



*food. drink.*

by ZEST Catering and Events, Inc.

## Asian

### Salad

(Select One)

#### Oriental Vegetable

Young lettuces, edamame, diakon radish, carrot, won ton threads, miso vinaigrette

#### Mandarin Spinach Salad

Young spinach, mandarin oranges, cashews, sesame ginger vinaigrette

### Entree

#### American Wagyu Prime Flatiron Steak

Tempura mushrooms, five-spice plum sauce

#### Japanese Furikake Crusted Ahi

Vegetable ribbons, ginger tomato coulis, tamari reduction

#### Wasabi Rustic Mashed Potatoes

#### Szechuan Green Beans

#### Vietnamese Tart

Chocolate ganache, Saigon cinnamon, cream, hazelnut crunch

### Menu Style Options:

#### Plated, Family Style or Buffet

Our goal is to create a menu for your event that best represents your vision, cuisine preferences and budget. This sample menu may provide you with some inspiration as we begin to work together to create your custom menu.

We are proud to serve food that is scratch made, in-house, using fresh seasonal ingredients, grass-fed, natural and organic meats and fish from sustainable sources. Some menu items may change due to seasonality. Vegetarian, vegan and gluten free menu options are available.