



E&O TRADING COMPANY: SAN FRANCISCO 2009 PRIVATE DINING

With the unique combination of stunning décor, authentic atmosphere and innovative cuisine, a private event at E&O Trading Company transports you to an exotic "cook's tour" of the modern Asian Kitchen. Weaving the flavors of Asia into our cuisine along with unique and lively settings, E&O Trading Company brings individuality and finesse to our events. From beginning to end planning your event with Catering Director Claudie Newman will be a seamless experience. A private party at E&O Trading Company is truly a memorable experience.

Street Address:	314 Sutter St, San Francisco CA 94108
Contact:	415.693.0303 ph 415.391.7734
Website:	http://www.eotrading.com
Opening Date:	September 1997
Capacity:	9,000 Square Feet
Parking:	Sutter/Stockton Garage conveniently located next door the restaurant. Evening rates discounted. Street parking after 6:00pm
Menu:	Modern Asian Cuisine. Customized menus available for special events
Hours of Operation:	Monday through Saturday for lunch and dinner Sunday – dinner only Reservations recommended http://www.opentable.com
Chef de Cuisine:	Sharon Nahm
General Manager:	Jim Angelus
Director of Catering:	Claudie Newman – cnewman@eotrading.com
Other Locations:	San Jose and Larkspur Landing

COCKTAIL RECEPTION MENUS

FOR PARTIES OF 20 AND MORE

ITEMS CAN BE TRAY PASSED AND/OR BUFFET STYLE

JASMIN MENU \$33: CHOICE OF 5 ITEMS

STEAK SATAY GARLIC, GINGER, SOY
 CHICKEN SATAY RED MISO PEANUT SAUCE
 CHINESE FIVE SPICED CHICKEN ROLLS OOLONG TEA INFUSED DIPPING SAUCE
 DUCK CONFIT IN LETTUCE CUP PLUM SAUCE
 THAI SPICED ROCK SHRIMP CAKE
 COLD SESAME SPINACH & TOFU NIGIRI PEANUT MISO SAUCE
 LEMONGRASS RISOTTO BALLS
 INDONESIAN CORN FRITTERS SWEET CHILI SOY SAUCE

GINSENG \$38: ALL ITEMS LISTED ARE INCLUDED

STEAK SATAY GARLIC, GINGER, SOY
 CHICKEN SATAY RED MISO PEANUT SAUCE
 CHINESE FIVE SPICED CHICKEN ROLLS OOLONG TEA INFUSED DIPPING SAUCES
 DUCK CONFIT IN LETTUCE CUP PLUM SAUCE
 THAI SPICED ROCK SHRIMP CAKE
 COLD SESAME SPINACH & TOFU NIGIRI PEANUT MISO SAUCE
 LEMONGRASS RISOTTO BALLS
 INDONESIAN CORN FRITTERS SWEET CHILI SOY SAUCE

ADDITIONAL ITEMS \$3 PER PERSON:

CURRIED CRAB SALAD ON GEM LETTUCE
 AHI TARTARE BALINESE LONG PEPPER & CORIANDER CRUSTED ON WONTON CRACKER
 BAY SCALLOP CEVICHE CHOICE OF GINGER, RED PEPPER OR CILANTRO
 SHAOSHING PORK RIB SLIDERS PICKLED VEGETABLES, CILANTRO & SHIRACHA AIOLI
 SHRIMP SATAY THAI BASIL MANGO SAUCE
 "TAKE AWAY BOX" NOODLE SALADS CHOICE OF GREEN TEA OR BUCKWHEAT SOBA NOODLES
 DUCK BREAST WITH PLUM COMPOTE
 MISO ROASTED JAPANESE EGGPLANT & BONITO
 PORTOBELLO MUSHROOM SATAY SOY COCONUT MILK GLAZE
 VEGETARIAN TARO EDAMAME ROLLS TAMARIND DIPPING SAUCE

ALL SELECTIONS MUST BE GIVEN TO THE CATERING DEPARTMENT 1 WEEK PRIOR TO THE EVENT TO
 GUARANTEE YOUR SELECTIONS

ALL OF OUR MENUS ARE SERVED FAMILY STYLE. VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST

LUNCH

MENU PRICE DOES NOT INCLUDE SERVICE CHARGE OR TAX

RED LOTUS \$35.00

STARTER:

GREEN ONION FRY BREAD MANGO RAITA
BABY FIELD LETTUCES YUZU VINAIGRETTE

ENTRÉE: SERVED FAMILY STYLE

GRILLED SALMON THAI BASIL-PINE NUT GREMOLATA, CITRUS SEGMENTS, QUINOA
CRISPY RED CURRY CHICKEN BREAST CREAMER POTATO, MANGO-GINGER COMPOTE
WOK MARKET VEGETABLES
STEAMED JASMINE RICE

DESSERT:

GINGER INFUSED CHOCOLATE POT DE CREME

GINKO \$42.00

STARTER:

INDONESIAN CORN FRITTERS SWEET CHILI SOY SAUCE
STEAK SATAY GARLIC, GINGER, SOY OR CHICKEN SATAY RED MISO PEANUT SAUCE

SALAD:

