

Menu (May 2023)

www.gracefoodcatering.com

9848 Garden Grove Blvd, Garden Grove, CA 92844; Phone: (562)276-3718

1. General Buffet

(A) \$19.00 Per Guest	(B) \$24.00 Per Guest	(C) \$30.00 Per Guest
(D) \$46.00 Per Guest	(E) \$53.00 Per Guest	

The minimum order is for 100 guests, otherwise additional \$3.00 per guest will be charged

2. Wedding Buffet

(A) \$35.00 Per Guest	(B) \$38.00 Per Guest	(C) \$42.00 Per Guest
(D) \$48.00 Per Guest	(E) \$56.00 Per Guest	

The minimum order is for 100 guests, otherwise additional \$3.00 per guest will be charged

3. Sit-Down Service

(A) \$529.00 Per Table	(B) \$559.00 Per Table	(C) \$609.00 Per Table
(D) \$639.00 Per Table	(E) \$669.00 Per Table	(F) \$689.00 Per Table

Minimum 12 Tables, 120 Guests (each table 10 guests only)

4. Cocktail Party (Chinese Finger Food)

(A) \$12.00 Per Guest		
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The minimum order is for 100 guests, otherwise additional \$3.00 per guest will be charged

5. Fusion Vegetarian Buffet

(A) \$22.00 Per Guest	(B) \$30.00 Per Guest	(C) \$36.00 Per Guest
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The minimum order is for 100 guests, otherwise additional \$3.00 per guest will be charged

6. Food Tasting of 11 Course Meal

\$49.00 Per Person, 2 Table Minimum, Ten Guests Per Table

The menu is subject to change under circumstances.

- CA sales tax is not included and will be added later.
- 19% service fee will be charged separately.

General Buffet (A) 恩典年會社團聚會菜譜 \$19.00 Per Guest

1. 家常豆腐(蔥,蒜,辣椒,香菇,筍片,豬肉,紅蘿蔔)
Bean Curd Family Style

2. 魚香豆腐(豬絞肉,辣豆瓣醬,蒜,薑)
Spicy Bean Curd with Ground Pork

3. 雞家豆腐 (凍豆腐,雞丁,青蔥,薑,蠔油,辣椒)
Taiwan Style Street Tofu & Chicken Dish
4. 梅干豆腐(梅干菜,蒜菜,薑菜,絞肉)
Dried Mustard Green with Tofu & Ground Pork
5. 酸辣木耳片(乾木耳,五花肉,辣椒,薑,醬油,白醋)
Spicy & Sour Pork Belly with Black Fungus, Ginger & Chili
6. 毛豆,黃瓜炒雞丁(雞丁,毛豆仁,小黃瓜,蒜,薑)
Diced Chicken with Vegetables
7. 泰式糖醋炒肉片(豬肉片,黃瓜,萵菜,小蕃茄,洋蔥)
Tai Style Stir Fried Pork with Sweet & Sour Sauce Vegetables
8. 韓式涼拌粉絲
Korean Style Seasoned Potato Noodles & Vegetables
9. 蔬菜春捲
Vegetables Egg Rolls
10. 日本燒烤雞
Teriyaki Chicken
11. 咖哩雞丁(雞丁,馬鈴薯,洋蔥,紅蘿蔔,新鮮咖哩粉,椰奶)
Stir Fried Curry Chicken with Potato & Carrot
12. 麻辣爆雞丁(雞丁,青紅甜椒,蒜頭,辣豆瓣醬,花椒油)
Spicy Chicken with Green, Red Pepper & Brown Pepper Corn
13. 紅燒雞翅,炸豆腐(雞翅,香菇,青蔥,辣椒,醬油膏,冰糖)
Braised Chicken Wings with Deep Fried Tofu & Black Mushrooms
14. 爽口五目炒(黑木耳,筍片,芹菜,五花薄片肉,薑,辣椒,蔥段)
Stir Fried Sliced Pork Belly with vegetables & Chili
15. 三椒炒肉片(豬肉片,紅黃綠甜椒,洋蔥,萵菜,蕃茄醬,酒)
Stir Fried Red Bell Pepper, Yellow Pepper Green Pepper & Veggies
16. 涼拌木耳(黑木耳,紅蘿蔔片,小黃瓜,辣椒,蒜末,黑醋)
Spring Salad with Black Fungus, Cucumber, Garlic & Balsamic Vinegar
17. 咖哩炒白花椰菜(白花椰菜,四季豆,肉片,蒜,椰奶,咖哩粉)

Stir Fried Pork with Cauliflower, Coconuts Milk & Curry Power

18. 雞丁炒麵

Chicken Chow Mein

19. 叉燒炒麵

B.B.Q Pork Chow Mein

20. 蒜香豆鼓花枝(花枝,青椒,洋蔥,蔥花,薑,蒜,豆豉)

Stir Fried Squid with Green Bell Pepper Onion & Dried Black Beans

21. XO 醬炒花枝 (XO 醬,青蔥,芹菜,薑,紅椒,洋蔥)

Stir Fried Squid with Celery, Onion, Red Bell Pepper & XO Sauce

22. 豬肉鍋貼

Deep Fried Pork Dumpling

23. 鮮菇涼拌青江菜

Baby Boy Choy with Fresh Mushroom Cold Cuts Platter

24. 醉雞 (帶骨雞,紹興酒)

Drunk Chicken with Bone

25. 麻辣牛百葉

Spicy OX-Tripe

26. 古法蒸茄子(茄子,肉碎,香菇,薑,蠔油)

Steamed Eggplant with Pork

27. 魚香茄子 (肉碎,茄子,薑,蒜,蔥花,辣豆瓣醬)

Stir Fried Eggplant with Ground Pork

28. 三杯豬肉丸子

Chinese Basil with Pork Meat Ball

29. 酸菜,高麗菜炒肉片(酸菜,高麗菜,豬肉片,辣椒,薑)

Stir Fried Pork, Pickled Cabbage with Cabbage & Chile Pepper

30. 馬鈴薯沙拉 (馬鈴薯,洋火腿,青紅豆,美奶滋)

Chinese Potato Salad

31. 雞沙拉

Chinese Chicken Salad

32. 樵夫式義大利麵(義大利麵,洋蔥菜,碎肉,西式香腸丁,鮮菇,巴西里)
Fusion Style Italy Ground Pork Spaghetti
33. 涼拌什錦蒟蒻 (蒟蒻,黃豆芽,芹菜,木耳,紅蘿蔔,金針)
Mix Vegetables Salad
34. 蒜香子雞 (雞丁,蒜粒,蔥段,九層塔,醬油膏)
Stir Fried Chicken with Garlic
35. 麻辣烤雞腿(雞腿,烤醬,紅椒粉)
B.B.Q. Spicy Chicken Legs
36. 台式 XO 醬燒排骨 (排骨,炸馬鈴薯,洋蔥,木耳,蠔油,米酒)
Taiwan Style Pork Ribs with Vegetables
37. 魚香拌麵(麵,肉碎,,花,辣豆醬,烏醋,香菜,黃瓜絲,紅蘿蔔絲)
Fusion Style Stir Fried Ground Pork with Cold Noodle
38. 咖哩牛肉丸(牛肉丸子,洋蔥,馬鈴薯,紅蘿蔔,蒜末,新鮮咖哩粉,奶)
Stir Fried Beef Meat Ball, Vegetable & Fresh Curry Sauce
39. 芹菜肉醬炒義大利麵(豬絞肉,義大利麵,芹菜,辣椒,蕃茄,九層塔,紅蘿蔔,蒜)
Stir Fried Celery, Tomatoes & Basil with Ground Pork Spaghetti
40. 五香馬鈴薯燉肉(馬鈴薯,豬腿肉,洋蔥,醬油,米酒)
Stew Pork with Potato & Onion & five Spice
41. 香料雞丁(雞腿肉,奶油,黑胡椒,紅青甜椒,義大利香料)
Stir Fried Chicken Red & Green Bell Pepper with Italian Seasoning
42. 蕃茄炒豆腐(豆腐,蕃茄,青蔥,蒜末)
Stir Fried Tomato with Tofu
43. 咖哩肉醬義大利麵(生豬絞肉,蕃茄,巴西里,咖哩粉,蕃茄醬,義大利香料.洋蔥)
Stir Ground Beef & Pork with Curry & Vegetables & Italian Seasoning
44. 炒苦瓜豆鼓排骨(苦瓜,豬排骨,豆鼓,薑蔥蒜,辣椒,醬油,米酒)
Stir Fried Bitter Melon with Pork Ribs, Garlic, Green Onion, Chili & Rice Wine
45. 滷豬排骨竹筍(豬排骨,竹筍,紅蔥頭,薑,紅辣椒,黑胡椒,醬油)
Stew Pork Ribs with Bamboo, Ginger, Chili & Black Pepper
46. 燉五花肉桂竹筍(五花肉,桂竹筍,薑蔥蒜,醬油,米酒,糖)
Stew Pork Belly with Spring Bamboo, Soy Sauce, Green Onion, Ginger & Wine

47.炒綠竹筍燒雞(雞丁,香菇,紅蘿蔔,洋蔥,米酒,青蔥,蠔油)

Stir Fried Chicken with Bamboo Black Mushrooms & Carrot

48、紅綠甜椒炒梅花肉(梅花肉,紅青甜椒,茵蒜,筍片,青茵,酒)

Stir Fried Pork Belly with Red Green Sweet Pepper & Bamboo Shoot

49、蕃茄肉片(豬肉片,蕃茄,青甜椒,桂竹筍,大蒜,蠔油.酒)

Stir Fried Pork with Tomato, Green Bell Pepper, Bamboo, Garlic & Soy Sauce & Wine

50.馬鈴薯蕃茄燒雞翅(小馬鈴薯,小蕃茄,雞翅,薑蔥蒜,蠔油,米酒)

Stir Fried Chicken Wing with Potato Tomato, Garlic, Green Onion & Oyster Sauce

51. Missing

52.醬燒雞翅炒麵(雞翅,麵,蔥花,蒜,米酒,黑醋.醬油膏)

Stir Fried Chicken Wing with Chinese Noodle, Rice Vinegar & Garlic

53.茄子雞丁蠔油(雞丁,茄子,青蔥,蠔油,洋蔥)

Stir Fried Chicken with Egg Plant with Oyster Sauce

54.塔香醬炒辣雞丁義大利瓜(雞丁,義大利瓜,辣椒,九層塔,洋蔥,辣豆瓣醬)

Stir Fried Chicken with Zucchini, Basil & Spicy Bean Sauce

55.四川辣子雞(雞丁,乾辣椒,花椒,薑,蒜,蔥花)

Stir Fried Chicken with Chili, Sichuan Pepper, Ginger, Garlic & Green Onion

56.三杯豆腐(炸豆腐,肉碎,薑蒜,辣椒,九層塔)

Spicy Tofu with Ground Pork, Basil, Chili & Soy Sauce

57. XO 醬炒山東白菜(大白菜,蒜,薑,黑木耳,紅甜椒,XO 醬)

Stir Fried Napa Cabbage with Black Fungus, Red Bell Pepper & XO Sauce

58.清炒毛豆金針花黑木耳玉米紅蘿蔔

Stir Fried Soy Beans, Lily Flower, Carrots, Corn & Black Fungus

59.辣炒豆干黃豆芽(豆干,黃豆芽,紅蘿蔔絲,蔥,醬油,辣椒醬)

Stir Fried Baked Bean Curd, Soy Bean Spouts, Chili, Carrots & Soy Sauce

60.辣炒菜脯,豆干,肉絲,豆豉,辣椒,醬油,糖,青蔥

Stir Fried Baked Soy Bean Curd, Black Soy Bean & Chili

61.蒜香五花肉(豬五花肉,紅甜椒,蒜,薑,蔥,辣椒,醬油,黑胡椒)

Stir Fried Pork Belly with Red Pepper, Ginger, Garlic, Green Onion, Chili, Black Pepper & Soy Sauce

62. 燉咖哩梅花肉馬鈴薯(五花肉,馬鈴薯,紅蘿蔔,咖哩,洋蔥)
Stew Pork Belly with Potato, Curry, Carrots, Onion & Wine

63. 燉豬排骨蘿蔔(豬排骨,白蘿蔔,洋蔥丁,蔥蒜薑,醋,米酒)
Stew Pork Ribs with Chinese Radish, Onion, Garlic, Ginger & Rice Wine

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

20(P) Choice 9 Items; 30(P) Choice 11 Items; 40(P) Up Choice 12 Items

General Catering Services. Please reserve at least 6 Days before the event.

General Buffet(B) 恩典年會社團聚會菜譜 \$24.00 Per Guest

1. 臘肉白菜

Chinese Ham with Napa Cabbage

2. 開陽白菜炒粉絲(山東白,肉絲,冬粉,蝦米,香菇,蒜,青蔥)

Stir Fried Napa cabbage, Dry Shrimps Black Mushrooms & Garlic

3. Missing

4. 酸菜辣魷魚(魷魚,酸菜,蔥,辣椒,蒜頭)

Stir Fried Squid with Pickled Cabbage, Green Onion & Chili

5. 椒鹽大蝦(帶殼大蝦)

Salt & Pepper Shrimp with Shell

6. XO 醬焗大蝦(XO 醬,蒜頭,青蔥,紅辣椒,帶殼大蝦)

Stir Fried Spicy Shrimp (Shell on) with Garlic & Green Onion

7. 茄汁大蝦(帶殼大蝦)

Stir Fried Shrimp (shell on) with Tomato Sauce

8. 紅白蘿蔔燒牛腩(紅白蘿蔔,牛腩,八角,青蔥,蒜,辣椒,花椒)

Stew Beef with Carrots & Chinese Radish

9. 高麗菜炒牛肉(牛肉片,高麗菜,長豆,蒜菜,青蔥,豆瓣醬,米酒)

Stir Fried Beef with Chinese Cabbage

10. 酥炸龍利片

Crispy Sole Fish

11. Missing

12. 豆鼓焗孔雀貝 (豆鼓,紅椒,孔雀貝,洋蔥)

Stir Fried Zealand Green Mussel with Black Beans Sauce

13. 醬爆雞丁(雞丁,豆瓣醬,蒜,紅甜椒,青蔥)

Stir Fried Chicken with Soy Beans Sauce & Bell Pepper & Garlic

14. 椒麻炒雞丁(雞丁,紅甜椒,乾辣椒,蒜,洋蔥,青蔥,花椒油)

Spicy Chicken with Vegetables & Brown Pepper Corn

15. 蔬菜春捲

Vegetables Egg Roll

16. 豬肉鍋貼

Crispy Pork Dumpling

17. 九層塔炒孔雀貝 (孔雀貝,大蒜,紅椒,洋蔥,九層塔)

Stir Fried Zealand Green Mussel with Basil

18. 麻婆豆腐

Stir Fried Spicy Ground Pork with Tofu (Bean Curd)

19. 牛肉豆腐

Beef with Tofu (Bean Curd)

20. 叉燒豆腐

B.B.Q. Pork with Tofu (Bean Cued)

21. 什錦炒麵

House Special Chow Mein

22. 酸菜鮮魷炒麵

Squid Chow Mein with Pickled Cabbage

23. 叉燒炒麵

B.B.Q Pork Chow Mein

24. 叉燒炒飯

B.B.Q Pork Fried Rice

25. 什錦炒飯

House Special Fried Rice

26. 芋頭燒排骨 (豬排骨, 芋頭, 蔥, 薑, 辣椒)

Stew Pork Ribs with Taro & Ginger, Chile & Green Onion

27. 椒麻牛肚 (牛肚, 芹菜, 蔥白, 花椒)

Spicy Beef Tripe with Celery

28. 乾蔥豆豉雞丁 (雞丁, 紅蔥, 豆豉, 蠔油, 洋蔥)

Stir Fried Chicken with Onion & Black Beans Sauce

29. 山東白燴豬肉獅子頭

Braised Pork Meat Ball with Napa Cabbage

30. 韓式涼拌粉絲

Korean Style Seasoned Potato Noodles with Vegetables

31. 台式紅燒羊肉

Braised Lamb with Ginger & Scallions

32. 港式油雞

Hong Kong Style Soy Sauce Chicken

33. 蔥油淋雞

Steamed Chicken with Green Onion & Ginger Sauce

34. 烏龍茶燻雞

Taiwan Style Smoked Chicken

35. 蒜片椒麻蝦 (帶殼蝦, 蒜片, 花椒)

Stir Fried Garlic Shrimp (shell on) with Chinese Herbs

36. 鮮菇涼拌青江菜

Baby Bok Choy with Fresh Mushrooms Cold Cuts Platter

37. 蠔皇燒雞翅(雞翅,菇,筍)

Braised Chicken Wings with Black Mushrooms & Winter Bamboo

38. Missing

39. 蕃茄魚片(魚片,蕃茄,蕃茄醬,青蔥,薑)

Stir Fried Fish Filet with Fresh Tomato & Tomato Sauce

40. 蝦馬鈴薯沙拉(蝦,馬鈴薯,雞蛋,洋火腿,青紅豆,美奶滋)

Chinese Potato Salad with Shrimps

41. 蠔油杏鮑菇炒牛肉

Stir Fried Beef with King Oyster Mushrooms

42. 魚香茄子(絞肉,茄子,薑菜,蒜菜,蔥花,辣豆瓣醬)

Stir Fried Eggplant with Ground Pork

43. Fusion Cajun Seafood Combo (Shrimp/Mussel/Clam/Sausage/Corn/Potato)

44. 高麗菜清炒甜不辣(高麗菜,甜不辣,薑,蒜)

Stir Fried Cabbage with Fish Cake

45. 大蔥炒花枝(花枝,大蔥,肉臊滷汁,薑,蒜,烏醋,醬油,米酒)

Stir Fried Squid with Chinese Green Onion

46. 鹽水雞

Salty Chicken

47. 高麗菜燉肉(五花肉,乾辣椒,蒜,乾辣椒,蔥,洋蔥)

Stew Pork Belly with Chinese Cabbage

48. 辣豆瓣豆腐魚片(魚片,洋蔥,豆腐,辣豆瓣醬,蒜,蔥,辣椒)

Stir Fried Fish Filet with Tofu & Soy Beans Sauce

49. 蔥香五花肉(大蔥,蒜,辣椒,五花肉)

Stir Fried Pork Belly with Onion, Garlic & Chili

50. 咖哩雞丁(三色豆,雞丁,洋蔥丁,咖哩粉)

Stir Fried Curry Chicken with Vegetables

51. 洋蔥紅蘿蔔滷肉(豬肉,五香,花椒,肉桂,紅蘿蔔,洋蔥,酒)

Stew Pork with Carrots & Onion & Chinese spice

52. 豬肉鳳梨炒木耳(豬肉片,黑木耳,鳳梨,薑,紅甜椒)
Stir Fried Sliced Pork with Pineapple & Red Bell Pepper

