



# WEDDING BUFFET MENU A

## GRACE FOOD CATERING

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.



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## GRACE FOOD CATERING

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

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# WEDDING BUFFET MENU

## GRACE FOOD CATERING

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, LOUITS & 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, LOUITS, 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

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# WEDDING BUFFET MENU

## GRACE FOOD CATERING

1. 菇海參鮑魚 BACK TO TOP 34 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. 西芹炒腓利牛肉(西芹,玉米筍,腓利牛肉,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,香姑,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

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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. 腩珮牛肉炒中國芹菜(中國芹菜,腩珮牛肉,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

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