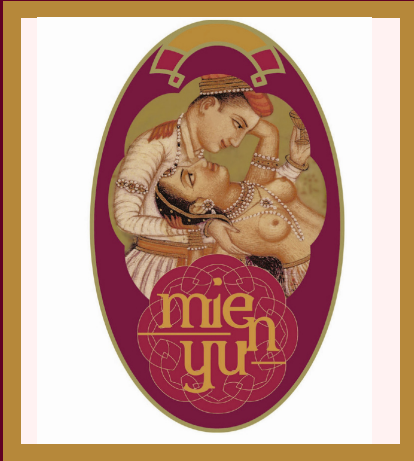


Reception Menus at Mie N Yu

private events
late spring 2012



- Hors d'oeuvres**
- Reception Stations**
- Chef Action Stations**
- Desserts**

Events at Mie N Yu

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

hors
cold, room temperature, hot
d'oeuvres

Hors d'oeuvres

a variety of enticing hors d'oeuvres; served at room temperature or hot

room temperature



"Indian Summer" Rolls (G) (VE*) (V)
grilled seasonal vegetables,
goat cheese, ginger soy,
thin rice paper wrapper
(VE*) without goat cheese

\$35 per dozen

Vietnamese Summer Rolls (G)
sticky rice, mango salad, cilantro,
ahi tuna, thin rice paper wrapper

\$40 per dozen



Beef Tataki
seared beef, micro greens,
served with citrus soy dipping sauce

\$35 per dozen

Steak and Cheese Rolls
korean style barbecue beef,
caramelized onions, jack cheese,
hot kiwi mustard

\$36 per dozen

Shrimp Cocktail
served with nam-pla cocktail sauce

\$35 per dozen

hot



**Wakami &
Wild Mushroom Gyoza (VE) (V)**
served with ginger soy

\$30 per dozen

Vegetable Samosa (VE) (V)
edamame, potatoe, jalapeno,
cumin, served with chutney

\$35 per dozen

Vegetable Spring Rolls (VE) (V)
seasonal vegetables, cabbage,
carrots, pineapple chili sauce

\$35 per dozen

Sweet Chili Mini Crab Cakes
served with kimchi aioli

\$48 per dozen

Beef Mantu
scallion dumplings
served with ginger soy

\$32 per dozen

Thai Chicken Kabob (G)
served with coconut peanut sauce

\$30 per dozen

Char Masala Ground Lamb Kabob (G)
served with cilantro yogurt

\$35 per dozen

raw

Spicy Ahi Tuna Tartar
sashimi-grade tuna, avocado,
micro greens, preserved lemon, red
curry vinaigrette, crispy wonton

\$35 per dozen

Soy Sesame Ahi Tuna (G*)
with teriyaki drizzle, sesame seeds
(G*) without soy sauce, with tamari
substitute

\$30 per dozen

Sushi-mie-n-yu (G*)
minimum order 4 dozen;
soy sauce, wasabi & pickled ginger
(G*) without soy sauce, with tamari
substitute

\$38 per dozen



Vegetarian Sushi (G*) (VE) (V)
minimum order 4 dozen

soy sauce, wasabi & pickled ginger
(G*) without soy sauce, with tamari
substitute

\$32 per dozen

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

reception
simply delicious
stations

Reception Stations

displayed for self service; maintained & replenished throughout your event

offered for a minimum of 25 guests

room temperature

Venetian Breads Display (V)

served with infused butter & oils, housemade tapenades, sauces, hummus & traditional yogurt dips

\$10 per guest

Venetian Antipasto Display

served with breads display, artisan cheeses, artisan meats & grilled vegetables

\$12 per guest

"Zen Garden" Vegetables (G) (VE*) (V)

chef's seasonal selection of vegetables, served with assorted dips

(VE*) please specify if vegan accomodation is needed

\$3.25 per guest

Vietnamese Lettuce Wrap Display (VE) (V)

choice of chicken or tofu

finger hot peppers, scallions, spicy sweet soy sauce, served with lettuce leaves

\$10 per guest

Black Eye Pea Hummus (G*) (VE) (V)

tahini, roasted garlic, zahtar spice, olives, crispy pita (G*) substitute seasonal vegetables for crispy pita

\$4.50 per guest

Grilled Vegetable & Goat Cheese Display (G*) (VE) (V)

grilled ginger soy marinated seasonal vegetables, goat cheese, served with ginger soy vinaigrette (G*) without soy, with tamari substitute

\$4 per guest

Mie N Yu Seasonal House Salad (G) (VE) (V)

