

# Le Colonial

A selection of Hors d'oeuvre  
Most items can be stationed

All items are \$3.50 each (20 pc min per item)

- Chicken skewers: Marinated in lemongrass and garlic served with peanut sauce.
- Cha gio chay: Crispy vegetarian rolls with minced taro, tofu, carrots, vermicelli noodles, shiitake mushroom jicama served with sweet ponzu sauce.
- Bo bia chay: Fresh rice paper vegetarian roll with coconut flakes, basil, sautéed chayote, shiitake mushrooms, tofu serve with peanut sauce
- Goi cuon\*: Fresh spring rolls with poached prawns, red leaf lettuce, bean sprouts, rice vermicelli, mint served with peanut sauce
- Tofu cakes\*: Crispy tofu cakes with wood ear mushrooms and scallions served with Tamari glaze
- Sweet potato wonton: Fried sweet potatoes served with sweet chili sauce.
- Nori rolls\*: crispy fried tofu wrapped with seaweed

All items are \$4.50 each (20 pc min per item)

- Beef skewers: Marinated in soy sauce, fish sauce and garlic served with crispy shallots.
- Cha gio tom cua\*: Crispy roll with Dungeness crab, chicken, minced shrimp, taro, vermicelli noodles, wood ear mushroom served with nuoc cham
- Cha gio vit: Crispy duck roll with taro, jicama, minced carrots, shallots, vermicelli noodles, wood ear mushroom served with ginger dipping sauce
- Truffle sweet potato fries\*: Fresh cut sweet potatoes in bamboo cone
- Bruxelles sprouts\*: Fried brussel sprouts chips tossed in nuoc cham with Portobello mushrooms and carrots chips in bamboo cone.

All items are \$5.50 each (20 pc min per item)

- Spicy lobster: Crispy minced lobster, prawns, garlic, ginger and chilies served with chili garlic vinaigrette
- Crab cakes: Crispy coconut mini Dungeness crab cakes served with cilantro aioli
- Miniature Vietnamese sandwich: Five-Spice chicken with fresh cilantro and pickled vegetables
- Goi bap chuai\*: Shredded cabbage and chicken, rice noodles, mint, crushed peanuts, crispy shallots and nuoc cham dressing in a small "to-go box"
- Steamed vegetable buns: Buns stuffed with chayote, Portobello mushrooms and tofu
- Steamed chicken and jicama buns: Buns stuffed with minced chicken and jicama
- Suon nuong: Slow braised five spice rubbed baby back pork ribs with hoisin barbecue glaze
- Chicken drumette: Fried chicken drumette marinated in garlic, soy sauce and fish sauce
- Bahn cum: Mini soft crepes filled with jicama, king oyster mushroom. Served with nuoc cham, coconut cream, scallions oil
- Stuffed potato\*: Baked mini potato stuffed with Shiitake mushroom ragu top with poach quail egg, cilantro Aioli and micro herb
- Beef tartar\*: Diced beef tenderloin, red onion, basil tossed in nuoc cham vinaigrette. Served on endive
- Ahi Tuna tartar\*: Ahi tuna, red onion, cilantro, sesame seeds, nuoc cham dressing served on a shrimp chip.
- Garlic noodles: Wok tossed egg noodles, garlic butter. Served in small "to go box"

\*item is or can be made Gluten Free