



Wild Ginger Reception and Catering Menu

Tray Passed Hors d'oeuvres

Tofu Carrot Rounds \$3.00

Shredded carrot and tofu infused with the flavors of garlic and ginger served with a sweet and spicy garlic chili sauce

Mini Vegetarian Popiah Rolls \$3.00

Fresh Singapore spring rolls with tofu, curried green beans and date sauce

Chicken Potstickers \$3.00

Traditional potstickers served with a soy/black vinegar dipping sauce (vegetarian preparation available)

Mini Buddha Salad Roll \$3.00

Fresh rice paper rolled with cilantro, basil, jicama, sprouts and rice noodles served with a pineapple dipping sauce

Cha Siu Sol \$3.00

A dim sum specialty, barbecue pork and onions, baked in a light and flaky puff pastry

Sesame Flank Steak \$3.00

Marinated in soy, fish sauce, garlic, sesame oil & ginger, seared rare, thinly sliced and finished with a sprinkling of sesame seeds

Eggplant Rice Cakes \$3.50

Eggplant cooked with garlic, chili and fish sauce served over a fried rice cake and topped with coriander

Stuffed Chilies \$3.50

Small jalapeno chilies filled with crab, shrimp and pork, steamed and topped with green curry sauce, served in Chinese spoons

Shrimp Toast \$3.50

Finely minced prawns mixed with ginger, spread on baguette toast points, coated with panko and wok fried

Mini Vietnamese Spring Roll \$3.50

Crunchy spring rolls filled with pork, shrimp and vegetables, served with a spicy fish sauce (vegetarian preparation also available)

Imperial Tuna \$3.50

Fresh sashimi grade ahi is seared rare, then layered with pickled ginger, sweet potato, daikon and horseradish crème fraiche, served on a crispy shrimp chip

Top Hats \$3.50

Pork, shrimp, crab and bamboo shoots with a yellow bean sauce and chili oil, served in wok fried egg "top hats"

Chicken Chieu Salad \$3.50

A refreshing salad of finely chopped carrot, red and white cabbage, basil, peanuts and red onion, served in a wok fried egg top hat

Smoked Salmon Canapés \$3.50

Smoked salmon layered with crème fraiche, wasabi and daikon, served on a house made shrimp chip

Monk Fish with Tamarind Sauce \$3.50

This delicate fish is skewered, grilled over an open fire and basted with tamarind sauce, served in Chinese spoons

Mini Wild Ginger Crab Cakes \$4.00

Dungeness crab with shallots, garlic and white pepper, pan fried to a golden brown and served with a dill-infused dipping sauce

***Black Pepper Scallops \$4.00**

A Hong Kong specialty, hand selected large scallops are quickly seared in the wok and coated with soy and black pepper

***Panko Prawns \$4.00**

Fresh, Hawaiian prawns are butterflied, breaded in panko, deep fried and served with sweet and sour dipping sauce

Wild Ginger Ahi Bruschetta \$4.00

Sashimi style ahi tuna combined with a variety of peppers, fish sauce, sesame oil and sesame seeds, served on baguette toast points with fresh ginger

Squab In Lettuce Cups \$4.00

Tender squab meat is diced with fresh water chestnuts and shallots, then wok-fried in house made oyster sauce

***Corn Fritters with Braised Duck \$4.00**

Fresh corn is mashed then battered, fried and topped with duck breast braised in soy, star anise, cinnamon and clove

Mini Crab Spring Rolls \$4.00

Steamed Dungeness crab wrapped in fresh rice paper and deep-fried, squeezed into to-go chopsticks and served with a spicy dipping sauce

Siam Lettuce Roll \$4.50

Grilled halibut with roasted peanuts, Thai basil, lime juice, chili and tamarind, served wrapped in green leaf lettuce and thin rice paper

Coconut Lychee Lobster \$5.00

Fresh Maine Lobster is skewered, grilled over an open fire and basted with coconut lychee sauce, served in Chinese spoons

Wild Ginger Beef Tartar \$5.00

Kobe beef is hand mixed with mint, basil, coriander, garlic, and shallots, then served with a lime ginger sauce in top hat egg cups



Passed Mini Boxes

Passed from “cigarette” trays in mini to go boxes with chopsticks

Vietnamese Papaya Salad \$5.00

Fresh green papaya, palm sugar, bird chilies, are tossed with herbs in a lemon grass dressing

Rainbow Noodles \$5.00

Fresh see fon noodles are wok fried with julienne vegetables in a light soy sauce with sesame seeds

