

## THE BELLY EXPERIENCE

Chef Bill Kim, born in Seoul South Korea, aims to bring a modern spin on traditional Asian cuisine. This inspired meal is made to be shared and enjoyed family style, bringing people together for a community dining experience. Pass the plate and indulge in flavors from sizzling Korean BBQ to fresh Thai spices and more.

### Canapes

Small Hors D'oeuvres

*(Quantities are based on a 30 minute cocktail reception)*

**Select One for the Group \$5 per person**

**Select Two for the Group \$9 per person**

**Select Three for the Group \$12 per person**

RICE PAPER SUMMER ROLL | Cucumber, Soba Noodle & Mint **(vv)**

AVOCADO BASIL HUMMUS | Rice Puff **(gf/v)**

SWEET POTATO DUMPLING | Sake Glaze, Feta, Apple **(v)**

“Q” THAI STYLE FRIED CHICKEN | Scallion, Lime

BEEF & CHEDDAR DUMPLINGS | Cheddar, Romaine, Horseradish

DUCK & PHO SPRING ROLL | Rice Noodle, Cabbage, Kimchi Nuoc Cham

CHILLED OLIVE OIL POACHED SHRIMP | Red Thai Curry Sauce **(gf/sf)**

CRAB RANGOON | Jonah Crab, Chili Lime Sauce **(sf)**

“Q” house specialties

**(v)** vegetarian

**(vv)** vegan

**(gf)** gluten free

**(sf)** contains shellfish

## **KILL BILL PACKAGE** \$46 per person

Select two starters, two entrees, two sides and one dessert to be served family style.

### **Set The Table**

CHILLED EDAMAME | Sweet Soy, Yuzu **(vv)**

### **Starters**

“Q” CHILLED RAMEN NOODLE SALAD | Poached Shrimp, Chinese Eggplant **(sf)**

KALE & GREEN PAPAYA SALAD | Sesame Vinaigrette, Crispy Rice **(gf/vv)**

“Q” THAI STYLE FRIED CHICKEN | Scallion, Lime

RIB TIPS | Maple BBQ Glaze, Sesame, Steamed Bun

LAMB BUNS | Spiced Yogurt, Cucumber Onion, Mint

### **Entrées**

“Q” TEA SMOKED DUCK BREAST | Tamarind Glaze **(gf)**

GRILLED YELLOWTAIL AMBERJACK | Black Bean-Eggplant Hummus, Carrot Slaw, Dill

BABY BACK PORK RIBS | Homemade Hoisin BBQ, Bacon Crumble

SAKE ROASTED CHICKEN | Charred Scallions, Black Pepper Belly Soy

“Q” MARINATED KOREAN SHORT RIBS | Sesame Chimichurri, Crispy Shallots

LEMONGRASS SALMON | Stir-Fried Gai Lan, Chow Fun Noodles, Chipotle Peanut Pesto

WOK FIRED RICE CAKES | Korean Rice Cakes, Shrimp, Peanuts, Toasted Garlic, Chives **(sf)**

BLACKENED SHRIMP CURRY | Potato, Cilantro, Eggplant **(sf)**

ROASTED PORK BUTT | Curry BBQ, Asian Giardiniera **(gf/sf)**

SKIRT STEAK | Black Bean Salsa, Fried Plantain

### **Sides**

ASIAN COLESLAW | Red Cabbage, Sesame, Nuoc Cham **(gf)**

WARM KIMCHI POTATO SALAD | Horseradish, Onion, Cilantro **(gf/sf)**

GRIDDLED BROCCOLI | Caramelized Onions, Coconut-Mushroom Gravy **(gf/vv)**

“Q” HOUSEMADE KIMCHI **(sf)**

COCONUT GRITS | White Corn, Asian Giardiniera **(gf)**

“Q” CHILLED CHINESE EGGPLANT | Thai Basil, Crispy Shallot **(gf)**

SMASHED SWEET POTATOES | Vanilla Maple Glaze

### **Dessert**

“Q” VIETNAMESE CINNAMON DONUT | Berry Compote **(v)**

ADD:

MINI COCONUT SOFT SERVE \$2

MINI PB&J SUNDAE \$3.50

MINI CHOCOLATE POT DE CREME SUNDAE \$3.50

## KAMPAI PACKAGE \$52 per person

*Feast for Your Belly, Celebration for Your Friends*

Select two starters, three entrees, two sides and one dessert to be served family style.

