



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

LUNCH: Plated

Comes with choice of salad or soup & 1 dessert selection

Salads

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

EGG DROP

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

CHINESE CABBAGE

with onion, chives, & scallions V, VE

HOT & SOUR SOUP

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

Entrees

POPCORN SHRIMP

with sweet chili glaze, sauteed broccoli, & white rice

GARLIC & PEPPER BEEF

with green onions, red peppers & jasmine rice GF

CHAR SUI PORK

with snow peas & brown fried rice GF, DF

SWEET & SOUR CHICKEN

with pineapple, red peppers, & white rice

VEGGIE STIR FRY

with mushrooms, peppers, zucchini, carrots, water chestnuts, & jasmine rice V, VE, DF, GF

BI BIM BAP

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

Dessert

CHINESE HONEYCOMB CAKE

DRAGON BEARD CANDY

KOREAN RICE CAKES

THAI MANGOES & STICKY RICE

LUNCH: Buffet *Requires five 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**

Entrees

FRIED TOFU

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

BEEF & BROCCOLI

Sliced flank steak & broccoli florets with hoisin black pepper sauce

ORANGE CHICKEN

Tempura chicken with zesty orange sauce

GINGER CHICKEN

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

SWEET PORK RIBS

with honey brown sugar glaze **DF**

HONEY SOY SALMON

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

SKINNY STIR FRY

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

Accompaniments

JASMINE WHITE RICE

VEGETABLE FRIED RICE

STICKY COCONUT RICE

LO MEIN NOODLES

CHARRED BOK CHOY

SESAME ZUCCHINI

SZECHUAN SUGAR PEAS

KIMCHEE

TERIYAKI BRUSSEL SPROUTS

GINGER CARROTS

PICKLED RADDISH

Dessert

CHINESE ALMOND COOKIE

YUZU SHORTBREAD BAR

PISTACHIO BAR

HORS D'OEUVRES: Chilled *Priced per/piece & require 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 *Priced per/piece & require 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**

HERB RISOTTO CAKE

with chives, parmesan cheese, & lemon crème fraiche **V, GF**

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, & Yum Yum sauce

PAN SEARED TOFU

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

TEMPURA GREEN BEANS

with miso dipping sauce **V**

GLABI BEEF

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

EGG ROLLS

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

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 Yum Yum dipping 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**

DINNER: Plated *Plated dinners come with choice of salad or soup & white rice*

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**

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**

Entrees

SPICY GARLIC & GINGER BEEF

with plain fried rice & daikon pickled radish **DF**

SWEET CHILI CHICKEN

with teriyaki fried rice & sesame crinkle green beans **DF**

STICKY PORK BELLY

with vegetable lo mein & honey soy grilled pineapple

MAPLE SOY SALMON

with jasmine rice & hoisin brussel sprouts **DF**

ONIGIRAZU STACKER

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

JAP CHAE

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

DINNER: Buffet

Buffet dinners have a six course minimum & come with choice of salad & white rice

Salads

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**

Entrees

KUNG PAO BEEF

With green & red peppers **DF**

GALBI BEEF SHORT RIB

MANGO GRILLED CHICKEN BREAST

COCONUT CRUSTED CHICKEN BREAST

HONEY GINGER SEA BASS

MISO GLAZED BARRAMUNDI

THAI GREEN CHILI PORK

FRIED TOFU w/ KIMCHEE

V, VE, DF, GF

VEGETABLE PAD THAI

V, VE

Accompaniments

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

JASMINE RICE

COCONUT RICE

VEGETABLE FRIED RICE

STICKY BABY POTATOES

HONEY OYSTER POTATOES

SRIRACHA SWEET POTATOES

SPICY PEANUT NOODLES

LO MEIN

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

Action Stations

SLIDER STATION

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

SKEWER STATION

Choice of 3 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 Yum Yum dipping sauces.

Chef Carving

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

Desserts are priced per/piece, minimums may apply

BARS

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

COOKIES

Rose petal, I Mei seaweed, Eggroll hazelnut wafers

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

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

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 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

BEVERAGES: *Beverages are priced per/gallon*

THAI ICED TEA

BUBBLE TEA: Lychee, Honeydew, Jasmine, Strawberry, Watermelon, Coconut

JUICE: Mango, Pineapple, Guava, Coconut

INFUSED WATERS: Cucumber, Lemon-lime, Watermelon, Raspberry, Coconut

LEMONADE: White peach, Passionfruit mango, Blackberry lychee

PUNCH: Passion fruit fizz, Peach ginger, Pineapple mango

VIETNAMESE COFFEE

HOT TEA: Jasmine, Oolong, Green, Black

KIDS MEALS: *All kids meals come with fruit cup and choice of cookie or dessert bar.*

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**