



My Lucky Noodles Catering Menu Summer/Fall 2018

Minimum Order for on-site catering \$1500

**Does not include service staff, site fees, equipment rental or set up fees,
15% service gratuity, state or local taxes.**

Noodle Bowls

Per person - Lg. \$12 /Sm. \$6 - minimum 10 portions per option

Chinese Style – House made double strength broth, ramen noodles, baby bok choy, spiced pork tenderloin

Japanese Style- House made double strength broth, spicy miso paste, ramen noodles, Roasted pork belly, boiled egg, nori, fresh watercress, scallions

Malaysian Style – Vegan coconut milk broth, ramen noodles, Asian herbs, chilies, lime, fried aromatic tofu - **Vegan or gluten free option available**

Thai Style- Light shrimp broth, ramen noodles or rice noodles, lime, lemon grass, shrimp, Thai herbs and chilies – **Vegan or gluten free option available**

Monk Style- Vegan + Gluten Free - Shiitake dashi broth, tamari, silken tofu, seasonal sprouts and vegetables - Sweet potato starch glass noodles

Vietnamese Style - House made double strength broth, ramen noodles or rice noodles, star anise, cinnamon, ginger. Topped with thinly sliced beef and fresh Asian herbs + chilies

Stir Fried Korean Glass Noodles (Jap Chae) - Vegan or with choice of chicken, pork, shrimp

Korean Cool Glass Noodle Salad - crisp watercress and Gochujang (pepper paste) dressing

Vietnamese Cool Rice Noodle Salad – lemongrass-pork sausage patties with Asian herb and lime dressing

Cool Soba Noodle Salad – Seasonal vegetables and greens, soy/citrus dressing, and Tobiko Caviar

Rice (Minimum 10 portions):

Steamed rice of your choice – Basmati or Jasmine **(\$2.50per person)**

Festival Rice – Your choice steamed with fresh + fermented soy beans, spelt, millet, lentils **(\$4.00 per person)**

Chinese Style Fried Rice – Pork/Shrimp/Vegan with tofu **(\$4.00 per person)**

Street Food, Dim Sum, and Appetizers
\$3.00 per piece, minimum 50 pieces

Includes choice of 2 dipping sauces if appropriate

HOT Chinese Mustard	Hoisin-Sesame
House Made Sriracha	Soy-Citrus
Nuoc Cham (Vietnamese Fish Sauce dip)	Cool Yogurt-mint
Korean Hot pepper sauce	Barley Miso
Plum Sauce	

House Made Nam Prik Pow (Thai Chili Marmalade)
Supplemental charge \$20/pint (20 people+)

Fried Spring Rolls – Choice or combo of Pork, Shrimp, Fish, Tofu, Vegetables

Fried or steamed Wontons – Choice or combo of Pork, Shrimp, Fish, Tofu, Vegetables

Pan Fried Dumplings (Pot Stickers) – choice of fillings

Steamed Dumplings (Sho Mai) – Choice of filling

Shrimp Filled Peppers – sweet bell peppers or spicy jalapeno

Fresh Vietnamese Salad Rolls – Choice or combo of Pork, Shrimp, Tofu, with rice noodles, herbs, and crisp vegetable pickles

Grilled Chicken Wings with Chilies, Garlic, and Orange

Grilled Yakitori Skewers – Chicken, Salmon, or Tofu, with fresh scallion – soy/mirin glaze

Grilled Satay – Pork, Chicken, Beef, or Tempeh – spicy marinade, sweet + spicy peanut sauce

Grilled Beef, Rice Stick, Scallion Skewers – Korean pepper paste dip

Grilled Banana Leaf Packets – Ground meat or fish of choice mixed with coconut milk, Thai chili paste, and kaffir lime, folded in banana leaf. Unwrap and eat plain or with rice

Grilled Thai Fish Cake on Lemongrass skewers – minced white fish, Thai aromatic seasonings, formed around lemongrass stalks and grilled. Sweet and/or spicy dipping sauce

Grilled Beef Bulgogi Style – Thinly sliced, marinated and grilled, served in cabbage wrap with shiso leaf

Lacquer Roasted Pork Ribs – Spicy Sweet or Spicy Hot. *50 rib minimum*

Beef in La Lot leaves – Vietnamese specialty. Spicy ground beef rolled in wild peppercorn leaves, skewered and grilled – 3 pieces to a skewer

Beef Lemongrass “Lollipops” – Thinly sliced beef marinated with Vietnamese seasoning and rolled onto lemongrass stalks, grilled

Coconut Rice Cakes – Jasmine rice and unsweetened coconut formed into cakes and deep fried until crisp. Great by themselves or served with spicy Nam Prik Pow or sweet Fruit Chutney

Chinese Style Star Anise Braised Chicken Feet – Classic Chinese Dim Sum, *5# minimum - approximately 50 pieces*

Steamed Clams in lemon grass broth - light soy sauce, scallions, bean sprouts

Kim Chi Pancakes – with scallion salad + sweet soy/vinegar dip

House made Kim Chi assortment platter – minimum 3 weeks advance notice

Congee – Savory rice porridge - vegan, fish, or meat based - season your own with an assortment of East Asian condiments (Toasted Garlic Chips, Chopped Kim Chi Pickle, Sesame Seeds, Peanuts, Pork Floss, Chilies, Soy Sauce, Fish Sauce, Sambal, Dried Shrimp, Cilantro...) *Suggested as breakfast or dim sum.*

Salads – spicy or cooling

\$3.00 per person, minimum 20 people

Thai Cucumber salad – Cucumbers, mint, cilantro, rice vinegar, red onions and chilies – as spicy or mild as you prefer. Great with Satay or on the side with Curry and Rice.

