On-Site Cooking Dim Sum Service
Starting at \$5,000 – up to 200 guests (service prices vary for larger events)
Package include bar napkins, serving platters, 2 on-site kitchen staffs to prepare food, 2 servers for three hour passed hors d'oeuvres, kitchen equipment, set up and clean up of area used.

Butler-Passed Hors d'oeuvres

For food, choose menu items with price listed below to your liking:

Pork Siu Mai	half pan (36) 45	full pan (72) 85
Chicken Siu Mai	half pan (36) 45	full pan (72) 85
Fried Chaozhou Shrimp Cake	half pan (36) 52	full pan (72) 96
Pan Fried Taro Shrimp Cake	half pan (36) 105	full pan (72) 200
Ha Gao	half pan (36) 50	full pan (72) 94
Bokchoy Shrimp Dumpling	half pan (36) 65	full pan (72) 120
Pan Fried Vegetable Dumpling	half pan (36) 70	full pan (72) 130
Vegetable Bao	half pan (20) 32	full pan (40) 60
Xiao Long Bao	half pan (36) 40	full pan (72) 76
Pan Fried Chive Dumpling	half pan (36) 70	full pan (72) 130
Red Bean Sesame Ball	half pan (60) 48	full pan (120) 92
Fried Chicken Mochi	half pan (30) 54	full pan (60) 98
Pan Fried Chive Pocket	half pan (24) 70	full pan (48) 130
Egg Roll	half pan (30) 70	full pan (60) 130
Pot Sticker	half pan (30) 38	full pan (60) 72
Cream Cheese Crab Puff	half pan (36) 40	full pan (72) 75
Pan Fried Chicken Bao	half pan (20) 38	full pan (40) 72
Charsiu Pork Bao	half pan (20) 32	full pan (40) 60
Egg Custard Bao	half pan (20) 32	full pan (40) 60
Pandan Bao	half pan (20) 32	full pan (40) 60
Sesame Lava Bao	half pan (20) 35	full pan (40) 64
Taro Bao	half pan (20) 35	full pan (40) 64
Red Bean Cream Bao	half pan (20) 38	full pan (40) 70
Durian Bao	half pan (20) 38	full pan (40) 70
Steamed Beef Bao	half pan (30) 45	full pan (60) 82