

❖ CUISINE WITH ASIAN FLAIR ❖

APPETIZERS

BAKED BRIE FILO PASTRY WRAPPED W/CARAMEL SAUCE &
HONEY SUGARED WALNUTS • SESAME WATER CRACKERS
FLANK STEAK HOISON CROSTINI OR ASIAN BEEF SKEWER/WASABI DIP
STEAMED PORK DUMPLINGS/ASIAN DIPPING SAUCE
SHRIMP & TOASTED COCONUT SPRING ROLLS
LUMP CRAB CAKES, PANKO CRUSTED/SWEET & SPICY THAI SAUCE
SHRIMP & HAWAIIAN GOLDEN PINEAPPLE WRAPPED IN BACON
CHICKEN SKEWER/PEANUT SATAY SAUCE
ORIENTAL STYLE PORK SPARE RIBS
SCALLOP SKEWER W/RED BELL PEPPER/SWEET PEPPER DIPPING SAUCE
SHRIMP SKEWER (ASIAN MARINATED)/WASABI DIPPING SAUCE

ENTREES & SIDES

CHILLED FLANK STEAK OR TENDERLOIN OF BEEF
(MARINATED IN FRESH GINGER & GARLIC) WASABI DIPPING SAUCE
SESAME CRUSTED SALMON WITH ORANGE MUSTARD SAUCE
SEASONAL FISH FILLET • ROLLED & SERVED WITH
BLACK BEAN & SCALLION SAUCE
SEA SCALLOPS EN PAPILOTE WITH SHERRY, GINGER & SCALLION
CRAB CAKES WITH SWEET & SPICY THAI SAUCE
THAI SEASONED LOIN OF PORK • HOISON OR SWEET THAI CHILI SAUCE
GINGERED BREAST OF CHICKEN WITH SCALLIONS & CILANTRO
ORIENTAL EGGPLANT BUNDLES FILLED WITH RED BELL PEPPER & SCALLION,
OR TOFU • SEASONED WITH ASIAN VINAIGRETTE
SUGAR SNAPS OR SNOW PEAS W/SHIITAKE MUSHROOMS & ASIAN VINAIGRETTE
JASMINE RICE
WASABI MASHED POTATOES
SESAME NOODLE PASTA SALAD
BABY GREENS WITH MANGO VINAIGRETTE & HONEY SUGARED WALNUTS

DESSERTS

CANDIED GINGER SHORTBREAD
FRENCH ALMOND OR COCONUT MACAROONS
FRESH MELON & GOLDEN PINEAPPLE WITH MIDORI & CANDIED ORANGE
FRUIT KABOBS
CHOCOLATE COVERED STRAWBERRIES

CHEF/OWNER NORMAN TODD CIA GRADUATE
PASTRY CHEF/FOOD STYLIST/OWNER CAROL TODD

MARKET ROOST FINE CATERING, RESTAURANT & BAKERY
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