Sesame Spinach Salad – cooked + chilled, dressed with sesame and rice vinegar

Spicy Sesame Eggplant salad – steamed, cooled, dressed with sesame seeds, Korean chili, and rice vinegar

Fresh Daikon and Carrot Salad – sea salt + rice vinegar

Chilled Spinach “Maki” – blanched and chilled spinach rolled in Napa Cabbage leaves, cut into bite sized pieces and dressed with soy-citrus-sesame seeds.

Green mango/papaya salad – Tart green mango slivers and long beans dressed with lime, palm sugar, and fish sauce – made traditionally spicy or as mild as you like. *Subject to market availability*

Lotus Rootlet Salad – Crunchy and unique lotus shoots dressed with lime and chilies.

Smoked Tofu and Crisp Celery salad – black vinegar/soy dressing

Light Meals and Sandwiches

Minimum 10 portions each

Banh Mi – (Vietnamese sandwich) – crisp house made Asian Baguette, herb mayonnaise, cucumber, roasted pork, pickled vegetables, hot green chilies, fresh cilantro sprigs. *Vegan option available with marinated-seared tofu; Hue Chicken Salad Banh also available - see description below* **\$6.50 per person**

Chirashi Sushi Bowls – Bowls of Sushi Rice, seasoned and topped with your choice(s) of fish, vegetables, herbs, tamago, tobiko, and nori –Soy sauce, wasabi, shiso leaf on the side. **\$10 + fish at market price (\$3-\$7 average)**

Hue Style Chicken Salad - Chicken poached in lemongrass broth, chilled and tossed with Vietnamese herbs, black pepper, chilies, lime and nuoc mam. Serve as an entrée salad or with lettuce leaves for wraps. **(\$5.00 per person)**

Asian Tacos
20 piece minimum

Korean Taco Truck Tacos – Grilled beef, scallion salad and spicy kimchi in flour tortilla **\$6.00 pp**

Chinese Noodle Tacos – Lucky noodles, crispy stir fried with bok choy, Chinese sausage, scallions, and hoisin sauce – in a flour tortilla **\$3.00 pp**

Roasted and Grilled Things
Minimum 10 portions , \$15 per portion

Shanghai Style Red Rice Roasted Chicken – moist, tender and deliciously unusual. We make our own Red Rice Wine to marinate it in – *5 weeks advance order!*

Whole Roasted 5-Spice Pork Belly

Thai Style Grilled Whole Flank Steak – oyster sauce, Thai herbs and chilies, black pepper crust

Chinese Lacquer Roasted Pork Ribs – Spicy Sweet or Spicy Hot. *6 pieces per slab*

Crispy Pig Face – marinated, confit cooked, glazed with fish sauce and palm sugar, grilled to finish. Yeah, you eat the eyes and the tongue too...hard core only...no crybabies at this party. **(4 weeks advance notice, Minimum 25 people, Market Price, approximately \$50 per person including 4 side dishes)**

Whole Pig – Piglet to Hog – you choose. Roasted Babi Guling style (Balinese suckling pig). Go Whole Hog and we'll supply all the side dishes. **(4 weeks advance notice, Minimum 25 people, Market Price, approximately \$100 per person including 8 side dishes)**

Braised and Stewed Things
\$10 per portion, minimum 10 portions, includes steamed rice

Braised Korean Style Beef or Pork short Ribs – Sweet/savory sauce

Kim Chi and Braised Pork Hot Pot

Stewed Black Pepper Pork OR FISH in Caramel - a Mekong Delta specialty - with shallots, fish sauce, and lemon grass. Serve with rice and pickled mustard greens

Cambodian Sour Duck Stew – Slow cooked duck pieces in tamarind, lime leaf, and lemon grass. Chilies, Turmeric, Black pepper and fish sauce add depth. Served over rice with fresh, crisp watercress.

Thai Curries – Red, Green, or Yellow – coconut based stews, spicy or mild, choice of pork, chicken, shrimp, fish cake, or tofu. Topped with crispy fried egg or rice noodles. Best with Jasmine rice

Jungle Curry – North Western style Thai curry, pork, herbs, and vegetables in a savory broth. No Coconut.

Thai Basil “wet” Stir Fry – choice of pork, chicken, shrimp, squid or tofu. Thai chili paste, oyster sauce, fish sauce, and lots of aromatic Thai Basil. Best with Jasmine Rice.

Cooked Vegetables
\$3.00 per person, Minimum 10 portions

Stir Fried Shanghai (baby) Bok Choy

Braised Chinese Cabbage

Beverages (non-alcoholic)

\$3.00 per choice, minimum 20 portions per choice

Vietnamese Coffee

Tamarind Gingerade

Hibiscus Bubble Tea

Lemongrass Iced Tea

Lychee Soda

Mandarin Soda

Watermelon Nectar

We do not currently have an alcoholic beverage license but can work with you to supply bartender(s), glassware, mixers, and garnishes. Please inquire