



E&O TRADING COMPANY : SAN JOSE

2010 PRIVATE DINING MENUS

E&O Trading Company serves all of our meals traditional family style.
Please don't hesitate to contact me with any questions.

I look forward to working with you in planning this event.

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Sal Martinez
General Manager & Event Coordinator

E&O Trading Company
96 South First Street
San Jose, California 95113

Main 408-938-4100 ext. 14
Fax 408-938-4164

smartinez@eotrading.com
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COCKTAIL RECEPTION MENUS

For parties of 10 and more
Items can be Tray Passed or Buffet Style

GECKO BAY \$20.00

(DOES NOT INCLUDE TAX OR SERVICE CHARGE)
Choice of 5 items listed below

BALI \$25.00

(DOES NOT INCLUDE TAX OR SERVICE CHARGE)
Includes all items listed below

PEANUT CHICKEN SATAY Indonesian spices, soy and peanut sauce
INDONESIAN CORN FRITTERS chili soy dipping sauce
BBQ BEEF with kim chee, pickled cucumbers, bean sprout watercress salad
PORTOBELLO MUSHROOM SATAY ginger marinated, sweet soy
PANIR CHEESE NAAN with mango chutney and tomato sambal
SALT & PEPPER CALAMARI with green chili dipping sauce
THREE SEEDED NAAN with zucchini-mint raita and tomato sambal

ADDITIONAL ITEMS THAT CAN BE ADDED

TO THE GECKO BAY AND BALI MENUS:

EDAMAME soybean appetizer	\$2.00 per person
CRISPY SHRIMP lime-ginger crust	\$2.50 per person
BUTTER LETTUCE SALAD miso dressing	\$2.50 per person
GARLIC PRAWN wood grilled, ginger, garlic and lime	\$2.50 per person
AHI TARTAR ahi tuna, sesame wontons, lemongrass puree, scallion oil	\$2.75 per person
MINI "TAKE OUT" CHICKEN & ASIAN PEAR sesame hoisin dressing	\$2.75 per person

VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST

JAVA

\$25.00 per person

(DOES NOT INCLUDE TAX OR SERVICE CHARGE)

SMALL PLATES

(Please choose two)

INDONESIAN CORN FRITTERS with chili soy dipping sauce
GINGER PORTOBELLO MUSHROOM SATAY marinated with ginger and sweet soy
SALT AND PEPPER CALAMARI lightly fried calamari served with green chili-sauce
PEANUT CHICKEN SATAY Indonesian spices, soy and peanut sauce
SHIITAKE MUSHROOM AND PORK LETTUCE CUPS sautéed in sweet chili soy, with crisp lettuce and papaya

FLAT BREADS

an assortment of wood oven baked naans with sauces

BIG PLATES

(Please choose two)

TRADITIONAL FRIED RICE with peas, eggs, carrot and onions sautéed with jasmine rice
SHISO PEPPER GRILLED SALMON spring greens and grilled asparagus, with crispy taro ribbons
SHRIMP NOODLE crispy egg noodle cake, shrimp fresh veggies red curry sauce
FIRECRACKER CHICKEN stir-fried with asparagus, oyster mushrooms, and Szechuan chilies
LEMONGRASS CHICKEN scallion rice cakes, garlic ginger green beans, ginger dipping sauce

DESSERT

(Please choose one)

FRESH FRUIT SORBET

WARM BANANA SPRING ROLL rum-caramel sauce with banana-heath gelato

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU (PAGE 8)

ALL OF OUR MENUS ARE SERVED FAMILY STYLE

VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST

SUMATRA

\$30.00 per person

(DOES NOT INCLUDE TAX OR SERVICE CHARGE)

SMALL PLATES

(Please choose two)

INDONESIAN CORN FRITTERS with chili soy dipping sauce
GINGER PORTOBELLO MUSHROOM SATAY marinated with ginger and sweet soy
SALT AND PEPPER CALAMARI lightly fried calamari served with green chili-sauce
PEANUT CHICKEN SATAY Indonesian spices, soy and peanut sauce
SHIITAKE MUSHROOM AND PORK LETTUCE CUPS sautéed in sweet chili soy, with crisp lettuce and papaya

