



yum yum *catering*

All food and beverage is subject to a 20% service fee and Minnesota sales tax. Food and beverage pricing subject to change without notice due to market fluctuations. Menu items and selections are subject to change based on season and availability. Minimum order quantities may apply. All food and beverages are priced per/person unless otherwise noted.

V = Vegetarian
VE = Vegan
GF = Gluten Free
DF = Dairy Free

Asian Catering Menu

HORS D'OEUVRES: Chilled *minimum of 20 pieces/selection*

ASIAN BRUSCHETTA

Shredded chicken with sesame slaw & olive oil on crostini with Thai chili drizzle **V, VE**

BACON WRAPPED WATER CHESTNUTS

with hoisin honey bacon

VEGETABLE SKEWER

seasonal vegetables marinated Mongolian glaze **V, VE, DF**

PEAR PASTRY CUPS

with caramelized onions & Szechuan mousse in mini phyllo puff pastry **V**

BOK CHOY WRAPPED SHRIMP

Seasoned with garlic-ginger soy sauce **DF**

CHICKEN LETTUCE CUPS

shredded chicken with white rice, red peppers, sprouts, green onion, & Korean bean paste **DF**

CUCUMBER BITES

fresh cucumber disc with sriracha cream cheese & green onion **V, GF**

FRESH PAYAYA SPRING ROLLS

with green beans, carrots, cherry tomatoes, crushed peanuts, & peanut dipping sauce **V, VE, GF, DF**

KIMBAP

Seaweed w/ carrots, radish, bulgogi & spinach **GF, DF**

GRILLED PINEAPPLE

with honey soy drizzle **V, VE, DF**

Chilled Displays

Chilled displays are priced per platter and serve 25-30 per platter

VEGETABLE CRUDITE

Carrots, celery, radish, cherry tomatoes, cauliflower, broccoli, cucumbers, & asparagus served with Thai chili aioli & Asian peanut sauce **V, GF**

POKE

Fresh Ahi tuna w/ sambal soy sauce **V, GF**

PEANUT NOODLE CUP

Spicy peanut noodles w/ julienne cucumbers & cilantro **V, VE**

WONTON WAFERS

Crispy wonton crackers with sweet & sour sauce, zingy aioli, & peanut satay sauce

HORS D'OEUVRES: Warm *minimum of 20 pieces/selection*

STEAK BITES

tender beef marinated in spicy brown sugar soy

KOREAN POTATO CAKE

with chives & sweet soy dipping sauce **V, VE**

MEATBALLS

beef & pork meatballs with choice of teriyaki, sweet chili, or orange sesame sauce

CRAB RANGOON

with sweet chili sauce **GF, DF**

PULLED PORK SLIDERS

with Asian slaw, crispy onions, & YYC sauce

PAN SEARED TOFU

With sesame garlic sauce **V, VE, DF**

TEMPURA GREEN BEANS

with miso dipping sauce **V**

GALBI BEEF

Thinly sliced beef on crispy rice round **GF**

EGG ROLLS

Vietnamese style egg roll w/ ground pork & sweet chili sauce

THAI THE KNOT TOTS

tater tots with YYC sauce **V, GF**

A wedding favorite

Warm Displays

Hot displays are priced per platter and serve 25-30 per platter

CHICKEN WINGS

Choice of Szechuan, maple sriracha, or Thai chili pineapple with roasted red pepper sour cream or YYC sauce
(boneless wings available for additional fee)

ASIAN PIZZA

Bulgogi, Miso vegetable, Kung pao chicken

ASIAN KABOBS

Beef, chicken, or shrimp kabob w/ red peppers, white onions, & zucchini with citrus ginger glaze **V, VE, DF**

ASIAN DUMPLINGS

Beef, chicken, or vegetable w/ classic soy dipping sauce or YYC sauce
DF

MOMO's *(Nepali style dumplings)*

Steamed or Fried

Vegetarian, Chicken, Lamb, Paneer, or Tofu dumplings with tomato cilantro sauce or YYC sauce

PLATED MEALS: *come with choice of salad or soup*

Salads

BERRY ASIAN

Spinach with blackberries, strawberries, raspberries, julienne carrots, white onion, & sliced almonds with Asian citrus soy dressing **V, DF**

ASIAN SALAD

Grilled chicken with mixed greens, purple cabbage, matchstick carrots, Mandarin oranges, & wonton crisps with sesame ginger dressing **DF**

VIETNAMESE NOODLE SALAD

Vermicelli rice noodles with cucumber, carrots, scallions, jalapenos, basil, & mint with lime rice wine dressing **V**

SPINACH & PEARS

with sliced onions, Asian pears, & red peppers with pear vinaigrette **V, VE, GF, DF**

