GLOBAL CATERING COLLECTION

Chinese

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Vegetable spring rolls

Crisp rolls with dipping sauce

Pork potstickers

Pan-seared dumplings

Chicken lettuce cups

Minced chicken, vegetables and lettuce

Scallion pancakes

Layered savory pancakes

MAIN DISHES

Ginger-scallion chicken

Chicken with aromatic ginger sauce

Beef and broccoli

Stir-fried beef in savory sauce

Salt-and-pepper shrimp

Crisp shrimp with peppers

Mapo tofu, vegetarian style

Tofu and mushrooms in spicy sauce

SIDES & ACCOMPANIMENTS

Vegetable fried rice

Rice with vegetables and egg

Vegetable chow mein

Stir-fried wheat noodles

Garlic bok choy

Tender greens with garlic

Smashed cucumber salad

Cucumber with sesame and vinegar

DESSERTS

Sesame balls

Glutinous rice pastry with sweet bean filling

Mango pudding

Creamy mango dessert

Egg tarts

Custard in crisp pastry

Almond cookies

Small buttery almond biscuits

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $24 / guest

Ginger-scallion chicken + Vegetable fried rice + Vegetable chow mein

Signature — $35 / guest

Vegetable spring rolls + Ginger-scallion chicken + Beef and broccoli + Vegetable fried rice + Vegetable chow mein + Sesame balls

Celebration — $49 / guest

Pork potstickers + Beef and broccoli + Salt-and-pepper shrimp + Vegetable chow mein + Garlic bok choy + Mango pudding

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$600	$1,200	$2,400
Signature	$875	$1,750	$3,500
Celebration	$1,225	$2,450	$4,900

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.