



Cocktail Reception 6:00 pm

Hors D'Oeuvres

Pork and Vegetable Mandu
Kimchi Pancake
Crostini of Tomato, Garlic and Prosciutto
Korean Style Beef Tacos Station

Family Style Dinner 7:00 pm to 9:00 pm

First Course

Korean Green Salad
Salmon Tataki with Avocado Guacamole

Protein

Seared Ribeye Steak with Chimichurri Sauce (Medium Rare and Medium)
Braised Korean Pork Shoulder

Starch

Oven Roasted Baby Potatoes with Garlic and Rosemary
Japanese White Rice

Vegetables

Chard Brocolini
Roasted Brussels Sprouts with Dates and Bacon

Vegetarian

Seasonal Vegetable Fried Rice

Cheese Course

Assorted Cheeses with Fresh Fruits, Dried Fruits and Nuts
Bread and Crackers

Dessert 9:30 pm

Seasonal Fruit Tart with Lavender Honey Ice Cream

Coffee & Tea

Guests departure 11:00 pm