53. 上海菜飯(香菇,杏鮑菇,香腸,青江菜,蒜,辣椒,薑)
Shanghai Style Chinese Sausage & Vegetables Rice

54. 五花肉炒豆乾(筍,五花肉,洋蔥,蒜,辣椒,青蔥)
Stir Fried Pork Belly with Vegetables & chili

55. 和風鮮藕燒雞翅(鮮蓮藕,香菇,雞翅膀,紅蘿蔔)
Braised Lotus Roots, Black Mushrooms & Chicken Wing

56. 魚香茄子肉片豆腐(茄子,豆腐,玉米筍,五花肉,白椰菜,紅甜椒,蒜)
Stir Fried Egg Plant with Bean Curd, Baby Corn & Pork Belly

57. 中國芹菜豆干回鍋肉(五花肉片,豆干,中國芹菜,青蔥段)
Stir Fried Pork Belly with Chinese Celery

58. 蓮藕燒肉(蓮藕,豬排骨,紅辣椒片,米酒)
Stewed Pork Ribs with Lotus & Ginger

59. 老杜家鄉滷味(五花肉,雞翅,炸豆腐,白蘿蔔,青蔥,蒜,冰糖,醬油)
Braised Pork Belly with Chicken Wing, Deep Fried Tofu, Chinese Radish & Soy Sauce

60. 椒麻豬肉炒三絲(豬肉絲,紅蘿蔔絲,黑木耳絲,豆干絲,中國芹菜,蒜,花椒油,醬油,糖)
Stir Fried Shredded Pork Carrots, Black Fungus & Soy Bean Curd with Spicy Sauce

61. Missing

62. 雙豆燜排骨(豬排骨,竹筍,香菇,蒜,蔥,辣椒,蠔油,冰糖,醬油,米酒)
Stewed Pork Ribs with Bamboo Shoots, Black Mushrooms & Oyster Sauce

63. 紅燒川味牛腩(牛腩,薑蔥,花椒,八角,紅白蘿蔔,蕃茄醬,辣豆瓣醬,醬油)
Braised Beef with Chinese Spicy Spice, Soy Bean Sauce & Carrots & Chinese Radish

64. 滷香菇五花肉小馬鈴薯紅蘿蔔
Braised Pork Belly with Potato, Carrots & wine

65. 筍乾木耳雞丁(雞丁,筍乾絲,黑木耳,蒜,蠔油)

Stir Fried Chicken with Dry Bamboo, Black Fungus & Oyster Sauce

66. 五花肉魷魚爪中國芹菜豆干(魷魚爪,黑木耳,蔥段,辣椒,豆干,五花肉,黑醋)

Stir Fried Pork Belly with Squid legs with Black Fungus, Chili & Baked Bean Curd

67. 鹹豬肉小炒(鹹豬肉,中國芹菜,紅蘿蔔,魷魚爪,蒜,青蔥,酒)

Stir Fried Salted Pork Belly with Squid Legs, Chinese Celery, Garlic & Soy Sauce

68. 鹹蛋燒豆腐(豬肉碎,糯米椒,熟鹹蛋,豆腐,黑木耳,蔥蒜,辣椒,五香粉,蠔油)

Stir Fried Ground Pork, Salted Egg, Tofu, Chili, Green Onion, Garlic & Black Fungus

69. 皇帝豆燴求松阪肉(皇帝豆,松阪肉,蔥蒜薑,辣椒,醬油,米酒)

Stir Fried Lima Beans with Pork Belly Green Onion, Ginger, Garlic, Chili, Soy Sauce & Wine

70. 糯米椒豆干五花肉(五花肉,豆腐乳,豆干,糯米椒,蒜薑,辣椒,米酒)

Stir Fried Pork Belly Baked Bean Curd, Garlic, Chili, Ginger, Baked Soy Bean Curd & Wine

71. 蒜苗臘肉大蒜炒毛豆(蒜苗,臘肉,毛豆,青茵,大蒜,黑胡椒)

MISSING 72

73. 丁香豆干糯米椒(糯米椒,豆干,魚乾,豆豉,辣椒,蒜)

Stir Fried Dry Fish with Fresh Green Chili, Black Beans, Baked Soy Bean Curd, Garlic & Wine

74. 魚香白菜(山東白菜,紅蘿蔔,豬肉碎,蔥蒜,豆瓣醬,醬油,黑醋)

Stir Fried Ground Pork with Napa cabbage, Green Onion, Ginger, Garlic, Soy Beans Paste & Soy Sauce

75. 香腸炒蝦米五花肉毛豆(豬肉香腸,五花肉,毛豆,蒜,蝦米,黑胡椒)

Stir Fried Chinese Sausage with Pork Belly, Dry Shrimp, Garlic & Black Pepper

76. 苦瓜燒雞(雞丁,苦瓜,蔥薑蒜,豆鼓)

Stir Fried Chicken with Bitter Melon, Ginger, Green Onion, Garlic & Black Bean

77. 蝦皮炒新竹米粉(新竹米粉,蝦皮,蝦米,蔥花,高麗菜絲,紅蘿蔔)

Stir Fried Rice Noodle with Dry Shrimps, Cabbage, Carrots & Green Onion

78. 蔥爆奶油蒜蝦(帶殼蝦,蔥段,蒜,奶油,米酒)

Stir Fried Shrimp with Shell, Green Onion & Butter Wine

79. 炒咖哩沙茶蝦(帶殼蝦,咖哩醬,沙茶醬,薑蔥蒜,辣椒,酒)

Stir Fried Shrimp with Shell Spical Sauce, Ginger Garlic, Green Onion, Chili & Wine

80.炒蔬菜小章魚(小章魚,中國芹菜,甜紅椒,辣椒,蒜)

Stir Fried Baby Octopus with Red Bell Pepper Chinese Celery, Chili & Garlic

81.梅乾菜燜苦瓜(苦瓜,豆皮,梅乾菜,薑,冰糖,醬油)

Stir Fried Bitter Melon with Preserved Vegetables, Tofu Skin, Ginger & Soy Sauce

82.香菇鮮筍燒油豆腐(香菇,鮮筍,油豆腐,辣椒,八角,蔥薑菜,油蔥酥)

Stir Fried Bamboo with Bamboo, Black Mushroom, Deep Fried Tofu, Green Onion & Garlic, Ginger

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

20(P) Choice 9 Items 30(P) Choice 11 Items 40(P) Up Choice 12 Items

General Catering Services Please reserve at least 6 Days before the event.

General Buffet(C) 恩典年會社團聚會菜譜 \$30.00 Per Guest

1. 荷葉蒸牛肉

Steamed Beef in Louts Leaves

2. Missing

3. 椒鹽田雞

Salt & Pepper Frog Legs

4. 鹽水鴨

Salty Duck

5. 樟茶燻鴨

Tea Smoked Duck

6. 台式蔥薑焗蟹

Taiwan Style Braised Blue Crabs with Scallion & Ginger

7. 臘肉炒飯(中國芹菜,蒜,辣椒,青蔥,紅蔥頭,臘肉)
Chinese Han Fried Rice
8. 梅乾菜五花肉(梅乾菜,蒜,八角,五花肉,辣椒)
Braised Pork Belly with Aged Vegetables & Chinese Herbs
9. 蠔油杏鮑菇滷雞翅(杏鮑菇塊,花椒油,蒜,雞翅,辣椒)
Braised Chicken Wing with King Oyster Mushrooms & Chili
10. 蠔油鮑魚菇牛肉
Stir Fried Beef with Oyster Sauce & King Oyster Mushrooms
11. 高麗菜炒牛肉(高麗菜,牛肉,四季豆,蔥,辣豆瓣醬)
Stir Fried Beef, Chinese Cabbage, Green Beans & Spicy Beans Sauce
12. 乾燒大明蝦(帶殼)
Sautéed Prawns with Tomato Sauce
13. 豆鼓辣椒大明蝦(帶殼)
Sautéed Prawns with Fermented Black Beans Sauce & Chili
14. 張家古法燉豬排骨
Chef Chang Pork Ribs
15. 韓式涼拌黃瓜,花枝
Korean Style Spicy Cucumber & Squids Salad
16. 香菇炒三鮮(貽貝肉,海參,魷魚,香菇,筍片)
Stir Fried Mix Seafood with Vegetables
17. 糖醋海蜆皮
Sweet & Sour Jellyfish Salad
18. 肉醬茄子(茄子條,肉醬,大蒜,蔥花,九層菇)
Stir Fried Eggplants with Ground Pork
19. 紅燒排骨烤(豬排骨,烤,竹筍,黑木耳,香菜)
Braised Pork Ribs with Wheat Gluten Assorted Vegetables
20. 蔥油淋土雞
Steamed Chicken with Green Onion & Ginger

21. 糖醋全魚

Sweet & Sour Whole Fish

22. 辣豆瓣全魚

Spicy Soy Beans Sauce Whole Fish

23. 紅燒全魚

Braised Whole fish with Soy Sauce

24. 三鮮燴豬肉獅子頭(豬肉獅子頭, 貽貝肉, 海參, 魷魚, 香菇, 筍片)

Stir Fried Pork Meat Balls with Napa Cabbage, Sea Cucumber & Mussel meats

25. 避風塘炒蟹(花蟹, 蒜, 紅蔥頭, 辣椒)

Stir Fried Blue Crabs with Garlic

26. 鮮菇拌青江菜

Baby Bok Choy with King Oyster Mushrooms Salad

27. 海鮮蕃茄麵(蕃茄醬, 小墨魚, 蛤蜊, 貽貝, 肉桂葉, 蝦, 洋蔥丁, 蕃茄丁, 九層塔)

Fusion Style Fettuccine with Mix Seafood

28. 香菇滷肉(香菇, 五花肉, 蘿蔔, 蔥, 薑, 辣椒, 冰糖, 五香)

Stewed Pork Belly with Black Mushrooms & Chinese Radish

29. 香菇, 開陽白菜

Stir Fried Black Mushrooms with Chinese Cabbage

30. 菇中國芥蘭冷盤

Black Mushrooms with Chinese Broccoli Cold Cuts Platter

31. 香菇, 竹筍, 蹄膀

Stewed Pork Hock with Chinese Black Mushrooms & Bamboo Shoot

32. 涼拌什錦茼蒿(茼蒿, 黃豆芽, 芹菜, 木耳, 紅蘿蔔, 金針)

Mix Vegetables Salad

33. 炒五色蔬菜(白椰菜, 小玉米筍段, 紅蘿蔔, 芹菜, 鮮香菇)

Spring Five Color Mix Vegetables

34. 牛肉蔬菜炒麵(鮮香菇, 高麗菜, 紅蘿蔔絲, 高級牛肉)

Stir Fried Beef with Vegetables

35. 油豆腐燒排骨(油豆腐,排骨,蔥,蒜,薑,辣椒)

Braised Pork Ribs with Fried Tofu & Chili

36. 乾炒臘肉雞丁新竹米粉(臘肉,雞丁,豆芽,青蔥,紅籐筍絲,新竹米粉)

Stir Fried Rice Noodle with Chinese Han Chicken & Vegetables

37. 杏鮑菇,毛豆,雞丁(杏鮑菇,玉米筍段,蒜,毛豆,洋蔥,乾辣椒)

Stir Fried Chicken with King Oyster Mushrooms & Soy Beans, Baby Corn & Chili

38. 羊肉炒飯(羊肉,中國芹菜,洋蔥,青蔥)

Taiwan Style Lamb Meats Fried Rice

39. 加州蒜苗炒五花肉(加州蒜苗,五花肉,洋蔥,青蔥,生辣椒)

Stir Fried Garlic Onion with Pork Belly & Fresh Chili

40. 咖哩雞燉白花椰菜(雞丁,咖哩,牛油白花椰菜,青蔥,義大利香料)

Stir Fried Curry Chicken with Cauliflower

41. 竹筍炒雞丁(雞丁,竹筍,蒜,蔥,紅蘿蔔)

Stir Fried Chicken with Vegetables

42. 黑胡椒,紅椒牛肉(紅椒,蠔油,牛油,蒜,洋蔥,粗黑胡椒粉,牛肉)

Stir Fried Black Pepper Beef with Red Bell Pepper & Onion

43. 三杯帶骨土雞(薑,九層塔,土雞,蒜,乾辣椒,九層塔,醬油膏)

Three Cups Chicken with Bone (Free Ranch Chicken)

44. 乾煸四季豆(四季豆,豬肉碎,培根碎,蒜,豆瓣醬)

Stir Fried Green Beans & Ground Pork

45. 涼拌麻辣雞絲(小蕃茄,中國芹菜,香菜,小黃瓜絲,花椒油,雞胸肉絲)

Spicy Chicken White Meats with Vegetables Cold Salad

46. 回鍋肉(高麗菜片,紅甜椒,蒜,蔥,木耳,豆干,五花肉,紅蘿蔔,辣豆瓣醬)

Twice-Cooked Pork with Vegetables & Soy Beans Paste

47. XO 醬鮮蝦炒飯(蔥,中國芹菜,玉米粒,XO 醬)

Stir Fried Shrimps with XO Sauce

48. 蕃茄醬炒飯(青紅豆,玉米粒,青蔥,蕃茄醬)

Stir Fried Rice with Vegetables & Tomato Sauce

49. 鹹魚燒肉(帶皮五花肉,鹹魚乾,蔥,薑,冰糖,紹興酒,醬油)

Braised Pork Belly with Dry Fish & Soy Sauce

50. 台式蘿蔔乾炒豆干五花肉(五花肉,台灣蘿蔔乾,豆干,蒜,薑,辣椒,黑醋,醬油,米酒,糖)

MISSING ENGLISH

51. 臘肉客家小炒(臘肉,豆干,蝦米,青蔥,紅蘿蔔絲,米酒,醬油,糖)

Stir Fried Chinese Ham with Baked Bean Curd & Soy Sauce

52. 佛手瓜炒五花肉(佛手瓜,紅蘿蔔片,香菇,蒜,五花肉,醬油)

Stir Fried Pork Belly with Chayote, Black Mushrooms & Soy Sauce

53. 香辣乾鍋排骨(豬排骨,青辣椒,紅辣椒,乾辣椒,薑,蔥段,花椒油,洋蔥,豆瓣醬,紹酒,糖)

Stewed Pork Ribs with Fresh Chili, Bean Paste & Chinese Wine

54. 紅燒肉香菇魷魚(五花肉,香菇,乾魷魚,五香粉,蔥,紅蔥油酥,黑胡椒)

Braised Pork Belly with Dry Squid, Black Mushrooms & Soy Sauce

55. 台式羊肉爐(山羊肉塊,高麗菜,黑麻油,豆瓣醬,蒜,枸杞,米酒,薑,花椒,小苧,蔥段,魚丸,杏鮑菇)

Stewed Goat Meat with Cabbage, Fish Ball, King Oyster Mushrooms, Chinese Spice & Chinese Wine

56. 薑片炒雞柳(雞胸肉,鮮香菇,紅蘿蔔,玉米筍,薑片,蔥段)

Stir Fried Chicken Breast with Baby Corn, Fresh Mushrooms, Green Onion, Ginger & Wine

57. 雙色蘿蔔燴牛腩(牛腩,紅,白蘿蔔,蕃茄,醬油,米酒)

Stewed Beef Sirloin with Carrots, Chinese Radish & Tomato & Wine

58. 烤鴨炒紫茄(烤鴨塊,茄子,青蔥,海鮮醬)

Stir Fried Roast Duck with Egg Plant, Green Onion & Duck Sauce

59. 貴妃生腩(牛腩,紅蘿蔔,紅蔥頭酥,辣椒,蕃茄醬,甜麵醬,醬油)

Stewed Beef Sirloin with Carrots, Chili & Tomato Sauce

60. 素蠔油羅漢齋(香菇,紅蘿蔔,木耳,筍片,白花椰菜,小玉米筍,薑絲,香菇素蠔油)

61. 枸杞炒高麗菜(高麗菜,枸杞,紅蘿蔔片,米酒)

Stir Fried Chinese Wolfberry, Cabbage, Carrots & Wine

62. 肉末雪菜燒豆腐(煎豆腐,雪裡紅碎,紅辣椒,豬肉碎,薑,蒜,蔥)

Stir Fried Ground Pork with Chinese Vegetables & Tofu

63. 蔥蒜四季豆炒豆乾(豆,四季豆,蒜,辣椒,青蔥,醬油,酒)

Stir Fried Baked Bean Curd, Green Beans & Chili

64. 辣炒胡椒蝦(帶殼蝦,薑,蔥,蒜,辣椒,黑白胡椒,米酒,花椒粒)

Stir Fried Spicy Shrimps with Shell, Black Pepper, White Pepper Schezwan Pepper & Chinese Wine

65. 蕃茄燒杏鮑菇(杏鮑菇,蕃茄,洋蔥,青蔥,醬油,糖)

Stir Fried Tomato with King Oyster Mushrooms, Onion & Soy Sauce

66. 白菜滷(大白菜,香菇,紅蘿蔔,蝦米,瑤柱,蒜,薑,杏鮑菇,黑木耳,香菜,排骨酥,芋頭,鵪鶉蛋,炸豬皮,米酒)

Stir Fried Napa Cabbage with Dry Shrimps, Dry Scallops, King Oyster Mushrooms, Quail Eggs, Black Fungus Pork Ribs, Carrots & Wine

67. 胡椒蝦(帶殼蝦,,蔥,蒜,黑胡椒,白胡椒,米酒,鹽)

Stir Fried Shrimp with Shell, Ginner Garlic, Green Onion, Black Pepper, White Pepper, Salt & Rice Wine

68. 中國芹菜木耳小卷(中國芹菜,黑木耳,小卷,蔥段,蒜,辣椒,紅甜椒)

Stir Fried Baby Squid Black Fungus, Red Bell Pepper Green Onion, Garlic & Chili

69. 蛋炒中國芹菜花枝(花枝,中國芹菜,蛋,青蔥,蒜,紅辣椒)

Stir Fried Squid with Salted Duck Egg, Chinese Celery, Green Onion & Garlic

70. 和風魚煮(鮭魚,小黃瓜,紅甜椒,薑,辣椒)

Stir Fried Salmon Fish with Cucumber, Red Bell Pepper Chili, Wine & Soy Sauce

71. 韓式泡菜炒螃蟹(花蟹,青蔥,泡菜,大蒜,九層塔)

Stir Fried Blue Crab with Kimchi, Basil, Garlic & Wine

72. 蒜香茄汁大蝦(帶殼大蝦,蒜,青蔥,蕃茄醬,烏醋,醬油,米酒)

Stir Fried Prawns with Shell, Garlic, Green Onion, Tomato Sauce, Vinegar & Wine

73. 麻辣香酥蝦(帶殼全蝦,生辣椒,蒜,辣椒油,花椒油,紹興酒,鹽)

Stir Fried Whole Shrimp with Shell, Fresh Chili, Wine, Spicy Sauce & Wine

74. 生炒中卷(鮮中卷,紅蘿蔔,四季豆,青蔥,蒜,薑,紅甜椒)

Stir Fried Squid with Carrots, Green Beans, Red Bell Pepper, Green Onion, Ginger & Wine

75.三杯南瓜雞翅(南瓜,雞翅,薑蒜,九層塔,黑麻油,烏醋,米酒)

Stir Fried Chicken Wing with Pumpkin, Garlic, Ginger, Black Sesame Oil & Rice Wine

76.XO 醬雙椒炒雞柳(雞柳,紅綠甜椒,蒜蔥薑,XO 醬,醬油,米酒)

Stir Fried Chicken Tenderloins with Garlic, Green Onion, Ginger & XO Sauce

77.魚香茄子炒雞丁(雞丁,茄子,豬肉碎,蒜薑蔥,辣豆瓣醬,醬油,花椒粉)

Stir Fried Chicken with Eggplant, Ground Pork & Spicy Soy Bean Paste

78.滋補麻油土雞(帶骨土雞,薑,枸杞,黑芝麻油,米酒,豉油)

Stir Fried Free Range Chicken Bone in with Ginger, Rangoon Creeper, Black Sesame Oil & Wine

79.韓式泡菜燒鮭魚(鮭魚,韓國泡菜,杏鮑菇,青蔥,醬油,米酒)

Stir Fried Salmon with Kimchi, Oyster Mushrooms, Green Onion & Soy Sauce

80.糯米椒炒杏鮑菇(糯米椒,杏鮑菇,蒜,豆豉,醬酒)

Stir Fried Fresh Sweet Green Pepper with Oyster Mushrooms

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

20(P) Choice 9 Items 30(P) Choice 11 Items 40(P) Up Choice 12 Items

General Catering Services Please reserve at least 6 Days before the event.