PAD THAI SALAD

Rice noodles, cabbage, carrots, snap peas, & cilantro topped with crushed peanuts and peanut butter dressing **V, VE, GF, DF**

TOFU & CHICKPEA

with cabbage, cucumber, carrots, scallions, Mandarin oranges, & roasted cashews with Kung pao maple dressing **V, GF**

Soups

WONTON SOUP

with scallions & green onions
Choice of pork wontons or vegetarian wontons

HOT & SOUR SOUP

with carrots, mushrooms, cabbage, & green onions in beef broth **V, DF**

SIMPLY PHO

Rice noodles, bean sprouts, cilantro, jalapenos, lime & basil with chili oil, hoisin, & sriracha **V, VE, DF**

EGG DROP

with zucchini, carrots, & tomatoes **V, VE, GF**

CHINESE CABBAGE

with onion, chives, & scallions **V, VE**

PLATED MEALS: *come with choice of salad or soup*

Entrees

GARLIC & PEPPER BEEF
with green onions, red peppers & jasmine rice **GF**

SPICY GARLIC & GINGER BEEF
with plain fried rice & daikon pickled radish **DF**

CHAR SUI PORK
with snow peas & brown fried rice **GF, DF**

STICKY PORK BELLY
with vegetable lo mein & honey soy grilled pineapple

SWEET & SOUR CHICKEN
with pineapple, red peppers, & white rice

SWEET CHILI CHICKEN
with teriyaki fried rice & sesame crinkle green beans **DF**

MAPLE SOY SALMON
with jasmine rice & hoisin brussel sprouts **DF**

POPCORN SHRIMP
with sweet chili glaze, sauteed broccoli, & white rice

Entrees

ONIGIRAZU STACKER
with sticky rice, avocado, spinach, red cabbage, cucumber & nori
w/ sriracha mayo **V, VE, GF**

BI BIM BAP
with carrots, cucumbers, bean sprouts, ferns, spinach,
sunny-side up egg & gochujang sauce **V, GF, DF**

JAP CHAE
Sweet potato noodles with carrots, red pepper, green onion,
mushrooms, & spinach **V, VE, DF**

VEGGIE STIR FRY
with mushrooms, peppers, zucchini, carrots, water chestnuts,
& jasmine rice **V, VE, DF, GF**

BUFFET MEALS: *requires six course minimum*

Salads

ASIAN RIBBONS

Thinly sliced carrots & cucumbers, topped with sesame seeds and sesame vinaigrette **V, VE, GF, DF**

SANGCHOO GEOTJEORI

Red lettuce, perilla leaves, & julienne carrots with soy dressing **V, VE, GF**

ASIAN CHOP

Shredded cabbage, carrots, red pepper, edamame, cilantro, green onion, & chow mein noodles w/ sesame miso dressing **V, VE, GF**

ICEBERG RAMEN

Classic iceberg lettuce with purple cabbage, carrots, green onion, almonds, sunflower seeds, crunchy ramen noodles & oil and vinegar dressing **V**

GREEN DRAGON

Friese greens & cabbage with carrots, snow peas, onion, & cilantro with dragon fruit vinaigrette **V, VE, GF, DF**

CRUNCHY THAI

Kale & red cabbage with red peppers, carrots, mango, cilantro, mint leaves, green onion, & crushed peanuts with creamy peanut dressing **V**

