

Group Dining Menus at Mie N Yu *brunch/lunch*

late spring 2012



Dining Menus

Menu Descriptions

Wines by the Bottle

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.

Brunch/Lunch Group Dining Menus

Silk Road \$22 per guest

*plus 10% tax & 20% gratuity

Includes: Fountain drinks and iced tea

Menu:

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

Vietnamese Lettuce Wraps (Chicken or Tofu)
Hummus
Fruit Skewers
Crispy Calamari

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Banana Upside Down Pancake
M Street Breakfast
Falafel Plate
Thai Chicken Plate
Mie N Yu Burger

DESSERTS: (SELECT 1 TO BE SERVED INDIVIDUALLY)

Mochi Ice Cream
Seasonal Cobbler
Sweet Dreams Cookies

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

ADD: Unlimited Mimosas +\$12 per person (20+ guest minimum)



Imperial Dynasty \$29 per guest

*plus 10% tax & 20% gratuity

Includes: Fountain drinks and iced tea

Menu:

STARTERS (SELECT 1)

Crispy Calamari (served family style)
Fruit Skewers (served family style)
Wasabi Caesar Salad (served individually)
Seasonal House Salad (served individually)

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Banana Upside Down Pancake
M Street Breakfast
Crab and Avocado Omelette
Falafel Plate
Thai Chicken Plate
Mie N Yu Burger
Korean Bulgogi Sandwich
Sweet Chili-Infused Crab Cake Sandwich

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

Bacon
Breakfast Potatoes
Grilled Rapini
Tempura Vegetables

DESSERTS (SELECT 1 TO BE SERVED INDIVIDUALLY)

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

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



Brunch/ Lunch Group Dining Menus

Golden Feast

\$35 per guest

*plus 10% tax & 20% gratuity

Includes: Fountain drinks, iced tea, &
1 Mimosa, Orange Juice, or Coffee per guest

Menu:

STARTERS (SELECT 1)

Crispy Calamari (served family style)
Fruit Skewers (served family style)
Wasabi Caesar Salad (served individually)
Seasonal House Salad (served individually)

ENTREES (SELECT 3 FROM WHICH YOUR GUESTS MAY CHOOSE)

Banana Upside Down Pancake
M Street Breakfast
Crab and Avocado Omelette
Falafel Plate
Thai Chicken Plate
Mie N Yu Burger
Korean Bulgogi Sandwich
Sweet Chili-Infused Crab Cake Sandwich

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

Breakfast Potatoes
Bacon
Grilled Rapini
Tempura Vegetables

DESSERTS (SELECT 1 TO BE SERVED INDIVIDUALLY)

Housemade Croustade Pastry
Seasonal Fruit Cobbler
Cake Selection (*see flavors on menu description page*)

ADD: Unlimited Mimosas, Orange Juice or Coffee,
for only +\$10 per person (20+ guest minimum)



Brunch/Lunch Menu Descriptions

please note that some menu items may change seasonally

Starters

Lettuce Wraps (served family style)

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

Hummus (served family style)

black eye pea hummus, tahini, roasted garlic, zahtar spice,
marinate olives, crispy pita

Crispy Calamari with Fried Pickles (served family style)

spicy buttermilk bath, housemade kimchi, pineapple sweet
chili dipping sauce

Seasonal House Salad

spring baby greens, chick peas, artichokes, cucumber, carrot,
golden raisins, persian "ranch" dressing, crispy shallots

Wasabi Caesar Salad

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

Entrees

Banana Upside Down Pancake

honey walnut syrup, fresh fruit skewer

M Street Breakfast

two scrambled eggs, char masala lamb kabob,
breakfast potatoes, toasted flatbread

Falafel Plate

tomato relish, mixed greens, flat bread, cilantro yogurt sauce

Thai Chicken Plate

coconut peanut sauce, mixed greens, naan bread

Mie N Yu Burger

angus beef, cheddar, pecan wood smoked bacon, fries

Crab and Avocado Omelette

sauteed crab, shallots, avocado relish, breakfast potatoes

Korean Bulgogi Sandwich

marinated thinly sliced beef, housemade kimchi, lettuce,
kimchi aioli, fries

Sweet-Chili Infused Crab Cake Sandwich

housemade kimchi, lettuce, tomato confit, kimchi aioli, fries

Desserts

Mochi Ice Cream

assorted flavors

Sweet Dreams

assorted house made cookies

Housemade Croustade Pastry

pineapple, coconut housemade pastry,
honey bourbon drizzle

Seasonal Fruit Cobbler

seasonal fruits, southern style butter crust

Special Occasion Cakes

French Chocolate Raspberry Cake

layered with fresh raspberries and a light chocolate frosting

Chocolate Truffle Cake

rich, dense & decadent – perfect for chocolate lovers

Fruit Bavarian

light & creamy cake with seasonal fresh fruit & icing

Cappuccino Cake

cappuccino infused cake with coffee flavored frosting

Mango Passion Fruit

fruity, rich and light mousse cake



contact

email. call. fax.

RAQUEL MERCADO
raquel@mienyu.com

202-222-0948 | direct
888-803-3478 | fax
www.mienyu.com