

Onil Chibás Events

Sit down dinner 1

Passed hors d'oeuvres

Hoisin and ginger pork with, mint,
and basil wrapped in rice paper

Tamarind glazed duck breast
on wonton crisps

Fried sweet plantain and spicy
Picadillo rolls

Eggplant vindaloo on pappadam

Served Dinner

FIRST COURSE

Mint and mixed green salad with shredded red cabbage,
green papaya and lemon chili vinaigrette

CHOICE OF ENTREE

Thai seasoned caramelized sirloin tri-tip with pan seared jumbo prawn skewer

OR

Banana leaf roasted tofu and shitake mushrooms with garlic, coriander and ginger

BOTH ENTREES SERVED WITH

Jasmine rice cake with scallions and peas

Sautéed Napa cabbage with lemongrass, carrots, red chili and cilantro

Dinner served with homemade steamed Asian buns and hoisin sauce

Dessert

Coconut and strawberry smoothie

Served with chai spice cookies and chocolate truffles

Coffee & Tea Service