

Abang Yoli Wedding & Banquet Package



Getting Ready / Reception

Getting Ready Buffet

(Priced per person)

Asian American Breakfast - \$18

pandan pancakes, kaya jam, fried eggs, homemade breakfast sausage patty, crispy bacon, crushed potatoes with confit garlic & herb, sambal mahi mahi, jasmine Rice (Ve), selection on Fruits

Deli Lunch - \$18

assorted sliced meats, cheese & sandwich bread, chicken liver pate (Bahn mi), house made pickle tray & kimchi selection, ssam lettuce wrap (vegetarian), ssam lettuce wrap (shredded chicken), selection of fruit, chips, cookies

Display Stations

(priced per dozen)

Vegetable Selection - \$20

assorted raw vegetables, accompaniments, harissa cauliflower hummus, ranch style dipping sauces

Assorted Cheese Display - \$27

house made seasonal chutney, breads, gluten free crackers

Seafood Display - \$135

poached shrimp, spicy cocktail sauce, garlic cream, tuna poke spoons, oysters in 1/2 shell, sauce mignonette,

Cold Passed Appetizers

(priced per dozen)

Melon - \$24

chilled melon & fennel cup, citrus vinaigrette, pickled mustard seed, thai basil

Tuna Poke - \$48

Fried wonton chip or cup, spicy mayonnaise, sesame

Roasted Chilled Cauliflower - \$24

Harrissa marinated, radish, chili crunch

Sausage & pickle bite - \$26

Served on skewer

Hot Passed Appetizers

(priced per dozen)

Fried Chicken Popcorn bite - \$30

gochujang or sesame ginger garlic aioli
(2 dozen)

Chicken Satay - \$27.5

Spicy peanut sauce

Beef Satay - \$30

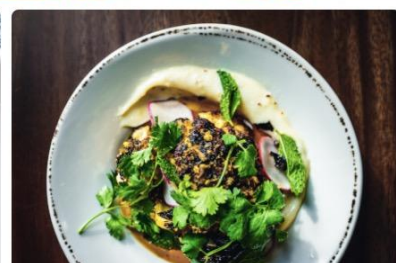
Spicy peanut sauce

Crab cakes - \$48

Kimchi slaw

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Starters & Entrees

(Priced per person)

Salads

(plated price / family style price)

Caesar Salad - \$7.5 / \$5

classic caesar salad with Asian twist, parmesan cheese, anchovy dressing, Korean chili flake dusted croutons

Mixed Green Salad - \$7 / \$5

shaved mixed vegetables, citrus vinaigrette

Soups

Laksa Soup - \$4.5

fragrant & aromatic, hints of citrus, galangal, thai basil (Ve)

Malaysian Butternut Squash \$4

coconut milk, cinnamon seasonings, toasted pepitas

Appetizers

(plated price / family style price)

Tuna Tartar - \$14 / \$12

sesame & MN maple dressing, spicy mayonnaise, crispy wonton

Poached Shrimp - \$11 / \$9

3 x poached shrimp, asian style slaw, sesame aioli, cilantro

Crab Cake - \$12 / \$9

shredded kimchi remoulade, garlic chive, citrus mayo

Fish

(plated price / family style price)

Crisp Skin on Salmon - \$31 / \$25

Fragrant jasmine rice, steamed green vegetables, Thai caramel sauce

Seared Walleye - \$29 / \$23

Pan seared walleye, garlic & herb crushed potatoes, steamed carrots & green beans, brown butter sauce, lemon

Baked Walleye - \$30 / \$23

Nori seasoned, baked walleye, wild rice pilaf, steamed broccoli, toasted chili crunch

Skin on Striped Bass - \$39 / \$29

Steamed jasmine rice, green beans, lychee, aromatic red curry sauce

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Chicken

(plated price / family style price)

Roasted Chicken Breast \$27 / \$21

Brined chicken breast, roasted cauliflower, steamed bok choy, roasted pepper emulsion

Grilled Chicken Breast \$28.5 / \$21

Caramelized onion & red pepper crushed potatoes, steamed green vegetables, white wine lemongrass cream sauce

Stuffed Chicken Breast \$29 / \$22

Abang chicken sausage, jasmine rice, green beans, vibrant green curry sauce

Meat

(plated price / family style price)

Bulgogi Braised Short Rib - \$31 / \$24

Charred asparagus, crisp onion & scallion, bulgogi braising jus

Grilled Pork Chop - \$27.5 / \$22

Palm sugar brined, seasonal squash, sesame ginger mustard sauce

Grilled Beef Tenderloin - \$48 / \$38

Garlic & herb crushed potatoes, green beans, roast beef pan sauce with tamari & black vinegar

Duo Entrees (choose two proteins)

(plated price / family style price)

