



333 7th St. [8th St. Entrance] · Minneapolis, MN 55402 · 612-332-8228 · info@theblackbamboo.com

Let us tantalize your taste buds with the freshest ingredients and the finest sauces. At the Black Bamboo, we strive to please. As our guest, you will experience culinary Cantonese flavors, attentive service from our staff, and you will discover a welcome oasis from the demanding world. It is a place you will want to tell your colleagues, friends, and family about.



As a guest of the Black Bamboo, you have our commitment of consistent personal attention to the food, service, and quality of our space.

**Contact us:**  
**Cat Holtman, Event Coordinator**  
**612-332-8228**  
**choltman@theblackbamboo.com**

Parking Validation after 4pm

## Breakfast

Watermelon Fruit Basket     \$2.95 per person (12 - 15 people)  
An assortment of fresh, hand-cut fruit displayed in a hollowed half watermelon

Fruit Yogurt Parfaits \$2.25 each  
Vanilla yogurt layered with strawberries and granola

Rolls, Croissants, and Baguettes     \$2.95 per person (12 - 15 people)  
Served with butter and an assortment of jelly, peanut butter, and honey

Muffin Basket \$1.50 per person (minimum 8)  
A variety of freshly baked muffins served with butter

Bagels and Cream Cheese Platter     \$1.75 per person (8 minimum)  
An assortment of bagels with sides of cream cheese

Egg, Ham, Sausage, and Bacon Platter     \$4.50 per person (8 minimum)  
Scrambled eggs with ham, sausage, and bacon

## Salads

Cherry Pecan Salad  
Dried cherries, pecans, and red onions tossed in mixed greens with raspberry vinaigrette

Poached Pear Salad  
Poached pears and candied walnuts tossed in mixed greens with a balsamic vinaigrette

Mandarin Orange Salad  
Field greens and wonton chips tossed with oriental dressing. Topped with mandarin oranges

Mustard Chicken Salad  
Chopped greens, scallions and cilantro tossed with a lightly spiced mustard dressing and topped with toasted cashews and crunchy wonton chips

Caesar Salad  
Crisp hearts of romaine lettuce tossed in our homemade traditional Caesar dressing and topped with wonton croutons and freshly grated Parmesan

Greek Feta Salad  
Tomatoes, onions, green peppers, cucumbers, and Greek Kalamata olives tossed in romaine lettuce with Greek dressing. Sprinkled with feta cheese

Grilled Pork Salad  
Marinated pork medallions served on a bed of lettuce with cucumbers, tomatoes, green beans, and oranges

# Sandwiches and Wraps

## Platters

### Sandwich Platter \$6.95 per person (12 - 15 people)

This platter includes chicken teriyaki, Black Bamboo chicken sandwich, ham, turkey, veggie, and roast beef sandwiches. You can choose your own arrangement or have us choose for you.

### Croissant Platter \$6.95 per person (12 - 15 people)

Flaky, buttery croissants filled with an array of meats, cheeses, and veggies. These sandwiches add a delicious touch to any lunch. Create your own sandwiches or allow us to pick for you.

### Wrap Platter \$6.95 per person (12 - 15 people)

A trendy alternative to a sandwich, our assortment of wraps come in a variety of flavors. Choose between our turkey, ham, teriyaki chicken, veggie, and Asian wraps in order to create your own platter.

### Fruit Kabob Platter \$2.25 per person (12 - 15 people)

Skewers of fresh fruit are always a healthy, tasty addition to any meal.

### Veggie and Dip Platter \$2.95 per person (12 - 15 people)

A delicious and nutritious snack platter, with a mixture of fresh vegetables

### Dessert Platter \$1.50 per person

An assortment of cookies, brownies, and rice crispy bars

## Boxed Lunches \$8.95 per person

Choose either a sandwich, wrap, or salad:

- Chicken Teriyaki Sandwich
- Black Bamboo Chicken Sandwich
- Tuna Salad on Croissant
- Club Sandwich
- Roast Beef Sandwich
- Asian Wrap (chicken, lettuce, bell peppers, onions, sprouts, oriental dressing)
- Chicken Wrap
- Veggie Wrap
- Cherry Pecan Salad
- Poached Pear Salad
- Mandarin Orange Salad
- Mustard Chicken Salad
- Grilled Pork Salad
- Greek Feta Salad
- Caesar Salad

Choose a side: apple, orange, mini carrots

- Chips
- Cookie

## Luncheon Buffets

### Asian Buffet

Choose one appetizer and one entree \$8 per person (8 minimum)