FLAT BREADS

an assortment of wood oven baked naans with sauces

BIG PLATES

(Please choose three)

TRADITIONAL FRIED RICE with peas, eggs, carrot and onions sautéed with jasmine rice
SHISO PEPPER GRILLED SALMON spring greens and grilled asparagus, with crispy taro ribbons
SHRIMP NOODLE crispy egg noodle cake, shrimp fresh veggies red curry sauce
FIRECRACKER CHICKEN stir-fried with asparagus, oyster mushrooms, and Szechuan chilies
LEMONGRASS CHICKEN scallion rice cakes, garlic ginger green beans, ginger dipping sauce

DESSERT

(Please choose one)

FRESH FRUIT SORBET

WARM BANANA SPRING ROLL rum-caramel sauce banana-heath gelato

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU (PAGE 8)

ALL OF OUR MENUS ARE SERVED FAMILY STYLE

VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST

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THE EMPEROR'S FEAST

\$60.00 per person

(DOES NOT INCLUDE TAX OR SERVICE CHARGE)

SMALL PLATES

(Please choose four)

INDONESIAN CORN FRITTERS with chili soy dipping sauce
 GINGER PORTOBELLO MUSHROOM SATAY marinated with ginger and sweet soy
 SALT AND PEPPER CALAMARI lightly fried calamari served with green chili-sauce
 CRISPY SHRIMP lime-ginger crust with sweet chili sauce
 STEAMED CHICKEN DUMPLINGS served with a tamari citrus sauce
 PEANUT CHICKEN SATAY Indonesian spices, soy and peanut sauce
 SHIITAKE MUSHROOM AND PORK LETTUCE CUPS sautéed in sweet chili soy, with crisp lettuce and papaya
 BBQ BEEF with kim chee, pickled cucumbers, bean sprout and watercress salad

FLAT BREADS

An assortment of oven baked flat breads with sauces

SALAD

(Please choose one)

ASIAN CAESAR whole romaine leaves tossed with papadam crisps and a tangy dressing
 BUTTER LETTUCE miso dressing, panir cheese, cucumbers, cherry tomatoes and toasted pumpkin seeds
 BURMESE GINGER green papaya, napa cabbage, peanuts, toasted coconut, dried shrimp and lemon dressing

BIG PLATES

(Please choose four)

TRADITIONAL FRIED RICE with peas, eggs, carrot and onions sautéed with jasmine rice
 SHISO PEPPER GRILLED SALMON spring greens and grilled asparagus, with crispy taro ribbons
 SHRIMP NOODLE crispy egg noodle cake, shrimp fresh veggies red curry sauce
 HARDWOOD GRILLED AHI rare with brown mushroom rice, baby bok choy and sweet chili soy
 FIRECRACKER CHICKEN stir-fried with asparagus, oyster mushrooms, and Szechuan chilies
 LEMONGRASS CHICKEN scallion rice cakes, garlic ginger green beans, ginger dipping sauce
 VIETNAMESE SHAKING BEEF filet mignon in garlic sauce with crispy potatoes, cherry tomatoes and greens
 5 SPICE NEW YORK STRIP all natural beef, 5 spice rub, hoisin glazed potatoes, baby bok choy

DESSERT

(Please choose one)

FRESH FRUIT SORBET

WARM BANANA SPRING ROLL rum-caramel sauce banana-heath gelato
 E&O DESSERT PLATTER an assortment of our signature desserts served family-style

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU (PAGE 8)

ALL OF OUR MENUS ARE SERVED FAMILY STYLE

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DRAGON

\$50.00 per person
(DOES NOT INCLUDE TAX OR SERVICE CHARGE)

SMALL PLATES
(Please choose four)

