

Group Dining Menus at Mie N Yu *dinner*

late spring 2012



Three-Course
Four-Course
Special Offers
Menu Descriptions
Beverage Options

Private or Semi-Private Events at Mie N Yu

Mie N Yu Restaurant is perfect for both large scale and more intimate events. Our award-winning interior follows Marco Polo's journey along the Silk Road, each room representing a different country. Menus feature American Regional cuisine with accents from Asia, North Africa, and the Mediterranean.

Three-Course Seated Dinner

*see description page for dietary restrictions

Royal Jade \$49 per guest

*plus 10% tax & 20% gratuity

Includes: fountain drinks and iced tea

Dinner Menu:

STARTERS TO SHARE (SELECT 1 TO BE SERVED FAMILY STYLE)

Hummus
Vietnamese Lettuce Wraps (chicken or tofu)

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Market Fried Rice
Roasted Salmon N' Grits
Indonesian Chicken "Rica Rica"
Bulgogi Beef Fried Rice

DESSERTS: (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mochi Ice Cream
Seasonal Cobbler
Cake Selection (*flavors on menu description page*)

ADD: A salad (served individually) for only +\$5 per guest



Bounty of Babylon \$59 per guest

*plus 10% tax & 20% gratuity

Includes: fountain drinks and iced tea

Dinner Menu:

INDIVIDUAL CHEF'S TASTINGS

(SELECT 2 FROM WHICH YOUR GUEST MAY CHOOSE)

Mie N Yu Caesar
Seasonal House Salad
Kalbi Beef Kabobs
Crispy Calamari with Fried Pickles

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Falafel Plate
Market Fried Rice
Sweet Chili Infused Crab Cake
Indonesian Chicken Rica Rica
Salmon N' Grits

SIDES TO SHARE (SELECT 2 TO BE SERVED FAMILY STYLE)

Grilled Garlic Rapini
Kimchi Fried Fingerlings
Wilted Greens
Ginger-Soy Fried Rice

DESSERTS (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mochi Ice Cream
Housemade Croustade Pastry
Fresh Berry & Mango Sorbet Bowl
Seasonal Cobbler
Cake Selection (*flavors on menu description page*)

ADD: Group Rate Coffee (20+ guests)
to dessert for only +\$2 per guest



Four-Course Seated Dinner

*see description page for dietary restrictions

Silk Bliss

\$69 per guest

*plus 10% tax & 20% gratuity

Includes: fountain drinks and iced tea

Dinner Menu:

STARTERS TO SHARE (SELECT 1 TO BE SERVED FAMILY STYLE)

Hummus
Vietnamese Lettuce Wraps (chicken or tofu)
Crab Hushpuppies
Kalbi Beef Kabobs

SALAD (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mie N Yu Caesar
Seasonal House Salad

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Market Fried Rice
Pan Seared Scallops
Sweet Chili Infused Crab Cake
Salmon N' Grits
Duck, Duck...Duck

SIDES TO SHARE (SELECT 2 TO BE SERVED FAMILY STYLE)

Grilled Garlic Rapini
Kimchi Fried Fingerlings
Wilted Greens
Ginger Soy Fried Rice
Wasabi Mashed Potatoes

DESSERT (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mochi Ice Cream
Housemade Croustade Pastry
Seasonal Cobbler
Fresh Berry & Mango Sorbet Bowl
Buddha's Delight (mini lava cake)
Cake Selection (*flavors on menu description page*)

Nirvana

\$79 per guest

*plus 10% tax & 20% gratuity

Includes: fountain drinks, iced tea, coffee or hot tea

Dinner Menu:

SALAD (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mie N Yu Caesar
Seasonal House Salad

INDIVIDUAL CHEF'S TASTINGS

(SELECT 2 FROM WHICH YOUR GUESTS MAY CHOOSE)

Individual Hummus
Crispy Calamari with Fried Pickles
Crab Hushpuppies
Firecracker Tuna Tartare
Tamarind Barbecue Scallops
Kalbi Beef Kabobs

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Falafel Plate
Sweet Chili Infused Crab Cake
Pan Seared Scallops
Salmon N' Grits
Afghan Lamb Chops
Duck, Duck... Duck
Petite Filet (1 week notice)

SIDES TO SHARE (SELECT 2 TO BE SERVED FAMILY STYLE)

Grilled Garlic Rapini
Kimchi Fried Fingerlings
Wasabi Mashed Potatoes
Wilted Greens
Quinoa Risotto
Ginger Soy Fried Rice

DESSERT & COFFEE OR HOT TEA

(SELECT 1 TO BE SERVED INDIVIDUALLY)