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

\$4 per guest



hot

Mie N Yu Mixed Grille

minimum order of 4 dozen each

served with flat bread; choice of two:

steak satay **\$35 per dozen**

char masala ground lamb kabob (G) **\$35 per dozen**

thai chicken kabob (G) **\$30 per dozen**

falafel (VE*) without egg (V) **\$30 per dozen**

ENTRÉE STATIONS

Indonesian Chicken Rica Rica

chicken breast, red chili marinade

\$13 per guest

Curry Shrimp & Vegetables

coconut curry, shanghai noodles, vegetables, shrimp

\$14 per guest

Korean Bugolgi & Banchan

marinated beef, served with steamed rice, lettuce leaves, red pepper, kimchi

\$13 per guest

SIDE DISHES

Kimchi Fried Fingerlings (V)

Ginger Soy Fried Rice (G*) without soy (VE*) without egg (V)

Wasabi Buttermilk Mashed Potatoes (G) (V)

Grilled Rapini (G*) without tonkatsu drizzle (VE) (V)

\$3.50 each, per guest

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chef-action

full service chef-manned reception stations

stations

Chef Action Stations

interactive chef stations will impress your guests! a unique variety of reception friendly dishes made to order all require 1 chef attendant for up to 75 guests, 1 additional attendant per 75 guests, \$60 fee applies per chef

asian noodles

perfect for any palate! an impressive assortment of noodles, vegetables, meats, seafood & broths | made to order by a mie n yu chef

\$17 per guest for two hours (minimum 20 guests)

proteins:

shrimp, chicken, beef

noodles:

three varieties

vegetables:

seasonal vegetables

broths:

coconut curry, soy ginger , sesame garlic oil

garnishes:

cilantro, sesame seeds, crispy garlic



fish

Roasted Salmon

guests may select from the following sauces:

pineapple chili, soy ginger vinaigrette, kimchi aioli

\$12 per guest (minimum 20 guests)

Market Fish

guests may select from the following sauces:

pineapple chili, soy ginger vinaigrette, kimchi aioli

\$16 per guest (minimum 20 guests)

carvings

Afghan Lamb Chops

\$28 per guest (minimum 20 guests)

Sultan's Steak

pomegranate glazed

served with tomato confit & infused butter

CUTS AVAILABLE:

Tenderloin \$25 per guest (minimum 20 guests)

Sirloin \$17 per guest (minimum 20 guests)

Prime Rib \$18 per guest (minimum 20 guests)

New York Strip \$20 per guest (minimum 20 guests)

sweet
blissful
desserts

Desserts

a variety of enticing hors d'oeuvres; served at room temperature or hot

cakes



Cake sizes:

10-inch

\$60 up to 18 guests

quarter sheet

\$80 up to 25 guests

half sheet

\$100 up to 40 guests

full sheet

\$180 up to 80 guests



Cake Flavors (V):

**denotes availability in quarter, half or full sheet cake*

French Chocolate 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 Mousse Cake
light spongy cake layered with whipped mango

petites & stations

minimum 4 dozen, unless noted otherwise

“Karma Sutra” (V)
assorted petite pastries, crustades, mousse cups, tarts

\$28 per dozen

“Sweet Dreams”
assorted housemade cookies

\$12 per dozen

“Babylon’s Garden” (G) (VE) (V)
minimum 25 guests
seasonal fruit display

\$3 per guest

Ginger Chocolate Pretzel Rods (V)
hand-dipped in dark chocolate

\$18 per dozen

Dark Chocolate Silk Tarts (V)
topped with fresh raspberries

\$45 per dozen

Chocolate Covered Strawberries (V) (G)
hand dipped in dark chocolate

\$26 per dozen

Mochi Ice Cream (G) (V)
assorted flavors

\$28 per dozen



dessert stations

Chocolate Fondue
minimum 25 guests, three flavors of warm milk chocolate with seasonal fruit, cookies, & cakes
\$10 per guest

Ice Cream & Sorbet Bar
made to order, minimum 25 guests, vanilla & chocolate ice cream, mango sorbet, sweet & savory toppings

\$6 per guest, 1 hour



liquid desserts

Hot Chocolate, Apple Cider, or Vanilla Cardamom Tea
\$150.00 per 30 guests

Spiced Rum Punch
red wine, rum, five spice, cinnamon sticks, fresh fruits
\$400.00 per 40 guests

Coffee & Tea Station
featuring sumatran roast coffee & assortment of gourmet teas
\$3 per guest

Spike Your Station
bourbon, chocolate liquor
orange liquor, spiced rum, raspberry liquor, whiskey
\$4 per guest

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contact

email. call. fax.

RAQUEL MERCADO

private events sales manager

raquel@mienyu.com

202-222-0948 | direct

888-803-3478 | fax

www.mienyu.com