General Buffet(D) 恩典三品菜譜 \$ 46.00 Per Guest (Min 100 guest up)

1. 蒜子鯧魚

Butter Fish with Roast Garlic

2. 椒鹽青蟹

Salt & Pepper Blue Crabs

3. 壽司,加州壽司捲大拼盤

Sushi & California Sushi Rolls Combination Platter

4. 紅燒鶇鶇

Roasted Quail

5. 糖醋全魚
Sweet Sour Whole Fish
6. 牛油焗鮮蟹
Baked Blue Crab with Butter Sauce
7. 大蒜鯰魚(鯰魚段,蔥,香菇,筍片,蠔油)
Catfish with Garlic Sauce
8. 烤鴨夾餅
Roast Duck with Steamed Buns
9. Missing
10. 胡蔥鴨
Stewed Duck with Scallion
11. 鹽水滷鴨
Salty Duck
12. 法式腩珮牛排,鮮香菇,洋蔥
Filet Mignon with Assorted Vegetables
13. 乾燒大明蝦
Sautéed Prawns with Hot Sauce
14. 烤燒排骨(排骨,烤,香菇,蔥,薑)
Braised Pork Spareribs with Wheat Gluten & Assorted Veggies
15. 五品大拼盤
Grace Cold Cuts Platter
16. 招牌豆腐(炸豆腐,里肌肉,紅辣椒片)
House Recommended Tofu
17. 五味醬花枝
Five Flavored Squids
18. 冰糖醬鴨(八角,滷包,陳皮,花椒,醬油,蔥,薑,冰糖,米酒)
Chinese Herbs Ducks

19. 蟹肉鮑魚扒蘆筍
Stir Fried Abalone with Crabs & Asparagus
20. 三杯土雞
Three Cup Taiwan Style Cooked Chicken
21. 筍乾燒圓蹄
Stewed Pork Hock with Dried Bamboo Shoots
22. 蹄膀海參
Stewed Pork Hock with Sea Cucumber
23. 清燴海參
Sea Cucumber with Veggies
24. 辣豆腐全魚
Braised Spicy Tofu with Whole Fish
25. 茄子滷土雞塊(土雞塊,花椒,茄子,桂皮,醬油膏,蒜,蔥)
Stir Fried Free Ranch Chicken with Bone & Chinese Herbs, Spice & Eggplant
26. 海帶滷油豆腐,蹄膀肉塊(蹄膀肉塊,油豆腐,薑,辣椒,醬油,海帶結)
Stir Fried Seaweed with Pork & Tofu
27. 三杯杏鮑菇(杏鮑菇塊,米酒,薑,九層塔,蒜)
Stir Fried King Oyster Mushrooms with Chinese Basil
28. 客家炒土雞(土雞塊,豆瓣醬,蔥,薑,蒜,辣椒,九層塔,米酒)
Stir Fried Free Ranch Chicken(Bone in) with Chinese Herbs & Chile
29. 炒回鍋肉片(辣豆瓣醬,豆乾,美國蒜苗,辣椒,高麗菜,蒜,紅甜椒,熟五花肉)
Stir Fried Pork Belly with Baked Bean Curd & Veggies
30. Missing
31. Missing
32. XO 醬炒雞柳(雞柳,紅甜椒,蔥,義大利瓜)
Stir Fried Chicken Tenderloins with Vegetables
33. 檸檬蝦(帶殼大蝦,紅辣椒,魚露,蒜,檸檬汁,米酒)

Stir Fried Shrimps with Shell, Garlic, Lemon Juice & Rice Wine

34.豆瓣醬烤全鰱魚(全鰱魚,薑,蔥,蒜,酸柑,蠔油,生抽,糖,蕃茄醬)

Baked Butter Fish with Soy Beans Paste, Lime, Green Onion, Garlic, Tomato Sauce & Oyster Sauce

35.豆鼓蒸鰱魚(全鰱魚,豆鼓醬,蔥,薑,蒜,豬油)

Steamed Butter Fish with Green Onion, Black Beans & Soy Sauce

36.麻辣甜不辣(甜不辣,蔥,乾辣椒,花椒,小黃瓜,糖,蠔油)

Stir Fried Fish Cake with Cucumber, Schezwan Pepper, Dry Chili & Oyster Sauce

37.五柳魚(淡水鱸魚,紅蘿蔔絲,木耳絲,筍絲,紅甜椒絲,香菜,糖,黑醋,蕃茄醬,薑,蔥段,米酒,醬油)

Pan Fried Bass with Stir Shredded Carrots. Shredded Black Fungus, Shredded Red Bell Pepper, Chinese Parsley, Soy Sauce & Chinese Wine

38.椒鹽鰱魚(全鰱魚,蔥,薑,花椒,八角,白胡椒,鹽)

Pan Fried Whole Butter Fish with White Pepper, Green Onion, Schezwan Pepper & Salt

39.中國芹菜炒章魚(小章魚,中國芹菜,蒜,辣椒,豆瓣醬)

Stir Fried Baby Octopus with Chinese Celery, Garlic, Chili & Soy Beans Paste Sauce

40.辣炒杏鮑菇章魚(小章魚,杏鮑菇,洋菌,小黃瓜,乾辣椒,蒜,黑醋,醬油)

Stir Fried Spicy Baby Octopus with King Oyster Mushrooms, Cucumber, Garlic, Dry Chili & Soy Sauce

41.泰式酸辣蝦(帶殼大蝦,泰國紅辣椒,綠辣椒,香茅碎,泰式酸辣汁)

Stir Fried Thai Style Spicy Shrimp with Shall, Red Chili. Green Chili Lemongrass & Thai Sweet & Sour Sauce

42.豉油皇煎蝦(帶殼蝦,蔥,薑,蒜,老抽,生抽,糖,白胡椒,麻油)

Pan Fried Shrimp with Shell, Green Onion, Ginger, Garlic, White Pepper & Soy Sauce

43.大白菜滷五花肉(蒜,大白菜,五花肉,醬酒,冰糖,米酒)

Stir Fried Pork Belly with Napa Cabbage & Soy Sauce

44.醬煮五花蘿蔔(五花肉,白蘿蔔,紅蘿蔔,薑,青蔥,醬油,米酒)

Stewed Pork Belly with Carrots & Chinese Radish

45.酸菜炒五花肉(五花肉,酸菜,辣椒,蒜,糖,米酒)

Stir Fried Pork Belly with Pickled Cabbage & Chili

46.芋頭扣肉(五花肉,芋頭,蔥,薑,蒜)

Stir Fried Pork Belly with Taro

47. 金銀燉五花肉(紅蘿蔔,五花肉,馬鈴薯,薑,木耳,冰糖,酒,蠔油)

Stewed Pork Belly with Potato, Black Fungus & Oyster Sauce

48. 蕃茄燒肉(梅花肉,蕃茄,薑片,蒜,紅辣椒,冰糖)

Stewed Pork Belly with Tomato with Chili

49. 可樂洋蔥排骨(洋蔥,豬排骨,醬油,米酒,冰糖,薑,蔥,蒜,可樂,辣椒)

Stewed Pork Ribs with Coke, Soy Sauce & Garlic

50. 川味麻婆豆腐(嫩豆腐,花椒油,辣豆瓣,豬肉碎,冰糖,蔥,薑,蒜)

Spicy Bean Curd with Ground Pork & Soy Bean Paste Sauce

51. 臘肉香腸乾煸四季豆(臘肉,香腸,蔥,薑,蒜)

Stir Fried Chinese Ham, Chinese Sausage with Green Bean

52. 小馬鈴薯燉梅花豬肉(小馬鈴薯,紅蘿蔔,四季豆,醬油,醋)

Stewed Pork Belly with Potato, Carrots & Green Beans

53. 毛家紅燒肉(五花肉,蒜仁,砂糖,八角,醬油,米酒)

Stewed Pork Belly with Whole Garlic & Soy Sauce

54. 蔥燒什蔬豬肉丸(豬肉丸子,鮮香菇,紅蘿蔔,四季豆,竹筍,蠔油)

Stir Fried Pork Meat Balls with Mix Vegetables

55. 塔香茄子燒排骨(豬排骨,茄子,九層塔,蒜,辣椒,醬油)

Stir Fried Pork Ribs with Egg Plant & Chinese Basil

56. 臘肉炒雙菇(臘肉,香菇,杏鮑菇,玉米筍,紅蘿蔔,青蔥,醬油)

Stir Fried Chinese Ham with Black Mushrooms, King Oyster Mushrooms. Baby Corn & Soy Sauce

57. 烤燒肉(豬肉,香菇,烤麩,蔥,薑,紅辣椒,醬油,糖)

Braised Pork with Wheat Gluten, Green Onion & Red Chill

58. 茄子滷土雞塊(土雞塊,茄子,蔥,蒜,花椒,醬油膏,八角粉,糖)

Stir Fried Free Range Chicken with Egg Plant & Cream Sauce

59. 紅燒山羊肉(山羊肉,洋蔥,蔥,薑,蒜,八角,花椒,乾辣椒,素蠔油)

Stewed Goat Meat with Onion & Chinese Spice

60. 台式豬肉小炒(豬肉,蒜苗,豆子,辣椒)

Stir Fried Salted Pork Belly with Baked Bean Curd & Garlic Chives

61. 台式豬肉炒洋蔥(洋蔥,青蔥,蒜頭,辣椒,黑胡椒,醬油,米酒)

Stir Fried Salted Pork Belly Garlic, Onion, Green Onion, Black Pepper, Soy Sauce & Rice Wine

62. Missing

63. 苦瓜燒土雞(苦瓜,土雞,薑蔥蒜,白胡椒粉,冰糖)

Stir Fried Free Range Chicken with Bitter Melon

64. 辣炒蘆筍蘑菇雞柳(蘆筍,蘑菇,雞柳,蒜頭,辣椒,辣豆瓣醬,醬油,米酒)

Stir Fried Chicken Tenderloin with Mushrooms, Asparagus, Spicy Soy Bean Paste, Soy Sauce & Rice Wine

65. 九層塔辣炒土雞(土雞,九層塔,洋蔥,薑蒜,乾辣椒,黑醋,醬油,黑麻油)

Stir Fried Free Range Chicken with Chinese Basil, Ginger, Garlic, Vinegar & Soy Sauce

66. 杏鮑菇三杯土雞(土雞,杏鮑菇,蒜薑,醬油,九層塔,麻油)

Stir Fried Free Range Chicken with Oyster Mushrooms, Garlic, Ginger & Chinese Basil

67. 三杯杏鮑菇玉米筍甜不辣(杏鮑菇,玉米筍,甜不辣,薑蒜,辣椒,九層塔)

Stir Fried Fish Cake with Oyster Mushrooms, Baby Corn, Garlic, Ginger, Basil & Chili

68. 香菇烤麸(香菇,烤麸,紅蘿蔔,甜豆,木耳,蘑菇)

Stir Fried Black Mushrooms with Sugar Peats, Black Fungus, Wheat Gluten & Soy Sauce

69. 雙色蘿蔔炒豆干(豆干,紅白蘿蔔,玉米筍,四季豆,木耳)

Stir Fried Baked Tofu with Carrots, Chinese Radish & Green Beans

70. Missing

71. 三杯帶殼大蝦(帶殼大蝦,薑蒜蔥,辣椒,九層塔,黑麻油,醬油)

Stir Fried Shrimp with Shell, Ginger Green Onion, Garlic, Ginger, Chili & Chinese Basil

72. 酸辣蒸帶殼大蝦(帶殼大蝦,辣椒,蒜,檸檬,魚露,米酒)

Stir Fried Shrimp with Shell. Chili. Lemon Juice, Garlic & Rice Wine

73. 青龍椒炒甜不辣(甜不辣,蒜,青龍椒,XO 醬,醬油)

Stir Fried Fish Cake with Fresh Manganji Green Pepper with XO Sauce

74. 蒜爆毛豆杏鮑菇(毛豆,蒜,杏鮑菇,薑,黑醋)

Stir Fried Oyster Mushrooms with Soy Beans, Garlic, Ginger & Vinegar

75. 蒜苗豆鼓炒肉絲(蒜苗,辣椒,豬里肌肉,豆鼓,蠔油,醬油,米酒)

Stir Fried Pork Tenderloin with Garlic Chive, Black Bean, Oyster Sauce & Rice Wine

76. 小馬鈴薯三杯土雞(土雞,小馬鈴薯,九層塔,鮮小辣椒,薑,蒜,蠔油)

Stir Fried Free Range Chicken with Potato, Chinese Basil, Chili, Ginger, Garlic & Oyster Sauce

77. 蒜苗杏鮑菇炒臘肉(臘肉,杏鮑菇,蒜苗,辣椒,黑胡椒,醬油,米酒)

Stir Fried Chinese Ham with Garlic Chive with Soy Sauce

78. 子排鮮蓮藕海帶結(子排,鮮蓮藕,海帶結,薑片,黑醋,米酒,醬油)

Stir Fried Baby Back Rib, Sea Weeds, Lotus Roots, Ginger, Vinegar & Soy Sauce

79. 台式炒麵(豬五花肉絲,高麗菜絲,木耳,香菇,洋蔥,紅蘿蔔絲,黑醋)

Stir Fried Pork Belly, Cabbage, Chow Mein, Carrots, Black Fungus, Onion, Vinegar & Soy Sauce

80. 辣炒五花肉蘿蔔乾(五花肉,豆乾,蘿蔔乾,蝦米,紅辣椒,糯米椒,紅蔥頭,黑胡椒,米酒)

Stir Fried Pork Belly with Baked Tofu, Dry Shrimp, Chili & Rice Wine

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

20(P) Choice 9 Items 30(P) Choice 11 Items 40(P) up Choice 12 Items

General Catering Services Please reserve at least 6 days before the event.

General Buffet(E) 恩典五品菜譜 \$53.00 Per Guest (Min 100 guest up)

1. 蟹肉鮑魚扒蘆筍

Stir Fried Abalone with Crabs Meats & Asparagus

2. 薑蔥肉蟹

Stir Fried Live Crab with Ginger & Green Onion Sauce

3. 乾燒明蝦(大蝦,薑,青蔥,薑,蒜,蕃茄醬,辣豆瓣醬,酒釀)

Stir Fried Prawn with Beans Sauce, Tomato Sauce & Special chine Wine

4. Missing

5. 醉鴨(鴨,當歸,蔥,薑,紹興酒)

Drunk Duck with Chinese Herbs

6. 燒鮑魚什錦

Braised Abalone with Assorted Vegetables

7. 樟茶鴨

Tea Smoked Duck

8. 醉魚(石斑魚,蔥,薑,蠔油,花椒,茴香,辣椒,紹興酒)

Drunk Whole Fish

9. 烤鴨夾餅

Slice Roasted Duck Meats with Steamed Buns

10. 麻辣田雞

Frog Legs with Garlic

11. 六品大拼盤

Grace Catering Cold Cuts Platter

12. 魚乾燉五花肉(五花肉,蔥段,蒜,米酒,魚乾,醬油)

Braised Dry Fish with Pork Ribs

13. 各式壽司,生魚片,加州壽司捲大拼盤

Sashimi with Sushi & California Rolls Combination Platter

14. 台式蒸魚(石斑魚,蠔油,榨菜絲,五花肉絲,薑,蔥,醬油,米酒)

Taiwan Style Steamed Whole Fish

15. 紅燒排骨海參

Braised Pork Ribs with Sea Cucumbers

16. 乾燒鯧魚(鯧魚,蒜,蔥,醬油,薑)

Pan Fried Butter Fish with Ginger, Garlic, Green Onion & House Sauce

17. 椒麻全魚(石斑魚,花椒,乾辣椒,蔥段,黑醋,糖)

Spicy Whole Fish

18. 紅燒全魚(石斑魚,蒜,蔥,薑,米酒,蕃茄醬,米酒)
Braised Whole Fish with Special Sauce
19. 海鮮金瓜炒新竹米(新竹米粉,南瓜,蝦米,大,鰵魚柳)
Stir Fried Rice Noodles with Mix Seafood & Pumpkin & Mahi Mahi Fish Fillets
20. 椒鹽龍蝦
Salt & Pepper Lobster
21. 紅燒烤(烤麩,香菇,竹筍,紅籬蔔,素蠔油)
Braised Wheat Gluten. Black Mushrooms with Assorted Vegetables
22. 台式油飯(糯米,五花肉絲,香菇絲,花生,臘肉,紅蔥頭,蝦米,菜甫)
Taiwanese Sticky Rice
23. 嫩雞燴鮮菇(雞柳,中國芹菜,金針花,蒜,辣椒,米酒)
Stir Fried Chicken Tender Lion with Chinese Vegetables
24. 綠蘆筍炒杏鮑菇,鮮香菇(蘆筍,鮮香菇,杏鮑菇,紅甜椒,蒜,薑)
Stir Fried Asparagus with King Oyster & Fresh Shiitake Mushrooms
25. 蒜苗臘肉(美國蒜苗,臘肉,蒜末,辣椒,洋蔥,米酒)
Stir Fried American Garlic Onion with Chinese Ham
26. 白菜滷肉(五花肉,山東白,薑,蒜,蔥,米酒)
Braised Pork Belly with Chinese Cabbage with Garlic & Green Onion Sauce
27. 臘肉黃金炒飯(臘肉丁,蒜,蒜苗,青紅豆)
Chinese Ham Fried Rice with Veggies
28. 荷葉蒸排骨(豬排骨,荷葉,蒸肉粉,酒釀,花椒粉,甜麵醬,蓮子,無子紅棗)
Steamed Pork Ribs with Lotus Leaf
29. 三杯土雞(帶骨土雞,九層塔,蒜,薑,辣椒)
Three Cup Free Ranch Chicken with Bone
30. 蔥油土雞
Steamed Free Ranch Chicken with Ginger & Green Onion Sauce
31. 腓利牛肉炒中芹(腓利牛肉,中國芹菜,新鮮香菇,紅蔥頭,蔥,薑,蒜)
Sire Fried Filet Mignon with Chinese Vegetables

