

# *What is family style dining?*

**" FAMILY-STYLE DINING INCLUDES A CURATED SET MENU, SEATED TABLE SERVICE, AND A WARM, RELAXED ATMOSPHERE.**

**"FAMILY-STYLE" DINING IS A SERVICE STYLE WHERE SERVERS PLACE LARGE PLATTERS OF EACH DISH IN THE CENTER OF THE TABLE, ALLOWING GUESTS TO SERVE THEMSELVES AND SHARE THE MEAL TOGETHER. THIS STYLE ENCOURAGES A WELCOMING AND COMMUNAL DINING EXPERIENCE WHILE SHOWCASING OUR BEAUTIFULLY PRESENTED DISHES. "**



# *Hott Catering*

159 S RANCHO RANTA FE , SAN MARCOS OR | 858.314.0321 | HOTTCATER.COM

**WE UNDERSTAND THAT EACH CLIENT HAS THEIR OWN UNIQUE STYLE AND TASTE. THEREFORE, WE HAVE CURATED A SELECTION OF SIGNATURE MENU STYLES TO INSPIRE YOUR CHOICES FOR THE DINING EXPERIENCE AT YOUR EVENT.**

**HOWEVER, YOU ARE NOT LIMITED TO OUR PRESET MENUS. YOU ARE WELCOME TO SELECT YOUR FAVORITE DISHES AND WORK WITH US TO CREATE A CUSTOMIZED MENU THAT BEST REFLECTS YOUR PREFERENCES AND PERSONAL VISION. (PLEASE CONTACT US FOR MORE DETAILS.)**

**ALL SERVICE STYLES INCLUDE:**

**EVENT STAFF  
SET UP & TEAR DOWN  
COOKED FRESH ON SITE  
TABLE WATER SERVICE**

## *Personalized Menu Options*

**IF YOUR EVENT INCLUDES SPECIAL GUESTS WHO REQUIRE SEPARATE DINING ARRANGEMENTS, WE WOULD BE DELIGHTED TO ACCOMMODATE THEM WITH THOUGHTFULLY PREPARED MENU OPTIONS. FROM THE SELECTIONS BELOW, YOU MAY CHOOSE ONE OR SEVERAL DISHES, AND WE WILL GLADLY CUSTOMIZE A DEDICATED MENU TAILORED SPECIFICALLY TO THEIR NEEDS.**

**IN ADDITION, FOR GUESTS WHO PREFER VEGETARIAN OR VEGAN CUISINE, WE ARE HAPPY TO ADAPT PLANT-BASED DISHES BASED ON YOUR MAIN MENU, WHILE MAINTAINING THE SAME QUALITY, FLAVOR, AND ELEGANCE IN EVERY COURSE.**

**WE OFFER:**

**KID'S MENU  
VEGAN MENU  
VENDOR MENU  
ALLERGY-FRIENDLY MENU**

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## SILVER PACKAGE : \$818 / TABLE ( 10 GUESTS )

### APPETIZER

**Fish Maw Soup with Sea Crab Meat**  
*Súp Bong Bóng Cá Cùng Thịt Cua Biển*

**Honey Walnut Black Tiger Shrimp**  
*Tôm Sữa Phủ Hạnh Kim.*

**Five Elements Mango Seafood Salad  
with Fresh Herbs**  
*Gỏi Xoài Ngũ Sắc Hải Sản*

### MAIN COURSE

**Wok-Tossed Lobster Tails with Garlic  
and French Butter**  
*Đuôi Tôm Hùm Xóc Bơ Tỏi Pháp*

**Shaken Filet Mignon Served with  
Organic Spring Mix and Vinaigrette**  
*Bò Lúc Lắc Cùng Salad Hữu Cơ tống hợp trộn  
Dầu Giấm*

**Hong Kong–Style Steamed Swai Fish  
Fillet with XO Sauce**  
*Phi Lê Ngư Hòa Vị Hồng Kỳ*

**Royal Emerald Rice Served With Honey  
Garlic Chicken Kebabs**  
*Cơm Ngọc Lục Bảo Phục vụ Cùng Gà Thăn  
Mềm Nướng Tỏi Mật Ong*

