

# BLOSSOM MENU

-\$65 PER GUEST-



## APPETIZERS

Grilled Chicken  
Salad

*Field Greens, Tamarind  
Vinaigrette*

Crispy Vegetable  
Spring Rolls

*Vietnamese Dipping  
Sauce*

Filo Spun Tiger  
Shrimp

*Sweet Chili Vinaigrette*

## BLOSSOM SUSHI PLATTER

**MAKI:** Thai Chili Tuna / Spicy Yellowtail / California / Vegetable

**Tartar:** Salmon

## MAIN COURSES

PLEASE CHOOSE 2 ENTREES TO BE SERVED FAMILY STYLE

Miso Glazed Scottish Salmon

Whole Roasted Lemongrass Chicken

Grilled New York Strip Steak

## SIDES

Vegetable Fried Rice

Shanghai Bok Choy

## DESSERTS

Chef's Choice Assortment Platter

# BUDDHA MENU

- \$85 PER GUEST -



## APPETIZERS

Grilled Chicken  
Salad

*Field Greens, Tamarind  
Vinaigrette*

Crispy Vegetable  
Spring Rolls

*Vietnamese Dipping  
Sauce*

Filo Spun Tiger  
Shrimp

*Sweet Chili Vinaigrette*

## BUDDHA SUSHI PLATTER

**Nigiri** - Shrimp, Tuna, Salmon

**Maki** - Thai Chili Tuna, Spicy Salmon, California, Vegetable

**Tartar** - Salmon

## MAIN COURSES

Miso Glazed Scottish Salmon

Whole Roasted Lemongrass Chicken

Grilled New York Strip Steak

## SIDES

Vegetable Fried Rice

Shanghai Bok Choy

## DESSERTS

Chef's Choice Assortment Platter

# TEMPLE MENU

-\$100 PER GUEST-



## APPETIZERS

Grilled  
Chicken  
Salad

*Field Greens,  
Tamarind  
Vinaigrette*

Crispy  
Vegetable  
Spring Rolls

*Vietnamese  
Dipping Sauce*

Filo Spun  
Tiger Shrimp

*Sweet Chili  
Vinaigrette*

Seared Sea  
Scallops

*Cauliflower,  
Pistachio, Tamarind  
Brown Butter*

## TEMPLE SUSHI PLATTER

**Nigiri** - Shrimp, Tuna, Salmon

**Maki** – Thai Chili Tuna, Eel Avocado, Spicy Yellowtail, Chilean Sea Bass

**Tartar** – Salmon

## MAIN COURSES

Seared Six Spice “Big Eye” Tuna

Colorado Lamb Chops

Whole Roasted Lemongrass Chicken

## SIDES

Vegetable Fried Rice

Shanghai Bok Choy

**DESSERTS** - Chef’s Choice Assortment Platter