

Family Style
or
Individually
Plated.
Seating for
up to 16
people

SPRIG and SPROUT
PRIVATE PARTY MENU

\$45 Menu

Chả Giò
Traditional Vietnamese eggroll in a lettuce wrap.
or
Bánh Ướt Thịt Nướng
Steamed Rice Crepes with honey grilled porkbelly, basil, mint, garlic and green onions.

\$50 Menu

Previous Menu Courses Available

Bánh Bèo
Steamed rice crepe with shrimp and crispy pork skin.
or
Bánh Patê Sô
Savory puff pastry baked around a filling of pork, pate, garlic and rosemary.

\$55 Menu

Previous Menu Courses Available

Chạo Tôm Cuốn
Shrimp with sugarcane, cucumber, pineapple and herbs wrapped in a soft rice paper.
or
Bánh Bột Lọc
Steamed transparent shrimp and pork filled tapioca dumplings.

\$60 Menu

Previous Menu Courses Available

Tôm / Cua Rang Muối
Garlic butter Shrimp or Maryland blue crabs (Seasonal Pricing)
or
Bánh Tôm Chiên
Shrimp and sweet potato cake lettuce wrap.
or
Tôm Rang Me
Tamarind prawns

Course 1

Gỏi Đu Đủ Khô Bò
Tender and sweet Viet style Beef Jerky over a salad of julienned green papaya, mint and basil, in a black vinegar and sweet soy dressing.

Gỏi Xoài Tôm
Shrimp and braised pork over a salad of green mango, cucumbers, carrots, rau rum and basil in sweet citrus dressing.

Gỏi Ngó Sen
Young lotus stems and four herb salad tossed with carrots, topped with shrimp and seared pork.
or
Gỏi Bưởi Tôm Thịt
Shrimp and seared pork tossed in a pomelo and four herb salad. (Seasonal)

Bò Tái Chanh
Razor thin Carpaccio tossed with an impressive array of Vietnamese herbs, and black sesame crackers.

Course 2

Súp Miến Gà
Shitake and wood ear mushrooms, chicken and glass noodle in a light consommé.
or
Canh Đậu Hũ Hẹ
Chives bud soup with tofu.

Canh Khoai Môn
Purple yam soup topped with smashed shrimp, ngo om and ngo gai.
or
Canh Bầu
Opo squash soup with Pork meatballs. (Seasonal)

Súp Măng Cua
A delicate soup of sweet jumbo lump crab and white asparagus.
or
Canh Chua Tôm
Sweet and sour tamarind soup with shrimp, okra, pineapple and ngo om.

ANY COURSE 3 OPTION

Course 3

Rau Xào Thập Cẩm
Stir fried mixed vegetables in garlic sauce.

Rau Cải Làn Xào Tỏi
Wok-seared Chinese broccoli in light garlic sauce.
or
Mì Xào Giòn Chay
Sautéed vegetables over crispy fried noodles in a sweet dark sauce.

La Đậu Hoà Lan
Young snow pea leaves sautéed in a garlic sauce.

ANY COURSE 4 OPTION

Course 4

Faci Cà Chua
Open faced tomato stuffed with Pork, Glass noodles and onions in fresh Viet tomato sauce.

Gà Ragu
Hearty chicken stew in a tomato base. Served with banh mi baguette for dipping.
or
Gà Roti
Chinese five spice honey braised chicken thigh pan seared to perfection.

Bánh Hỏi Cuốn Tôm Nướng
A "do it yourself" grilled jumbo shrimp roll

Bò Lúc Lắc
Wok-seared marinated beef tenderloin tips served over a tangy bed of watercress, onions and cucumbers.
or
Chim Cút Quay
5 spiced honey quail with Viet sweet greens.

Course 5

Gà Kho gừng Xả
Braised ginger and lemongrass chicken.

Thịt Kho
Braised pork shoulder caramelized in a clay pot.

Bò Kho
A French rooted Beef Stew, braised for hours, seasoned with lemongrass, star anise and cinnamon. Served with banh mi baguette for dipping

Cá Kho Tộ
Braised sea bass caramelized in a clay pot.
or
Sương Kho Tộ
Caramelized pork ribs in a clay pot.

Course 6

Thạch Café Da
Viet coffee gelatin over shaved ice and drizzled with sweet milk.

Chè Đậu Xanh
Chilled mung bean soup (can be served hot)

Bánh Bông Lan
(Blooming Orchid Cake) - Pandan sponge cake with light vanilla whip.

Crème Brulee
or
Pot De Crème
Viet Chicory Coffee and Caramelized Cardomom Pot de Creme

Course 7

Thạch Trái Cây
Jasmine and almond jelly mixed with longan and jackfruit

Bánh Flan
Silk Crème Caramel.