



Rich flavor & exquisite beauty

HOTT CATER



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Hottcater.com



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We know that everyone's style and taste are different, so we've

created a set of some of our favorite menu styles for you to get

some ideas of what you'd like to serve!

All of these styles of service include:

EVENT STAFF

SET UP & TEAR DOWN

COOK FRESH ON SITE

TABLE WATER SERVICE



How to calculate Plated-style price?

You will choose the Set Menu that you love. Typically a set menu will include: 1 appetizer, 1 main dish and 1 dessert. You can also choose 2 or 3 in each category depending on your preferences. Then, you will tell us your menu set and the estimated number of guests you will have. Our team will calculate and reply to you as soon as possible with the exact price for each guest based on the Set Menu you have selected.

How do plated-style Hors d'oeuvres work?

After you have selected your favorite dishes. The quantity of each selected dish will be calculated based on the number of guests you have





HORS D'OEUVRES



Chef Special Eggrolls / Vengan Eggrolls

Rice paper wrappers ground pork / Vegan Base



Avocado Toast

Avocado, lemon juice, salt, and pepper , olive oil.



Baby Clams in Eggshell Cracker

Pani puri shell , baby claims, lemongrass, mint leaves

Japanese Shrimp Tempura

Fresh water shrimp, tempura powder , green onion

Peking Chicken Bao Buns

Buns, Chicken, cucumber, sesame

Lobster Rolls

Lobster meat , mayonnaise, chives, celery, lemons, salt, and pepper.

Smoked Salmon Tartare With Salmon Roe

Smoked salmon, tobiko, vinegar, lemons,sour cream, dill leaves

Chicken & Waffle

Fried chicken, buttermilk waffle, buffalo maple glaze,
house pickle

Fines Herbes Lemon Chicken Skewer

Chicken, lemon juice, garlic, olive oil, herb

Shrimp Cocktail

Fresh water shrimp, bell Peper, tomato, pineapple, white onion, spicy and
sour dressing.

Bacon Wrapped Date

medjool date, applewood smoked bacon, goat cheese,
caramelized onions

Hott Mini tacos

seasonal protein, tomato, avocado, onion, cilantro



APPETIZER



SALADS

CHOOSE 1 OR 2

The HOTT signature Salad



Organic spring mix leaves, fresh fruits, avocado & mozzarella cheese served with house-special salad dressing

Five Elements Mango seafood salad

carrots, Mango, cabbage, mint leaves, lettuce, peanut, seasonal seafood

Chef Special Caesar Salad

roman lettuce, parmesan cheese, crispy bacon, garlic croutons, house dressing

Black Tiger Shrimp Cocktail Salad

shrimp, bell pepper, white onion, pine-apple, tomato, cabbage, mint leaves

Citrus Salad



seasonal Citrus, mint leaves, pomegranate, avocados, lettuce

Filet Mignon Beef Salad

Fresh lemon juice, mint leaves, peanut, tomato, white onion, bell pepper

Mediterranean Chop Salad



cherry tomato, cucumber, red onion, olives, chickpeas, bell pepper, feta cheese

Spicy Sashimi Salad

Seasonal sashimi, Italian squash, lettuce leaves, seaweed, sesame seeds

VIETNAMESE TRADITIONAL

Egg Rolls Salad Wrapper

Egg Rolls made with ground pork, pickle carrot & Radish, green Leaves, mint leaves, cilantro

The Hott Spring Rolls

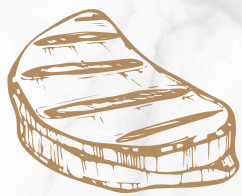
Shrimp, pork, green leaves, bean sprouts, vermicelli noodles, peanut sauce

Crab Claws Stuffed Minced Fried Shrimp

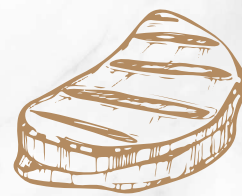
Crab claws, ground pork, Shrimp, garlic, onion, cilantro

Crab Meat Egg Drop Soup With Asparagus

Chicken broth soup base, asparagus, crab meat, green onion, cilantro



MAIN COURSE



ON THE MOUNTAIN

CHOOSE 1 OR 2

Shaken Filet Mignon Beef Steak

fillet mignon beef cut into cube, red onion, bell pepper, garlic

Fillet Mignon Steak with Creamy Peppercorn Sauce

Fillet Steak, crushed peppercorns, Brandy (alcohol), white onion, cilantro

Stuffed Quail with Marmalade, Whiskey, and Bacon

Whole quail, slices bacon , potatoes , whiskey , thyme leaves

Italian Spaghetti

Spaghetti, tomato, ground meat, basil, olive oil, cheese

Grilled Lamb Rib With Himalayan Pink Salt

Lamp Rib, black pepper, pink salt, rosemary

Hawaiian Pork Tenderloin Marinade

Pork tenderloin, bell pepper, pineapple, black pepper

Juicy & Crispy Pigeon Wok With Garlic And Frenched Butter

Whole Pigeon, garlic, frenched butter

Braised Beef Short Ribs In Red Wine sauce

Braised Beef Short Ribs In Red Wine sauce

Chicken Tikka Masala

chicken white meat, yogurt, ground cumin&cinamon, ginger, heavy cream.