32. 百合蓮子炒腩瑤牛肉

Stir Fried Lotus & Lily with Filet Mignon

33. 薑蔥焗龍蝦

Stir Fried Lobster with Ginger & Scallion

34. 牛油焗龍蝦

Stir Fried Lobster in Butter Sauce

35. 椒鹽肉蟹

Stir Fried Live Crab with Salt & Pepper

36. 豆豉肉蟹

Stir Fried Live Crab with Black Bean Sauce

37. 涼拌溫州海哲皮

Sweet & Sour Jellyfish Salad

38. 海參鮑片(鮑魚,海參,鮑魚菇,甜豆)

Stir Fried Sea Cucumber with Abalones & Vegetables

39. 蜜汁核桃烤鴨沙拉(蘿蔓生菜,蜜汁核桃,烤鴨絲,烤麵干)

Honey Walnut with Roast Duck & Romaine Lettuce & Special House Sauce

40. 蒜苗炒五花肉(五花肉,蒜苗,洋蔥,辣椒,豆瓣醬,洋蔥,醬油)

Stir Fried Pork Belly with Garlic Sprouts & Onion

41. 百葉結紅燒肉(百葉結,五花肉,青蔥,紅辣椒,紹興酒,醬油,青蔥)

Stir Fried Pork Belly with Venetian Knot & Green Onion

42. 蠔乾香菇燒肉(梅花肉,蠔肉乾,蠔油,糖,薑,蔥,紅辣椒,紹興酒)

Braised Pork Belly with Dry Oyster & Green Onion

43. 梅花肉烤麩小馬鈴薯(梅花肉,紅蘿蔔,小馬鈴薯,薑,蒜,蔥,烤麩,醬油,醋)

Braised Pork with Pork Belly, Wheat Gluten, Baby Potato, Carrots & Soy Sauce

44. 青蔥炒雞柳(雞胸肉,青蔥段,紅甜椒,蒜仁,米酒,醬油)

Stir Fried Chicken Breast with Red Bell Pepper & Green Onion

45. 麻辣水全土雞(鹹水土雞,花椒粒,乾辣椒片,辣椒粉,胡椒粉,麻油)

Spicy Free Ranch Chicken Cold Cuts Platter

46. 薑蔥雞柳(雞胸肉,紅甜椒,黃甜椒,小黃瓜條,竹筍,杏鮑菇,薑,蔥,米酒)

Stir Fried Chicken Breast with Red. Yellow Bell Pepper Cucumber, Bamboo Shoots, Ginger, King Oyster, Mushroom & Wine

47. 薑片炒雞柳(雞胸肉,鮮香菇,紅蘿蔔,小玉米筍,薑片,蔥段)

Stir Fried Chicken Breast with Baby Corn, Fresh Mushrooms, Green Onion, Ginger & Wine

48. 蕃茄杏鮑菇燉牛腩(杏鮑菇,蕃茄,洋蔥,蕃茄醬,醬油,冰糖,胡椒,八角,月桂葉,片,米酒)

Stewed Beef Sirloin with King Oyster Mushrooms, Tomato, Chinese Spice & Wine

49. 牛蒡燉山羊肉(山羊肉,紅蘿蔔,牛蒡,薑片,桂皮,月桂葉,甘蔗頭,米酒,醬油,冰糖)

Stewed Goat Meat with Carrots, Burdock, Chinese Spice & Wine

MISSING 50, 51

52. 米酒滷香辣鴨(鴨,杏鮑菇,洋蔥,紅辣椒,青蔥,醬油,薑,冰糖,米酒)

Stewed Duck with Rice Wine. King Oyster Mushrooms, Ginger & Soy Sauce

53. 芋頭燒鴨(芋頭,紅蘿蔔,鴨,蔥,蒜,薑)

Stewed Duck with Taro, Carrots, Garlic, Ginger & Wine

54. 白菜滷(大白菜,香菇,紅蘿蔔,蝦米,瑤柱,蒜,薑,杏鮑菇,黑木耳,香菜,排骨酥,芋頭,鵪鶉蛋,炸豬皮,米酒)

Stir Fried Napa Cabbage with Dry Shrimps, Dry Scallops, King Oyster Mushrooms, Quail Eggs, Black Fungus, Pork Ribs, Carrots & Wine

55. 四喜烤麸(烤麸,香菇,筍子,紅蘿蔔片,蔥,八角,素蠔油,醬油)

Stir Fried with Wheat Gluten, Black Mushrooms. Carrots, Bamboo Shoots & Soy Sauce

56. XO 醬香芹炒豆乾絲(XO 醬,中國芹菜,木耳絲,紅蘿蔔絲,豆乾絲,青蔥段)

Stir Fried Chinese Celery with Baked Soy Bean Curd, Black Fungus, Green Onion & XO Sauce

57. 上海烤麸(烤,毛豆,紅蘿蔔,竹筍,醬油膏,冰糖,八角,黑木耳,香菇)

Stir Fried Soy Beans with Wheat Gluten, Black Mushrooms, Black Fungus, Bamboo Shoots, Carrots & Soy Sauce

58. 榨菜肉絲蒸魚(石斑全魚,薑,蔥,榨菜,肉絲,辣椒,蠔油,醬油,糖)

Steamed Whole Fish with Pickle, Mustard Shredded Pork. Chili Ginger, Green Onion & Oyster Sauce

59. 麻油枸杞龍蝦(帶殼龍蝦, 薑片, 枸杞, 當歸, 米酒, 蔥花)

Stir Fried Lobster with Ginger, Wolfberry, Angelica, Green Onion & Chinese Wine

60. 杏鮑菇香菇蝦(帶殼全蝦, 杏鮑菇, 香菇, 蔥, 蒜, 香菜, 酒, 黑胡椒, 奶油)

Stir Fried Shrimp with Shell, King Oyster Mushrooms, Black Mushrooms, Butter, Chinese parsley, Black Pepper & Wine

61. 紅燒龍蝦(帶殼龍蝦, 蒜, 紅蘿蔔, 辣椒, 洋蔥, 青蔥絲, 嫩豆腐, 米酒, 醬油, 醋)

Braised Lobster with Soft Tofu & Chinese Wine

62. 三杯鴨(鴨, 辣椒, 花椒, 薑摩, 蒜, 九層塔, 紅甜椒, 醬油膏, 老抽, 米酒)

Three Cup Duck Taiwan Style

63. 蒜末酒香帶殼大蝦(帶殼大蝦, 蒜末, 胡椒鹽, 紅標純米酒)

Stir Fried Prawns with Shell, Salt, White Pepper & Best Taiwan Rice Wine

64. 蔥爆奶油蒜大蝦帶殼(大蝦帶殼, 奶油, 蒜, 蔥段, 米酒)

Stir Fried Prawns with Shell, Butter Garlic & Green Onion

65. 紅燒鯧魚(鯧魚, 薑絲, 青蔥, 紅辣椒, 黑醋, 醬油膏, 米酒, 糖, 醬油)

Braised Pomfret Fish with Green Onion, Garlic. Vinegar Chili & Soy Sauce

66. 五香椒鹽帶殼大蝦(帶殼大蝦, 朝天椒, 五香粉, 黑白胡椒, 鹽)

Stir Fried Prawns with Shell, Five Spices, Black & White Pepper Salt

67. 鮮筍蒜苗炒臘肉(臘肉, 鮮筍, 乾辣椒, 蒜苗, 薑, 蒜)

Stir Fried Chinese Han with Fresh Bamboo, Garlic Chives & Ginger Garlic

68. 豆鼓苦瓜滷小排(豬小排, 苦瓜, 豆豉, 蒜, 香菇)

Stir Fried Baby Back Pork Ribs, Bitter Melon, Garlic & Black Mushrooms

69. 客家蘿蔔封肉(梅花肉, 嫩薑絲, 白蘿蔔, 醬油, 冰糖, 米酒)

Stir Fried Pork Belly with Chinese Radish, Ginger, Soy Sauce & Rice Wine

70. 蒜苗炒五花肉(五花肉, 辣豆瓣醬, 蒜苗, 辣椒)

Stir Fried Pork Belly, Garlic Chives Soy Bean Paste & Chili

71. 鹹魚燒蹄膀肉塊(蹄膀肉塊, 蔥, 薑, 冰糖, 魚乾, 紹興酒, 醬油)

Stew Pork with Salted Fish, Ginger, Green Onion, Wine & Soy Sauce

72. 雙菇燴雞柳(雞柳, 紅甜椒, 杏鮑菇, 磨菇, 蒜, 油, 洋蔥)

Stir Fried Chicken Tenderloin with Red Ball Pepper Oyster Mushrooms, Mushroom, Garlic & Soy Sauce

73. 古早味菜脯滷肉(五花肉,蠔油,菜脯切段,八角,蒜,蒜苗,冰糖,酒,醬油)

Stew Pork Belly with Dry Chinese Radish with Garlic Chives & Oyster Sauce

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

20(P) Choice 9 Items 30(P) Choice 11 Items 40(P) up Choice 12 Items

General Catering Services Please reserve at least at 6 days before the event.

Grace Catering Wedding Buffet A (\$35) Per Guest

結婚派對自助餐宴席 A (\$35) Per Guest 鴛鴦席

1. 乾燒大明蝦 (帶殼)

Sautéed Prawn with Sauce

2. 琵琶雞

House Baked Chicken

3. 雙色蘿蔔燴牛腩(牛腩,紅白蘿蔔,蕃茄,薑,醬油,米酒)

Stewed Beef Sirloin with Carrots, Chinese Radish Tomato & Wine

4. 烤三文魚

Baked Salmon

5. 魚子醬加州捲

Caviar with California Rolls

6. 樟茶燻

Smoked Duck

7. 什錦炒麵

Assorted Meat Chow Mein

8. 香姑炒雞柳(雞胸肉,鮮香菇,紅蘿蔔,小玉米筍,薑,米酒)

Stir Fried Chicken with Vegetables & Chinese Wine

9.臘肉豆干(臘肉,豆干,蝦米,青蔥,紅蘿蔔絲,米酒,醬油)
Stir Fried Chinese Ham with Baked Bean Curd & Soy Sauce

10.素蠔油羅漢齋(香姑,紅蘿蔔,木耳,筍片,白花椰菜,小玉米筍,薑絲,香姑素蠔油)
Stir Fried Mix Vegetables

11. 紅燒排骨烤麩(豬排骨,烤麩,竹筍,黑木耳,香菜)
Braised Pork Ribs with Wheat Gluten. Assorted Vegetables

12.三鮮燴豬肉獅子頭(豬肉獅子頭,貽貝肉,蝦,魷魚,香菇,筍片)
Stir Fried Pork Meat Balls with Napa Cabbage, Shrimps & Mussel Meats

Minimum 100 Guest

For an additional \$3.00 per guest, you will receive a complimentary wedding cake, soft drinks, hot tea, china plates and ice.

General Catering Services Please reserve at least 6 Days before the event.

Grace Catering Wedding Buffet B (\$38) Per Guest **結婚派對自助餐宴席 B (\$38) Per Guest 心心相印席**

1.溫州海哲皮絲,珊瑚草沙拉 (溫州海哲皮絲,珊瑚草,紫色洋蔥絲,黃瓜絲,小蕃茄,生菜絲)
Jelly Fish, Seaweed Noodle & Colorful Vegetables Cold Cuts Platter

2. 韓式蘿蔔牛大排
Braised Beef Short Ribs with Reddish

3. 椒鹽青蟹
Salt & Pepper Blue Crab

4.小馬鈴薯燉梅花豬肉(小馬鈴薯,梅花肉,紅蘿蔔,四季豆,醬油,醋)
Stewed Pork Belly with Potato, Carrots, Green Beans & Soy Sauce

5. 杏鮑菇涼拌青江菜
Baby Bok Choy with King Oyster Mushrooms Salad

6. 港式油雞
Hong Kong Style Soy Chicken

7. 雞蝦叉燒炒麵

Stir Fried Chicken with Shrimp, B.B.Q Chow Mein & Vegetables

8. 豆瓣醬烤全鰱魚(全鰱魚,薑,蒜,蔥,酸柑,蠔油,生抽,糖,蕃茄醬)

Baked Butter Fish with Soy Bean Paste, Lime, Green Onion. Garlic. Tomato Sauce & Oyster Sauce

9. XO 醬炒花枝(XO 醬,青蔥,中國芹菜,薑,紅椒,洋蔥)

Stir Fried Squid with Celery, Red Bell Pepper & XO Sauce

10. 紅燒山羊肉(山羊肉,洋蔥,蔥,薑,蒜,八角,花椒,乾辣椒,素蠔油,米酒)

Stewed Goat Meat with Onion & Chinese Spice

11. 清燴獅子頭海參孔雀貝肉

Stir Fried Sea Cucumber with Pork Meat Ball & Seafood

12. 臘肉香腸乾煸四季豆(臘肉,香腸,四季豆,蔥,薑,蒜)

Stir Fried Chinese Ham with Chinese Sausage & Green Bean

Minimum 100 Guest

For an additional \$3.00 per guest, you will receive a complimentary wedding cake, soft drinks, hot tea, china plates and ice.

General Catering Services Please reserve at least 6 Days before the event.

Minimum 100 Guest

Grace Catering Wedding Buffet C (\$42) Per Guest

結婚派對自助餐宴席 C (\$42) Per Guest 永結同心席

1. 魚子醬加州捲和壽司捲

Caviar with California Rolls & Sushi Rolls Platter

2. 烤鴨炒紫茄(烤鴨塊,茄子,青蔥,海鮮醬)

Stir Fried Roast Duck with Egg Plant, Green Onion & Duck Sauce

3. 蓮藕杏鮑菇燒排骨(蓮藕,豬排骨肉,杏鮑菇,紅椒片,薑,米酒)

Stewed Pork Ribs with King Oyster Mushrooms, Louts & Ginger

4. 台式炒新竹米粉(新竹米粉,紅蘿蔔絲,高麗菜絲,蝦米,中國芹菜,香菇絲,豬肉絲,油蔥酥,油蒜酥)
Taiwan Style Stir Fried Rice Noodle with Shredded Pork Meats, Dry Shrimps & Vegetables
5. 三杯馬鈴薯燴雞柳(九層塔,小馬鈴薯,薑,雞胸肉,蒜,辣椒,米酒,糖)
Stir Fried Chicken Brest with Baby Potato, Garlic, Ginger, Chili & Chinese Wine
6. 牛蒡燉山羊肉,紅蘿蔔,牛蒡,薑片,桂皮,月桂葉,甘蔗頭,米酒,醬油,冰糖
Stewed Goat Meats with Carrots, Burdock, Chinese Spice & Wine
7. 養生七色蔬菜(杏鮑菇,紅蘿蔔,香菇,蓮藕,四季豆,牛蒡,薑,木耳)
Stir Fried King Oyster Mushrooms with Carrots, Black Mushrooms, Louts, Green Beans, Burdock, Black Fungus & Ginger
8. 海鮮蕃茄義大利麵(小蕃茄,小墨魚,蛤蜊,貽貝,蝦,洋蔥丁,蕃茄醬)
Fusion Style Spaghetti with Mix Sea foods
9. 避風塘炒大蝦(蒜仁,紅蔥頭酥,辣椒)
Stir Fried Prawns with Garlic
10. 什錦炒飯(叉燒,蝦,雞,蔬菜)
B.B.Q Pork, Shrimps, Chicken Fried Rice
11. 中國芹菜炒章魚(小章魚,中國芹菜,蒜,辣椒,豆瓣醬)
Stir Fried Baby Octopus with Chinese Celery, Garlic. Chili & Soy Beans Paste Sauce
12. 糖醋鱸魚
Sweet & Sour Fish

Minimum 100 Guest

For an additional \$3.00 per guest, you will receive a complimentary wedding cake, soft drinks, hot tea, china plates and ice.

General Catering Services Please reserve at least 6 Davy before the event.

Grace Catering Wedding Buffet D (\$48) Per Guest
結婚派對自助餐宴席 D (\$48) Per Guest 百年好合席

1. 菇海參鮑魚

Braised Black Mushrooms with Sea Cucumber & Abalone

2. 蔥爆奶油蒜大蝦(帶殼全蝦,蔥段,香蒜酥,牛油,米酒)

Stir Fried Shrimps with shell, Green Onion, Garlic, Butter & Chinese Wine

3. 恩典大拼盤

Grace Cold Cuts Platter

4. XO 醬炒臘味(臘腸,臘肉,肝腸,甜豆,中國芹菜,XO 醬,蠔油,米酒)

Stir Fried Chinese Ham with Chinese Celery, Chinese Sausage, Duck Liver Sausage, XO Sauce, Sugar Peas & Oyster Sauce

5. 豆瓣醬全魚(全魚,豬肉碎,薑,蔥,蒜,酸柑,紅甜椒,洋蔥,豆瓣醬)

Braised Whole Fish with Ground Pork. Red Bell Pepper, Lime, Onion, Green Onion, Garlic, Ginger & Soy Bean Paste Sauce

6. 素滷烤竹筍(烤,紅蘿蔔,香菇,竹筍,薑,八角,醬油)

Stir Fried Wheat Gluten with Vegetables & Soy Sauce

7. 西芹炒腩肉(西芹,玉米筍,腩肉,紅甜椒,蒜,黑胡椒,義大利綜合香料,酒)

Stir Fried Filet Mignon with Celery, Red Bell Pepper, Baby Corn & Italian Seasoning

8. 辣炒杏鮑菇章魚(小章魚,杏鮑菇,洋蔥,小黃瓜,乾辣椒,蒜,黑醋,醬油)

Stir Fried Spicy Baby Octopus with King Oyster Mushrooms, Cucumber, Garlic, Dry Chili & Soy Sauce

9. 避風塘炒蟹(花蟹,蒜仁,紅蔥頭,辣椒)

Stir Fried Blue Crab with Garlic

10. 鹽水鴨

Taiwan Style Salty Duck

11. 雙色蘿蔔滷香菇(白,紅蘿蔔,香菇,杏鮑菇,竹筍,薑,醬油,冰糖)

Braised Chinese Radish with Carrots, Black Mushrooms, King Oyster Mushrooms, Ginger & Soy Sauce

12. 中國芹菜炒甜不辣(中國芹菜,甜不辣,紅蘿蔔絲,黑木耳,蒜)

Stir Fried Fish Cake with Chinese Parsley, Carrots, Black Fungus, Garlic & Chinese Wine

Minimum 100 Guest

For an additional \$3.00 per guest, you will receive a complimentary wedding cake, soft drinks, hot tea, china plates and ice.

General Catering Services Please reserve at least 6 days before the event.