### Set The Table

CHILLED EDAMAME | Sweet Soy, Yuzu **(vv)**

### Starters

“Q” CHILLED RAMEN NOODLE SALAD | Poached Shrimp, Chinese Eggplant **(sf)**

KALE & GREEN PAPAYA SALAD | Sesame Vinaigrette, Crispy Rice **(gf/vv)**

“Q” THAI STYLE FRIED CHICKEN | Scallion, Lime

RIB TIPS | Maple BBQ Glaze, Sesame, Steamed Bun

LAMB BUNS | Spiced Yogurt, Cucumber Onion, Mint

### Entrees

“Q” TEA SMOKED DUCK BREAST | Tamarind Glaze **(gf)**

GRILLED YELLOWTAIL AMBERJACK | Black Bean-Eggplant Hummus, Carrot Slaw, Dill

BABY BACK PORK RIBS | Homemade Hoisin BBQ, Bacon Crumble

SAKE ROASTED CHICKEN | Charred Scallions, Black Pepper Belly Soy

“Q” MARINATED KOREAN SHORT RIBS | Sesame Chimichurri, Crispy Shallots

LEMONGRASS SALMON | Stir-Fried Gai Lan, Chow Fun Noodles, Chipotle Peanut Pesto

WOK FIRED RICE CAKES | Korean Rice Cakes, Shrimp, Peanuts, Toasted Garlic, Chives **(sf)**

BLACKENED SHRIMP CURRY | Potato, Cilantro, Eggplant **(sf)**

ROASTED PORK BUTT | Curry BBQ, Asian Giardiniera **(gf/sf)**

SKIRT STEAK | Black Bean Salsa, Fried Plantain

### Sides

ASIAN COLESLAW | Red Cabbage, Sesame, Nuoc Cham **(gf)**

WARM KIMCHI POTATO SALAD | Horseradish, Onion, Cilantro **(gf/sf)**

GRIDDLED BROCCOLI | Caramelized Onions, Coconut-Mushroom Gravy **(gf/vv)**

“Q” HOUSEMADE KIMCHI **(sf)**

COCONUT GRITS | White Corn, Asian Giardiniera **(gf)**

“Q” CHILLED CHINESE EGGPLANT | Thai Basil, Crispy Shallot **(gf)**

SMASHED SWEET POTATOES | Vanilla Maple Glaze

### Dessert

“Q” VIETNAMESE CINNAMON DONUT | Berry Compote **(v)**

ADD:

MINI COCONUT SOFT SERVE \$2

MINI PB&J SUNDAE \$3.50

MINI CHOCOLATE POT DE CREME SUNDAE \$3.50

## COCKTAIL RECEPTIONS

*Served passed for a cocktail style reception.  
Three dozen minimum per type*

### Vegetables

RICE PAPER SUMMER ROLL | Cucumber, Soba Noodle, Mint **(v)** 2  
SWEET POTATO DUMPLING | Vanilla Maple Glaze **(v)** 2  
AVOCADO BASIL HUMMUS | Rice Puff **(v)** 2

### Poultry

THAI STYLE FRIED CHICKEN | Scallion, Lime 2  
TEA SMOKED DUCK | Tamarind Glaze 3.75  
LEMONGRASS CHICKEN LETTUCE WRAP | Avocado Puree 3

### Meats

DUCK & PHO SPRING ROLL | Rice Noodle, Cabbage, Kimchi Nuoc Cham 3  
SKIRT STEAK | Nuoc Cham 4  
BEEF & CHEDDAR DUMPLINGS | Romaine, Horseradish 2  
LAMB SKEWERS | Steamed Bun, Yogurt Nuoc Cham 4

### Seafood

CHILLED OLIVE OIL POACHED SHRIMP | Red Thai Curry Sauce 3  
LEMONGRASS SALMON SPRING ROLL | Cucumber Ginger Slaw 4  
CRAB RANGOON | Jonah Crab, Chili Lime Sauce **(sf)** 3

### Table Snacks

*Prices per person*

LIME TORTILLA CHIPS | 2  
KIMCHI POTATO CHIPS | 2  
EDAMAME | Szechuan Peppercorn 2  
CURRY POPCORN | 2

## STATIONS \$40 per person

Equipment rental fee may be applied depending on quantities and menu selections.