Green Mango Salad \$5.00

Tart green mangos are shredded and combined with shallots, cucumber, mint and finished with cat fish flakes

Bon Bon chicken \$5.50

A classic Southeast Asian street vendor preparation; shredded chicken, see fon rice noodles, cucumber with a fresh soy sesame sauce

Barbecue Pork Fried Rice \$5.50

House made barbecue pork is wok fried with rice, soy and egg. Vegetarian option available

Green Curry Chicken \$6.00

Free-range chicken breast is wok fried in a classic Thai curry, rich in green chili, galangal and coconut milk

Wild Ginger Seven Flavor Beef \$6.50

Flank steak marinated with garlic, lemon grass, ginger and chili then wok fried with hoisin, Thai basil and peanuts

Vietnamese Crab Salad \$6.50

Dungeness crab, shrimp and chicken are served on a bed of lettuce with coriander leaves, watercress, fried shallots, garlic and ground peanuts



Satay Skewers

***Zucchini Satay \$3.50**

Fresh zucchini grilled and served with an orange teriyaki dipping sauce

***Shiitake Mushroom Satay \$3.50**

Fresh shiitake mushrooms are grilled and served with an orange-teriyaki dipping sauce

Tofu Satay \$4.00

Flavored hard dried tofu marinated with dried chilies, hoisin, garlic and soy, served with a sweet and spicy garlic chili sauce

Bangkok Boar Satay \$4.50

Tender pork marinated with cumin and turmeric, grilled and served with a pineapple peanut sauce

Lam Seung Beef La Lot \$4.50

Ground prime beef in a marinade of peanuts, garlic, onion, lemon grass and turmeric, wrapped in fresh la lot leaves, then grilled and served with a spicy dipping sauce with peanuts

Lemongrass Chicken Satay \$4.50

Tender chicken in a sweet lemon grass marinade, threaded on skewers and grilled to perfection

Peasant's Satay \$4.50

Marinated in curry and coconut cream, skewered and seared over a flame, served with a Thai style peanut sauce

Tiki Lamb Satay \$5.00

Marinated in cumin, garlic and shallots then grilled on a bamboo skewer

Young Mountain Lamb Satay \$5.00

Succulent lamb marinated in garlic, black pepper and Indonesian soy sauce, served with a traditional peanut sauce

Street Hawker Beef Satay \$5.00

Lightly grilled beef, fragrant with the aroma of Chinese five spice

Saigon Scallop Satay \$6.00

Lightly grilled sea scallops, served with a soy and black vinegar dipping sauce

Nam's Prawn Satay \$6.00

Hawaiian prawns marinated and grilled, served with a Turmeric chili dipping sauce

Singing Fish Satay Market Price

Fresh seasonal fish, skewered grilled and served with a nuk mon dipping sauce



Platters and Cocktail Food Stations

Taro Chips \$3.00

Thin sliced tarot root, wok fried with a spicy mint dipping sauce

Asian Spiced Nuts \$3.00

Roasted cashews, peanuts and almonds spiced with salt, sugar and cayenne pepper

Vegetable Crudités \$3.00

A fresh selection of cucumber, green and red peppers, broccoli and celery served with a peanut based dipping sauce

Dim Sum \$3.50 per dumpling

Traditional dumplings presented in large bamboo steamer baskets with a soy vinegar dipping sauce
Har gow (shrimp) - Shui mei (pork) - Vegetarian (mushroom and onion)

***Salt and Pepper Squid \$3.50**

Lightly dusted with cornstarch, and seared in hot oil with salt and pepper, served with a spicy fish sauce

Wild Ginger Fragrant Duck \$4.00 per bun

Succulent duck spiced with cinnamon and star anise and served in steamed bao buns with cilantro, Sichuan peppercorn salt and plum sauce

Asian Barbecued Pork \$4.00

Pork loin roasted in Asian barbecue sauce, sliced and served with hot mustard

***Saigon Sliders \$4.50**

Hand ground scallion stuffed beef patties grilled and served on brioche buns with caramelized onions and hoisin mayonnaise

Artisan Cheese Board \$8.00

Selected cheeses, seasonal fruit and house made bread and parchment crackers (20 person minimum order)

***Moroccan Lamp Chops \$8.50**

Marinated with Hennessy Cognac, and Szechwan peppercorns, then grilled and finished with a hoisin sauce

***Recommended cooked on site**

This is a specialty menu for large events, many of these items are not available for smaller groups