VIETNAMESE SELECTION

Fillet Mignon Pho Noodle Bowl

Char Siu Fried Rice & chinese Sausage

BBQ Pork & Egg Rolls Vermicelli Noodles



MAIN COURSE



IN THE OCEAN

CHOOSE 1 OR 2

Garlic Lobster Tail With Frencher Butter

Whole lobster tail, butter, salt, Udon noodle, bell pepper, red onion

Black Tiger Honey Walnut Shrimp

Shrimp, mayonnaise, walnut, fresh orange juice, honey.

Honey Garlic Butter Baked Salmon

Salmon steak, fresh lemon, pepper, butter, honey

Grilled Jumbo Scallops On Top With Tobiko

jumbo Scallop, French butter, tobiko, pepper, fresh cilantro

Crispy Mekong Swai Fish Fillet With Thai Spicy & Sweet Passion Fruits Sauce.....

Fish fillet, basil, fresh lime juice, chili, passion fruits .

Thai Red Pawn Curry

Pawns, Coconut milk, red chilli, makrut leaves, fish sauce

Hong Kong Style Steamed Chilean Sea Bass / Swai Fish Fillet

Chilean Sea Bass steak, soy sauce, green onion, red pepper.

Lemon Garlic Lobster Tails

Baked lobster tail, lemon juice, black pepper, parsley, butter, garlic

Snow Crab Leg Stuffed Minced Fried Shrimp

Snow Crab leg, ground shrimp, garlic, onion .

VIETNAMESE SELECTION

Seafood Pho Noodle Bowl

Jumbo Scallops & Crab Meat Fried Rice

Grilled Black Tiger Shrimp Vermicelli Noodles



VEGAN / VEGETARIAN



CHOOSE 1 OR 2

Vegan Shaken Filet Mignon Beef Steak

king oyster mushroom, red onion, bell pepper, garlic

Vegan Crab Claws Stuffed Minced Fried Shrimp

Sugarcane , Plant-based Shrimp

Vegan Fish Fillet With Thai Spicy & Sweet Passion Fruits Sauce

Plant-based Fish or Tofu, basil, fresh lime juice, chili, passion fruits .

Vegan Steak with Creamy Peppercorn Sauce

Eggplant Steak , crushed peppercorns, Brandy (alcohol), white onion, cilantro

Thai Red Vegetables Curry

Organic mixed Vegetables , Coconut Milk

Chickpea Tikka Masala

Chickpeas , Garlic , Red Onion , Coconut Milk , Tomato Sauce , Garam Masala

Tofu Buddha Plates

Fried Tofu , White Rice , Seasonal Mixed Vegetables

VIETNAMESE SELECTION

Tofu & Vegetables Pho Noodle Bowl

Buddha Fried Rice

Crispy Deep Fried Tofu Vermicelli Noodles



Dessert



STANDARD SLICED CAKE

CHOOSE 1 OR 2

Chocholate Lover

Filled With Chocolate mousse , cover with Chocolate milk cream

Red Velvet

Filled With Creamchesse Frosting , Cover With Vanilla Fresh Milk Cream

Ube Coconut

Ube cake , Uber Cream , Fresh Coconut , cover with Coconut cream .

Matcha Chocolate

Matcha Cake Filled With White Chocolate

Coffe Cake

Coffee Mousses , Cover with Coffee fresh milk cream

FLAVORFUL SLICED CAKE

Nutty Carrot

Carrot Cake Filled With Cream Cheese Covered With Vanilla

18 Karat Cake

Classic Carrot Cake layers of Cream Cheese Buttercream & Salted Caramel
Studded With Toast Peacnas

Creame Brulée

Filled With Vanilla Bean & Caramelized Sugar Cover With Vanilla Buttercream

Champagne Toast

Vanilla Cake With Champagne Syrup , Lemon Curd , Fresh Raspberry

Blushing Bride

Classic Red Velvet Cake , Laced With Layers Of Cream Cheese & Chocolate
Mousses

VIETNAMESE SELECTION

Thai Dessert Made Of Organic Fresh Fruits Mix With Rich Milk And Durian Liquid.....

Pureed Fresh Durian , Coconut Milk , Mixed Organic Fruits , Rich Milk

Sweet Taro Pudding With Ginkgo Dessert

Red Bean , Tapioca Pearls , Black Grass Jelly , Taro Cube