

# *Margaret Kuo's*

*Private Party & Banquet Information*

*2010*

*Margaret Kuo's Restaurant*

175 East Lancaster Avenue

Wayne, PA 19087

610.688.7200

Fax 610.688.7150

[www.MargertKuos.com](http://www.MargertKuos.com)

## *Margaret Kuo's*

### *Private Dining Rooms*

At Margaret Kuo's, larger parties can select several dining rooms in which to enjoy their meal. Your group will enjoy the creative presentation of authentic Chinese fare in one of two beautifully decorated private rooms. Each room emphasizes the cultural significance of the Ming Dynasty and can be set up for parties of 10-30.

Groups may also choose to dine upstairs in the Akari room, where you will experience traditional Japanese on-the-floor dining in one of two intimate Tatami rooms.

Whether you select a Chinese or Japanese themed room, Margaret and her staff will ensure your party will experience a unique and memorable occasion.

### *Banquet Meeting Room*

Margaret Kuo's offers banquet facilities for your special event. The room can accommodate up to 175 meeting style and 125 reception style. Designed for private banquets, receptions, weddings and large corporate meetings, this room is equipped with state of the art audio visual equipment. There is a pre-function area outside the ballroom with a full bar. The staff will be pleased to create a custom menu for you, or choose from our standard banquet menus inside.

### *Additional Information*

Wines should be pre-selected for your function, usually one red and one white. We have an extensive selection of wines by the bottle. Cash Bars and Open Bars are also available. All menus prices do not include beverages.

Audio/Visual/Karaoke services are charged per usage. Please let us know if your event requires any other services i.e. cakes, flowers, etc.

A 6% PA sales tax and 20% gratuity will be added to all functions.

Events are guaranteed upon receipt of deposit and signed Function Order Form. Deposits are non-refundable but can be applied to future functions. The balance is payable on the day of the affair. A final confirmation on number of guests is required three days prior to the event and is not subject to reduction after that time.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

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Wayne, PA 19087  
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## Banquet/Function Order Form

**Name of Group:** \_\_\_\_\_

**Telephone/Fax:** \_\_\_\_\_

**Event Day/Date:** \_\_\_\_\_

**Order Date:** \_\_\_\_\_

**Time:** \_\_\_\_\_

**No. of Guests:** \_\_\_\_\_

**Guarantee:** \_\_\_\_\_

**Location:** \_\_\_\_\_

**Event Planner:** \_\_\_\_\_

**cc:** \_\_\_\_\_

### Bar:

Open Bar (@ \$15 per person per hour)

Cash Bar

Billed Bar

Red Wine: \_\_\_\_\_

White Wine: \_\_\_\_\_

### Menu:

### Room Set-Up:

### Audio/Visual Needs:

Karaoke (Charged per song or per event)

Digital Projector, DVD & Screen (\$200 per event)

Dance Floor (\$10 per panel)

Digital Cable (\$30 per event)

Cordless Microphone (\$20 per event)

### Special Requirements:

### Billing Information:

Deposit Required:

Customer Signature: \_\_\_\_\_

## *Luncheon Banquet Menu*

### Soup

*Wonton Soup*

### Appetizer

*Shanghai Spring Roll*  
Served with Ginger Sauce

### Entrees

*General Tsao's Chicken*  
In a Tangy & Spicy sauce

*Beef with Fresh Broccoli*  
Sautéed with Bamboo Shoots

### Dessert

*Singer Ice Cream*  
*Fortune Cookie*

Hot Oolong Tea included.

\$15 per person.  
Beverages, PA Sales Tax & 20% gratuity are not included.  
Available Monday thru Friday Only.

## *Luncheon Banquet Menu*

### Soup

*Wonton Soup*

### Appetizer

*Shanghai Spring Roll*  
Served with Ginger Sauce

### Entrees

*General Tsao's Chicken*  
In a Tangy & Spicy sauce

*Beef with Fresh Broccoli*  
Sautéed with Bamboo Shoots

*Baby Shrimp with Cashew Nuts*  
Sautéed with Waterchestnuts

### Dessert

*Ginger Ice Cream*  
*Fortune Cookie*

Hot Oolong Tea included.