Grace Catering Wedding Buffet E (\$56) Per Guest

結婚派對自助餐宴席 E (\$56) 恩典錦繡席

1. 金福乳豬大拼盤(乳豬,油雞,牛腱,燒鴨,海蜇皮)
Chinese B.B.Q Baby Pig Cold Cuts Platter
2. 紅燒龍蝦(龍蝦,蒜,紅蘿蔔,辣椒,洋蔥,青蔥絲,嫩豆腐,米酒,醬油,醋)
Stir Fried Lobster with Safe Tofu, Carrots, Green Onion, Chili & Soy Sauce
3. 米酒滷香辣鴨(鴨,杏鮑菇,洋蔥,紅辣椒,青蔥,醬油,薑,冰糖,米酒)
Stewed Duck with King Oyster Mushrooms, Ginger & Rice Wine
4. 百葉結燒肉(五花肉,百葉結,蔥,紅辣椒,醬油,紹興酒,糖)
Braised Pork Belly with Bean Cured Knots, Chili, Soy Sauce, Green Onion & Wine
5. 酒釀醬燒蝦(帶殼大蝦,洋蔥,青蔥,蒜,薑,醬油,桂花酒釀)
Stir Fried Jiuniang Home Made Wine with Whole Prawns with Shell, Garlic, Ginger, Onion & Green Onion
6. 黑胡椒豬肉絲麵(中麵,豬肉絲,毛豆,紅蘿蔔絲,醬油,黑胡椒)
Stir Fried Shredded Pork with Soy Beans, Shredded Carrots, Noodle, Black Pepper & Soy Sauce
7. 腩腩牛肉炒中國芹菜(中國芹菜,腩腩牛肉,蒜,紅辣椒,玉米筍)
Stir Fried Filet Mignon with Chinese Celery, Chinese Baby Corn, Fresh Garlic & Wine
8. 五喜烤麩(烤,香菇,筍子,紅甜椒,黃甜椒,蔥,薑,八角,素蠔油,醬油)
Stir Fried with Wheat Gluten, Black Mushrooms, Carrots, Red, Yellow Bell Pepper, Bamboo Shoots & Soy Sauce
9. 北京鴨荷葉餅
Peking Duck with Steamed Buns
10. 五柳魚(淡水鱸魚,紅蘿蔔絲,木耳絲,筍絲,紅甜椒絲,香菜,薑,黑醋)
Pan Fried Bass with Mixed Vegetables
11. 蔥薑油淋土雞
Free Ranch Steamed Chicken with Green Onion & Ginger

12. 海參碧綠鮑片

Braised Sea Cucumber & Abalone

Minimum 100 Guest

For an additional \$3.00 per guest, you will receive a complimentary wedding cake, soft drinks, hot tea, china plates and ice.

General Catering Services Please reserve at least 6 days before the event.

Sit Down Service A 恩典婚宴酒席外燴 A (\$529.00)

Grace Catering Wedding Banquet 每席十位 Ten Guest Per Table

1. 翡翠大拼盤

Jade Cold Cuts Platter

2. 竹筴雞絲湯

Bamboo Pith with Shredded Chicken Soup

3. 彩椒鰵魚柳

Stir Fried Mahi Fish Fillet with Sweet Bell Pepper

4. 筍乾燒圓蹄

Stewed Pork Hock with Dried Bamboo Shoots

5. 密汁核桃蝦

Honey Walnut with Prawn

6. 當紅炸子雞

Deep Fried Crispy Chicken

7. 田園三蔬

Andrew Style Three Vegetables

8. 糖醋全魚

Sweet & Sour Whole Fish

9. 咸魚雞粒炒飯

Salty Fish with Chicken Fried Rice

10. 新鮮水果

Fresh Fruits

Minimum 12 Tables, 120 Guests (each table 10 guests only)

Sit Down Services Please reserve at least 30 days before the event.

Sit Down Service B 恩典婚宴酒席外燴 B (\$559.00)

Grace Catering Wedding Banquet 每席十位 Ten Guest Per Table

1. 五福臨門

Five Star Cold Cuts Platter

2. 竹筴雞絲湯

Bamboo Pith with Shredded Chicken Soup

3. 香酥椒鹽螃蟹

Salt & Pepper Blue Crab

4. 上林豉油雞

Braised Chicken with Soy Sauce

5. 海參燴圓蹄

Stewed Pork Hock with Sea Cucumber

6. 密汁核桃蝦

Honey Walnut with Prawn

5. 海參燴圓蹄

Stewed Pork Hock with Sea Cucumber

6. 密汁核桃蝦

Honey Walnut with Prawn

7. 田園三蔬

Andrew Style Three Vegetables

8. 古法蒸海魚

Steamed Whole Fish

9. 鴛鴦炒飯(香腸,叉燒,蝦,鳳梨)

Fried Rice with B.B.Q Pork, Diced Pineapple, Chinese Sausage & Shrimp

10. 新鮮水果

Fresh Fruits

Minimum 12 Tables, 120 Guests (each table 10 guests only)

Sit Down Services Please reserve at least 30 days before the event.

Sit Down Service C 恩典婚宴酒席外燴 C (\$609.00)

Grace Catering Wedding Banquet 每席十位 Ten Guest Per Table

1. 恩典大拼盤

Grace Cold Cuts Platter

2. 蟹肉,海參,雞絲湯

Crab Meats & Sea Cucumber with Shredded Chicken Soup

3. 百花蟹鉗

Crab Claws with Shrimp Paste

4. 密汁核桃蝦

Honey Walnut with Prawn

5. 烏龍燻雞

Tea Smoked Chicken

6. 香酥椒鹽龍蝦

Salt & Pepper Lobster

7. 海參碧綠鮑片

Slice Abalone with Garden Green Veggies & Sea Cucumber

8. 古法蒸海魚

Steamed Whole Fish

9. 鴛鴦炒飯(香腸,叉燒,蝦,鳳梨)

Fried Rice with B.B.Q Pork, Diced Pineapple, Chinese Sausage & Shrimp

10. 新鮮水果

Fresh Fruits

Minimum 12 Tables, 120 Guests (each table 10 guests only)

Sit Down Services Please reserve at least 30 days before the event

Sit Down Service D 恩典婚宴酒席外燴 D (\$639.00)

Grace Catering Wedding Banquet 每席十位 Ten Guest Per Table

1. 恩典錦繡大拼盤

Grace Cold Cuts Platter

2. 蟹肉,海參,雞絲湯

Crab Meats & Sea Cucumber with Shredded Chicken Soup

3. 川椒炒帶子

Sautéed Scallop with Spicy Sauce

4. 海參碧綠鮑片

Slice Abalone with Garden Green Veggies & Sea Cucumber

5. 豉椒龍蝦

Baked Lobster with Black Bean Sauce

6. 田園四蔬

Andrew Style Four Vegetables

7. 香菇瑤柱扒鴨

Stewed Duck with Dry Scallops & Black Mushroom

8. 古法蒸海魚

Steamed Whole Fish

9. 鴛鴦炒飯(香腸,叉燒,蝦,鳳梨)

Fried Rice with B.B.Q Pork, Diced Pineapple, Sausage & Shrimp

10. 新鮮水果

Fresh Fruits

Minimum 12 Tables, 120 Guests (each table 10 guests only)

Sit Down Services Please reserve at least 30 days before the event.

Sit Down Service E 恩典婚宴酒席外燴 E (\$669.00)

Grace Catering Wedding Banquet 每席十位 Ten Guest Per Table

1. 恩典六彩大拼盤

Grace Cold Cuts Platter

2. 鮑魚,蟹肉,海參湯

Abalone with Crab Meat with Sea Cucumber Soup

3. 金銀大蝦,玉帶

Sautéed Prawns & Scallops

4. 百花蟹鉗

Crab Claws with Shrimp Paste

5. 上湯焗龍蝦

Baked Lobster in Supreme Sauce

6. 海參碧綠鮑片

Slice Abalone with Garden Green Veggies & Sea Cucumber

7. 恩典四寶蔬

Andrew Style four Vegetables

8. 古法蒸海魚

Steamed Whole Fish

9. 富人炒飯(香腸,叉燒,蝦,乾干貝,鳳梨)

Fried Rice with B.B.Q Pork, Diced Pineapple, & Sausage, Shrimp & Dry Scallop

10. 新鮮水果

Fresh Fruits

Minimum 12 Tables, 120 Guests (each table 10 guests only)

Sit Down Services Please reserve at least 30 days before the event

Sit Down Service F 恩典婚宴酒席外燴 F (\$689.00)

Grace Catering Wedding Banquet 每席十位 Ten Guest Per Table

1. 恩典大拼盤

Grace Cold Cuts Platter

2. 鮑魚,蟹肉,海參湯

Abalone with Crab Meat with Sea Cucumber Soup

3. 牛油焗龍蝦

Stir Fried Lobster with Wine & Butter Sauce

4. 百花蟹鉗

Crab Claws with Shrimp Paste

5. 海參碧綠鮑片

Slice Abalone with Garden Green Veggies & Sea Cucumber

6. 香菇瑤柱扒鴨

Stewed Duck with Dry Scallops & Black Mushroom

7. 恩典四寶蔬

Andrew Style four Vegetables

8. 古法蒸海魚

Steamed Whole Fish

9. 富人炒飯(香腸,叉燒,蝦,乾干貝,鳳梨)

Fried Rice with B.B.Q Pork, Diced Pineapple, Sausage, Shrimp & Dry Scallop

10. 新鮮水果

Fresh Fruits

Minimum 12 Tables, 120 Guests (each table 10 guests only)

Sit Down Services Please reserve at least 30 days before the event.

Cocktail: Chinese Finger Food 開張雞尾酒會,派對頭抬

\$12.00 per guest, you can pick up any 3 finger food items out of 16 items

1. California Rolls 加州捲
2. Vegetable Egg Rolls 蔬菜春捲
3. Fried Pork Dumpling 酥炸豬肉鍋貼(沾甜辣醬)
4. Cream Cheese Rangoon 酥炸吉士餛飩(沾甜辣醬)
5. Crispy Shrimp Cake 蝦肉糕球
6. Crispy Shrimp Tempura 脆皮炸大蝦
7. Endive with Spicy Tuna 鮮菊苣和辣金槍魚
8. Red Beans Spring Rolls (Cinnamon Power) 酥炸紅豆春捲(桂皮粉)
9. Vietnamese Shrimp Summer Rolls (with Wasabi Sauce) 越式蝦捲(芥末醬)
10. Salt & Pepper Chicken Wing 椒鹽雞翅膀
11. Shrimp Cocktail 雞尾酒蝦(雞尾酒沾醬)
12. Curry Samosa 咖哩餃
13. Q Q Mochi 芝麻球
14. Sugar Cane Prawn Ball 甘蔗蝦球
15. Crispy Potato Croquette 脆皮馬鈴薯可樂餅
16. Pan fried Pork Buns with Shallots 生煎包

Minimum 100 Guest

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

Please reserve at least 6 days before the event.

Fusion Vegetarian Buffet (A) 恩典年會素食菜單 A

(薑 Ginger, 蒜 Garli, 蔥 Green Onion) \$22.00 Per Guest

Vegetarian 素食 (薑 Ginger Only, Need Special Request, Mark on the Order Form Menu, Thank You!

1. 新竹炒米粉(新竹米粉, 山東白, 香菇, 素豬肉絲, 素碎培根, 毛豆仁, 蠔油素)

Stir Fried Rice Noodle with Black Mushrooms, Vegan Minced Bacon M18, Edamame Shelled Green Soybean & Vegan Soy Shreds M03

2. 鹽酥豆角(五香豆干, 青紅甜椒, 辣豆瓣醬)

Stir Fried Baked Tofu, Red, Green Sweet Bell Pepper & Spicy Soy Beans Paste

3. 塔香素麻油素腰花(九層塔, 素腰花, 黑木耳, 筍片, 杏鮑菇)

Stir Fried Half Cuttlefish/limitation EV29, Chinese Basil, Bamboo Shoots & King Oyster Mushrooms

4. 雙菇黑椒素燉牛肉(素燉牛肉, 香菇, 鮮白菇, 毛豆仁, 紅蘿蔔, 醬油膏)

Stir Fried VeriSoy Beef Chunks BV07 with Black Mushroom, White Mushrooms, Edamame Green Soybean & Kim Lan Soy Paste

5. 甜酸辣素小雞腿(素小雞腿有棒, 紅綠甜椒, 辣椒, 醬油, 烏醋, 米酒)

Stir Fried VeriSoy Vegan Chicken Drumsticks AV18 with Chili Red & Green Sweet Pepper, Wine & Vinegar

6. 三杯杏鮑菇(杏鮑菇,, 九層塔, 米酒, 辣椒, 醬油, 糖)

Stir Fried King Oyster Mushrooms, Chinese Basil, Wine & Soy Sauce

7. 中國蓴菜炒素肉絲(中國蓴菜, 素肉絲, 素蠔油, 白黑胡椒, 米酒)

Stir Fried Chinese Celery with Vegan Soy Shred M 03, Vegetarian Mushroom, Oyster Sauce & Rice Wine

8. 三杯素墨魚(蒟蒻墨魚, 紅椒, 老薑, 紅甜椒, 九層塔, 醬油, 米酒, 糖)

Stir Fried VeriSoy Kojac Slices GV72 with Red Bell Pepper, Chinese Basil, Rice Wine & Soy Sauce

9. 客家小炒(素肉絲, 素東坡肉, 豆干, 醬油膏, 米酒)

Stir Fried Vegan Soy Shred M03 with VeriSoy Vegetarian Pork Belly Chuck C23K, Baked Tofu, Soy Paste & Rice Wine

10. 三杯素小雞腿(素小雞腿有棒, 薑, 九層塔, 米酒, 辣椒, 醬油, 糖)

Stir Fried VeriSoy Vegan Chicken Drumsticks AV18 with Chili, Rice Wine, Chinese Basil & Fresh Ginger

11.清炒素蚵仔炸豆腐(素蚵仔,炸豆腐,筍片,篇筍,紅蘿蔔,黑豆鼓,老薑,辣椒,九層塔,醬油,米酒,糖)
Stir Fried Vegetarian Oyster Nuggets/Imitation with E35, Deep Fried Tofu, Bamboo Shoots, Asparagus, Carrots, Chinese Basil & Soy Sauce

12. 韓式涼拌粉絲
Korean Style Seasoned Potato Noodles with Vegetables

13.山東白燴素豬肉獅子頭(素豬肉獅子頭,山東白,老薑)
Braised Vegetarian Pork Meat Ball C 09 with Napa Cabbage

14.梅乾菜扣肉(素東坡肉,梅乾菜,薑,豆瓣醬,醬油,糖,米酒)
Stir Fried VerSoy Vegetarian Pork Belly C23 K with Dried Mustard leaf N26, Soy Beans Paste, Fresh Ginger & Rice Wine

15. 臺式古早味油飯(素肉絲,糯米,香菇,素金華火腿,薑)
Stir Fried Sweet Rice with Vegan Soy Shred M03, Black Mushroom, VeriSoy, Vegan Smoked Ham/Imitation DV12

16.塔香茄子(茄子,毛豆仁,九層塔,辣椒)
Stir Fried Eggplant, Edamame Green Soybean, Chinese Basil & Chili

17.雙椒炒素墨魚(蒟蒻墨魚,紅椒,老薑,青辣椒,小黃瓜,米酒,醋)
Stir Fried Veri Soy Konjac SliceGV72 with Chili Soy Sauce, Sugar, Vinegar, Red Bell Pepper & Fresh Green Chili

18.台灣炒麵(炒麵,茄子,青江菜,紅甜椒絲,素豬肉絲,素蠔油)
Stir Fried Chow Mein with Vegan Soy Shred M03, Mushroom, Oyster Sauce, Eggplant & Rice Wine

19.梅乾菜炒苦瓜(苦瓜,梅乾菜,素白碎肉(中粒),薑,冰糖,醬油)
Stir Fried Bitten Melon with Vegan Soy Chunks(M) N 26 & Rice Wine

20. 金針麵腸 (金針菜,麵腸,薑絲,九層塔,烏醋,醬油,米酒,糖)
Stir FriedGlutenSausageJ05 with Lily Flower Chinese Basil, Fresh Ginger, Soy Sauce, Sugar & Rice Wine

21.蕨蕨麵腸(麵腸,蕨蕨,薑絲,烏醋,醬油,米酒.糖)
Stir Fried Gluten Sausage J05 with Boiled Fern, Fresh Ginger, Soy Sauce, Sugar & Rice Wine

22.酸菜麵腸(麵腸,酸菜,乾紅椒,薑絲,醬油,米酒,糖)
Stir Fried Gluten Sausage J 05 with Mustard Green Sour Chili & Gluten Sausage

23. 中國四季豆炒麵腸(麵腸, 中國四季豆, 紅甜椒, 薑絲, 醬油, 米酒, 糖)
StirFriedGlutenSausageJ05 with Fresh Chinese Green Beans, Red Sweet Pepper, Fresh Ginger, Soy Sauce Sugar & Rice Wine
24. 麵腸毛豆杏鮑菇(麵腸, 毛豆仁, 杏鮑菇, 薑, 紅甜椒, 素蠔油, 米酒, 糖)
Stir FriedGlutenSausageJ05 with Edamame Green Soybean. King Oyster Mushrooms, Red Sweet Pepper Ginger, Oyster Sauce & Rice Wine
25. 苦瓜麵腸(麵腸, 苦瓜, 薑絲, 九層塔, 素蠔油, 米酒, 糖)
Stir Fried Gluten Sausage J05 with Bitten Melon, Vege Mushrooms Oyster Sauce & Chinese Basil
26. 塔香紅椒杏鮑菇(九層塔, 紅甜椒, 杏鮑菇, 薑, 醬油膏, 米酒, 糖)
Stir Fried King Oyster Mushrooms, Chinese Basil, Red Sweet Pepper, Ginger & Rice Wine
27. 木耳麵腸白椰菜(木耳, 麵腸, 白椰菜, 素蠔油, 米酒, 糖,)
Stir Fried Gluten Sausage J05 with Black Fungus, Mushroom Oyster Sauce & Rice Wine
28. 臺式南部素油飯(糯米, 毛豆仁, 香菇, 豆干, 紅蘿蔔, 素碎培根, 薑, 醬油膏, 米酒, 糖)
Stir Fried Sweet Rice with Edamame Green Soybean, Vegan Minced Bacon M18, Carrots & Baked Soy Beans Curd
29. 中國芹菜素肉絲黑木耳紅辣椒(中國芹菜, 素肉絲, 黑木耳, 紅辣椒, 素蠔油)
Stir Fried Chinese Celery with Vegan Soy Shred M03, Vegetarian Mushroom, Oyster Sauce & Rice Wine
30. 雪菜毛豆百頁(雪菜, 毛豆仁, 百頁, 鹽, 糖, 麻油)
Stir Fried Soy Sheet with Edamame Green Soybean & Vegetable
31. 麵腸炒酸菜(麵腸, 酸菜, 毛豆仁, 薑絲, 辣椒, 糖)
Stir Fried Gluten Sausage J05 with Edamame Green Soybean, Mustard Green Sour, Ginger, Chili & Sugar
32. 咖哩香菇炒飯(白飯, 咖哩粉, 香菇, 青紅豆, 高麗菜絲, 茴香粉)
Stir Fried Curry Power with Black Mushroom, Cabbage & Fennel Power Rice
33. 客家小炒(杏鮑菇, 豆干, 中國芹菜, 紅蘿蔔, 冬筍, 素 XO 醬, 素蠔油)
Stir Fried King Oyster Mushrooms, Baked Bean Curd, Chinese Celery, Carrots, Winter Bamboo Shoots, Vegetarian Mushroom Oyster Sauce & Rice Wine
34. 什錦素麵腸(黑木耳, 冬筍, 白椰菜, 紅蘿蔔, 素蠔油, 薑, 香菇, 醬油)
Stir Fried Gluten Sausage J05 with Black Fungus, Carrots, Winter Bamboo Shoots, Black Mushrooms, Vegetarian Mushroom Oyster Sauce & Rice Wine