Fresh Berry & Mango Sorbet Bowl
Buddha's Delight (mini lava cake)
Seasonal Cobbler
Housemade Croustade Pastry
Cake Selection
(*flavors on menu description page*)



Large Groups (40+ guests)

family style menus are ideal for large groups, custom menus available

*please see description page for dietary restrictions

\$55 per guest

*plus 10% tax & 20% gratuity

Includes: fountain drinks and iced tea

Dinner Menu:

STARTERS TO SHARE (SELECT 2 TO BE SERVED FAMILY STYLE)

Hummus
Vietnamese Lettuce Wraps (chicken or tofu)
Crispy Calamari with Fried Pickles

ENTREES TO SHARE (SELECT 2 TO BE SEVED FAMILY STYLE)

Market Fried Rice
Curry Salmon
Indonesian Chicken Rica Rica
Bulgogi Beef Fried Rice

SIDES TO SHARE (SELECT 2 TO BE SERVED FAMILY STYLE)

Grilled Garlic Rapini
Kimchi Fried Fingerlings
Wilted Greens
Ginger Soy Fried Rice

DESSERT (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mochi Ice Cream
Seasonal Cobbler
Sweet Dreams Cookies & Chocolate Ganache (family style)
Cake Selection (*flavors on menu description page*)

ADD: A salad (served individually) for only +\$5 per guest

\$65 per guest

*plus 10% tax & 20% gratuity

Includes: fountain drinks, iced tea, coffee or hot tea

Dinner Menu:

SALAD (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mie N Yu Caesar
Seasonal House Salad

ENTREES TO SHARE (SELECT 2 TO BE SEVED FAMILY STYLE)

Market Fried Rice
Curry Salmon
Indonesian Chicken Rica Rica
Hearty Lamb & Vegetable Stew (served individually)
Upgrade to Rack of Lamb for +\$8 per guest

SIDES TO SHARE (SELECT 2 TO BE SERVED FAMILY STYLE)

Grilled Garlic Rapini
Kimchi Fried Fingerlings
Wilted Greens
Wasabi Mashed Potatoes

DESSERT (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mochi Ice Cream
Housemade Croustade Pastry
Fresh Berry & Mango Sorbet Bowl
Seasonal Cobbler
Petite Pastries (family style)
Cake Selection (*flavors on menu description page*)



Special Offers: Off Peak & Young Adult *see description page for dietary restrictions

Spice Route \$45 per guest

*plus 10% tax & 20% gratuity

This special early-bird menu is available **only**
Sunday through Thursday from 5:00PM-6:30PM

Includes: fountain drinks and iced tea

Dinner Menu:

STARTERS TO SHARE (SELECT 1 TO BE SERVED FAMILY STYLE)

Hummus
Vietnamese Lettuce Wraps (chicken or tofu)

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Market Fried Rice
Curry Shrimp
Indonesian Chicken Rica Rica
Bulgogi Beef Fried Rice

DESSERTS (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mochi Ice Cream
Sweet Dreams Cookies with Ganache (family style)
Seasonal Cobbler

*ADD: Two side dishes (served family style)
for only +\$5 per guest*



World Traveler's Delight \$40 per guest

*plus 10% tax & 20% gratuity

Only for young adults groups aged 18 and under
(\$52.00 per guest inclusive of 10% tax & 20% gratuity)

No substitutions please; available from 5:00PM-6:00PM

Includes: fountain drinks and iced tea

Dinner Menu:

NON-ALCOHOLIC MOCKTAILS

(SELECT 2 FROM WHICH YOUR GUESTS MAY CHOOSE)

Ginger Pineapple Fizz
Pomegranate Lemonade
Fresh Lime Mojito

INDIVIDUAL CHEF TASTINGS

(SELECT 2 FROM WHICH YOUR GUESTS MAY CHOOSE)

Mie N Yu Chopped Caesar Salad
Thai Chicken Skewers
Hummus

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Curry Shrimp
Bulgogi Beef Fried Rice
Indonesian Chicken Rica Rica
Market Fried Rice

DESSERTS (SELECT 1 TO BE SERVED INDIVIDUALLY)

Sweet Dreams Cookies with Ganache (family style)
Mochi Ice Cream
Cake Selection
(flavors on menu description page)

*ADD: Two side dishes (served family style)
for only +\$5 per guest*



Group Dining Menu Descriptions

please note that some menu items may change seasonally

Key: (G) = Gluten Free | (VE) = Vegan | (V) = Vegetarian | * = see modifier

Starters to Share

Lettuce Wraps (V*)

choice of chicken or tofu*, spicy sweet soy sauce, scallions, chili peppers

Hummus (G*) (VE) (V*)

blackeye pea hummus, tahini, roasted garlic, zahtar spice, marinated olives, crispy pita (G*) & (VE*) if seasonal vegetables are substituted for crispy pita

