



CHINESE BUFFET



Marinated Oriental Vegetables

...A combination of Bok Choy, Sui Choy, Bean Sprouts, Carrot, Celery, Peppers and Onions, in a Chinese Rice Wine Vinagrette Dressing.

Ginger Noodle Salad

...Chow Mein Noodles with fresh Oriental Vegetables and Snow Pea in a light Ginger Curry Sauce.

Thai Shrimp & Romaine Salad

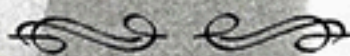
...Delicate Bay Shrimp sauteed in Thai Chilies and Corriander, tossed with Romaine and a creamy Garlic & Lemon Dressing.

Mixed Field Greens

...Selection of fresh seasonal Lettuces, tossed with fresh seasonal Garden Vegetables. *Choice of three dressings.*

Pickle Tray

...Selection of Green & Black Olives, Gherkins, Dills, Pearl Onions and Sweet Mixed Pickles, garnished with Cherry Tomatoes.



Lemon Chicken

...Tender Chicken Strips, dipped in tempura batter and fried to golden brown with Lemon Ginger Sauce.

Sweet and Sour Pork

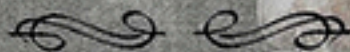
...Marinated Pork Loin with Sweet Red Bell & Green Pepper, Celery, Spanish & Red Onion, tossed in a tangy Sweet & Sour Sauce.

Szechuan Beef

...Crisp Spiced Beef tossed with julienne of Carrot and Peppers, in a zesty Szechuan Sauce.

Cantonese Chow Mein

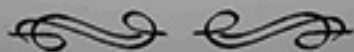
...Shrimp, Chicken and fresh oriental vegetables, served with Chow Mein Noodles.



Steamed Rice

Stir Fried Chinese Greens

Assortment of Fresh Rolls & Butter



Dessert

...to include an assortment of fresh tortes, pastries, pies or squares with a fresh fruit tray.