\$17.50 per person.  
Beverages, PA Sales Tax & 20% gratuity are not included.  
Available Monday thru Friday Only.

## *Luncheon Banquet Menu*

### Soup

*Wonton Soup*

### Appetizer

*Shanghai Spring Roll*  
Served with Ginger Sauce

### Entrees

*Jumbo Shrimp with Snow Peas*  
Sautéed with Waterchestnuts

*Crispy Beef with Orange Flavor*  
In a Tangy & Spicy sauce

*Chicken Sautéed with Soft Noodles*

*Buddha's Delight*  
Vegetable Medley in White Garlic Sauce

### Dessert

*Ginger Ice Cream*  
*Fortune Cookie*

Hot Oolong Tea included.

\$20 per person.  
Beverages, PA Sales Tax & 20% gratuity are not included.  
Available Monday thru Friday Only.

## **Cocktail Party Menus**

### **Butlered Hors D'Oeuvres**

Cocktail Egg Rolls  
Vegetarian Curry Wontons  
Shrimp Shumai  
Peppercorn Meatballs  
Chicken Yakitori  
California Sushi Roll

\$12.50 per person.

Beverages, PA Sales Tax & 20% gratuity are not included.

### **Butlered Hors D'Oeuvres**

Cocktail Egg Rolls  
Crispy Money Purse  
Vegetarian Curry Wontons  
Shrimp Shumai  
Peppercorn Shrimp  
Chicken Yakitori  
Crispy Beef  
Assorted Sushi Rolls

\$17.50 per person.

Beverages, PA Sales Tax & 20% gratuity are not included.

Choice of billed bar (per drink), cash bar or open bar at \$15 per person per hour.

## *Banquet Menu*

### Appetizer

*Award Winning Shanghai Spring Roll*  
Served with Ginger Sauce

### Entrees

*Royal Peking Duck*  
Carved Tableside  
Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

*Imperial Jumbo Shrimp*  
With Shiitake Mushrooms and Snow Pea Pods

*Tender Beef in Black Pepper Sauce*  
With Red Bell Peppers and Snow Pea Pods

*General Tsao's Chicken*  
With Chili Pepper in a Tangy Brown Sauce

*Buddha's Delight*  
Vegetable Medley in a White Garlic Sauce

### Dessert

*Green Tea Ice Cream*  
*Chinese Cookie*

House Oolong Tea included.

\$35/ per person.  
Beverages, PA Sales Tax & 20% gratuity are not included.

## *Banquet Menu*

### **Appetizer**

*Shanghai Steamed Pork Buns*  
Served in Bamboo Steamers

### **Entrees**

*Royal Peking Duck*  
Carved Tableside  
Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

*Jumbo Shrimp with Pine Nuts*  
With Lotus Roots in a Tangy Sauce

*Grass-Fed Filet Mignon in Black Pepper Sauce*  
With Shiitake Mushrooms and Snow Pea Pods

*Tangy Pepper White Meat Chicken*  
Spicy with Broccoli

*Buddha's Delight*  
Vegetable Medley in White Garlic Sauce

*Crispy Whole Fish Hunan Style*  
In a Tangy Brown Sauce

### **Dessert**

*Green Tea Ice Cream*  
*Chinese Cookie*

Hot Oolong Tea included.

\$45/ per person.  
Beverages, PA Sales Tax & 20% gratuity are not included.

## *Banquet Menu*

### **Butlered Hors D'oeuvres**

*Shrimp Shumai*

*Peppercorn Meat Balls*

### **Appetizers**

*Shanghai Spring Roll*

*“Best of Philly”*

Served with Ginger Sauce

*Shanghai Steamed Pork Buns*

Served in Bamboo Steamer

### **Entrees**

*Royal Peking Duck*

Carved Tableside

Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

*Imperial Jumbo Shrimp*

With Snow Peas, Carrots & Shiitake Mushrooms

*Grass Fed filet Mignon in Wine Sauce*

With Maitake (Mountain White) Mushrooms and Snow Peas

*Shanghai Provincial Braised Pork Shoulder*

In a Circle of Shanghai Vegetable

*Fresh Vegetable & Mushroom Medley*

Sautéed in a White Garlic Sauce

*Hunan Style Crispy Whole Fish*

In a Tangy Spicy Sauce

### **Dessert**

*Green Tea Ice Cream*

Hot Oolong Tea included.

