

Private Dining Room

Planning a special event? Our private dining room is ideal for business and social gatherings. With a seating capacity of up to 60 people, our banquet room can be transformed from a formal business function to an intimate cocktail party. Whatever the occasion is, your event will be conducted professionally and efficiently in our modern, elegant Asian-inspired surroundings. Contact us for more information regarding your specific event.

GENERAL INFORMATION

19Market is proud to offer family-style prix-fixe menus featuring our signature exotic cuisine. Banquet menus start at \$30 per person. We would also be glad to customize a special menu for your special needs. We serve food “family style” so everyone in your party can taste a wide variety of dishes.

HOW PRIX FIXE WORKS

Prix Fixe is a complete meal of several courses, at a fixed price. After seating, guests would select their choice of appetizers, entrees, and vegetable dishes for the table (pre-ordering is highly recommended). We will top off your meal with your choice of dessert and expand portions to accommodate your party.



BANQUET MENU

(for parties of 10 or more) 2-1/2 hours seating time

The **\$30 per person** menu consists of:

*2 Appetizers
1 Salad
2 Meat Entrees
1 Seafood Entree
1 Vegetable Dish
Dessert*

The **\$40 per person** menu consists of:

*3 Appetizers
1 Salad
2 Meat Entrees
1 Seafood Entree
1 Fried Rice or Noodle Dish
2 Vegetable Dishes
Dessert*

Add \$3 per person for additional appetizer or vegetable.

Add \$3 per person for additional salad or soup.

Add \$5 per person for additional entrée.

Children under the age of 12 are charged half price.

Some items (indicated on the menu) may require an additional \$2 or \$3 per person.

CORKAGE AND CAKE CHARGES

Please note there is a corkage fee of \$15.00 per 750-ml bottle (maximum 4 bottles allowed). We welcome you to bring in your own cakes, however, there is a cake cutting fee of \$1.00 per person.

TAX & SERVICE CHARGE

California sales tax of 8.25% will be added to food, beverage, and to-go orders. A service charge of 20% will be added. We accept cash, VISA, Mastercard, Discover and American Express.

RESERVATIONS

For reservations, a 50% deposit is required; cancellable up to one week in advance.



19Market BANQUET MENU

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... STARTERS

FRESH SPRING ROLLS

Shrimp, pork, mint, rice vermicelli & peanut sauce.
(Also available Vegetarian Spring Rolls)

IMPERIAL ROLLS

Crisp rolls w/ crab meat, shrimp, pork, taro root, carrots & spicy vinaigrette.
(Also available Veg. Imperial Rolls)

DUCK SPRING ROLLS

Peking-style duck with mango, cucumber & hoisin-chili sauce.
(extra \$2 per person)

CRAB & AVOCADO SPRING ROLLS

Dungeness crab, fresh avocado & ginger soy. *(extra \$2 per person)*

GRILLED BEEF ONION ROLLS

Grilled sliced beef rolled with onion & spicy dipping sauce.

CHICKEN SATAY

Grilled boneless chicken breast seasoned with satay marinade.

LAMB SATAY

Grilled boneless lamb seasoned with five-spice marinade & curry sauce.

MUSHROOM BRUSCHETTA

Minced mushroom, asparagus & bell pepper, four natural cheese & fresh herbs on crisp baguette.

SALMON CIGARS

Crisp rolls of salmon & seaweed with soy vinaigrette.

BABY BACK RIBS

glazed with honey, spices & fresh herbs then slow-roasted to perfection.

ROASTED QUAIL

Grilled quails seasoned with lemongrass & honey.
(extra \$2 per person)

KOREAN BBQ SHORT RIBS

Beef short ribs marinated in sesame soysauce then grilled.

CRAB PUFFS

Dungeness crab meat, shrimp, herbs & cream cheese stuffed in a crisp wonton shell.

BABY CLAM

Baby clams sauté with garlic, herbs, chili peppers. Served with toasted black sesame seed rice paper.

CALAMARI CRUNCH

Crisp calamari w/ fresh chili pepper, bell peppers, onion & garlic.

PULLED PORK IN LETTUCE WRAPS

Spiced shredded pork served with cool lettuce cups.

SPICY CHICKEN WINGS

Seasoned crispy chicken wings with cucumber wasabi.

