

CATERING MENU

minimum of 12 people to order
48-hour notice needed to place order

STARTERS

AYESHA'S RED CURRY CORNBREAD thai red curry butter
'PEKING' PORK BELLY BAO BUNS pickled cucumber, scallion, pork rind, bbq-hoisin
DOUBLE DUCK WINGS mango-habanero glaze, green seasonin'
TRUFFLE CAESAR SALAD sweet onion crema, garlic streusel, parmesan, truffle vinaigrette
ROASTED CAULIFLOWER golden raisins, tehina, pistachios, pomegranate, shallots

ENTRÉES

SMOKED ST. LOUIS CUT PORK RIBS american barbeque sauce
'SINALOAN-STYLE' MARY'S CHICKEN achioté, salsa macha
SMOKED 'KOREAN STYLE' BEEF SHORT RIB sesame-soy glaze
WOOD-FIRED ROASTED SALMON korean-chili glaze

SIDEKICKS

GARLIC FRIED RICE egg, sesame seeds, garlic butter
BBQ RIB TIP MAC scallions, cornbread crumble
CREAMED CORN jalapeño, cilantro, lime
BBQ SWEET POTATOES smokey mama spice

SUGAR RUSH

CHOCOLATE CHIP-WALNUT COOKIES
BLACK SESAME MOCHI CAKE

PACKAGES

EN FUEGO | \$65 PER PERSON

choice of one starter, two entrées, one side, one dessert

UP IN SMOKE | \$75 PER PERSON

choice of two starter, two entrée, two sides, and one dessert

HOLY SMOKES | \$85 PER PERSON

includes one pc cornbread pp
choice of two starters, two entrées, three sides,

ADDITIONS

*price per person

DUCK-FAT FRENCH FRIES + \$5

8 OZ. FILET MIGNON +\$35

DEVIL'S FOOD DARK CHOCOLATE CAKE +\$5

LET US SET YOU UP!

SERVICE WARE, PLATES, & UTENSILS AVAILABLE AT AN ADDITIONAL \$5 PER PERSON