GREEN ONION FRY BREAD MANGO RAITA
BABY FIELD LETTUCES - YUZU VINAIGRETTE

ENTRÉE: SERVED FAMILY STYLE

GRILLED SALMON THAI BASIL-PINE NUT GREMOLATA. QUINOA
CRISPY RED CURRY CHICKEN BREAST CREAMER POTATO, MANGO-GINGER COMPOTE
WOK MARKET VEGETABLES
STEAMED JASMINE RICE

DESSERT:

GINGER INFUSED CHOCOLATE POT DE CREME

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU (PAGE 6)

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DINNER MENUS

MENU PRICE DOES NOT INCLUDE SERVICE CHARGE OR TAX

JADE \$70.00

STARTER: SELECT 4 ITEMS

STEAK SATAY GARLIC, GINGER, SOY

CHICKEN SATAY RED MISO PEANUT SAUCE

DUCK CONFIT IN LETTUCE CUP PLUM SAUCE

SHRIMP SATAY THAI BASIL MANGO SAUCE

AHI TARTARE BALINESE LONG PEPPER & CORIANDER CRUSTED ON WONTON CHIP

LEMONGRASS RISOTTO BALLS

INDONESIAN CORN FRITTERS SWEET CHILI SOY SAUCE

SALAD:

GREEN ONION FRY BREAD MANGO RAITA

MARKET FIELD LETTUCES YUZU VINAIGRETTE OR MISO GEM SHIRO MISO DRESSING

ENTRÉE: SERVED FAMILY STYLE

GRILLED RARE AHI TUNA SHIITAKE MUSHROOM SOY PAN SAUCE, QUINOA

GRILLED NATURAL FLAT IRON STEAK SICHUAN KIM CHEE, CHILI OIL

CRISPY RED CURRY CHICKEN BREAST CREAMER POTATO, MANGO-GINGER COMPOTE

WOK ROASTED MARKET VEGETABLES

STEAMED JASMINE RICE

DESSERT: PLEASE SELECT ONE CHOICE

CHEF'S SEASONAL SORBET & ACCOMPANIMENT

GINGER INFUSED CHOCOLATE POT DE CRÈME

WARM BANANA SPRING ROLL GINGER GELATO, TOASTED CASHEW NUTS & CARAMEL

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU (PAGE 6)

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CHERRY BLOSON \$60.00

STARTER: SELECT 4 ITEMS

- STEAK SATAY GARLIC, GINGER, SOY
- PORTOBELLO MUSHROOM SATAY SOY COCONUT MILK GLAZE
- CHICKEN SATAY RED MISO PEANUT SAUCE
- INDONESIAN CORN FRITTERS SWEET CHILI SOY SAUCE
- VEGETARIAN TARO EDAMAME ROLLS TAMARIND DIPPING SAUCE
- CHINESE FIVE SPICED CHICKEN ROLLS OOLONG TEA INFUSED DIPPING SAUCES

SALAD:

- GREEN ONION FRY BREAD MANGO RAITA
- MISO GEM SHIRO MISO DRESSING

ENTRÉE: SERVED FAMILY STYLE

- GRILLED SALMON THAI BASIL-PINE NUT GREMOLATA, QUINOA
- CRISPY RED CURRY CHICKEN BREAST CREAMER POTATO, MANGO-GINGER COMPOTE
- WOK ROASTED MARKET VEGETABLES
- STEAMED JASMINE RICE

DESSERT: PLEASE SELECT ONE CHOICE

- CHEF'S SEASONAL SORBET & ACCOMPANIMENT
- GINGER INFUSED CHOCOLATE POT DE CRÈME
- WARM BANANA SPRING ROLL GINGER GELATO, TOASTED CASHEW NUTS & CARAMEL

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU (PAGE 6)

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BONSAI \$50.00

STARTER: SELECT 3 ITEMS

- STEAK SATAY GARLIC, GINGER, SOY
- PORTOBELLO MUSHROOM SATAY SOY COCONUT MILK GLAZE
- CHICKEN SATAY RED MISO PEANUT SAUCE
- INDONESIAN CORN FRITTERS SWEET CHILI SOY SAUCE
- VEGETARIAN TARO EDAMAME ROLLS TAMARIND DIPPING SAUCE
- CHINESE FIVE SPICED CHICKEN ROLLS OOLONG TEA INFUSED DIPPING SAUCES

ENTRÉE: SERVED FAMILY STYLE

- GRILLED SALMON THAI BASIL-PINE NUT GREMOLATA, QUINOA
- CRISPY RED CURRY CHICKEN BREAST CREAMER POTATO, MANGO GINGER COMPOTE
- WOK ROASTED MARKET VEGETABLES
- STEAMED JASMINE RICE

DESSERT:

- WARM BANANA SPRING ROLL GINGER GELATO, TOASTED CASHEW NUTS & CARAMEL

Additions to the menu:

- VEGETARIAN KODA FARM ORGANIC BROWN RICE STIR FRY \$5.00
- HIMALAYIAN RED RICE STIR FRY black tiger prawns & char siu pork \$5.00
- STEAMED ORGANIC MASSA BROWN RICE \$3.00
- EDAMAME \$3.00

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