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SIGNATURE EXPERIENCE SANDWICH



A thoughtfully curated sandwich station allowing guests to create their ideal combinations with artisan breads, premium fillings, and refined accompaniments tailored to every preference.

SIGNATURE PACKAGE : START AT \$800

Each package includes your choice of bread selections and 1 protein toppings. Mix and match your favorite combinations to create a personalized sandwich experience for your guests.

Additional selections may be added to further customize your station. Simply let our team know your guest count and the extra items you would like to include — we will provide the most suitable pricing and special package options when combining multiple services with .

A refined late-night sandwich experience thoughtfully designed to bring comfort, flavor, and convenience to every celebration. Each sandwich is freshly prepared with your selected breads and fillings, allowing guests to simply grab, enjoy, and continue the evening effortlessly.

Our station is elegantly arranged with a curated assortment of signature sauces, fresh herbs, pickled vegetables, and flavorful accompaniments tailored to complement each sandwich selection. Beautifully presented and easy to enjoy, the experience creates a memorable late-night gathering atmosphere for weddings, private celebrations, and special events.

From Vietnamese-inspired bánh mì to elevated American-style sandwiches, every selection is customized to your preferences — creating a seamless and interactive late-night dining experience for your guests with .

CURATED & PERSONALIZED FOR YOUR EVENT

Our Sandwich Station is crafted as a refined and interactive late-night culinary experience.

Each package includes:

- . Coverage for up to 100 guests
- . Choose Your Favorite Bread
- . Choose your favorite 1 toppings

- . Elegant self-serve station setup
- . Fresh side dish, Herbs & Dipping Sauces included



**VIETNAMESE ARTISAN
COLD CUTS**

Traditional cured selections with refined savory flavors.



**LEMONGRASS FIRE-
GRILLED PORK**

Smoky Vietnamese pork infused with fresh lemongrass.



**HERB-MARINATED
GRILLED CHICKEN**

Tender grilled chicken with aromatic herb seasoning.



**CAJUN BUTTER GRILLED
SHRIMP**

Butter-glazed shrimp with bold Cajun spices.



**CHAR SIU GLAZED BBQ
PORK**

Cantonese-style roasted pork with caramelized glaze.



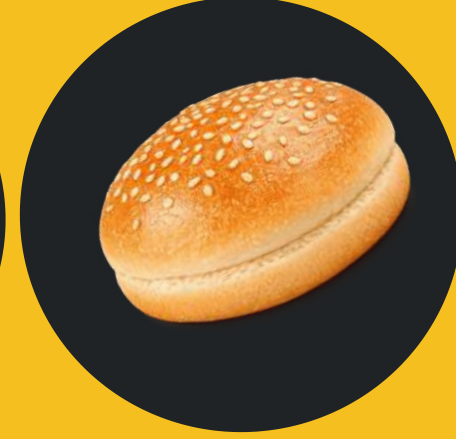
**MAINE LOBSTER ROLL
FILLING**

Chilled lobster salad with creamy herb dressing.

**SELECT YOUR
PREFERRED BREAD
SELECTION**



**HAWAIIAN
ROLLS**



**BRIOCHE
BURGER BUN**



WHITE BREAD

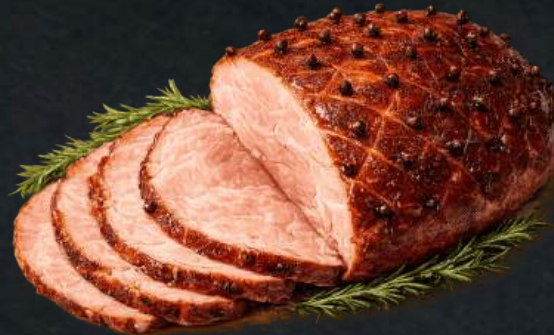


**VIETNAMESE
BAGUETTE**



CRISPY BUFFALO CHICKEN

Crispy chicken tossed in bold buffalo sauce.



HONEY-GLAZED BLACK FOREST HAM

Sweet glazed ham with smooth smoky finish.



APPLEWOOD SMOKED TURKEY BREAST

Delicately smoked turkey with rich savory notes



LATE NIGHT CULINARY EXPERIENCE

By Hott Cater



GOLDEN CRISPY FISH FILLET

Delicately fried fillet with citrus herb



CHARCOAL-GRILLED BETEL LEAF BEEF

Fragrant grilled beef wrapped in betel leaves.



CRISPY LEMONGRASS CHILI TOFU

Crispy tofu infused with aromatic lemongrass spice.

To inspire your experience, we have also curated a few signature pairing recommendations below featuring some of our favorite noodle soup combinations.

CHEF-CURATED PAIRING SUGGESTIONS



HONEY HAM & SMOKED TURKEY SANDWICH

Curated Ingredients:

- Soft White Sandwich Bread
- Honey-Glazed Ham
- Applewood Smoked Turkey Breast



CRISPY BUFFALO CHICKEN BURGER

Curated Ingredients:

- Brioche Burger Bun
- Crispy Buffalo Chicken



MAINE LOBSTER ROLL SLIDERS

Curated Ingredients:

- Hawaiian Rolls
- Maine Lobster Roll Filling



VIETNAMESE ARTISAN COLD CUT BÁNH MÌ

Curated Ingredients:

- Vietnamese Baguette
- Vietnamese Artisan Cold Cuts

CHEF-CURATED PAIRING SUGGESTIONS



**HERB-MARINATED GRILLED
CHICKEN SANDWICH**

Curated Ingredients:

- Soft White Sandwich Bread
- Herb-Marinated Grilled Chicken



**CAJUN BUTTER SHRIMP
BURGER**

Curated Ingredients:

- Brioche Burger Bun
- Cajun Butter Grilled Shrimp



**CRISPY FISH FILLET
HAWAIIAN ROLL**

Curated Ingredients:

- Hawaiian Rolls
- Crispy Fried Fish Fillet



**CHARCOAL-GRILLED BETEL
LEAF BEEF BÁNH MÌ**

Curated Ingredients:

- Vietnamese Baguette
- Charcoal-Grilled Betel Leaf
Beef