### DESSERTS

**Red Bean Dessert Soup (红豆汤)**  
*Chè Đậu Đỏ Duyên Trường Cửu*



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## **GOLD PACKAGE : \$918 / TABLE ( 10 GUESTS )**

### **APPETIZER**

**Snow Crab Meat Soup with Asparagus and Quail Eggs**

*Súp Thịt Cua Tuyệt Nấu Với Măng Tây Cùng Trứng Cút*

**Grilled Whole Scallops Topped with Baked Crab & Cheese Casserole**

*Sò Điệp Nguyên Con Đút Lò Ăn Cùng Thịt Cua Nướng Phô Mai*

**Thai-Style Black Tiger Shrimp Cocktail Salad**

*Gỏi Tôm Sú Trộn Cùng Rau Mùi Kiểu Thái*

### **MAIN COURSE**

**Wok-Tossed Lobster Tails with Garlic and French Butter**

*Đuôi Tôm Hùm Xóc Bơ Tỏi Pháp*

**Marinated Beef Short Ribs Stewed with Herbs and Red Wine Sauce, Served with Japanese Udon Noodles**

*Sườn Bò Hầm Thảo Mộc Sốt Rượu Vang Phục Vụ Mi Udon Nhật*

**Crispy Swai Fish Fillet with Sweet & Spicy Passion Fruit Sauce**

*Phi Lê Ngư Vàng Sốt Chanh Hòa Vị*

**Shanghai Roasted Chicken Drumsticks or Grilled Satay Shrimp Skewers, Served with Organic Turmeric Rice**

*Cơm Hoa Nghệ Tây Phục Vụ Cùng Đùi Gà Rô Ti Kiểu Thượng Hãi Hoặc Tôm Nguyên Con Nướng Sa Tế*

