



Speaker's Dinner at Marciland
Asian Themed Reception Style Dinner with Stations
15 Guests

Station One

Japanese Sushi Sake

Sushi by Azuma

***Spicy Tuna rolls, Poki rolls, Dragon rolls, Rainbow rolls,
Avocado rolls, Vegetable rolls, California rolls, Spider rolls***

Edaname with Sea Salt

Wasabi, Light Soy, Pickled Ginger

Station Two

Chinese Peking-Style Duck with Hoisin Glaze

Served with Steamed Buns, Cucumber and Scallions Slices

Sesame Crusted Tofu Steaks

Szechuan String Beans with Black Bean Sauce

Candied Walnuts

Indonesian Bami Goreng

***Shredded Beef Tenderloin & Prawns with Rice Noodles, Vegetables and Kejap Manis (Sweet Soy)
Julienne Carrots and Squash, Bean Sprouts, Shiitake, Napa Cabbage, Bacon Crisp, Ginger***

★ A vegetarian version will be available ★

Fried Shrimp Chips and Wonton Chips

Station Three

Thai Panang of Pork

***One of Thailand's Famous Curry Dishes, Made of Red Chilies, Lemon Grass, Ginger,
Finished with Julienne Peppers, Coconut Milk and Kaffir Lime Leaf***

Vietnamese Fried Spring Rolls with Pork and Crab (Cha Goi)

★ A vegetarian version will be available ★

***Served with Fish Sauce (Nuoc Cham)
Lettuce Leaf, Cucumber, Fresh Mint and Cilantro***

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continued

Station Four

Korean BBQ Boneless Beef Short Ribs Bulgogi

*Marinated with Soy, Mirin, Orange Juice, Sprite, Kiwi, Pear, Maple Syrup,
Kochungang Red Pepper Paste, Ginger, Garlic, and Sesame*

Vegetarian Stir fry

*An assortment of Asian greens such as Choy Sum, Baby Bok Choy and Pea Shoots, Stir-fried
with Asparagus, Lotus Root, Eggplant, and Squash, and finished with Miso and Wakame*

Steamed Short Grain Rice

Kimchi

Accompaniments

Assorted Asian Hot Sauces

Lo Sodium Soy and Black Vinegar

Dessert:

To be served individually at 8 pm

Homemade Fortune Cookies Dipped in Chocolate

*Springtime Fun Graham Cracker
Chocolate Peanut Butter Coated*

*Darling Dots Chocolate Flavored
White Peppermint Flavored*

Green Tea "Dry Ice" Cream Float

Green Tea Ginger Ale and Fresh Ginger Cream Foam

Thai Tea Ice Cream Milkshake Shooter

Made with Coconut Milk and Topped with Korean Red Chile Foam

Non-alcoholic Beverage

Black Iced Tea

Iced water with Cucumber

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