CURATED CATERING BY DESIGN

A LUXURY CATERING COMPANY

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SAMPLE CHINESE MENU

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SAMPLE CHINESE MENU

Creating a premium chinese catering menu involves offering a selection of authentic and high-quality Chinese dishes that showcase the richness of Chinese cuisine. Here's a premium Chinese catering menu:

APPETIZERS

DIM SUM PLATTER

An assortment of steamed dumplings including shrimp har gow, pork siu mai, and vegetable dumplings.

PEKING DUCK PANCAKES

Sliced Peking duck served with thin pancakes, hoisin sauce, cucumber, and spring onions.

CRISPY SPRING ROLLS

Golden fried spring rolls filled with vegetables, served with a sweet chili dipping sauce.

CHAR SIU BAO

Steamed buns filled with sweet and savory barbecued pork.

SPICY SZECHUAN WONTONS

Pork and shrimp wontons served in a spicy Szechuan sauce.

MAIN COURSES

GENERAL TSO'S CHICKEN

Crispy chicken pieces tossed in a tangy and slightly spicy sauce.

LAMB WITH BROCCOLI

Tender slices of Lamb stir-fried with broccoli in a savory oyster sauce.

KUNG PAO SHRIMP

Juicy shrimp stir-fried with peanuts, vegetables, and dried chili peppers in a spicy sauce.

MONGOLIAN LAMB

Slices of lamb stir-fried with onions, scallions, and a sweet soy-based sauce.

SAMPLE CHINESE MENU

SOUPS

HOT AND SOUR SOUP

Traditional hot and sour soup with tofu, bamboo shoots, and mushrooms.

BIRD'S NEST SOUP

Delicacy made from the nest of the swiftlet, served in a rich chicken broth.

NOODLES AND RICE

YANGZHOU FRIED RICE

Classic fried rice with shrimp, barbecue pork, peas, and eggs.

SINGAPORE NOODLES

Stir-fried rice noodles with shrimp, chicken, vegetables, and curry spices.

LAMB CHOW FUN

Wide rice noodles stir-fried with Lamb, bean sprouts, and scallions.

VEGETABLES AND SIDES

BOK CHOY WITH GARLIC SAUCE

Stir-fried bok choy with a light garlic sauce.

MAPO TOFU

Silken tofu in a spicy and savory Szechuan sauce with minced pork.

STIR-FRIED SNOW PEAS

Snow peas stir-fried with garlic and ginger.

STEAMED JASMINE RICE

Fragrant steamed jasmine rice.

BEVERAGES

CHINESE TEA SELECTION

A variety of Chinese teas including jasmine, oolong, and green tea.

PLUM WINE

Sweet and fragrant Chinese plum wine.

CHILLED COCONUT WATER

Fresh and hydrating coconut water.

SAMPLE CHINESE MENU

DESSERTS

MANGO PUDDING

Smooth and creamy mango pudding topped with fresh fruit.

SESAME BALLS (JIAN DUI)

Deep-fried sesame balls filled with sweet red bean paste.

COCONUT MILK CAKE

Soft and creamy coconut milk cake with a hint of sweetness.

LYCHEE SORBET

Refreshing lychee sorbet to cleanse the palate.

ADDITIONAL OPTIONS

CUSTOMIZED MENU ITEMS

We can tailor the menu to accommodate specific dietary restrictions and preferences, including vegetarian, vegan, gluten-free, and more.

LIVE COOKING STATIONS

Enhance your event with live pasta stations, pizza ovens, or carving stations for an interactive dining experience.

SERVICE

PROFESSIONAL STAFF

Our experienced and professional staff will ensure seamless service throughout your event.

ELEGANT TABLE SETTINGS

Beautiful table settings with fine china, glassware, and linens.

This menu aims to provide a luxurious and authentic Italian dining experience for your guests. Let me know if you need any adjustments or additional details!