



Menu

Appetizer s

Green Tea Dumplings with Citrus-Soy-Ponzu

Tea-smoked Salmon with Wasabi Potato Latkes and Fuji Apple Salad

Green Tea Noodle Shrimp Tempura with Sun-dried Tomato Dip

Buffet Supper

Tea-braised Lamb Stew
(naturally – raised aussie lamb shoulder)

Citrus & Tea-glazed Ostrich Tenderloin with a Spicy Pineapple Salsa

Pomegranate Tea – marinated & Whole-grilled (sliced) Lamb Sirloin with a Salad of Organic
Watercress, Bosc Pear, and Great Hill Blue Cheese with Tea Vinaigrette

Moroccan-style Quinoa with Herbs & Lapsang Souchong
...fava beans, shell peas, carrots

Grilled Vegetables with Five Spice Tea Rub
...asparagus, assorted peppers, Japanese eggplant, portabellos, onions, squash

Bread

Beverages & Desserts

Client-furnished