Crab Hushpuppies & Kalbi Beef Kabob descriptions below

Individual Chef's Tastings

Thai Chicken Skewers

mixed asian greens, coconut peanut sauce

Kalbi Beef Kabobs

grilled, Korean style marinated beef, kimchi aioli

Crispy Calamari with Fried Pickles

spicy buttermilk bath, fried dill pickles, housemade kimchi aioli

Crab Hushpuppies

southern corn batter, lump crab, scallions, saffron-lime remoulade

Tamarind Barbecue Scallops (G)

grilled sea scallops, chilled rice noodle & wakame salad, tamarind barbecue glaze

Firecracker Tuna Tartare

sashimi grade tuna tartare, wakame, miso-chili vinaigrette, asian rice cracker crust, sriracha

Salads

Seasonal House Salad (G*) (VE*) (V)

spring baby greens, chick peas, artichokes, cucumber, carrot, golden raisins, persian "ranch" dressing, crispy shallots (VE*) with miso-chili vinaigrette (G*) without crispy shallots

Mie N Yu Caesar (V)

grilled hearts of romaine, shaved parmesan, wasabi-caesar dressing, rice cracker croutons, angry spice

Entrees

Market Fried Rice (G*) (VE*) (V)

brown short grain "nishiki" rice, seasonal market vegetables, sesame-ginger sweet soy, sunny side egg, crispy garlic (G*) if soy is substituted for tamari (VE*) without fried egg

Falafel Plate (VE*) (V)

tomato relish, mixed greens, flatbread, cilantro yogurt sauce (VE*) if flatbread is substituted for vegetables, no yogurt sauce

Curry Shrimp (G)

wilted greens, steamed jasmine rice, coconut curry

Pan-Seared Sea Scallops (G*)

yukon pearls, green apple, roasted cauliflower, green curry, blood orange vinaigrette, vanilla, lotus root chips (G*) without curry

Sweet Chili Infused Crab Cake

6 oz jumbo lump crab cake, sweet chili, wilted greens, tomato-ginger confit, yuzu butter sauce

Salmon N' Grits (G)

grilled atlantic salmon, creamy carolina geechee grits, blistered corn, garlic rapini, szechwan peppercorn glaze, sweet corn-sake sauce, tonkatsu, scallion

Indonesian Chicken Rica Rica (G)

chicken breast, red chili marinade, steamed jasmine rice, grilled baby bok choy

Duck, Duck... Duck (G)

moroccan tea-cured breast, forty-eight hour confit, split red lentils, brunoise vegetables, ginger-peach tea chutney, spicy harissa duck broth

Bulgogi Beef Fried Rice

brown short grain "nishiki" rice, seasonal market vegetables, sesame-ginger sweet soy, sunny side egg, crispy garlic, grilled thinly sliced bulgogi barbecue beef

Descriptions continued on the next page...



Menu Descriptions, continued...

Key: (G) = Gluten Free | (VE) = Vegan | (V) = Vegetarian | * = see modifier

Entrees, ctd...

Afghan Lamb Chops (G)

afghan marinade, grilled new zealand lamb, golden quinoa "risotto" with goat cheese & baby spinach, maple-pomegranate lamb reduction, crispy basil
medium temperature unless requested otherwise

Lamb and Chick Pea Stew

slow braised New Zealand leg of lamb, chick peas, mire poix, preserved citrus, saffron tomatoes, garlic confit, golden raisins, aromatic basmati rice, mint & pumpkin seed pesto

Petite Filet (G*) One week notice required for this item

kalbi marinade, garlic rapini, kimchi fried fingerlings, ssamjang steak sauce, crispy garlic
medium temperature unless requested otherwise
(G*) without sauce

Sides to Share

Ginger-Soy Fried Rice (G*) (VE*) (V)

stir-fried rice, egg, soy
(G*) if soy is substituted for tamari
(VE*) without egg

Buttermilk Wasabi Mashed Potatoes (G) (V)

seasonal potatoes

Kimchi Fried Fingerlings (V)

Grilled Garlic Rapini (G) (VE) (V)