Accompaniments

JASMINE WHITE RICE

VEGETABLE FRIED RICE

COCONUT RICE

VEGETABLE FRIED RICE

LO MEIN NOODLES

Accompaniments

SPICY PEANUT NOODLES

CHARRED BOK CHOY

SESAME ZUCCHINI

SZECHUAN SUGAR PEAS

KIMCHEE

TERIYAKI BRUSSEL SPROUTS

GINGER CARROTS

PICKLED RADDISH

MISO GLAZED CARROTS

BROWN SUGAR SESAME BRUSSEL SPROUTS

SUGAR SUGAR SNAP PEAS

LEMONGRASS GREEN BEANS

BOK CHOY w/ CHILI GARLIC SAUCE

OI KIMCHEE

PEANUT CAULIFLOWER

STICKY BABY POTATOES

HONEY OYSTER POTATOES

SRIRACHA SWEET POTATOES

BUFFET MEALS: *requires six course minimum*

Entrees

BEEF & BROCCOLI

Sliced flank steak & broccoli florets with hoisin black pepper sauce

KUNG PAO BEEF

with green & red peppers **DF**

GALBI BEEF SHORT RIB

Korean marinated short ribs

ORANGE CHICKEN

Tempura chicken with zesty orange sauce

GINGER CHICKEN

Boneless chicken with savory & sweet ginger sauce **GF**

MANGO GRILLED CHICKEN BREAST

Grilled chicken breast with mangoes & sesame glaze

COCONUT CRUSTED CHICKEN BREAST

Boneless chicken breast w/ coconut breaded crust

SWEET PORK RIBS

with honey brown sugar glaze **DF**

THAI GREEN CHILI PORK \$18/30

Entrees

HONEY SOY SALMON

with caramelized onions & red chili oil **DF**

HONEY GINGER SEA BASS

MISO GLAZED BARRAMUNDI

FRIED TOFU w/ KIMCHEE

V, VE, DF, GF

VEGETABLE PAD THAI

V, VE

SKINNY STIR FRY

Singapore noodles, green onion, bok choy, red pepper & cilantro with Shaoxing soy **V, VE**

FRIED TOFU

In scallion soy **V, VE, GF, DF**

ACTION Stations: *Action stations are custom priced & minimum quantities may apply. Chef attendant fee is \$175 per station*

Action Stations

priced per person

SLIDER STATION

Shaved beef, pulled chicken, pulled pork on mini white bun with various Asian accompaniments & sauces

SKEWER STATION

Choice of 2 proteins: Beef, Chicken, Pork, Shrimp, Tofu

Seasonal vegetables

Choice of 2 sauces: Honey soy, Zesty Asian, Ginger garlic, Spicy sesame

STIR FRY STATION

Choice of 3 proteins: Beef, Chicken, Pork, Shrimp, Tofu

Choice of Jasmine rice or Lo Mein noodles

Vegetables: Red peppers, pea pods, carrots, broccoli, water chestnuts, spinach, bean sprouts, zucchini

Choice of 2 sauces: Spicy sesame, Hoisin honey, Asian BBQ, Ginger brown sugar, Teriyaki

BONELESS CHICKEN WINGS

Breaded boneless bites of chicken with Asian BBQ, sweet & spicy, teriyaki, & our signature YYC sauce

Chef Carving

serves 25-30

BEEF TENDERLOIN

with sesame & soy au jus **GF**

PAN SEARED SALMON

with oyster soy **GF, DF**

PORK TENDERLOIN

with sticky honey sesame glaze **DF**

DESSERT *minimums may apply*

BARS

Yuzu Shortbread bars, Sesame peanut bars, Thai crisp rice bar,
Butter mochi bars, Guava bars, Pistachio bar

COOKIES

Rose petal, I Mei seaweed, Eggroll hazelnut wafers, Chinese almond

SHOOTERS

Bibingka, Hawaiian Guava, Passion fruit, Coconut cream

FRUIT TARTLET

Kiwi, mango, & passion fruit with pineapple cream

MOUSSE MARTINI

Mango, Key Lime, Pistachio, Green tea, Mandarin orange

DIM SUM

Sesame balls, Red bean paste, Creamy custard

TEMPURA APPLES

with coconut custard

CHINESE HONEYCOMB CAKE

DRAGON BEARD CANDY

KOREAN RICE CAKES

THAI MANGOES & STICKY RICE

PIES

We partner with **Hot Hands** for pie selections. Full size and mini pies available. Coordinate with your Consultant for more details & ordering.

Dessert Stations

*Action stations are custom priced and minimum quantities may apply.
Chef attendant fee is \$175 per station*

RICE PUDDING

Coconut with ginger, Black rice, Eight treasures, Almond milk

CHINESE CREAM BUNS

Mango, Guava, Coconut, Watermelon

SHOOTER STATION

MOUSSE FILLINGS: Vietnamese coffee, strawberry, passion fruit,
guava, mango

FRUIT: raspberries, strawberries, papaya, kiwi, mango, lychee,
pineapple

FILLERS: coconut, Thai nuts, Oreo cookie, Chinese almond cookie,
Japanese sponge cake

TOPPINGS: miso caramel, Szechuan peanut-butter, honey mango,
whip cream

BEVERAGE MENU

KIDS & SNACKS:

Kids Menu

All kids meals come with fruit cup and cookie

SWEET & SOUR CHICKEN with jasmine rice

LO MEIN with vegetables V

BEEF STIRY FRY with carrots & broccoli

FRIED RICE with vegetables V

CHICKEN WONTONS with sticky rice V

Late Night Snacks

BULGOGI PIZZA with sesame peanut dipping sauce

MINI SLIDERS Chicken slider with Asian slaw & sweet n sour aioli

RAMEN CUP vegetable ramen noodles in mini cup V

FRIED RICE Chicken or veggie in take out box

WONTON NACHOS (serves 25-30)
with shredded chicken or beef, purple cabbage, sliced cucumber, pickled radish, cilantro, matchstick carrots, and siracha garlic aioli

THAI SPICED NUTS

KIMCHEE JEON pancakes with soy dipping sauce V