### Choose Two:

AL PASTOR CHICKEN THIGHS  
GRILLED MARINATED SEASONAL VEGETABLES & TOFU  
LEMONGRASS GLAZED PORK BELLY  
PEPPERED SKIRT STEAK  
GROUND LEMONGRASS CHICKEN SSAM  
TEA SMOKED DUCK BREAST | Add \$3 Per Person

### Accompanied Starches

*All stations come with the following starches.*

STIR FRIED EGG NOODLES  
JASMINE RICE  
STEAMED CHINESE BUNS

### Accompanied Sides

*All stations come with the following sides.*

ASIAN SLAW  
CHEF'S KIMCHI  
BEAN SPROUTS  
CILANTRO  
PICKLED CUCUMBER & ONION  
BIBB LETTUCE CUPS & SHISO LEAVES

### Accompanied Dessert

"Q" MAPLE GLAZED DONUTS  
*(add ice cream for \$2)*

### Sauces

*All stations come with the following sauces.*

SALSA VERDE  
BELLY FIRE  
BELLY SWANG  
BELLY SOY

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## DRINK

### Hosted Bar on Consumption

Varied Selection of drinks available, only drinks ordered are included on the bill.

<b>Beer</b>	<b>\$6 - \$8</b>
<b>House Wine</b>	<b>\$10 / Glass</b>
<b>Basic Cocktails</b>	<b>\$9 plus</b>
<b>Premium Cocktails</b>	<b>\$10 plus</b>
<b>Sake</b>	<b>Varies</b>

### Custom Cocktails

Interested in your own signature drink? Allow our Beverage Director to create a specialty cocktail to pair seamlessly with your event.

*Minimum quantities apply.*

### Beverage Pairings

Elevate your dining experience. Select from Beer or combined Wine and Sake pairings to further enhance your meal. Minimum quantities may apply.

### Beer, Wine and Soda Package

Includes Beer Selections and a variety of Red, White & Sparkling Wines

<b>2 hours</b>	<b>\$30</b>
<b>3 hours</b>	<b>\$38</b>
<b>4 hours</b>	<b>\$45</b>

### Basic Bar Package

Includes Basic Liquors, Draft Wine, Local and Imported Beer Selections

<b>2 hours</b>	<b>\$35</b>
<b>3 hours</b>	<b>\$45</b>
<b>4 hours</b>	<b>\$50</b>

### Premium Brand Liquors Package

Includes 1 Specialty Cocktail, Premium Brand Liquors, Draft Wine, Local and Imported Beer Selections

<b>2 hours</b>	<b>\$40</b>
<b>3 hours</b>	<b>\$50</b>
<b>4 hours</b>	<b>\$60</b>

### Japanese Whiskey Tastings

Enhance your event with a customized Japanese whiskey tasting from our favorite list of rare Japanese whiskeys.

# GUIDELINES & FACTS

## Food & Beverage Minimum

The food and beverage minimum is a monetary amount of spending on food and beverage that must be achieved in order to reserve the space for your event. If the minimum is not met, the remainder will be charged as a room rental fee, subject to tax and service charge.

## Bar Fees

bellyQ charges a \$125 bar setup fee for parties of 25 guests or greater to set a private bar and ensure smooth beverage service for your event

## Service & Tax

All events are subject to a 20% service charge and 11.5% tax on food and beverage. Additional gratuity for your service team is welcome, however not required or necessary.

## Menu Selections and Guest Counts

Groups of 10 or larger must preselect menus for their event two weeks in advance. Please keep in mind, we are extremely flexible and are happy to customize your menu. In addition, with advance notice, we can accommodate specific dietary needs and preferences. A final guest count is due 3 business days in advance. Guests will be charged for the final guarantee or actual guest count, whichever is greater.

## Deposit & Payment

In order to reserve event space, a 50% deposit of the food and beverage minimum is required. In the unfortunate event of a cancellation, your deposit is refundable with 15 days advance notice. If cancellation occurs less than 15 days prior to your event, the deposit is nonrefundable. We do not accept checks with two weeks' notice. The final payment is due the evening of and must be in the form of a credit card or cash. bellyQ will split a bill on a maximum of 4 credit cards.

## Valet

Valet is available at dinner time for \$14 per car. We would be happy to include this on your event bill if you wish to provide valet for your guests.

## Additional Services

bellyQ can arrange for your audio visual, decoration or entertainment needs. Please let us know of any special arrangements you wish to make for your event and we would be happy to assist.