Choose two appetizers and two entrees \$10 per person (15 minimum)

#### Appetizers

Cheese Wontons  
Crispy Veggie Spring Rolls  
Potstickers  
Teriyaki Chicken Skewers  
Chicken Wings (plain, oyster, or Szechwan)  
Boneless Wings (plain, oyster, or Szechwan)  
Fried Rice (chicken, veggie, beef, or pork)  
Chicken Spears with Peanut Sauce

\*Other appetizers available upon request\*

#### Entrées

\*All flavors come with a choice of Chicken, Veggie, Pork, Beef, or Tofu. Add Shrimp for \$2 per person

Sweet and Sour  
Sesame  
General Tso's  
Stir Fry  
Lo Mein  
Pad Thai

### Cold Cut Buffet Build Your Own \$7.95 per person (12 - 15 people)

Not sure how everyone wants their sandwich? This is an excellent option! Our platter is layed out with ham, roast beef, and turkey alongside Ameican, Cheddar, Swiss, and Pepper Jack cheese. In addition, there will be a tray of assorted breads and a tray of veggies to top your sandwich. There is 4 oz. of meat and two pieces of cheese per person. Chips and cookies are also included.

### Assorted Sandwich and Wrap Buffet \$9.25 per person (12 - 15 people)

A blend of sandwiches and wraps, along with chips, veggies, fruit, and cookies

### Pulled Pork and Sloppy Joes \$9.25 per person (12 - 15 people)

Everyone's favorite sandwiches, perfect for picnics!! Pork and Sloppy Joe sandwiches, chips, veggies, fruit, and cookies.

**\*Add any of our salads to a buffet for \$2 per person\***

# Dinner Buffets

## Appetizers

Teriyaki Chicken (24 pieces)	\$35
Chicken Satte (24 pieces)	\$35
Cheese Puffs (36 pieces)	\$25
Spring Rolls (36 pieces)	\$25
Potstickers (36 pieces)	\$25
Chicken Wings	
Szechwan (36 pieces)	\$30
Oyster (36 pieces)	\$30
Regular (36 pieces)	\$30

## Boneless Wings

Kung Pow (36 - 40 pieces)	\$30
Szechwan (36 - 40 pieces)	\$30
Teriyaki (36 - 40 pieces)	\$30
Mushroom Fritter (36 - 40 pieces)	\$25
Paper wrap Chicken (24 pieces)	\$35
Firecracker Shrimp (24 pieces)	\$35
Curry Puffs (36 pieces)	\$30

\*Other appetizers available upon request

## Soups

Hot and Sour	\$40
Cream of Chicken	\$40
Wonton	\$40
Chicken Asian Noodle	\$40
Cream of Potato	\$40
Tomato Basil	\$40

## Salads

House	\$35
Mandarin Chicken	\$40
Mustard Chicken	\$40
Chicken Caesar	\$40

\*Each serve approximately 12 adults

\*Price does not reflect costs of food chafing rentals and servers

## MEATS

Chicken	\$40
Pork	\$40
BBQ Pork	\$45
Beef	\$40
Tofu	\$40
Fried Chicken	\$40
Fried White Chicken	\$45
Shrimp	\$50
Scallops	\$50
Seafood	\$55
Lobster	mkt

\* Entrées serve approximately 12 adults

\*Prices do not reflect food chafing rentals and staff

## STYLES

**General Tso's:** Sweet and spicy glaze accompanied with onions and green and red peppers

**Sweet and Sour:** Flavors of pineapple and lemon zest, paired with fresh pineapple chunks and red peppers

**Lemon:** Fresh lemon zest reduction, refreshing and tasty

**Sesame Honey:** Honey demi-glaze infused with natural sesame oil. Sweet with a hint of sesame

**Szechwan:** Julienne carrots, sweet bell peppers, cabbage and onions stir fried in a spicy sauce

**Kung Pao:** Cubed red and green peppers, with stir-fried onions, celery, bamboo shoots and carrots wok tossed in spice vinaigrette based sauce

**Black Pepper:** Fresh cracked peppercorns stir-fried with onions, bell peppers, carrots, celery and garlic

**Garlic Sauce:** Cubed Japanese eggplants with onions, bamboo shoots, red and green peppers, stir-fried with fresh crushed garlic in a lightly spicy sauce

**Black Bean:** Marinated and dried black beans seared and stir-fried with sweet bell peppers, onions, carrots and bamboo shoots