35. 素香冬瓜滷(冬瓜,海帶,麵輪,香菇,紅蘿蔔,醬油,薑)

Stir Fried Vegan Small Fried Gluten Rings M26 with Winter Melon, Sea Weeds, Carrots & Black Mushrooms

36. 臺灣素肉片炒三樣(素肉片,豆乾,紅甜椒,西芹,紅咖哩粉)

Stir Fried Vege Pork Slices M02 with Baked Bean Curd, Celery, Red Bell Pepper & Red Curry

37. 臺灣素肉片豆腐泡青紅椒香菇(肉片,豆腐泡,青紅椒,香菇,醬油,薑,乾辣椒)

Stir Fried Vege Pork Slices M02 with Deep Fried Tofu, Red Green Sweet Pepper, Black Mushrooms, Dry Chili & Ginger

38. 香乾素肉片枸杞(香菇,臺灣素肉片,枸杞,薑,乾辣椒,花椒,薑,醬油)

Stir Fried Vege Pork Slices M02 with Brown Pepper Corn, Chinese Wolfberry, Dry Chili, Ginger Soy Sauce & Rice Wine

39. 醬燒茄子(茄子,素肉絲,青紅椒,辣豆瓣醬,糖,醋,薑)

Stir Fried Vegan Soy Shred M 03 with Eggplant, Soy Beans Paste, Red Green Bell Pepper, Sugar & Ginger

40. 梅乾菜燒茄子(茄子,梅乾菜,素白碎肉(中粒),薑,冰糖,醬油)

Stir Fried Vegan Soy Chunk(M)M12, Ginger, Sugar, Dried Mustard Leaf N26 & Eggplant

41. 薑香麵腸(麵腸,薑,乾辣椒,鮮菇,香菜,醬油)

Stir Fried Gluten Sausage J05 with Dry Chili, Fresh Mushrooms & Ginger

42. 香辣牛肉茄子(素簿牛肉片,茄子,青紅椒,辣豆瓣醬,醬油)

Stir Fried Vegan Beef Slice M17 with Eggplant, Soy Beans Paste, Red Green Bell Pepper, Sugar & Ginger

43. 青豆炒牛肉(素簿牛肉片,四季豆,紅辣椒,醬油膏,辣豆瓣醬,醬油,米酒)

Stir Fried with Vegan Beef Slice M17, Soy Beans Paste, Rice Wine & Green Beans

44. 芹菜炒素牛肉(中國芹菜,香菜,素簿牛肉片,紅甜椒,醬油膏,米酒,糖)

Stir Fried Vegan Beef Slice M17 with Chinese Celery, Red Bell Pepper, Rice Wine & Sugar

45. 蔬菜炒雞丁(素雞丁素雞丁,牛蒡,紅蘿蔔,芋頭,香菇,小玉米筍)

Stir Fried Vegan Chicken Strip/Imitation Chicken ev28 with Vegetables & Rice Wine

46. 蓮藕素三層肉(蓮藕,素三層肉,青椒,鮮香菇,豆瓣醬,糖,醋)

Stir Fried Vegetarian Pork Loaf C23k with Lotus Roots, Fresh Mushroom, Green Pepper, Soy Beans Paste & Rice Wine

47. 蓮藕素東坡肉(蓮藕,素東坡肉,紅甜椒,鮮香菇,豆瓣醬,糖,醋)

Stir Fried Vegetarian Tung Park Chunk C20 with Red Pepper, Fresh Mushroom, Green Pepper, Soy Beans Paste, Rice Wine & Lotus Roots

48. 蓮藕素牛肉(蓮藕,素牛肉片,紅甜椒,鮮香菇,豆瓣醬,糖,醋)

Stir Fried Vegan Beef Slice M17 with Red Pepper, Fresh Mushroom, Green Pepper, Soy Beans Paste, Rice Wine & Lotus Roots

49. 蓮藕素墨魚(蓮藕,蒟蒻墨魚,青椒,鮮香菇,豆瓣醬,糖,醋)

Stir Fried Veri Soy Konjac Slice GV72 with Lotus Roots, Fresh Mushroom, Green Pepper, Soy Beans Paste & Rice Wine

50. 素碎培根炒蘿蔔香菇(素碎培根,白蘿蔔,香菇,紅蘿蔔,乾辣椒,醬油,酒,糖)

Stir Fried Vegan Minced Bacon M18 with Chinese Radish, Black Mushrooms, Carrots, Dry Chili, Rice Wine & Sugar

51. 牛蒡炒素牛肉(牛蒡,素牛肉片,薑絲,白芝麻,米酒)

Stir Fried Vegetarian Beef Slice M17 with Burdock Roots, Ginger & White Sesame Seeds

52. 素蠔油炒雙冬(素蠔油,冬筍,香菇,薑,紅甜椒)

Vegetarian Mushroom Oyster Sauce, Winter Bamboo, Black Mushrooms, Ginger Red Sweet Pepper & Rice Wine

53. 甘甜彩椒素牛柳茄子(九層塔,紅綠甜椒,素牛柳,茄子,醬油膏,米酒,糖)

Stir Fried VeriSoy Vegan Beef Medallion bv07, Eggplant, Green Red Pepper, Wine, Sugar & Soy Sauce

54. 甘甜彩椒素牛腩茄子(九層塔,紅綠甜椒,素牛腩,茄子,醬油膏,米酒,糖)

Stir Fried Vegetarian Beef Stew B03 with Eggplant, Green Red Pepper Wine Sugar & Soy Sauce

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

20(P) Choice 9 Items 30(P) Choice 11 Items 40(P) Up Choice 12 Items

Fusion Vegetarian Buffet (B) 恩典年會素食菜單 B

(薑 Ginger, 蒜 Garli, 蔥 Green Onion) \$30.00 Per Guest

Vegetarian 素食(薑 Ginger Only, Need Special Request, Mark on the Order Form Menu, Thank You!

- 1.爽口五目炒(素三層肉,黑木耳,冬筍,薑,醬油,乾辣椒,米酒)
Stir Fried Vegetarian PorkLoafC23K with Winter Bamboo, Black Fungus, Ginger, Rice Wine, Chili
- 2.三色炒素肉絲(素肉絲,四季豆,紅蘿蔔絲,竹筍絲,米酒,醬油)
Stir Fried Vegan SoyShredM03 with Green Bean Shredded Carrots, Shredded Bamboo. Soy Sauce. Rice Wine
- 3.甘甜素三層肉茄子(素三層肉,茄子,醬油膏,米酒,糖)
Stir Fried Vegetarian Pork Loaf C23K with Eggplant, Rice Wine
- 4.彩椒素墨魚(蒟蒻墨魚,紅綠黃椒,老薑,醬油,米酒,糖)
Stir Fried VeriSoy Koniac SliceGV72 With Red Yellow. Green Pepper. Ginger. Soy Sauce. Rice Wine
- 5.咖哩素鱈魚片(純素北海鱈魚,青紅椒,洋蔥,蒜,咖哩粉,醬油,米酒)
Stir Fried Vegan Fresh Fish/Imitation Fish DV08 with Garlic Soy Sauce. Rice Wine
- 6.鮮筍炒素雞丁(素雞丁,筍片,蔥蒜薑,毛豆仁,豆瓣醬,米酒,糖)
Stir Fried Stir Fried Vegan Chicken Strip/Imitation Chicken ev28 with Bamboo Shoots. Edamame Green Soybean.Rice Wine, Soy Beans Paste
- 7.中國芹菜炒素雞丁(素雞丁,中國蓊菜,馬蹄,筍,香菇,冬菜)
Stir Fried Chinese Celery with Vegan Chicken Strip/Imitation Chicken ev28. Vegetables
- 8.清炒鮮菇(杏鮑菇,金針菇,鮮香菇,紅蘿蔔片,薑片,醬油膏)
Stir Fried with Mix Mushrooms, Soy Sauce
- 9.素牛肉炒蔬菜(素牛肉片,杏鮑菇,四季豆,紅蘿蔔片,洋蔥,醬油,米酒)
Stir Fried Vegan BeefSliceM17 with King Lobster Mushrooms, Green Beans, Carrots, Onion, Soy Sauce
- 10.中國芹菜炒素腰花(素半邊腰花,中國芹菜,黑木耳,鮮紅辣椒,醬油,米酒)
Stir Fried Vegan Half Slice Cuttke Fish/Imitation EV29 with Chinese Celery. Black Fungus. Fresh Chili Rice Wine
- 11.酸菜炒素麵腸(素麵腸,酸菜心,鮮紅辣椒,醬油,米酒,薑,香菜)
Stir Fried Gluten Sausage J05 with Mustard Green Sour N54, Fresh Chili, Ginger, Rice Wine
- 12.什錦燉菜(馬鈴薯,白紅蘿蔔,南瓜,醬油,米酒,薑)
Stewed Chinese Radish Carrots, Potato, Pumpkin, Ginger, Rice Wine, Soy Sauce

13. 紅燒苦瓜(苦瓜,紅棗,豆鼓,洋蔥,醬油,米酒)
Braised Bitter Melon with Jujube Dates, Onion, Wine, Soy Sauce
14. 素小排骨炒豆乾(素上海小排骨,豆乾,四季豆,香菇,薑,醬油,乾辣椒,米酒)
Stir Fried VeriSoy Vegetarian Sparerib C07 with Baked Tofu. Green Beans, Ginger, Soy Sauce, Dry Chili, Rice Wine
15. 炒杏鮑菇牛肉(素牛肉,杏鮑菇,蒜,洋蔥,青蔥,紅蘿蔔片,醬油,米酒)
Stir Fried VeriSoy Vegan Beef Chunks BV07 with Garlic, King Oyster Mushrooms, Onion, Garlic, Soy Sauce Carrots, Rice Wine
16. 酸菜素肚(酸菜,毛豆仁,薑絲,辣椒,糖,素醃肚,香菜)
Stir Fried Vegan Smoked Gluten PattyJV11 with Edamame Green Soybean, Mustard Green Sour, Ginger, Chili Sugar
17. 筍香東坡肉(素東坡肉,脆筍,篇筍,香菇,蒜,醬油,米酒)
Stir Fried Vegetarian Tung Park ChunkC20 with Bamboo Shoots, Garlic, Asparagus, Soy Sauce, Rice Wine
18. 香椿素肉片(台灣素肉片,香椿醬,素蠔油,香菇,中國芹菜,醬油,豆鼓)
Stir Fried Vegan Pork SlicesM02,Chinese Toon Seasoning, Black Mushrooms, Vegetarian Mushroom Oyster Sauce, Rice Wine, Celery
19. 香煸杏鮑菇(切塊杏鮑菇,乾辣椒,黑麻油,老薑片,醬油膏,蒜,冰糖,九層塔,米酒)
Stir Fried King Oyster Mushrooms with Garlic. Chinese Basil. Soy Paste. Rice Wine
20. 桂竹筍炒素三層肉(桂竹筍,香菇,素三層肉,素蠔油,青蔥,醬油,冰糖)
Stir Fried Vegetarian Pork Loaf C23 with Makino Bamboo, Chili Black Mushroom, Vegetarian Mushroom Oyster Sauce, Soy Sauce
21. 洋蔥炒素肉絲(素肉絲,洋蔥,青蔥,紅甜椒,醬油膏,米酒)
Stir Fried Vegan SoyShredMO3 with Onion Green Onion. Red Sweet Pepper, Soy Paste, Rice Wine
22. 豆干炒素肉末(素肉碎,豆干,蒜,青蔥,醬油,米酒)
Stir Fried Vegan Soy Chunk(M)M12 with Baked Tofu, Garlic, Green Onion, Soy Sauce, Rice Wine
23. 糯米椒炒豆腸(豆腸,糯米椒,豆鼓,紅辣椒,蒜,麵腸,米酒)
Stir Fried Vegan Bean Curd RollsJV04 with Green Chili Pepper, Red Chili Soy Paste, Rice Wine
24. 素東坡肉滷花豆(花豆,素東坡肉,蒜苗,蒜,紅辣椒,醬油,米酒)
Stir Fried Vegetarian Tung Po Pork Chunk C20 with Flower Beans, Red Chili, Soy Sauce, Rice Wine

25. 素上海小排骨中國芹菜(中國芹菜,素上海小排骨,紅甜椒,洋蔥)

Stir Fried Vegan Half Slice Cuttle Fish/I-Imitation EV29 with Chinese Celery, Rice Wine

26. 素麻婆豆腐(嫩豆腐,素肉碎,辣豆瓣醬,醬油,花椒,米酒)

Stir Fried Vegan Soy Chunk(M) M12 with Spicy Beans Paste, Soy Sauce

27. 甜酸木耳炒鳳梨(木耳,鳳梨,麵腸,醬油膏,米酒,薑,糖,黑醋,紅甜椒)

Stir Fried Gluten Sausage J05 with Pineapple Soy Paste, Ginger Sugar, Red Sweet Pepper, Black Vinegar

28. 白花椰菜炒素香腸 (素香腸,白花椰菜,醋,胡椒,鹽)

Stir Fried VeriSoy Vegetarian Cocktail Sausage DD05 with White Cauliflower, Salt

29. 汁蘑菇燒雞(蘑菇,素雞肉,馬鈴薯,地瓜,白花椰菜,薑末,醬油,米酒)

Stir Fried Vegan Chicken Dips/Imitation Chicken EV28 with Potato. White Cauliflower. Sweet Potato. Soy Sauce. Rice Wine, Mushrooms

30. 炒烤(烤,香菇,白花椰菜,中國芹菜,素蠔油,紅蘿蔔,辣椒,醬油,米酒)

Stir Fried Gluten Puff J09 with White Cauliflower Carrots, Chinese Celery, Chili, Soy Sauce, LKK Vege Mushrooms Stir-Fry Sauce

31. 花雕三杯菇(杏鮑菇,蘑菇,辣椒,薑片,九層塔,素醬油膏,花雕酒)

Stir Fried King Oyster Mushrooms with Mushrooms, Chinese Basil Chili, Ginger, Soy Paste

32. 豆乳醬杏鮑菇 (杏鮑菇,豆腐乳,青蔥,辣椒,米酒,素醬油膏)

Stir Fried King Oyster Mushrooms with Fermented Bean Curd, Green Onion, Chile, Soy Pasted, Rice Wine

33. 彩椒素牛肉(素牛肉,紅綠甜椒,青蔥,大蒜,素醬油膏,米酒)

Stir Fried VeriSoy Vegan Beef Chunk BV07 with Red & Green Sweet Pepper, Onion, Garlic Soy Paste, Rice Wine

34. 家常蘿蔔燉素羊肉(素羊肉,白紅蘿蔔,薑,米酒)

Stew Vegetarian Stew Lam Chunk BV02 with Chinese Radish, Carrots, Ginger, Rice Wine

35. 辣炒桂竹筍(桂竹筍,素肉片,蒜,青蔥,辣豆瓣醬,米酒)

Stir Fried Vegan Pork Slices M02 with Makino N66Q, Garlic, Green Onion, Spicy Soy Beans Paste, Rice Wine

36. 毛豆烤(烤,毛豆仁,香菇,青蔥,薑,米酒,素蠔油)

StirFriedGlutenPuffJO9 with Black Mushrooms. Green Onion. Ginger. LKK Vege Mushrooms Stir-Fry Sauce Rice Wine, Edamame Shelled Green Soybean

37. 蒜苗炒豆乾素香腸(素香腸,豆乾,蒜,蒜苗,青蔥,辣椒,米酒,醬油)

Stir Fried VeriSoy Vegetarian Cocktail Sausage DD05 with Baked Bean Curd. Garlic, Chili. Rice Wine, Soy Sauce

38. 豆鼓醬蒸素蚵仔(素蚵仔,豆鼓醬,青蔥,蒜,生辣椒,素蠔油)

Stir Fried Vegetarian Oyster Nuggets/Imitation E35 with Salted Black Beans. Fresh Chili. LKK Vege Mushrooms Stir-Fry Sauce

39. 炒雙色(杏鮑菇,黑木耳,青蔥,紅甜椒,薑,醬油)

Stir Fried King Oyster Mushrooms, Black Fungus, Red Sweet Pepper, Ginger, Rice Wine, Soy Sauce

40. 黑胡椒磨菇(磨菇,馬鈴薯,紅蘿蔔,小玉米筍,洋蔥,蒜,素蠔油,黑胡椒)

Stir Fried Mushrooms with Potato, Carrots, Baby Coin, Garlic, LKK Vege Mushrooms Stir-Fry Sauce, Black Pepper

41. 素 XO 醬炒大白菜(大白菜,素 XO 醬,黑木耳,紅甜椒,蒜,薑,青蔥)

Stir Fried Napa Cabbage, Black Fungus, Red Sweet Pepper, Garlic, Ginger, Green Onion

42. 素蒼蠅頭(豆乾,四季豆,乾辣椒,豆豉醬,薑,醋,素蠔油)

Stir Fried Baked Soy Bean Curd with Green Beans Chili. LKK Vege Mushrooms Stir-Fry Sauce, Black Pepper Ginger, Vinegar

43. 四喜烤(烤麩,香菇,冬筍,紅蘿蔔,薑,八角,醬油,素蠔油,冰糖)

Stir Fried Gluten Puff JO9 with Black Mushrooms. Winter Bamboo. Ginger. Soy. LKK Vege Mushrooms Stir-Fried Sauce, Black Pepper

44. 蒜味百菇(杏鮑菇,香菇,草菇,蒜,辣椒,香菜,黑胡椒粒,素醬油膏,米酒)

Stir Fried King Oyster Mushrooms with Black Mushrooms, Straws Mushrooms, Volvacea Mushrooms, Garlic, Chili, Soy Paste, Black Pepper

45. 鮮蔬香菇咖哩(香菇,洋蔥,紅蘿蔔,玉米筍,咖哩)

Stir Fried Black Mushrooms, Onion, Carrots, Baby Corn, Curry Power

46. 塔香杏鮑菇(杏鮑菇,九層塔,蒜,醬油,辣豆瓣醬,米酒)