Wilted Greens (G) (VE*) (V)

asian greens, turmeric, ginger, garlic
(VE*) without butter

Quinoa Risotto (V)

golden quinoa "risotto," goat cheese, baby spinach

Desserts

Sweet Dreams (V)

assorted housemade cookies

Housemade Croustade Pastry (V)

pineapple, coconut housemade pastry, honey bourbon drizzle

Mochi Ice Cream (G) (V)

assorted flavors

Buddha's Delight (V)

individual chocolate lava cake, chai latte crème

Seasonal Cobbler (V)

seasonal fruits, southern style butter crust

Fresh Berry and Mango Sorbet Bowl (G) (VE) (V)

pomegranate molasses

Cake Selections

French Chocolate Raspberry Cake (V)

layered with fresh raspberries and a light chocolate frosting

Chocolate Decadence Cake (V)

rich, dense & decadent – perfect for chocolate lovers

Fruit Bavarian (V)

light & creamy cake, seasonal fresh fruit & icing

Cappuccino Cake (V)

cappuccino infused cake, coffee flavored frosting

Mango Mousse Cake (V)

fruity, rich and light mousse cake



Group Dining Wine List

Priced \$29-\$39

White Wine

Sauvignon Blanc – Foxbrook *California* | 29
Pinot Grigio – Barone Fini *Italy* | 39
Chardonnay – Domaine de Bernier *France* | 32

Red Wine

Shiraz – Foxbrook *California* | 30
Italian Red – Monte Antico Super Tuscan | 32
Pinot Noir – Mark West *California* | 39

Priced \$40-\$49

White Wine

Reisling – Kung Fu Girl *Washington* | 43
Sauvignon Blanc – Cliff Lede *Napa* | 49
Pinot Grigio – Bortoluzzi IGT *Italy* | 49
Chardonnay – Breaux Vineyards *Virginia* | 45

Red Wine

Pinot Noir – Torii Mor *Oregon* | 49
Cabernet – Alexander Valley Vineyards *California* | 44

Priced \$50 +

White Wine

Albariño – Do Ferreiro *Spain* | 61
Pinot Grigio – Jermann *Italy* | 65
Sauvignon Blanc – Cakebread Cellars *Napa* | 56
Chardonnay – Ramey *Russian River* / 90 pts | 77

Red Wine

Merlot – Frog's Leap *Napa* | 77
Cabernet – Trefethen Double T *Napa* | 65
Malbec – Tikal Amorio *Argentina* / 92 pts | 74
Shiraz – Mollydooker "The Boxer" *Australia* | 60
Malbec – Crios de Susana Balbo *Argentina* / 90 pts | 61



Beverage Options & Packages

Options Listed

*plus 10% tax + 20% gratuity

1. Based on Consumption

All alcoholic and non-alcoholic beverage charges are based on only what is consumed during the event.

2. Non-Alcoholic Dry Bar (Minimum 20 guests)

Featuring virgin cocktails with handcrafted house-made infused syrups

1 Hour.....	\$5 per guest
2 Hours.....	\$7 per guest
3 Hours.....	\$10 per guest

UPGRADE to freshly muddled non-alcoholic cocktails for only **\$3** per guest, per hour

3. Open Bar: Beer and Wine (Minimum 20 guests)

Features: 1 House Red Wine, 1 House White Wine, Selection of Beers

1 Hour.....	\$15 per guest
2 Hours.....	\$24 per guest
3 Hours.....	\$30 per guest

UPGRADE to Premium Plus wines for only **\$7** per guest

4. Open Bar Packages at Mie N Yu (Minimum 20 guests)

Premium Open Bar

1 Hour.....	\$22 per guest
2 Hours.....	\$30 per guest
3 Hours.....	\$40 per guest

UPGRADE to Premium Plus Bar for only **\$3** per guest, per hour

UPGRADE to Luxury Bar for only **\$6** per guest, per hour

5. Cash Bar

Drink tickets available upon request

Bar Selections

please inquire about special selections

Premium Bar

*shots not included; selections subject to change

Smirnoff and Smirnoff Flavors
Flor de Cana
Beefeater
Johnnie Drumm
Sauza
Johnnie Walker Red
2 House Red Wines
2 House White Wines

Premium Plus Bar

*shots not included; selections subject to change

Absolut, Stoli
Bacardi/Captain Morgan
Tanqueray, Plymouth
Jack Daniels
Glenlivet 12, Macallan 12
VS Cognac
Wines: All wines by the glass under \$12
Mumm Napa Sparkling Wine

Luxury Bar

*shots not included; selections subject to change

Grey Goose, Belvedere
Ten Cane, Single Estate Rum
Maker's Mark
Bombay Sapphire, Hendrick's Gin
High West Rye
Patron
Full Scotch Selections up to 16 years
Cognac VSOP
Select Liquors
Full by the glass wine list
Perrier Jouet Champagne



contact

email. call. fax.

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