**Broccoli Ginger Garlic:** Broccoli, carrots and onions, wok tossed in a light flavored stir-fry sauce

**Cashew or Almond Ding:** Cubed celery, zucchinis, onions and carrots stir-fried in a light sauce

# Beverages

## Catering Beer and Wine

Bottle Beer: \$4.25 per bottle, 24oz import cans: \$8.00  
 Bottle wine: \$5.00 per glass (house) or \$35.00 per bottle (house)  
 Keg Beer: 1/4 barrel regular \$90  
 1/4 barrel premium \$180

1 Bartender for \$25 per hour  
 1 Server for \$12 per hour

Open beer and wine would use drink tickets for accountability

\*no discounts on beer and wine with packages

Themes are available in Asian, French, Italian, Caribbean, etc.

### Beer

#### Domestic:

Beer:  
 Budweiser  
 Bud Light  
 Miller Light  
 Michelob Golden Draft  
 Light  
 Sam Adams  
 Summit  
 Hardcore Apple Cider

#### Imports/Specialties:

Sam Adams Seasonal  
 Amstel Light  
 Becks N/A  
 Blue Moon  
 Guinness  
 Tiger  
 Tiger 22oz  
 Harbin  
 Harbin 22oz  
 Sapporo 22oz  
 Kirin Ichibahn 22oz  
 Corona  
 Red Stripe  
 Heineken  
 Tsingtao  
 Asahi

### Wine

#### House:

Meridian Cabernet  
 Meridian Merlot  
 Meridian Chardonnay  
 Salmon Creek Pinot  
 Grigio  
 Beringer White  
 Zinfandel

#### Specialty:

Black Opal Shiraz  
 Shinkhaus Riesling  
 Mezzacorona Pinot  
 Grigio  
 Clos du Bois  
 Chardonnay  
 Francis Coppola  
 Diamond Merlot  
 Francis Coppola  
 Director's Cut  
 Chardonnay  
 Altos Las Hormigas  
 Malbec

### ASIAN IMPORTS

Gekkeikan Sake  
 Sho Chiku Bai Nigori  
 Sho Chiku Bai Nama Sake  
 Gekkeikan Plum Sake

### Non-Alcoholic

Bottled Juices \$1.99 per bottle  
 Assorted Canned Soda \$1.50 per can  
 Bottle Starbucks Frappacinos \$2.99 per bottle  
 Coffee (Regular and Decaf) with Cream and Sugar \$19.99 per gallon (approx. 15 8oz cups)  
 Iced Tea with Lemon and Sugar \$19.99 per gallon (approx. 15 8oz cups)  
 Lemonade \$19.99 per gallon (approx. 15 8oz cups)  
 Bottled Milk (skim, 2%, or chocolate) \$1.99 per bottle

# Special Dinner Packages

## **Tasteful**

Appetizer  
Entrée  
Dessert

## **Modern**

Appetizer  
Soup or Salad  
Entrée  
Dessert

## **Frenzy**

Appetizer  
Soup  
Salad  
Entrée  
Dessert

\*All packages receive a discount off the total price of food. NO discount off of beverages\*

## Plated Dinners

### Appetizers

Black Bamboo Cigars	\$8
Mongolian Ribs	\$8
Seafood Cakes	\$9
Steamed Mussels	\$9
Imperial Rock Shrimp	\$11
Checkered Calamari	\$8
Teriyaki Chicken	\$8
Chicken Satte	\$8
Cheese Puffs	\$7
Spring Rolls	\$7
Potstickers	\$7
Chicken Wings	
Szechwan	\$8
Oyster	\$8
Regular	\$8
Boneless Wings	
Kung Pow	\$9
Szechwan	\$9
Teriyaki	\$9

### Soups

Hot and Sour	\$5
Cream of Chicken	\$5
Wonton	\$4
Chicken Asian Noodle	\$5
Cream of Potato	\$5
Tomato Basil	\$5
Lobster Bisque	\$7

### Salads

House Salad	\$5
Mandarin Orange Salad	\$8
Mustard Chicken Salad	\$8
Caesar Salad	\$8

## Dinner Entrées

### Noisette of Beef Tenderloin

Black peppercorn encrusted and flat iron grilled to your liking. Topped with tangy Kowloon sauce and served with homemade mashed potatoes

\$20.00

### Duck Breast Confie

Braised in a homemade bbq spice and served with a Mongolian chili glaze

\$24.00

### Flat-Iron Grilled Tuna

Prepared medium rare with a wasabi-lime vinaigrette on a a bed of stir-fried vegetables

\$22.00

### Khan's Pork Medallions

Dusted with Szechwan peppercorns and topped with our Szechwan reduction. Served with spicy stir-fried vegetables.

