

# Tang Dynasty

\$35.00 per guest

## FIRST COURSE

Banana Pesto Hummus (Family Style)  
chickpeas, banana, pesto & olive oil  
served with flat bread & fried plantains

Boston Baby Bibb  
walnuts, oranges, shropshire blue cheese,  
aged sherry vinaigrette

Chorizo Stuffed Medjool Dates  
smoked pepper harissa sauce

Fire Cracker Ahi Tuna Tartar  
chili peppers, soy, habanero masago, sesame  
wonton, lemongrass oil

## ENTREES

Select three entrees from which your guests may choose

Falafel  
tomato relish, tzatziki, arugula,  
basil balsamic vinaigrette

Tandoori Chicken Kabob  
roasted garlic hummus, tzatziki,  
apricot raisin couscous

Lamb Kabob  
tomato confit, saffron, tzatziki,  
roasted garlic hummus,  
cinnamon apricot couscous

Greek Shrimp Pita  
tomato confit, oregano, feta,  
caramelized onions, kalamata olives,  
white wine tomato vinaigrette

Kurobuta Pork & Pineapple Fried Rice  
bell peppers, snow peas, hoisin, lime,  
sambal, black rice

Grilled Mie NYu Cobb  
thai red snapper, scallops, shrimp, haricot  
verts, mixed greens, roasted peppers, goat  
cheese

Kobe Steak & Egg Fried Rice  
thai basil, bean sprouts, chilis, fried egg,  
sushi rice

## DESSERTS

Select one to be served individually

Banana Mousse Torte \* Tiramisu \* Asian Pear Strudel

Soft drinks & Iced Tea included