

Tang Dynasty

\$35.00 per guest

(Unlimited Mimosas an additional \$12 per guest; 20 guest minimum applies)

STARTERS

Select one to be served individually

Lamb Kabobs

Virginia natural lamb, scallion, oregano, garlic, mint-walnut pesto, tzatziki, grilled pita

Bombay Peanut Salad

Asian greens, grape tomatoes, pickled shallot, local curried peanuts, pappadam crisps, toasted cumin vinaigrette

Fire Cracker Ahi Tuna Tartar

chili peppers, soy, habanero masago, sesame wonton, lemongrass oil

** Zataar Hummus with Ful

roasted garlic & zataar hummus
ful: braised Egyptian fava beans, garlic, tomatoes, lemon, naan bread **served family style

ENTREES

Select three entrees from which your guests may choose

House Made Falafel

tomato relish, tzatziki, arugula, basil balsamic vinaigrette

Greek Shrimp Pita

tomato confit, oregano, feta, caramelized onions, kalamata olives, white wine tomato vinaigrette

Mie NYu Cobb

Cantonese Wild Rockfish, scallops, shrimp, mixed greens, roasted peppers, goat cheese, tomato vinaigrette

Tandoori Chicken Kabob

roasted garlic hummus, tzatziki, cinnamon apricot couscous

Cannon Hill Organic Burger

organic local beef, local Virginia cheese, caramelized onion, sesame seed potato bun, yucca fries

Steak & Egg Fried Rice

local beef, sunny side up organic egg, fried rice, Thai basil, bean sprouts, chili, scallion

DESSERTS

Select one to be served individually

Asian Pear Strudel

pomegranate molasses

Sweet Dreams

assorted house made cookies including almond, chocolate ginger snaps, & rum raisin with chocolate espresso ganache

Pecan Croustade

honey bourbon syrup

Soft Drinks & Brewed Iced Tea included