### **DESSERTS**

**Sweet Pearl Dessert With Pandan Aroma**

*Chè Trân Châu Hạnh Hoa Song Hồ*

# Diamond Package \$1368 / Table (10 guests)

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## APPETIZER

### **Slow-Simmered Herb Chicken Soup with Seasonal Melon**

*Súp Gà Hầm Thảo Mộc Cùng Bí Tươi Theo Mùa*

### **Snow Crab Leg Stuffed Minced Fried Shrimp**

*Chân Cua Tuyệt Bách Hoa*

### **Fresh Lime Salad with Organic Herbs and Sliced Filet Mignon**

*Gỏi Bò Thân Mềm Tái Chanh Cùng Rau Mùi Kiểu Thái*

## MAIN COURSE

### **. Wok-Tossed Lobster Tails with Garlic and French Butter**

*Đuôi Tôm Hùm Xóc Bơ Tỏi Pháp*

### **. Himalayan Pink Salt—Grilled Frenched Lamb Rack**

*Sườn Cừu Pháp Nướng Cùng Hồng Muối Hy Mã Lạp Sơn*

### **. Heritage Nyonya Whole Fish, Golden Pan-Seared Finish**

*Cá Nguyên Con Nyonya Truyền Thống, Áp Chảo Vàng Óng*

### **. Szechuan Seafood Fried Rice with Vine-Ripened Tomato**

*Hồng Cơm Hải Sản Tứ Xuyên*

### **. Rou Jia Mo 肉夹馍 (Braised Pork Buns)**

*Bánh Bao Kẹp Thịt Heo Hầm Phong Vị Thiêm Tây*

## DESSERTS

### **Thai Tropical Dessert With Organic Fresh Fruits, Creamy Milk and Durian Essence**

*Chè Thái Ngọc Quả Thanh Lô*

# EMPEROR Package : \$1998 / Table (10 guests)

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## APPETIZER

### **Slow-Simmered Black Chicken Soup With Fresh Korean Ginseng and Seasonal Melon**

*Gà Ác Hầm Cùng Nhân Sâm Hàn Quốc và Bí Trái Theo Mùa*

### **Salmon Sashimi Salad With Zucchini and Organic Baby Greens**

*Gỏi Cá Hồi Nhật Bản Mướp Ý và Xà Lách Hữu Cơ*

## MAIN COURSE

### **Char-Grilled Australian Lamb Rack With Himalayan Pink Salt**

*Sườn Cừu Nướng Cùng Hồng Muối Hy Mã Lạp Sơn*

### **Crispy Wok-Seared Pigeon With Garlic and French Butter**

*Bồ Câu Nguyên Con Áp Chảo Bơ Tỏi Kiểu Pháp*

### **Hong Kong–Style Steamed Chilean Sea Bass With Baby Bok Choy and X.O. Sauce**

*Cá Tuyệt Hấp Sốt X.O Kiểu Hồng Kông cùng Cải Non*

### **. Crispy Soft-Shell Crab Served With Passion Fruit Sauce**

*Cua Lột Nguyên Con Chiên Giòn Sốt Chanh Dây*

### **Wok-Tossed Lobster Tails with Garlic and French Butter**

*Đuôi Tôm Hùm Xóc Bơ Tỏi Pháp*

### **Whole Abalone Fried Rice With Organic Garden Vegetables**

*Cơm Chiên Bào Ngư Nguyên Con và Rau Cải Hữu Cơ*

## DESSERTS

### **Twin Glutinous Rice Dumplings in Ginger Syrup**

*Chè Trôi Nước Uyên Ương*

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**THO V. HO**  
EXECUTIVE CHEF OF HOTT  
CATER .

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" BELOW IS A CURATED  
SELECTION OF SIGNATURE  
DISHES, CRAFTED WITH  
PREMIUM INGREDIENTS TO  
DELIVER AN ELEVATED AND  
MEMORABLE DINING  
EXPERIENCE FOR YOUR  
WEDDING.

THESE ITEMS MAY BE SELECTED  
AS ENHANCEMENTS (ADD-ONS)  
TO COMPLEMENT YOUR CHOSEN  
PACKAGE OR MAIN MENU,  
ADDING AN EXTRA TOUCH OF  
REFINEMENT AND LUXURY TO  
YOUR EVENT.

EACH DISH CAN BE PREPARED  
IN CUSTOMIZABLE QUANTITIES  
BASED ON YOUR NEEDS. THIS  
ALLOWS YOU THE FLEXIBILITY  
TO SERVE THEM EXCLUSIVELY  
TO SELECTED VIP TABLES OR  
TO ALL GUESTS, DEPENDING ON  
YOUR VISION FOR THE  
CELEBRATION."



# Chef's Special

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**\* Golden Crispy Whole Tilapia with Thai Sweet & Sour Glaze**

*\* Cá rô phi nguyên con Chiên Giòn Sốt Thái Vị ( Market Price )*



**\* Steamed Whole Seasonal Fish, Cantonese Soy Sauce, Ginger & Scallions**

*\* Cá Nguyên Con Hấp Xi Dầu Kiểu Quảng Đông (Cá Theo Mùa)  
( Market Price )*



# Chef's Special

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**\* Crispy Roasted Pork Belly with Golden Fried Bao Buns**

*\* Kim Trư Giòn Bì Phối Bao Chiên Hoàng Sắc ( Market Price )*



**\* Sichuan-Style Poached Chicken with Golden Fried Rice**

*\* Gà Hấp Nguyên Con Kiểu Tứ Xuyên dùng kèm Cơm Chiên Hoàng Kim ( Market Price )*



# Chef's Special

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**\* Wok-Tossed Glass Noodles with Whole Crab and Aromatics**

*\* Miến Xào Cua Nguyên Con Nguyên Hỏa ( Market Price )*



**\* Crispy Prawns with Salted Egg Yolk Emulsion**

*\* Tôm Càng Sốt Trứng Muối Kim Sa ( Market Price )*



# Chef's Special

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**\* Signature Seafood Hotpot with Fresh Seasonal Seafood Whole Crab and Aromatics**

*\* Lẩu Hải Sản Đặc Tuyển Thượng Hạng ( Market Price )*



**\* Chef's Selection of Chilled Meats and Appetizers**

*\* Khai Vị Bát Bửu - Tuyển chọn các loại thịt nguội hảo hạng*