INDONESIAN CORN FRITTERS with chili soy dipping sauce
GINGER PORTOBELLO MUSHROOM SATAY marinated with ginger and sweet soy
SALT AND PEPPER CALAMARI lightly fried calamari served with green chili-sauce
CRISPY SHRIMP lime-ginger crust with sweet chili sauce
STEAMED CHICKEN DUMPLINGS served with a tamari citrus sauce
PEANUT CHICKEN SATAY Indonesian spices, soy and peanut sauce
SHIITAKE MUSHROOM AND PORK LETTUCE CUPS sautéed in sweet chili soy, with crisp lettuce and papaya

FLAT BREADS
An assortment of oven baked flat breads with sauces

SALAD
(Please choose one)

ASIAN CAESAR whole romaine leaves tossed with papadam crisps and a tangy dressing
BUTTER LETTUCE miso dressing, panir cheese, cucumbers, cherry tomatoes and toasted pumpkin seeds

BIG PLATES
(Please choose three)

TRADITIONAL FRIED RICE with peas, eggs, carrot and onions sautéed with jasmine rice
SHISO PEPPER GRILLED SALMON spring greens and grilled asparagus, with crispy taro ribbons
SHRIMP NOODLE crispy egg noodle cake, shrimp fresh veggies red curry sauce
FIRECRACKER CHICKEN stir-fried with asparagus, oyster mushrooms, and Szechuan chilies
LEMONGRASS CHICKEN scallion rice cakes, garlic ginger green beans, ginger dipping sauce
VIETNAMESE SHAKING BEEF filet mignon in garlic sauce with crispy potatoes, cherry tomatoes and greens

DESSERT
(Please choose one)

FRESH FRUIT SORBET
WARM BANANA SPRING ROLL rum-caramel sauce banana-heath gelato
E & O DESSERT PLATTER an assortment of our signature desserts served family-style

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU (PAGE 8)

ALL OF OUR MENUS ARE SERVED FAMILY STYLE

VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST

ZEN

\$40.00 per person
(DOES NOT INCLUDE TAX OR SERVICE CHARGE)

SMALL PLATES (Please choose three)

INDONESIAN CORN FRITTERS with chili soy dipping sauce
GINGER PORTOBELLO MUSHROOM SATAY marinated with ginger and sweet soy
SALT AND PEPPER CALAMARI lightly fried calamari served with green chili-sauce
STEAMED CHICKEN DUMPLINGS served with a tamari citrus sauce
PEANUT CHICKEN SATAY Indonesian spices, soy and peanut sauce
SHIITAKE MUSHROOM AND PORK LETTUCE CUPS sautéed in sweet chili soy, with crisp lettuce and papaya

FLAT BREADS An assortment of oven baked flat breads with sauces

BIG PLATES (Please choose three)

TRADITIONAL FRIED RICE with peas, eggs, carrot and onions sautéed with jasmine rice
SHISO PEPPER GRILLED SALMON spring greens and grilled asparagus, with crispy taro ribbons
SHRIMP NOODLE crispy egg noodle cake, shrimp fresh veggies red curry sauce
FIRECRACKER CHICKEN stir-fried with asparagus, oyster mushrooms, and Szechwan chilies
LEMONGRASS CHICKEN scallion rice cakes, garlic ginger green beans, ginger dipping sauce

DESSERT (Please choose one)

FRESH FRUIT SORBET
WARM BANANA SPRING ROLL rum-caramel sauce banana-heath gelato

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU (PAGE 8)

ALL OF OUR MENUS ARE SERVED FAMILY STYLE

VEGETARIAN OPTIONS ARE AVAILABLE ON REQUEST

THE FOLLOWING CAN BE ADDED TO ANY OF THE ABOVE MENUS:

SIDE DISHES
(served family-style)

Edamame	\$2.00 per person
Steamed Jasmine Rice	\$2.00 per person
Soy Mushroom Rice	\$3.00 per person
Wild Mushrooms and Bok Choy	\$3.00 per person
BBQ Pork and Shrimp Fried Rice	\$4.00 per person
Mandalay Spare Ribs	\$4.00 per person