½ Chicken Breast - \$16 / \$12

Salmon (4oz) - \$19 / \$15

Shrimp (3ea/4oz) \$18/ \$14

Beef Tenderloin (4oz) - \$26 / \$21

Walleye (4oz) - \$16 / \$12

Short Rib (3.5oz) - \$19 / \$15

Pork Tenderloin (4oz) - \$20 / \$16

Tofu Grilled (4oz) - \$15 / \$11

Served with confit garlic & herb crushed potatoes ,
seasonal vegetable bundles, Asian style sauce
choron (GF)

Vegetarian

(plated price / family style price)

Harissa Roasted Cauliflower - \$22 / \$13

Asian mayonnaise, chili crunch, cilantro

Marinated Sweet Potato - \$22 / \$11

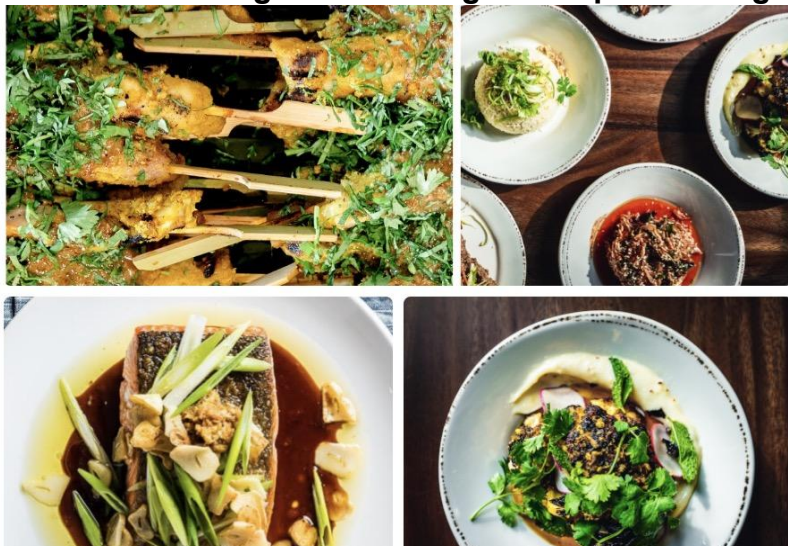
Toasted coconut, radish salad, pickled fresno

Vegetarian Rice Bowl - \$21 / \$12

Wild rice, jasmine rice, red pepper, green beans,
seasonal vegetables, pickled veggies, crispy shallots

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Desserts

(plated price / family style price)

Japanese Cheesecake - \$8 / \$4

Souffle style baked cheesecake, candied lemon rind, lemon curd

Key Lime - \$9 / \$5

Potted key lime cream, mango compote, ginger biscuit

Dark Chocolate Pave \$10 / \$6

Dark chocolate ganache, oreo cookie crumble, burnt orange

Treats

(priced per dozen)

Cookies & Macarons - \$36

house made , fresh baked

Displays

(Priced per person)

Snack Bar - \$6

nori popcorn, asian trail mix, spiced nuts, flavored korean potato chip snacks,

Vegetable - \$7

assorted raw & pickled vegetables, ssamjang, accouterments, harissa cauliflower hummus, ranch style dipping sauces

Bao Bar - \$10

mini gua baos, pulled char siu BBQ pork, sliced cucumbers, scallion, pickled jalapeno

Ssam Bar - \$11

artisanal green lettuce cups, pulled bulgogi braised beef, ssamjang, garlic chive kimchi,

Assorted Cheese Display - \$14

selection of 3 cheeses, house made seasonal chutney, breads, gluten free crackers, grapes

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Buffet

(Priced per person)

\$15 Menu Inclusion :
1 x Starch
1 x protein
1 x vegetable
(add an item \$5)

Starch (*gluten free / dairy free / vegan*)

- Steamed Jasmine rice, garlic, ginger, lemongrass, galanga.
- Crushed potatoes, slow cooked garlic & shallot, chili oil, crispy potato skins.
- Chilled rice noodles, julienne vegetables, and Japanese tare.

Protein (*dairy free*) (*Gluten free except "Char siu"*)

- Brined & grilled free range chicken breast & thigh, sesame ginger garlic sauce and / or spicy gochujang sauce.
- Satay style chicken, turmeric & lemongrass marinated chicken thigh, spicy peanut satay sauce, fresh cilantro.
- Southeast Asia style coconut red curry, ginger, lychee, sweet basil, choice of tofu or chicken.
- Char siu, Malaysian style marinated BBQ pork belly & shoulder, pickled jalapeno, toasted sesame. (*contains gluten*)
- House made Abang sausage, sauteed sliced onion & kimchi.
- Grilled beef short rib, bulgogi marinated, flame grilled, scallion, sesame, bulgogi sauce. (*\$5 supplement*)

Vegetable (*gluten free / dairy free / vegan**)

- Harissa roasted cauliflower, crunchy chili oil, radish, mint, cilantro.
- Grilled marinated kabocha squash, toasted coconut, pickled fresno, asian mayonnaise.
- Blistered green beans, crispy garlic, fried shallots, korean chili flakes.

