ARTHOUSE HOTEL

NEW YORK CITY

REDFARM

Private Event Catering Menu

We are proud to feature innovative Chinese cuisine by RedFarm.

Canapés

Crunchy Vegetable & Peanut Dumplings, 45

Steamed and pan-fried wheat and potato starch dumplings filled with jicama, pickled radish, carrot, celery, black mushroom, chive, five spice powder, peanuts, soy sauce

Three Color Vegetable Dumplings, 45

Steamed potato starch and soy dumplings filled with shiitake, black fungus, chanterelle, and wood ear mushrooms, jicama, corn, scallions, onions

Seared Shrimp & Pork Dumplings, 50

Steamed and pan-seared wheat and potato starch dumplings filled with shrimp, pork, dried shiitake mushrooms, onions, sesame oil

Shrimp & Snow Pea Leaf Dumplings, 50

Wheat and potato starch dumplings filled with shrimp, leek juice, snow pea leaf, sesame oil

RedFarm Pastrami Egg Rolls, 65

Deep-fried half egg roll filled with pastrami, cabbage, celery, asparagus, honey mustard dipping sauce

BBQ Duck & Lychee Skewers, 55

Duck, lychee, soy sauce, oyster sauce, hoisin, scallion, sesame seed, BBQ sauce, lotus chips

Cheeseburger Spring Rolls, 50

Chopped marinated beef, onion, red bell pepper, basil, cheddar cheese in a spring roll wrapper, fried pickle garnish with dipping sauce

