

myong

private label gourmet

new world cuisine - catering menu

Professional Exquisite Gourmet Catering
914.241.6333

Hors d'oeuvre's:

Marinated Flank Steak on Toast Rounds with Horseradish Sauce
Sesame Flank, Enoki Mushroom & Sno Pea
Baby Lamb Chops – Myong's Subtle Middle Eastern Seasoning
Filet Mignon – with Bleu Cheese served on Seasoned Crustinos
Beef Sate or Chicken Sate
Rolled Smoked Duck filled with Mango & Asian Chive served with an Apricot Sauce
Sea Scallops Grilled with a Balsamic Reduction
Myong's Cured Alaska Salmon Gravlax around Asparagus
Citrus Asian Grilled Shrimp
Red Snapper topped with Avocado & Mango Salsa served on Homemade Tortilla Chips
Smoked Trout Mousse on Endive
Sesame Blackened Tuna on Cucumber with Ginger –Wasabi Cream Sauce
Assorted Sushi Maki Rolls
Mushroom Cap filled with Risotto & White Truffle Oil topped with Smoked Bacon
Chicken Pate' on Rice Cracker
Curry Chicken with Avocado Cut-Up Roll
Cellophane Noodle Roll (Vietnamese Style) Vegetarian or Shrimp
Japanese Buckwheat Noodle Seasoned & Stuffed in Cucumber
Asian Chicken Bites (marinated & deep fried)
Mini Crab Cakes - Traditional
Mini Shrimp Cake Asian Style
Mini Salmon Cake
Mini Turkey Cake
Mini Veggie Cake
Korean Style Mini Lentil Pancakes
Sausage Dumpling (deep fried)
Mondu (Korean Beef Dumpling)
Turkey Dumpling
Tofu Veggie Dumpling
Red Potato Cup filled with Melted Brie & Bacon Bits
Quesadilla (Cheese – Chicken – Steak – Shrimp – Crabmeat)
Sun Dried Tomato with Fresh Mozzarella on Toast Rounds

Salads & Sides:

Mescaline Salad
Bok Choy Salad
Asian Cole Slaw
Caesar Salad
Spinach Salad
Root Salad
Arugula - Endive, Roasted Pear & Goat Cheese with Balsamic Reduction
Arugula with Seeds, Pomegranates (seasonal) & Rice Vinaigrette
Julienne Roots & Vegetables with Miso & Sesame Cream Sauce
Chic Pea & Avocado with Herb
Cold Sesame Noodle with Shredded Cucumber
Roasted Red Pepper on Boston Lettuce (Balsamic Dressing) with Anchovies
Myong's Own Potato Salad – Private Label Style
Pasta & Tortellini Salads (any style)
Myong's Hot Wok - Seasonal Mixed Vegetables
French Bean & Sno Pea Sauté with Grape Tomato in Asian Spices
Grilled Seasonal Vegetables
Roasted Roots
Steamed Bok Choy Myong's Style
Asparagus (choose from many Myong's Styles)
Seasonal Vegetables (prepared to your taste)
Potato skin – Choice of Stuffing
Roasted Garlic Purple & Red Potatoes
Potatoes – Mashed – Au' gratin – Scalloped – Baked
Garlic Bread
French Loaf
Organic Whole-Grain Dinner Rolls

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Uniquely Myong:

Myong's Pulled Pork – Asian Style
St. Louis Black Pork Ribs or Baby Back Ribs— Mildly Spicy Asian Glaze
Asian Chicken Wings – Spicy or Mild
Citrus Shrimp with Strawberry–Mango
Coconut Curry Shrimp with Rice Noodles
Seared Sushi-Grade Yellowfin Tuna in Rice Noodle with Vegetables
Smoked Duck with Arugula–Endive, Mango & Dried Blueberry
Baked Salmon Slices in Sweet–Potato Noodle with Vegetables
Sesame Flank Steak Salad (Onion, Snow Peas, Red Pepper & Carrot)
Wild Mushroom Vegetarian Spelt–Risotto with White Truffle Oil
Shitake Mushroom & Rice Noodles
Chop Che (Korean Sweet–Potato Noodle & Stir–Fried Veggies)
Black Rice with Sautéed Shallots
Quinoa (grain) & Broccoli in Middle Eastern Seasoning
Multi–Grain Stir Fried Rice – Myong's Style (Veggie–Chicken–Sausage–Beef–Shrimp)
Roasted Cauliflower & Okra– Middle Eastern Seasoning

Gourmet Soups:

Indian Spiced French Lentil – Asian Fusion Style
Spicy Asian Fish & Tofu
Butternut Squash
Zucchini – Watercress
Miso
French Onion
Lobster Bisque
Potato Leek
Carrot – Ginger
Tomato – Basil

Main Courses:

Beef:

Asian Fusion Skirt Steak
Braised Short Rib – Fusion Style
Prime Veal Chop
Rack of Baby Lamb
Prime Rib
Rib Eye or NY Strip Steak
Filet Mignon
Garby (Marinated Korean Ribs)
Marinated Flank Steak (in Lime–Cilantro Marinade)
Asian Marinated Hanger Steak
Veal Ossobuco

Seafood & Fish:

Yellowfin Tuna –Sesame Encrusted Asian Marinated, a Myong's Signature Dish
Chilean Sea Bass (prepared in many styles)
Wild North Atlantic Salmon (Poached – Herb Encrusted – Teriyaki)
Jumbo Shrimp in Hot–Spicy Ginger & Garlic
Jumbo Shrimp in Curry Coconut with Lemon Ginger Zest
Whole Steamed Bass – Asian Style
Red Snapper with Mango Chutney
Blackened Tilapia with Green Onion Chutney
Lemon Sole Stuffed with Crab Meat
Seafood Skewers (Salmon, Scallop & Shrimp Grilled with Myong's Fusion Sauce)
Lobster Stuffed with Lobster (WOW, just ask!)
Alaska King Crab Legs

Chicken:

Marinate & Grilled Chicken Breast
Chicken Stir–fry & vegetables in Curry Coconut
Sautéed Chicken with Asian Chives (available Spicy & Mild)
Chicken Chim (Traditional Style Korean Braised Thighs)
Thin sliced Chicken in Herb Pesto
Brick Duck (a Myong specialty)

Platters:

Crudité
Seasonal Fresh Fruit
Assorted Cheeses
Smoked Salmon (Scottish or Irish)
Smoked Whitefish
Salmon & Whitefish Salad

Our Catering Menu represents a small reflection of many choices.

Complete Party Sample Menus are available at www.PLgourmet.com to assist you in planning your event. Parties are based upon a price per person. Our sample menus include tax and tip with no hidden charges.

Myong believes that every event, party, or special occasion has soul, a vibe, a flavor that lends itself to a particular culinary feel. We believe that a custom menu makes for a successful event. At Myong Private Label Gourmet, we strive to understand your vision for your event. Our personal touch will delight you and your guests with delicious foods that will compliment your affair.

It is important to us that you get great value, and it shows in the quality we purchase. We do not skimp. We do not shortcut. We don't substitute lesser quality. This is who we are. This is a reflection of our performance, and our reputation.

Please Contact Myong Private Label Gourmet to plan a menu that will be an incredible, delicious reflection of you, your tastes, and most importantly a memorable occasion.

eat@plgourmet.com

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