Catering Menu

Appetizer

Chicken Spring Roll (10)	12.
Vegetarian Spring Roll (10)	12.
Steamed or Pan Fried Meat Dumpling (20)	18.
Steamed or Pan Fried Chicken Dumpling (20)	18.
Steamed or Pan Fried Vegetarian Dumpling (20)	18.
Steamed or Pan Fried Shrimp Dumpling (20)	18.
Fried Wonton (30)	15.
Chinese Scallion Pancake (40 wedge)	20.
Coconut Shrimp (20)	25.
Peking Duck Roll (10)	30.

Noodle and Rice (1/2 pan)

Lo Mein (Choice of Chicken or Beef or Veg. or Shrimp)	40.
House Special Lo Mein	45.
Fried Rice (Choice of Chicken or Beef or Veg. or Shrimp)	35.
House Special Fried Rice	45.
Beef (or Chicken or Vegetarian) Chow Fun	40.
Singapore Noodle	40.
Shanghai Noodle	40.
Phad Thai (Choice of Chicken or Shrimp or Vegetarian)	50.

Vegetarian (1/2 pan)

Sauteed String Beans in Garlic Sauce	40.
Sauteed / Steamed Mixed Vegetables	40.
Stewed Tofu and Veg. in Thai Coconut Curry Broth	45.
Sauteed Five Spice Pressed Tofu w. Chive Blossom	45.
Baby Bok Choi w. Shitake Mushroom Sauce	45.
Ma Pao Tofu	40.

Tradition (1/2 pan)

Chicken with Mixed Vegetables	45.
Shrimp with Mixed Vegetables	50.
Beef with Broccoli	50.
Chicken with Broccoli	45.
Kung Pao Chicken	45.
Kung Pao Shrimp	50.
General Tso's Chicken	45.
Shrimp with Cashew Nut	50.
Chicken with Cashew Nut	45.

Sang Kee Favorites (1/2 pan)

Chicken with String Bean in Garlic Sauce	45.
Pineapple Chicken in Black Bean Sauce	45.
Sauteed Chicken with Ginger and Scallion	50.
Pork Tenderloin in Peking Sauce or XO Sauce	45.
Four Season (Chicken, Beef, Shrimp, Roast Pork)	55.
Golden Shrimp with Walnut in Creamy Sauce (30 Prawn)	45.
Stuffed Eggplant (Pork and Shrimp) in Black Bean Sauce (30)	40.
Flounder Fillet in Ginger & Scallion Sauce	60.

- each 1/2 size hotel pan serving 5-8 people
- each chafing dish set up fee is $10.00, each server charge $75. up to 3 hour