigrette with peanuts (GF)



Japchae \$45
Yam noodle stir-fried with cabbage, celery, bell pepper in soy sauce (GF)

## STIR-FRY

Tray size: 12.750"x10.375"x2.187", Volume: 96 FL OZ



Eggplant Tofu \$55 Tofu, eggplant, peas, carrot & cilantro in Szechuan sauce



Thai Red Curry \$55 Sweet potato, tofu, tomato, onion in a rich Thai red curry (GF)



Mongolian Wonder
\$60

Textured soy protein stirfried with onions in
Mongolian sauce



Pad Thai \$50 Rice noodle, vegan shrimp, organic tofu, bean sprouts & onion stir-fried in Pad Thai sauce (GF)



\$55
Tofu, bell pepper, and onions stir-fried with lemongrass and gluter free soy sauce (GF)



Chow Mien \$45 Wheat noodle stir-fried with cabbage, carrot, celery & onions



\$50
Potato, chickpeas, peas & carrot in a coconutenriched curry (GF)



Fried Rice
\$40
Fried brown rice with
onion, peas, carrot and
gluten-free soy sauce (GF)