



Ricksha Delights



~ Chinese Cuisine ~

爱 Appetizers:

Lunch Box or Group Order (Serves 5)

Crab Rangoon (6 Pieces)

Salt & Pepper Calamari

Fried or Steamed Dumplings (6 Pieces)

Vegetable Egg Roll (1 Piece)

Chicken Spring Roll (1 Piece)

BBQ Spare Rib Pieces (8 Total)

Chicken Wings (10 Pieces)

(Teriyaki, Sesame, Barbeque, Buffalo, Lemon Pepper)

爱 Soups:

Pint or Quart (Serves 3)

Wonton with Oriental Chips

Egg Drop with Oriental Chips

Creamy Chicken Corn

(White Chicken, Veggies & Shrimp) with Oriental Chips

Sizzling Rice Soup

(White Chicken, Shrimp, & Veggies) with Rice Chips

Seafood Noodle

(Mussels, Scallops, Shrimp, Lomain Noodles, & Veggies) With Oriental Chips

爱 Salads:

Available for lunch boxes (Minimum of 5) or Group Bowl - (Serves 6-8)

House Salad - Iceberg & Green Leaf Lettuce, Carrots, Red Onions, Tomatoes and Sweet Peppers, w/ Sesame Vinaigrette Dressing

Sesame Seed - Same as above with White Sesame Chicken Meat pieces served with Sesame Vinaigrette Dressing

Specialty Salad - Spinach, Gorgonzola Cheese, Toasted Almonds and Red Onions with Asian Balsamic Vinaigrette Dressing

爱 Lunch Box or Group Meals:

Mild, Medium, or Xtra Spicy - All dishes can be prepared to fit anyone's palate.

Lunch Boxes or Group Meals to Include: Choice of Main Dish, Fried or Steamed Rice, Spring Roll or Egg Roll, Choice of Dessert, Fortune Cookie & Sauces

爱 Main Dishes:

爱 Poultry

Lunch Box or Group (Serves 6-8)

General Tso's Chicken - Chicken Chunks lightly battered & fried, sautéed with Spicy Brown General Sauce and served with Steamed Broccoli

Sesame Chicken - White Chicken lightly battered & fried w/ Sweet Brown Sauce, sprinkled with Sesame Seeds & served w/ Broccoli

Moo Goo Gai Pan - White Chicken stir fried with Fresh Greens, Snow Peas, Water Chestnuts, and Mushrooms

Hunan Chicken - White Chicken stir fried w/ Bell Peppers, Broccoli, Snow Peas, Onions, Baby Corn, & Carrots/ Brown Sweet Sauce

Chicken String Bean in Black Bean Sauce - White Chicken stir fried with Fresh String Beans in a Black Bean Sauce

Teriyaki Chicken - White Chicken stir fried with Broccoli, Onions, Carrots, and Bell Peppers in a Tasty Teriyaki Sauce

Kung Pao Chicken - Chicken stir fried w/ Celery, Carrots, Bamboo Shoots, Water Chestnuts in a Spicy Brown Sauce topped w/ Peanuts

Sweet & Sour Chicken - White Chicken battered fried crispy w/ Onions, Bell Peppers, Carrots, & Pineapple w/ Red Sweet & Sour Sauce

Chicken with Mixed Vegetables - Chicken sautéed w/Broc., Snow Peas, Bamboo Shoots, Carrots, Chestnuts, Nappa & Baby corn in a light Brown Sauce

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continued



爱 Vegetable

Lunch Box or Group (Serves 6-8)

General Tso's Tofu - Fresh Tofu lightly battered fried & sautéed w/ a Medium Spicy Brown General Sauce w/ Steamed Broccoli

String Beans in a Black Bean Sauce - Fresh String Beans sautéed w/ a Black Bean Sauce

Peking Buddha's Delight - Sautéed Nappa Cabbage, Snow Peas, Broccoli, Carrots, Water Chestnuts, Baby Corn Mushrooms, Bamboo Shoots & Celery in a Brown Sauce

爱 Seafood

Lunch Box or Group (Serves 6-8)

Shrimp with Mixed Veggies - Shrimp sautéed w/ Broccoli, Snow Peas, Bamboo Shoots, Carrots, Water Chestnuts, Nappa Cabbage & Baby Corn/ Brown Sauce

Shrimp with Snow Peas - Jumbo Shrimp stirred fried w/ Snow Peas in a Brown Sauce

Shrimp String Beans in a Black Bean Sauce - Jumbo Shrimp stir fried w/ Fresh String Beans in a Black Bean Sauce

Coconut Shrimp - Shrimp lightly battered fried topped w/ Cashews & a home-made Coconut Sauce w/ Steamed Broccoli

Angel Hair Shrimp - Pan-fried Angel Hair topped w/ Jumbo Shrimp & Veggies in a medium Brown Sauce

Cashew Shrimp - Jumbo Shrimp stir fried w/ Carrots, & Water Chestnuts in a Sweet Brown Sauce topped w/ Cashews

Hunan Triple - Chicken, Beef, & Shrimp Stir Fried w/ Bell Peppers, Broccoli, Snow Peas, Onions, Baby Corn, & Carrots in a Medium Brown Sweet & Spicy Sauce

爱 Beef

Lunch Box or Group (Serves 6-8)

Szechuan Beef - Stir fried Bell Peppers, Baby Corn, Carrots, Bamboo Shoots & Water Chestnuts in a Tangy Brown Sauce

Beef and Mixed Vegetables - Sautéed w/ Broccoli, Snow Peas, Bamboo Shoots, Carrots, Water Chestnuts, Nappa Cabbage, & Baby Corn in a Brown Sauce

Sesame Beef - Crispy & stir fried in a Brown Sauce

Beef w/String Beans in a Black Bean Sauce - Tenderloin Beef Slices stir fried w/ Fresh String Beans in a Black Bean Sauce

Firecracker Beef - Crispy & sautéed w/ Shredded Vegetables in a Medium Spicy Sauce w/ Red Candied Ginger

爱 Pork

Lunch Box Group (Serves 6-8)

Szechuan Eggplant with Pork - Thinly slice Pork & sautéed w/Chinese Eggplant, Onions, Celery, Mushrooms, & Carrots in Spicy Szechuan Sauce

Ku Lu Pork - (Sweet & Sour) Pork Tenderloin sautéed w/ bell Peppers, Onions, & Pineapple w/ a Rock Hard Candy Sugar & Chinese Red Vinegar Sauce

Lo Mein, Fried Rice or Egg Fu Young -

Flavors: Vegetable, Chicken, Pork, Beef, Shrimp, Special (Pork, Chicken & Shrimp)

爱 Choice of Mini Desserts:

Chinese Donuts (20 pieces)

Sesame Balls (Dozen)

Almond Cookies (1/2 Dozen)

History of Chinese Cuisine

The history of Chinese Cuisine in China can be traced back to the Peking Man and his use of fire and the invention of "cuisine" some 400,000 years ago. Some accounts of the history date to the beginning of the Stone Age as well as the cultivation of rice and the production of noodles, both typical representations of Chinese cuisine as we know it today.

Over the centuries, as new food sources and techniques were invented, the Chinese cuisine that we are familiar with gradually evolved. Chopsticks, which are made from all sorts of materials and are one of the hallmarks of Chinese cuisine, have been used as eating utensils at least as far back as the Zhou Dynasty, 1045 BC. Stir-fried dishes became popular during the Tang Dynasty, 618 AD. The stir-fry method of cooking was invented out of necessity, in order to conserve expensive and scarce fuel.



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