

Just a Bite...

Chicken satay

skewered, grilled chicken served with a spicy peanut sauce

Beef Satay

skewered, grilled beef tenderloin served with a honey soy sauce

Fine Swine Kabobs

marinated, skewered and grilled pork tenderloin

Eurasia Fresh rolls

hand rolled rice paper rolls with peppers, cilantro, basil, mint, and cappelini served with a spicy peanut sauce

Edamame

steamed, served hot with sea salt and lemon

New Year's Spring Rolls

hand rolled crepe paper rolls with cabbage, shiitake, carrots, peas and ginger. served with ponzu and spicy mustard sauces

Fried Goat Cheese

panko crusted laura chenel goat cheese served with a spicy honey

Truffled Egg Salad

coarse diced egg salad with a hint of truffle oil. served on tasted crostini's

Deviled Eggs

creamy Dijon egg mix served on a half an egg

Sushi

All sushi served with soy, wasabi, and ginger.

Veggie Roll

seasonal vegetable maki roll

Spicy Tuna Roll

spicy tuna tataki roll

Philadelphia Roll

house cured salmon, cream cheese, and cucumber roll

Seasonal Oysters

served with house mignonette





1.5 oz Lump Crab Cake

golden brown seared jumbo lump crab with a sesame soy aioli

Endive with Crawfish Cream Cheese

fresh endive petals filled with whipped cream cheese and crawfish

Mini Ham Biscuits

handmade buttermilk biscuits with sliced local surry ham and whole grain dijon

By the Quart...

Hot & Sour Soup

Eurasia's own robust soup with poached chicken, carrots, tofu and shiitake.

Sweet Potato Bisque

hearty and creamy soup of local sweet potatoes, surry ham, and chives

Bacon Braised Collards

local collards braise for hours

Asian Slaw

fresh cut napa cabbage, carrot, red onion, and bean shoots tossed in a rice wine vinaigrette

Udon Stir Fry

sautéed seasonal veggies with eurasia's sweet heat sauce

Spinach & Artichoke Dip

creamy dip accented with parmesan and served with grilled crostini

Corn Bread

housemade with roasted sweet corn. always a winner





Sweet Treats...

Brulee Spoons: delicate custard served on an asian spoon, bruleed to perfection.

Many flavors available

- -green tea
- -traditional vanilla
- -grand marnier

Chocolat Covered Strawberries

strawberries dipped in dark chocolate ganache

Bread Pudding

housemade sourdough & challah bread pudding served with crème anglaise. Choclate/Cherry and Honey Goat Cheese varieties

Chocolate Mousse

light and fluffy dark chocolate served with sea salt and berries

Egg Nog

an Edelen family recipe. you may want to sit down while enjoying this nog!

Cookies & Cream Cheesecake Bites

new york style cheesecake bites with cookies and cream

Mini Fruit Tartlets

vanilla custard with sugar glazed seasonal fruit





Sample Menu's

- 1. Breakfast Brunch Package: A classy AM meal package fit for every breakfast/brunch lover.
- -Fresh fruit Platter
- -Yogurt Muesli
- -Antebellum Omelet
- -Blueberry Pancakes
- -Orange Vanilla French Toast
- -Eurasia Bennie Grilled sourdough, crispy bacon, fried egg, smokey choron
- -Steak & Eggs
- -Crab & leek Quiche
- -Cheesy Grits
- -Crispy Hash Browns
- 2. Executive Lunch Package: A classic lunch package ready to-go or in-house. We cover this elegant lunch with all of our options.
- -Watercress & Endive Salad w/ Citrus Vin
- -Ham Biscuits
- -BLT on Sourdough
- -Smoked Shrimp Pizza
- -Hot & Sour Soup
- -Off the Hook
- -Phili Cheese Sammi
- -Crab & Leek Quiche
- -Fruit Tartlets
- -Sweet Tea & Lemon





- 3. American Traditional Dinner: Our most basic & essential package that will satisfy every budget.
- -Warm Challah Rolls w/ House Butter
- -Caesar salad
- -white potato bisque
- -crispy oysters
- -off the hook
- -bbq chicken
- -cheese cake slices
- 4. Southern Hospitality Dinner: Come hungry! Our southern hospitality dinner is packed with our favorite southern foods. Whether you are a Yankee or a true southerner, this menu is slap yo mama good.
- -Cornbread
- -fried chicken & biscuit
- -caesar
- -she crab bisque
- -bacon braised collards
- -truffled mac & cheese
- -old bay shrimp & grits
- -baby back ribs
- -pecan pie w/ bourbon whip
- 5. Asian Fusion: Classic Asian- recipes with a little of Americana. This menu will please your every taste bud.
- -monks soup
- -duck confit fresh rolls
- -general tsos chicken
- -udon veggie stir fry





- -crispy rice paper white fish -rice pudding
- 6. New Orleans Package: A more "high end" southern meal, from Esplanade to Canal, Decatur to N. Rampart, this meal covers the entire French Quarter.
- -sweet potato corn bread
- -smoked duck confit gumbo
- -blackened flounder
- -grillades & grits
- -house salad
- -crawfish endive bites
- -pecan pie
- 7. Coastal Pkg: A meal to showcase the local seafood in our area.
- -Hatteras style clam chowder
- -chopped wedge w/ pickled shrimp
- -scallop ceviche
- -fried oysters
- -off the hook
- -boo-ya-baisse
- -apricot-ginger parfait

