

LUNCH BUFFET

“SHANGHAI NOON”

*Minimum of 50 Persons
Based on 1½ hours of continuous service*



Scallop Egg Drop Soup
Bamboo and Fresh Cilantro

Lei Farms Baby Greens
Local Tomatoes, Mandarin Oranges, Mustard Vinaigrette

Shanghai Noodle Salad with Bean Sprouts
Julienne Cucumbers, Green Onions, tossed in Sesame Ginger Vinaigrette

Chinese Chicken Salad
Hoisin Vinaigrette

Sliced Seasonal Fruit Platter

Assorted Dim Sum
Pork Siu Mai, Shrimp Har Gau, Char Siu Bao with Chili Garlic Dip

Chicken Stir-Fry
Peppers, Onions, Carrots, Cashews, Pineapple

Steamed Basa
with Ginger, Cilantro and Scallions

Char Siu Fried Rice

Stir Fried Lei Farms Organic Vegetables

Almond Float Shots, Mandarin Orange Tartlet, Chinese Almond Cookies

Freshly Brewed Island Coffee and Decaffeinated Coffee, Selection of Teas



Pacific Beach Hotel
Banquets & Catering

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Price quotations are subject to 22% service charge and 4.712% state tax. Prices subject to change without prior notice. 07/15*