Stir Fried King Oyster Mushrooms with Spicy Soy Beans Sauce, Garlic, Soy Sauce, Rice Wine

47. 油豆腐炒西芹(油豆腐,紅黃甜椒,西洋芹)

Stir Fried Deep Fried Tofu with Red Yellow Sweet Pepper American Celery

48. 韭菜花炒素甜不辣(素甜不辣,韭菜花,紅蘿蔔,蒜)

Stir Fried VeriSoy Vegan Fish Cake Strips/Imitation GV45 with Leek Flower Garlic, Carrots

49. 麻油香拌蓮藕(蓮藕,紅蘿蔔絲,中國芹菜,嫩薑,鹽,糖,白醋,香菜)

Lotus Roots with Shredded Carrots, Chinese Celery Cold Cuts Platter

50. 四季豆炒玉米筍(四季豆,小玉米筍,鮮香菇,紅蘿蔔片,蒜)

Stir Fried Shiitake Mushrooms with Green Beans, Baby Corn, Carrots, Garlic

51. 鮮香菇炒糯米椒(糯米椒,鮮香菇,紅蘿蔔片,蔥,蒜,醬油)

Stir Fried Fresh Green Chili, Shiitake Mushrooms, Carrots, Garlic, Green Onion

52. 素豬肉炒杏鮑菇(杏鮑菇,素東坡肉,薑,枸杞子,米酒,黑麻油)

Stir Fried VeriSoy Vegetarian Pork Belly Chunk C20 with King Oyster Mushrooms. Ginger. Gogi Berries, Ginger Rice Wine

53. 素牛肉海帶(素牛肉,豆干,海帶結,薑蔥蒜,黑胡椒,紅甜椒,素蠔油,紅蔥頭,米酒)

Stir Fried VeriSoy Vegan Beef Chunks BV07 with Baked Tofu, Seaweed Knot H04, Garlic, Green Onion, Ginger Black Pepper LKK Vege Mushrooms Stir-Fry Sauce, Shallot, Rice Wine

54. 素麵腸冬瓜滷(冬瓜,海帶結,麵腸,紅蘿蔔,香菇,薑,醬油)

Stir Fried Winter Melons with Seaweed KnotNO4, Carrots, Black Mushroom, Ginger, Soy Sauce, Vegan Small Fried Gluten Rings M26

55. 什錦素麵腸(麵腸,黑木耳,脆筍片,紅蘿蔔,香菇,薑,醬油,素蠔油)

Stir Fried Vegan Small Fried Gluten Rings M26 with Bamboo Slices-Crunchy N10, Carrots, Black Mushrooms Ginger, LKK Vege Mushroom Sauce, Ginger, Soy Sauce

56. 素客家小炒(杏鮑菇,豆干,中國芹菜,紅蘿蔔,素 XO 醬,素蠔油)

Stir Fried King Oyster Mushrooms. Baked Tofu. Chinese Celery, Carrots, LKK Vege Mushroom Sauce, Ginger, Soy Sauce, Vegetarian XO Sauce KO9

57. 咖哩炒香菇高麗菜(高麗菜,香菇,洋蔥,咖哩粉,茴香粉,甜豆)

Stir Fried Cabbage with Black Mushrooms. Onion. Curry Power. Sweet Peas. Cuminum Power

58. 豆腐皮炒中國芹菜(中國芹菜,豆腐皮,杏鮑菇,黑木耳,辣椒,薑,醬油)

Stir Fried Tofu Skins with Chinese Celery King Oyster Mushrooms. Black Fungus, Chili. Soy Sauce

59. 梅乾菜苦瓜(苦瓜,梅乾菜,豆腐皮,薑,醬油,冰糖)

Stir Fried Bitten Melons with Dried Mustard Leaf N26, Tofu Skin, Ginger, Soy Sauce

60. 麻婆豆腐(豆腐,素中肉碎,辣豆瓣醬,中國芹菜,醬油,辣油)

Stir Fried VegeSoy Chunks(M)M12 with Spicy Soy Beans Paste, Chinese Celery, Tofu, Spicy Oil, Soy Sauce

61. 菇菇豆腐(炸豆腐,杏鮑菇,草菇,香菜,蒜,薑,醬油,米酒)

Stir Fried Deep Fried Tofu, King Oyster Mushrooms, Volvacea Mushrooms, Garlic, Ginger, Soy Sauce, Rice Wine

62. 素雞丁炒高麗菜(素雞丁,高麗菜,杏鮑菇,薑)

Stir Fried Vegan Chicken Strip/Imitation Chicken ev28, Cabbage, King Oyster Mushrooms, Ginger, Ginger

63. 素炒麵(麵,高麗菜絲,紅蘿蔔絲,香菇絲,黑木耳絲,中國芹菜,香菜,醬油)

Stir Fried Noodle with Shredded Carrots. Shredded Black Mushrooms. Shredded Cabbage, Chinese Celery

64. 豆干炒什錦蔬菜(豆干,紅蘿蔔,黑木耳,四季豆,玉米筍)

Stir Fried Baked Tofu with Carrots. Black Fungus. Green Beans. Baby Corn

65. 蒙古素雞丁(素雞丁,紅蘿蔔,蒜,醬油,辣豆瓣醬,米酒)

Stir Fried VeriSoy Vegan Ginger Chicken AV21 with Carrots, Garlic, Bean Paste, Soy Sauce

66. 素火腿炒金針甜豆(素火腿,金針,甜豆,紅甜椒,薑,素蠔油,米酒)

Stir Fried Vegan Ham Roll/Imitation Ham DV34Z with Lily Flower Sugar Pea. Ginger. LKK Vege Mushroom Sauce

67. 蔬菜素雞炒麵(素雞丁,麵,高麗菜絲,紅蘿蔔絲,香菇絲,黑木耳絲,中國芹菜,香菜,醬油)

Stir Fried VeriSoy Vegan Ginger Chicken AV21 with Noodle. Shredded Carrots, Shredded Black Mushrooms. Shredded Cabbage, Chinese Celery

68. 黑椒素雞丁(素雞丁,洋蔥,鮮香菇,紅蘿蔔,醬油,蒜)

Stir Fried VeriSoy Vegan Ginger Chicken AV21 with Fresh Mushrooms. Carrots. Garlic. Soy Sauce

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

20(P) Choice 9 Items 30(P) Choice 11 Items

40(P) Up Choice 12 Items

General Catering Services

Please reserve at least 6 days before the event.

Fusion Vegetarian Buffet (C) 恩典年會素食菜單 C

(薑 Ginger, 蒜 Garli, 蔥 Green Onion) \$36.00 Per Guest

Vegetarian 素食(薑 Ginger Only, Need Special Request, Mark on the Order Form Menu, Thank You!

1. 素火腿素牛肉炒蔬菜(素火腿,素牛肉,馬蹄片,中國芹菜,素醬油膏,米酒)

Stir Fried Vegan Ham Roll/Imitation Ham DV34Z with Water Chestnut, Chinese Celery, Soy Paste & Rice Wine

2. 中國芹菜炒豆包(豆包,中國芹菜,紅蘿蔔,香菇,辣椒)

Stir Fried Bean Curd PouchJ02 with Chinese Celery. Carrots, Black Mushrooms & Chili

3. 炒豆包 (豆包,紅蘿蔔,黑木耳,紅青甜椒)

Stir Fried Bean Curd PouchJ02 with Carrots, Black Fungus, Red Bell Pepper & Green Bell Pepper

4. 紅燒豆包(豆包,鮮香菇,紅蘿蔔,蓮藕,醬油,素蠔油,米酒)

Stir Fried Bean Curd Pouch J02 with Carrots, Chinese Celery, Soy Sauce, LKK Vege Mushroom Sauce & Rice Wine

5. 中芹蓮藕(蓮藕,中國芹菜,甜豆,枸杞,白果)

Stir Fried Lotus Roots with Chinese Celery, Sweet Peas, Premium Go Gi Berries N34 & Ginko Seed

6. 素三杯(麵腸,薑,紅辣椒,九層塔,杏鮑菇,醬油膏,黑醋,醬油,冰糖)

Stir Fried Gluten Sausage J05 with King Oyster Mushrooms, Chili Vinegar, Soy Sauce, Chinese Basil & Soy Paste

7. 涼拌五絲(豆包絲,黃瓜絲,紅黃椒絲,木耳絲,白醋,麻油)

Cold Cuts Platter with Bean Curd Pouch J02, Shredded Cucumber, Shredded Red & Yellow Bell Pepper, Shredded Black Fungus, Vinegar & Sesame Oil

8. 鮮菇燴素鮑魚(素鮑魚,杏鮑菇,黑木耳,素蠔油,鮮香菇,薑)

Stir Fried G.T. Vegetarian Abalone F07 with King Oyster Mushrooms, Black Fungus & LKK Vege Mushroom Sauce

9. 雙筍燴鮮菇素黑刺參(黑素刺參,鮮筍,玉米筍,鮮香菇,蒜,素蠔油,辣椒,米酒,醬油)

Stir Fried Vege Sea Cucumber F28 with Asparagus, Shiitake Mushrooms, Baby Corn, Garlic, LKK Vege Mushrooms, Stir-Fry Sauce, Rice Wine, Soy & Chili

10. 蒜味百菇(杏鮑菇,香菇,草菇,蒜,辣椒,香菜,黑胡椒粒,素醬油膏,米酒)
Stir Fried King Oyster Mushrooms with Black Mushrooms, Straws Mushrooms, Volvacea Mushrooms, Garlic, Chili, Soy Paste & Black Pepper
11. 鮮蔬香菇咖哩(香菇,洋蔥,紅蘿蔔,玉米筍,咖哩)
Stir Fried Black Mushrooms, Onion, Carrots, Baby Corn & Curry Power
12. 塔香杏鮑菇(杏鮑菇,九層塔,蒜,醬油,辣豆瓣醬,米酒)
Stir Fried King Oyster Mushrooms with Spicy Soy Beans Sauce, Garlic, Soy Sauce & Rice Wine
13. 油豆腐炒西芹(油豆腐,紅黃甜椒,西洋芹)
Stir Fried Deep Fried Tofu with Red Yellow Sweet Pepper & American Celery
14. 韭菜花炒素甜不辣(素甜不辣,韭菜花,紅蘿蔔,蒜)
Stir Fried VeriSoy Vegan Fish Cake Strips/Imitation GV45 with Leek Flower, Garlic & Carrots
15. 麻油香拌蓮藕(蓮藕,紅蘿蔔絲,中國芹菜,嫩薑,,糖,白醋,香菜)
Cold Cuts Platter with Lotus Roots, Shredded Carrots & Chinese Celery
16. 四季豆炒玉米筍(四季豆,小玉米筍,鮮香菇,紅蘿蔔片,蒜)
Stir Fried Shiitake Mushrooms with Green Beans, Baby Corn, Carrots & Garlic
17. 鮮香菇炒糯米椒(糯米椒,鮮香菇,紅蘿蔔片,蔥,蒜,醬油)
Stir Fried Fresh Green Chili, Shitake Mushrooms, Carrots, Garlic & Green Onion
18. 素豬肉炒杏鮑菇(杏鮑菇,素東坡肉,薑,枸杞子,米酒,黑麻油)
Stir Fried VeriSoy Vegetarian Pork Belly Chunk C20 with King Oyster Mushrooms, Ginger, Gogi Berries, Ginger & Rice Wine
19. 素牛肉海帶(素牛肉,豆干,海帶結,薑蔥蒜,黑胡椒,紅甜椒,素蠔油,紅蔥頭,米酒)
Stir Fried VeriSoy Vegan Beef ChunksBV07 with Baked Tofu, Seaweed Knot H04, Garlic, Green Onion, Ginger, Black Pepper, LKK Vege Mushrooms, Stir-Fry Sauce, Shallot & Rice Wine
20. 素麵腸冬瓜滷(冬瓜,海帶結,麵腸,紅蘿蔔,香菇,薑,醬油)
Stir Fried Winter Melons with Seaweed Knot N04, Carrots, Black Mushroom, Ginger, Soy Sauce & Vegan Small Fried Gluten Rings M26
21. 什錦素麵腸(麵腸,黑木耳,脆筍片,紅蘿蔔,香菇,薑,醬油,素蠔油)
Stir Fried Vegan Small Fried Gluten Rings M26 with Bamboo Slices-Crunch N10, Carrots, Black Mushrooms, Ginger, LKK Vege Mushroom Sauce, Ginger & Soy Sauce

- 22.素客家小炒(杏鮑菇,豆干,中國芹菜,紅蘿蔔,素 XO 醬,素蠔油)
Stir Fried King Oyster Mushrooms, Baked Tofu, Chinese Celery Carrots. LKK Vege Mushroom Sauce, Ginger, Soy Sauce & Vegetarian XO Sauce KO9
- 23.咖哩炒香菇高麗菜(高麗菜,香菇,洋蔥,咖哩粉,茴香粉,甜豆)
Stir Fried Cabbage with Black Mushrooms, Onion, Curry Power, Sweet Peas & Cuminum Power
24. 豆腐皮炒中國芹菜(中威芹菜,豆腐皮,杏鮑菇,黑木耳辣椒.蓄.醬油)
Stir Fried Tofu Skins with Chinese Celery King Oyster Mushrooms, Black Fungus, Chili & Soy Sauce
- 25.梅乾菜苦瓜(苦瓜,梅乾菜,豆腐皮,薑,醬油,冰糖)
Stir Fried Bitten Melons with Dried Mustard Leaf N26, Tofu Skin, Ginger & Soy Sauce
- 26.麻婆豆腐(豆腐,素中肉碎,辣豆瓣醬,中國芹菜,醬油,辣油)
Stir Fried Vege Soy Chunks (M)M12 with Spicy Soy Beans Paste, Chinese Celery, Tofu, Spicy Oil & Soy Sauce
- 27.菇菇豆腐(炸豆腐,杏鮑菇,草菇,香菜,蒜,薑,醬油,米酒)
Stir Fried Deep Fried Tofu, King Oyster Mushrooms, Volvacea Mushrooms, Garlic, Ginger, Soy Sauce & Rice Wine
- 28.炒三絲(中國芹菜,紅蘿蔔絲,豆干絲,辣豆瓣醬,米酒)
Stir Fried Shredded Baked Tofu with Shredded Carrots, Chinese Celery, Spicy Bean Paste & Wine
- 29.涼拌燻肚(燻肚,小黃瓜絲,辣椒絲,麻油,薑絲)
Cold Cuts Platter with Vegan Smoked Gluten Patty JV11, Shredded Cucumber, Shredded Chili, Sesame Oil & Shredded Ginger
- 30.新竹米粉炒六絲(新竹米粉,香菇絲,木耳絲,紅蘿蔔絲,中國芹菜,高麗菜絲,醬油,五香粉,麻油)
Stir Fried Rice Noodle with Shredded Black Mushrooms, Shredded Carrots, Chinese Celery, Shredded Black Fungus, Shredded Cabbage & Sesame Oil
- 31.川味榨菜(榨菜,杏鮑菇,黑木耳,紅蘿蔔絲,辣椒絲,麻油,薑絲,辣豆瓣醬,黑胡椒,薑,醬油)
Stir Fried King Oyster Mushrooms with Black Fungus, Shredded Carrots, Chili, Ginger & Spicy Bean Paste
- 32.台式涼拌小黃瓜(小黃瓜,素雞肉,檸檬汁,醬油,麻油,生辣椒)
Cold Cuts Platter with Fresh Cucumber, Vegan Chicken Strips/Imitation EV28, Fresh Chili, Sesame Oil & Soy Sauce.
- 33.辣炒素肉絲茭白筍(茭白筍,素肉絲,辣椒,薑,香菜,烏醋,辣豆瓣醬,米酒)

Stir Fried Top Grade Jiao Bai-Cube N79Q with Vegan Soy Shred MO3, Chili, Ginger, Black Vinegar, Spicy Bean Paste & Rice Wine

34. 香蒜炒茭白筍(茭白筍,蒜,黑木耳,紅甜椒)

Stir Fried Top Grade Jiao Bai-Cube N79Q with Black Fungus & Red Bell Pepper

35. 清炒五彩茭白筍(茭白筍,紅黃甜椒,小玉米筍,杏鮑菇,蒜)

Stir Fried Top Grade Jiao Bai-Cube N79Q with Red Yellow Bell Pepper, Baby Corn & Garlic

36. 豆腐酸菜茭白筍(茭白筍,酸菜,豆腐,蒜,辣椒,素肉鬆,蒜苗,醬油,米酒)

Stir Fried Top Grade Jiao Bai-Cube N79Q with Vegetarian Flake L07, Mustard Green Sour N54 with Chili, Garlic, Soy Sauce & Rice Wine

37. 白筍素鴨肉塊(白筍,素鴨肉塊,葱,薑,蒜,醬油,醬油膏,米酒,黑胡椒)

Stir Fried Top Grade Jiao Bai-Cube N79Q with Vege Duck Chunk M24, Green Onion, Ginger, Garlic, Soy Sauce, Black Pepper, Soy Paste & Rice Wine

38. 素牛肉白筍(白筍,素牛肉,青蔥,蒜,辣椒,醬油,米酒)

Stir Fried Top Grade Jiao Bai-Cube N79Q with VeriSoy Vegan Beef Chunk BV07, Green Onion, Garlic, Chili, Soy Sauce & Rice Wine

39. 素墨魚白筍(白筍,素墨魚,黑木耳,青蔥,蒜,薑)

Stir Fried VeriSoy Konjac Slices GV72 with Top Grade Jiao Bai-Cube N79Q, Green Onion, Garlic & Ginger

40. 素小雞腿白筍(白筍,素小雞腿,紅蘿蔔,薑,青蔥)

Stir Fried Top Grade Jiao Bai-Cube N79Q with AV18, Carrots, Ginger & Green Onion

41. 辣炒素東坡肉(素東坡肉,白筍,薑,蒜,乾辣椒,醬油,米酒,冰糖)

Stir Fried VeriSoy Vegetarian Pork Belly Chunk C20 with Top Grade Jiao Bai-Cube N79Q, Green Onion, Garlic Ginger, Soy Sauce & Rice Wine

42. 辣炒豆腐素羊肉(素羊肉,豆腐,薑,蔥,紅白蘿蔔,醬油,米酒)

Stir Fried VeriSoy Vegan Lamb Chunks BV02 with Tofu, Carrots, Chinese Radish, Soy Sauce, Chili Sauce, Ginger & Green Onion

43. 椒香麻婆豆腐(豆腐,素豬肉碎,青,蒜,辣豆瓣醬,米酒,花椒)

Stir Fried VegeSoy Chunk (M)M12 with Green Onion, Garlic, Spicy Soy Beans Paste, Sichuan Peppercorn & Rice Wine

44. 香麻素豬肉片(素豬肉片,黃紅甜椒,紫洋蔥,蒜,花椒粒,辣豆瓣醬,醬油,米酒)