\$18.00

### Galontine of Atlantic Salmon

Seared golden brown and topped with our homemade spicy black bean relish

\$20.00

### Pad Thai

Choose from tofu, chicken, beef, bbq pork and shrimp, sauteed on a bed of wok seared flat rice noodles.

\$19.00

### Tsunami Fields

Half pound of lobster tail flame broiled and twinned with a beef tenderloin. Prepared to your liking and topped with a Black Bamboo glaze.

Market Price

## Desserts

Chocolate Torte

Cheesecake

Mt. Fuji Chocolate Cake

Creme Brulée

Chocolate Dipped Strawberries

Chocoate Fountain

# Black Bamboo Traditional Chinese Dinners

\*8 - 10 people per table

\*Prices and menu items are subject to change without notice

## Option One

Five Happiness Cold Platter (Medley of five spice smoke beef shank, jellyfish salad, soy sauce chicken, bbq pork, and Chinese meat roll)

Deep Fried Shrimp Ball

Seafood Tofu Soup

Seafood Lover's Nest

Beef Fillet with Seasonal Vegetable

Bamboo Pith over Mustard Green Hearts

Crispy Cantonese Chicken

Fried Walleye with Meat Sauce

Young Chow Fried Rice

Dessert

\$338

## Option Two

Five Happiness Cold Platter (Medley of five spice smoke beef shank, jellyfish salad, soy sauce chicken, bbq pork, and Chinese meat roll)

Stuffed Crab Claw

Crab Meat Asparagus Soup

Honey Glazed Walnut Prawn

Crab Meat Braised Noodles

Loh-Hon Vegetable

Salt and Pepper Quail

Steamed Seasonal Fish with Black Bean Sauce

Double Happiness Fried Rice

Dessert

\$368

## Option Three

Fresh Fruit Prawn Salad

Stuffed Crab Claw

Crab Meat Fish Maw Soup

Salt and Pepper Prawns

Ginger Scallion Lobster Braised Noodles

Sea Cucumber over Shitake Mushrooms

Peking Duck w/ Buns

Steamed Rock Cod

Seafood Pineapple Boat Fried Rice

Dessert (Sweet Lotus Seed Delight in Red bean soup or Fruit Platter)

\$388

\*A 10% tax and 18% service charge will be added to the bill

### Confirmation Policy

A \$500 deposit by cash or credit card is required to confirm the date of the event. All cancellations must be made within 7 days from your deposit. If cancellations are not made within 7 days from the deposit, your deposit will not be returned. A final guest count is required 7 days prior to event. Minimum charges are based on confirmed guest count. Full payment of bill must be made 2 days prior to the event. Banquet menu charges include cake service fee, linens, and house centerpiece.

### Services

All services can be provided on or off premises. A nominal carrying fee will be added to off-premises catering. The Black Bamboo can customize any menu to fit your needs and will be delighted to assist you in your selection of invitations, decorations, special linens, flowers, rental plants and specialty cakes. These services are part of the Black Bamboo's one-stop shopping program specifically designed for our guest's convenience and can be booked and billed through the Black Bamboo.

### Entertainment

If hiring a band or DJ, the Black Bamboo requires the name and phone number of the band or group. It is your full responsibility to ensure that the group vacates the premises at the scheduled time. If your event lasts beyond the deadline, there will be an additional charge. If entertainment is engaged for dinner dances, equipment shall be completely set up at least one hour prior to scheduled food and beverage service.

### Media Requirements

If you are planning to have a photographer, video person, or any special equipment at your event, it will need to be discussed prior to your function. Any Specific requirements that you would like incorporated must be brought to our attention in advance.

### Decorations

We are happy to assist with your decorating plans; however, we must refuse the use of feathers, silly string, confetti, glitter, bird seed, rice or any other decoration that could cause hazardous conditions to the facility. Decorations and displays brought in by guests must be scheduled and approved prior to arrival. Items may not be attached to walls, floors or ceilings with nails, staples, tape or any substance in order to prevent damage to fixtures and furnishings. All decorations and displays must be approved prior to the event and all decorations and displays must be removed at the end of the function.

### Orderly Conduct

You are fully responsible for the orderly behavior and any damages caused by your guests, entertainment groups, and media personnel.