\$20 Menu Inclusion :

1 x Starch
1 x protein
1 x vegetable
1 x appetizer or dessert
(add an item \$5)

Starch (*gluten free / dairy free / vegan*)

- Steamed Jasmine rice, garlic, ginger, lemongrass, galanga.
- Crushed potatoes, slow cooked garlic & shallot, chili oil, crispy potato skins.
- Chilled rice noodles, julienne vegetables, and Japanese tare.

Protein (*dairy free*) (*gluten free except "Char siu"*)

- Brined & grilled free range chicken breast & thigh, sesame ginger garlic sauce and / or spicy gochujang sauce.
- Satay style chicken, turmeric & lemongrass marinated chicken thigh, spicy peanut satay sauce, fresh cilantro.
- Southeast Asia style coconut red curry, ginger, lychee, sweet basil, choice of tofu or chicken.
- Char siu, Malaysian style marinated BBQ pork belly & shoulder, pickled jalapeno, toasted sesame. (*contains gluten*)
- House made Abang sausage, sauteed sliced onion & kimchi.
- Grilled beef short rib, bulgogi marinated, flame grilled, scallion, sesame, bulgogi sauce. (*\$5 supplement*)

Vegetable (*gluten free / dairy free / vegan**)

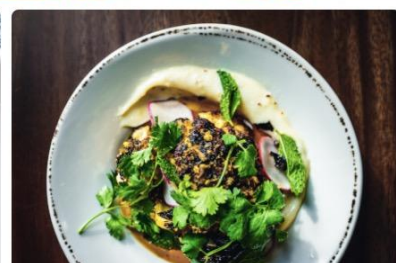
- Harissa roasted cauliflower, crunchy chili oil, radish, mint, cilantro.
- Grilled marinated kabocha squash, toasted coconut, pickled fresno, asian mayonnaise.
- Blistered green beans, crispy garlic, fried shallots, korean chili flakes.

Appetiser

- Korean Fried popcorn chicken bites, spicy gochujang sauce & asian mayonnaise. (*dairy free*)
- Grilled tsukune yakitori chicken meatball skewers, japanese plum wine & tamari glaze. (*gluten free / dairy free*)
- Chilled marinated melon & shredded fennel salad, citrus vinaigrette, pickled mustard seed, basil. (*gluten free / dairy free / vegan**)

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Buffet

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Abang Set 1 - \$20.50

korean style chicken (fried & grilled), sesame ginger garlic & gochujang sauces, fragrant jasmine rice, harissa cauliflower, blistered green beans with crispy garlic, house pickles, kimchi slaw, mixed green salad

Abang Set 2 - \$27.50

korean style chicken (fried & grilled), sesame ginger garlic & gochujang sauces, fragrant jasmine rice, chicken satay with spicy peanut sauce, harissa cauliflower, blistered green beans with crispy garlic, house pickles, kimchi slaw, mixed green salad, fruit platter

Abang Set 3 - \$37.50

korean style chicken (fried & grilled), sesame ginger garlic & gochujang sauces, char siu malaysian BBQ style roast pork & accouterments, fragrant jasmine rice, chicken satay & beef satay with spicy peanut sauce, marinated sweet potato, harissa cauliflower, blistered green beans with crispy garlic, house pickles, kimchi slaw, mixed green salad, fruit platter

Abang Set 4 - \$49.50

braised bulgogi beef short ribs, korean style chicken (fried & grilled), sesame ginger garlic & gochujang sauces, char siu malaysian BBQ style roast pork & accouterments, fragrant jasmine rice, shrimp noodle salad with toasted coconut & thai basil, chicken satay & beef satay with spicy peanut sauce, marinated sweet potato, harissa cauliflower, blistered green beans with crispy garlic, house pickles, kimchi slaw, mixed green salad, fruit platter, Japanese cheese cake with candied lemon rind & lemon curd.

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Thinking Ahead

(Priced per person)

Lunches

(plated price / family style price)

Abang Chicken Sandwich - \$20 / \$12

artisan japanese milk bun fried or grilled, spicy gochujang or sesame ginger garlic sauce, house pickles , served with chips

A(Banh)g Mi - \$20 / \$13

Banh Mi / Saigon roll style sandwich, asian mayo, sliced ham, chicken liver mousse, daikon, carrot & cucumber pickles, cilantro, baguette served with chips

Reheatable Meal Planning

(Priced per person)

Grilled Chicken, Rice & Steamed Greens - \$8

6 oz grilled chicken breast, steamed jasmine rice, green vegetables, sesame ginger garlic sauce

Grilled Chicken, Roasted Squash - \$8.25

6 oz grilled chicken breast, roasted seasonal marinated squash, citrus sauce

Grilled Chicken, Roasted Cauliflower - \$8.5

6 oz grilled chicken breast, roasted seasonal marinated squash, harissa aioli

Grilled Tofu, Green beans, Rice - \$7.5

4 oz grilled tofu, steamed jasmine rice, green vegetables, chili crunch

ABANG YOLI

형제 요리

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