Stir Fried Taiwan Vegan Soy Slice-Thin M32 with Yellow Red Bell Pepper, Purple Onion, Garlic, Sichuan Peppercorn, Spicy Soy Beans Paste, Soy Sauce & Rice Wine

45. 辣炒素腰花(素腰花,義大利瓜,蒜,辣椒,醬油膏,辣豆瓣醬,米酒)

Stir Fried Vegan Half Slice Cuttlefish/Imitation EV29 with Zucchini, Soy Paste, Spicy Soy Bean Paste, Garlic & Rice Wine

46. 辣炒素豬肉碎高麗菜(九層塔,素豬肉碎,高麗菜,蒜,辣豆瓣醬,米酒,醬油)

Stir Fried Vegan Soy Chunk (M)M12 with Cabbage, Spicy Soy Bean Paste, Garlic & Rice Wine

47. 四川水煮素牛肉(素牛肉,高麗菜,乾辣椒,粉絲,蒜,花椒粒,辣豆瓣醬,醬油,米酒,香菜,薑,青蔥)

Stir Fried VeriSoy Vegan Beef Chunks BV07 with Cabbage, Garlic, Sichuan Peppercorn, Spicy Soy Beans Paste, Soy Sauce, Rice Wine, Ginger & Green Onion

48. 麻婆脆筍素豬肉碎(素豬肉碎,脆筍片,蔥,薑,蒜,醬油,醬油膏,米酒,花椒粒,辣豆瓣醬)

Stir Fried Vegan Soy Chunk(M)M12 with Bamboo Slices-Crunchy, Green Onion, Ginger, Garlic, Soy Sauce, Soy Paste, Sichuan Pepper corn, Spicy Soy Beans Paste, Soy Sauce, Rice Wine & Ginger

49. 豆豉糯米椒素腰花(素腰花,豆豉,糯米椒,醬油,醋,米酒,乾辣椒,蒜)

Stir Fried Vegan Half Slice Cuttlefish/Imitation EV29 with Green Chili, Salted Black Beans, Soy Sauce, Vinegar Rice Wine, Dry Chili & Garlic

50. 鳳梨素東坡肉(素東坡肉,鳳梨,蔥,蒜,醬油,米酒,冰糖)

Stir Fried VeriSoy Vegetarian Pork BellvChunkC20 with Pineapple, Green Onion, Garlic, Soy Sauce & Rice Wine

51. 川辣素牛肉(素簿牛肉,乾辣椒,辣豆瓣醬,蔥,蒜,薑,醋)

Stir Fried JP Vegan Slice/Imitation Beef M08 with Green Onion, Garlic, Ginger, Vinegar, Dry Chili & Spicy Soy Bean

52. 西芹炒素叉燒(素叉燒,西芹,黃豆腐乳,蒜,薑)

Stir Fried Vegan BBQ Pork/Imitation Pork CV05 with Garlic, Ginger, Fermented Bean Curd & Celery

53. 茄子素豬肉碎(素豬肉碎,茄子,蒜,辣豆瓣醬,花椒油)

Stir Fried Vegan Soy Chunk(M) M12 with Eggplants, Sichuan Peppercorn Oil & Garlic

54. 紅椒炒素牛肉(素簿牛肉,青蔥,洋蔥,薑,紅甜椒,醬油膏)

Stir Fried JP Vegan Slice/Imitation Beef M08 with Red Bell Pepper Green Onion, Garlic, Ginger, Onion & Soy Beans Paste

55. 南瓜燒豆腐(炸豆腐,南瓜,蔥,醬油,醋,醬油膏,砂糖)

Stir Fried Deep Fried Tofu with Pumpkin, Green Onion, Soy Beans Paste, Vinegar & Soy Sauce

56.三杯素甜不辣(素甜不辣,葱,蒜,辣椒,九層塔)

Stir Fried VeriSoy Vegan Fish Cake Strips/Imitation GV45 with Basil, Dry Chili, Garlic, Green Onion, Soy Sauce & Rice Wine

57.四季豆炒素肉絲(素肉絲,四季豆,蒜,辣椒,醬油,米酒)

Stir Fried Vegan Soy Shred M03 with Green Beans, Chili, Soy Sauce & Garlic

58.泰式打拋素豬絞肉 (素豬絞肉,小蕃茄,九層塔,醬油,米酒,檸檬汁)

Stir Fried Vegan Soy Shred M03 with Baby Tomato, Chinese Basil, Rice Wine & Fresh Lemon Juice

59.素雞翅燒豆腐(素雞翅,豆腐,蔥,蒜,素蠔油,米酒,醬油)

Stir Fried VeriSoy Chicken Drumsticks AV18 with Garlic, Green Onion, LKK Vege Mushroom, Stir-Fry Sauce, Rice Wine & Rice Wine

60.辣炒素雞丁(素雞丁,義大利瓜,杏鮑菇,辣豆瓣醬,蔥,蒜,薑,米酒,醬油)

Stir Fried Vegan Chicken Strips/Imitation Chicken EV28 with Zucchini, Spicy Soy Bean Paste, Ginger, Garlic, Green Onion, Soy Sauce, Rice Wine & King Oyster Mushrooms

61.紅椒炒素牛肉(素牛肉,紅甜椒,糯米椒,辣椒,黑胡椒,米酒,醬油)

Stir Fried JP Vegan Slice/Imitation Beef,M08 with Red Bell Pepper, Green Red Pepper, Black Pepper, Soy Sauce & Rice Wine

62.青紅椒素豬肉片(素豬肉片,青紅甜椒,茵,蒜,黑醋,黑胡椒,米酒。醬油)

Stir Fried Taiwan Vegan Soy Slice-Thin M32 with Green & Red Bel Pepper, Green Onion, Garlic, Vinegar, Black Pepper, Rice Wine & Soy Sauce

63.冬瓜燒素肉碎(素肉碎,冬瓜,醬油,米酒,青蔥)

Stir Fried Vegan Soy Shred M03 with Winter Melon, Soy Sauce, Green Onion & Green Onion

64.蔥爆杏鮑菇 (杏鮑菇,青蔥,黑胡椒,素蠔油)

Stir Fried Kina Oyster Mushrooms, Green Onion, LKK Vege Mushroom Sauce & Black Pepper

65.三杯杏鮑菇素雞丁 (杏鮑菇素雞丁,九層塔,蒜,薑,素蠔油)

Stir Fried Vegan Chicken Strips/Imitation Chicken EV28 with Chinese Basil, Garlic, Ginger, LKK Vege Mushroom Sauce & King Oyster Mushrooms

66, 蒜香杏鮑菇素牛肉片(素牛肉片,杏鮑菇,醬油,米酒,青,蒜)

Stir Fried JP Vegan Slice/Imitation Beef M08 with King Oyster Mushrooms. Soy Sauce, Green Onion, Garlic & Rice Wine

67. 金沙四李豆(四李豆,鹹鴨蛋,紅甜椒)

Stir Fried Green Beans, Salty Duck Egg & Red Bell Pepper

68. 素沙茶炒素培根高麗菜(高麗菜,素培根,素沙茶,青蔥,蒜,醬油)

Stir Fried Vegan Minced Bacon M18 with Vegetarian Barbecue Sauce, Cabbage, Green Onion, Garlic & Soy Sauce

69. 鮮菇豆腐(豆腐,黑木耳,杏鮑菇,美白菇,鴻喜菇,九層塔,蒜,薑,辣椒,醬油,米酒,醋)

Stir Fried Tofu with Chinese Basil Black Fungus, King Oyster Mushrooms, Garlic, Ginger, Chili, Soy Sauce & Rice Wine

70. 三杯素腰花(素腰花,義大利瓜,蔥,蒜,辣椒,米酒)

Zucchini, Green Onion, Garlic, Chili, Soy Sauce & Rice Wine

71. 回鍋肉(素東坡肉,高麗菜,蒜,辣豆瓣醬,辣椒,蔥,米酒)

Stir Fried VeriSoy Vegetarian Pork Belly Chunk C20 with Chinese Cabbage, Bean Paste, Garlic, Rice Wine & Chili

72. 素什錦烤(烤,香菇,杏鮑菇,毛豆仁,黑木耳,金針,紅蘿蔔,薑,醬油)

Stir Fried Gluten Puff JO9 with Black Mushrooms, King Oyster Mushrooms, Black Fungus, Lily Flower, Carrots, Ginger & Soy Sauce

73. 香辣乾鍋素小雞腿(素小雞腿,乾辣椒,花椒粒,蒜,薑,中國芹菜,蒜苗,辣豆瓣醬,米酒)

Stir Fried VeriSoy Vegan Chicken Drumsticks AV18 with Chili Sichuan Peppercorn, Garlic, Ginger, Chinese Celery, Spicy Bean Paste & Rice Wine

74. 紅蘿蔔茄燒素牛肉(素牛肉,茄子,紅蘿蔔,蒜,青蔥,辣椒,素蠔油,米酒)

Stir Fried VeriSoy Vegan Beef Chunks BV07 with Eggplant, LKK Vege Mushroom Sauce, King Oyster Mushrooms, Carrots, Garlic, Green Onion & Rice Wine

75. 醬燒菇菇素雞丁(素雞丁,杏鮑菇,薑,九層塔,米酒,醬油)

Stir Fried Vegan Chicken Strips/Imitation Chicken EV28 with King Oyster Mushrooms, Chinese Basil, Ginger, Soy Sauce & Rice Wine

76. 三杯杏鮑菇白筍素鴨肉塊(素鴨肉塊,杏鮑菇,白筍,蒜,薑,九層塔,米酒,醬油,辣椒)

Stir Fried Vege Duck Chunk M24 with King Oyster Mushrooms, Top Grade Jiao Bai-Cube N79Q with Garlic, Ginger, Chili, Soy Sauce & Rice Wine

77. 枸杞素牛肉白筍(白筍,素牛肉,枸杞子,醬油,米酒,薑)

Stir Fried VeriSoy Vegan Beef Chunks BV07 with Top Grade Jiao Bai-Cube N79Q. Premium Gogi Berries, Soy Sauce, Ginger & Wine

78.三杯四季豆(四季豆,九層塔,薑,蔥,蒜,辣椒,醬油膏)

Stir Fried Green Beans Chinese Basil Chili, Green Onion, Ginger & Soy Beans Paste

79.素佛跳牆(香菇,鴻禧菇,杏鮑菇,金針,芋頭,白菜,白木耳,黑木耳,栗子,枸杞子,蓮子,紅棗,百果,薑,八角,五香,醬油)

Stir Fried Mushrooms, Hong Jubilee Mushrooms, Lily Flower, Taro, Chinese cabbage, White Fungus, Black Fungus, Chestnut, Medlar, Lotus seed, Red Jujube, Fruit, Ginger & Star Anise Soy Sauce

80.蒜油涼拌蔬菜(蒜油,薦筍,玉米筍,鴻喜菇,黃紅甜椒,鹽)

Cold Cuts Platter with Garlic Oil Asparagus, Baby Corn, Mushrooms, Yellow Red Bell Peppers & Salt.

81. 紅白蘿蔔滷素三層肉(素三層肉,紅白蘿蔔,花豆,蒜,辣椒,米酒,醬油)

Stir Fried Vegetarian Pork Belly C23Kwith Carrots, Chinese Radish, Chili Garlic, Chinese Wine, Soy Sauce & Ginger

82.醬燒菇菇素雞丁(素雞丁,杏鮑菇,薑,九層塔,米酒,醬油)

Stir Fried Vegan Chicken Strips/Imitation Chicken EV28 with King Oyster Mushrooms, Chinese Basil, Ginger, Soy Sauce & Rice Wine

83.三杯四季豆(四季豆,九層塔,薑,蔥,蒜,辣椒,醬油膏)

Stir Fried Green Beans Chinese Basil, Chili, Green Onion, Ginger & Soy Beans Paste

84.黑胡椒乾煸四季豆(素豬肉碎,四季豆,美白菇,蒜,洋蔥碎,黑胡椒,醬油,辣椒,米酒)

Stir Fried Soy Chunk (M)M12 with Green Beans, Whitening Mushrooms, Garlic, Onion, Black Pepper, Soy Sauce, Chili & Rice Wine

85.炒米粉(素肉絲,新竹米粉,紅蘿蔔絲,高麗菜絲,蒜,蔥,醬油,素蠔,油辣椒,米酒)

Stir Fried Top Grade Jiao Bai-Cube N79Q with LKK Vege Mushroom Sauce, Shredded Carrots, Chinese Cabbage, Garlic, Green Onion, Rice Wine & Soy Sauce

86.素火腿炒香菇筍(素火腿,筍,香菇,醬油,蒜,米酒,蔥白段)

Stir Fried Vegan Ham Roll/Imitation Ham DV34Z with Winter Bamboo, Black Mushrooms, Soy Sauce, Garlic & Green Onion

87.糯米椒炒杏鮑菇(杏鮑菇,糯米椒,黑豆鼓,蒜,醬油)

Stir Fried Green Pepper with King Oyster Mushrooms, Salty Black Beans, Garlic & Soy Sauce

88.辣炒菜脯豆干(珍珠菜脯,豆干,辣椒,黑豆鼓,香菇,薑)

Stir Fried Picked Pearl Turnip N18 with Baked Tofu, Salty Black Beans, Black Mushrooms, Ginger & Chili

89. 蒜味百菇(杏鮑菇,鴻禧菇,美白菇,磨菇,蒜,辣椒,香菜)

Stir Fried Mix Mushrooms with Garlic, Chili & Cilantro

90. 紅椒素三層肉(素三層肉,紅甜椒,脆筍,青蔥, 蒜,米酒)

Stir Fried Vegetarian Pork Loaf C23 with Bamboo Shoots, Green Onion, Garlic & Rice Wine

91. 桂竹筍燒素東坡肉(素東坡肉,桂竹筍,蒜,辣椒,醬油,素醬油膏,米酒)

Stir Fried VeriSoy Vegetarian Pork Belly Chunk C20 with Makino N66Q, Soy Beans Paste, Soy Sauce & Rice Wine

92. 筍滷素豬小排(素豬小排,筍,八角,蒜,辣椒,醬油,素蠔油)

Stir Fried Vegetarian Sparerib CO7 with Winter Bamboo, Garlic, Star Anise, Soy Sauce, LKK Vege Mushroom & Soy Sauce

93. 筍乾素三層肉(素三層肉,筍乾,青蔥,蒜,米酒,醬油,冰糖)

Stir Fried Vegetarian Pork Loaf C23 with Dried Bamboo Shoots, Garlic, Green Onion, Rice Wine, Soy Sauce & Crystal Sugar

94. 梅干菜油豆腐素三層肉(素三層肉,油豆腐,梅干菜,蒜,薑,豆瓣醬,筍片,辣椒)

Stir Fried Vegetarian Pork Belly C23K With Dried Mustard Leaf, Garlic, Soy Beans Paste, Chili, Ginger & Garlic

95. 豆鼓素豬肉碎桂竹筍(素豬肉碎,豆鼓,桂竹筍,蒜,辣椒,青蔥,黑豆鼓,素醬油膏,米酒)

Stir Fried Vegan Soy Chunk (M)M12 with Makino N66Q, Soy Beans Paste, Garlic, Chili, Green Onion & Salty Black Beans

96. 春筍蒜炒素臘肉(素臘肉,香菇,筍片,蒜苗,蒜,乾辣椒,薑)

Stir Fried VeriSoy Vegetarian Cured Pork C22K with Black Mushroom, Ginger, Dry Chili, Garlic & Garlic Sprout

97. 素金華火腿煸脆筍(素金華火腿,脆筍,紅綠甜椒,青蔥,醬油,米酒)

Stir Fried VeriSov Vegan Smoked Ham/Imitation Ha DV12 with Bamboo Shoots, Red Green Sweet Bell Pepper, Green Onion, Soy Sauce & Rice Wine

98. 素什錦烤(烤,香菇,杏鮑菇,豆乾,毛豆仁,黑木耳,金針,紅蘿蔔,醬油,醬油膏)

Stir Fried Gluten Puff JO9 with Black Mushrooms, King Oyster Mushrooms, Soy Beans, Black Fungus, Lily Flower Carrots, Soy Sauce & Soy Bean Paste

99. 香菇筍片燒素腸(素腸,香菇,筍片,薑,青蔥,蒜)

Stir Fried Gluten Sausage J05 with Black Mushrooms, Bamboo Shoots, Ginger, Green Onion & Garlic

100. 中國芹菜炒豆干(中國芹菜,豆干,辣椒,蒜,黑胡椒,醬油,青蔥)

Stir Fried Chinese Celery Baked Tofu, Chili, Garlic Black Pepper, Soy Sauce & Green Onion

101. 清炒五彩鮮蔬(義大利瓜,紅黃甜椒,玉米筍,杏鮑菇,蒜)

Stir Fried Zucchini with Red Yellow Bell Pepper, Baby Corn, King Oyster Mushrooms & Garlic

102. 川味麻婆豆腐(素絞肉,豆腐,花椒,辣豆瓣醬,醬油,薑,青蔥,蒜,冰糖)

Stir Fried Vege Soy Chunk (M)M08 with Spicy Soy Bean Paste, Green Onion, Ginger, Garlic & Sichuan Peppercorn

103. 三杯麵腸(麵腸,九層塔,黑木耳,紅蘿蔔,杏鮑菇,醬油,醬油膏,薑,辣椒)

Stir Fried Gluten Sausage J05 with Chinese Basil, Carrots, King Oyster Mushrooms, Soy Sauce, Soy Sauce Paste, Ginger & Chili

104. 紅燒烤(烤,毛豆,香菇,木耳,薑,醬油,八角)

Braised Gluten Puff JO9 with Black Mushrooms, Black Fungus, Soy Beans, Ginger, Soy Sauce & Star Anise.

For an additional \$3.00 per guest, you will receive complimentary desserts, fruit trays, soft drinks and ice.

20(P) Choice 9 Items 30(P) Choice 11 Items 40(P) Up Choice 12 Items

General Catering Services Please reserve at least 6 days before the event.

Food Tasting (Prix fixe) of 11 course meal, \$49.00 per person, 2 table minimum, ten guests per table.

1. 五福臨門 Five Star Cold Cuts Platter

2. 鮑魚,蟹肉,海參湯 Abalone with Crab Meat with Sea Cucumber Soup

3. 避風塘龍蝦 Fried Lobster in Typhoon Shelter

4. 密汁核桃蝦 Honey Walnut with Prawn

5. 恩典西式牛肉粒 Filet Mignon, Black Garlic, Butter with Supreme Sauce Special

6. 海參碧綠鮑片 Slice Abalone with Garden Green Veggies & Sea Cucumber

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7. 恩典七寶蔬 Grace Style Seven Vegetables

8. 古法蒸海魚 Steamed Whole Fish

9. 富人炒飯(香腸, 叉燒, 蝦, 乾干貝, 鳳梨) Fried Rice with B.B.Q Pork, Diced Pineapple, & Sausage, Shrimp & Dry Scallop

10. 新鮮水果 Fresh Fruits

11. 蛋糕 Cake

Menu (May 2023)

www.gracefoodcatering.com

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