SEAFOOD POT STICKERS

Mixture of shrimp, scallop, seabass, water chestnut, green onion & soy vinaigrette. *(extra \$2 per person)*

SALT & PEPPER SOFT-SHELLED CRABS

with fresh chili pepper & garlic.
(extra \$2 per person)

CRAB CAKES

Fresh Dungeness crabmeat, minced shrimp, fresh herbs and curry sauce.
(extra \$2 per person)

... ENTREES

MEAT

CHICKEN CURRY

White chicken meat with potato & carrot in curry sauce.

LEMON GRASS CHICKEN

Slices of chicken breast sauté with bell pepper, scallion and lemon grass.

MANGO CHICKEN

Slices of chicken breast sauté with ripe mango in a sweet & sour sauce.

TAMARIND PORK RIBS

wok tossed in a garlic, chili pepper & tamarind sauce.

MANGO BEEF

Slices of beef sauté with ripe mango in a sweet & sour sauce.

SAIGON STEAK & FRIES

Stir-fried slices of beef with seasoned potatoes, garlic & green onion.

TERRIYAKI DUCK with STEAMED BOK CHOY

Grilled boneless duck breast roasted with a glaze of terriyaki sauce & steamed bokchoy. *(extra \$2 per person)*

SHAKING BEEF "BO LUC LAC"

SHAKING LAMB "LAMB LUC LAC"

Cubed filet mignon OR cubed boneless lamb wok tossed with onion & garlic, served on a bed of fresh watercress & cherry tomatoes.

GRILLED LEMONGRASS LAMB CHOPS

Served with seasoned potatoes and soy-reduction syrup.
(extra \$3 per person)

SEAFOOD

CURRY PRAWNS

Tiger prawns with potato in curry sauce.

TAMARIND PRAWNS

Jumbo prawns sauté with pineapple, chili & carmelized tamarind sauce.

TIGER PRAWNS

Grilled jumbo prawns seasoned with herbs & spices.
Served with garlic noodle.
(extra \$3 per person)

SCALLOPS IN BLACK BEAN SAUCE

Pan-seared scallops with Asian greens in garlic black bean sauce.
(extra \$2 per person)

GRILLED SALMON with GREEN BEANS

Fresh salmon filet grilled to perfection, served with green beans.
(extra \$2 per person)

BAKED SEABASS

Baked Filet of Chilean seabass with sauté peasprout.
(extra \$3 per person)

... SALADS & SOUPS

BABY BLOOMER

with mixed greens, mango, dried cranberry, honey walnut & caribbean mango dressing.

GREEN PAPAYA & MANGO SALAD

Crunchy shredded green papaya & mango with poached shrimp, basil, roasted peanut, crispy shallot & sweet chili vinaigrette.

VIETNAMESE CHICKEN SALAD

with shredded chicken meat, cabbage, carrot, basil, peanut, crispy shallot & sweet chili vinaigrette.

FLANK STEAK with GREEN APPLES

Grilled Nebraska Angus seasoned steak tossed with baby greens, green apple wedges & dijon vinaigrette.
(extra \$2 per person)

... NOODLES/FRIED RICE

HALONG BAY FRIED RICE

Tiger prawns, pineapple, Chinese sausage, mushroom, egg & bell peppers.

STIR-FRIED SHANGHAI NOODLE

with sliced beef & Asian greens.

... VEGETABLES/SIDES

MANGO TOFU

Crisp tofu sauté with mango in a sweet & sour sauce.

LEMON GRASS TOFU

Crisp tofu sauté with bell pepper, scallion & lemon grass.

GREEN BEANS with MUSHROOM

Green beans sauté with mushroom & fresh garlic.

EGGPLANT & TOFU IN CURRY SAUCE

Eggplant sauté with mushroom, tofu & coconut sauce.

STEAMED YOUNG BOK CHOY

with garlic-oyster sauce.

GARLIC NOODLES

Egg noodles sauté with butter, fresh garlic & crispy shallot.

... DESSERTS

TROPICAL PUDDING

Warm jackfruit & toddy palms in fresh coconut milk with tapioca pearls.

TROPICAL SWEET ROLLS

Ripe banana and jackfruit wrapped in a light & crispy wonton shell. Served with coconut pineapple ice cream and drizzle with chocolate syrup.

SWEET STICKY RICE with MANGO

Sweet sticky rice cooked in coconut milk sprinkled with toasted sesame seeds. Served with fresh ripened mango slices. *(seasonal)*