\$55/ per person.

Beverages, PA Sales Tax & 20% gratuity are not included.

## *Banquet Menu*

### Butlered Hors D'oeuvres

*Tangy Chicken Nuggets*  
*Black Pepper Filet Mignon*  
*Shrimp Shumai*

### Appetizer

*Lobster Tail Spring Roll*  
Served with Ginger Sauce

*Steamed Crabmeat & Pork Buns*  
Served in Bamboo Steamer

### Entrees

*Royal Peking Duck*  
Carved Tableside  
Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

*Orchid Jumbo Shrimp*  
In a Tangy Tomato Ginger Sauce

*Braised Mushroom Trio*  
Sautéed with Baby Greens

*Grass-Fed Filet Mignon*  
In Wine sauce with Maitake Mushrooms

*Crispy Whole Fish with Pine Nuts*  
In a Subtle Sweet and Sour Sauce

*Szechuan Rack of Lamb*  
Peppery Spicy

*Seafood Fried Jasmine Rice*  
With Lobster Tail, Crabmeat, Shrimp &  
Scallops

### Dessert

*Caramelized Bananas*  
Hot Oolong Tea included.

\$65/ per person.  
Beverages, PA sales tax and 20% gratuity not included.

## *Banquet Menu*

### Butlered Hors D'oeuvres

*Tangy Chicken Nuggets*  
*Black Pepper Filet Mignon*  
*Shrimp Shumai*

### Appetizers

*Chilled Shrimp*  
In Szechuan Peppercorn Sauce

*Steamed Crabmeat & Pork Buns*  
Served in Bamboo Steamer

### Entrees

*Royal Peking Duck*  
Carved Tableside  
Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

*Orchid Jumbo Shrimp*  
In a Tangy Tomato Ginger Sauce

*Mishima Kobe Beef*  
With Rare Maitake Mushrooms

*Szechuan Rack of Lamb*  
Peppery Spicy

*Braised Mushroom Trio*  
Sautéed with Baby Bok Choy

*Shanghai Provincial Pork Shoulder*  
With Chinese Greens

*Steamed Whole Fish*  
With Ginger & Scallion  
Cleaned Tableside

*Seafood Fried Jasmine Rice*  
With Lobster Tail, Crabmeat, Shrimp & Scallops

### Dessert

*Caramelized Bananas*

*Singer Ice Cream*

Hot Oolong Tea included.

\$85 per person.

Beverages, PA Sales Tax & 20% gratuity are not included.

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*Chardonnay*

		6oz Glass	Bottle
----	CHALONE, Monterey, California 2007	7	26
----	TALMARD, Macon, Burgundy, France 2007	10	36
001	CASA LAPOSTOLLE, Cuvee Alexandre, Casa Blanca, Chile 2005		40
002	MORGAN, Metallico "Unoaked", Monterey, California 2006		45
003	FLORA SPRINGS, Barrel Fermented, Napa, California 2006		50
004	MOUNT EDEN, Wolff Vineyard, Edna Valley, California 2005		58
005	JOSEPH DROUHIN, Chablis-Montmains, Premier Cru, Burgundy, France 2006		68
006	BOUCHARD PERE & FILS, Meursault Les Clous, Burgundy, France 2004		70
007	CAKEBREAD CELLARS, Napa, California 2006		78
008	KISTLER, "Les Noisetiers", Sonoma Coast, California 2006		110

*Sauvignon Blanc*

		6oz Glass	Bottle
----	VERAMONTE, Casa Blanca, Chile 2007	8	26
101	SPY VALLEY, Marlborough, New Zealand 2007		38
102	CHATEAU DE SANCERRE, Sancerre, Loire Valley, France 2006		42
103	DRYLAND, Marlborough, New Zealand 2007		45
104	PASCAL JOLIVET, Pouilly Fumé, Loire Valley, France 2005		55
105	CELESTIN BLONDEAU, Sancerre, Loire Valley, France 2005		58

*Riesling*

		6oz Glass	Bottle
----	CONCHA Y TORO, Central Valley, Chile 2007	6	22
----	RUDI WEIST, Rhein River, Rheinhessen, Germany 2007	8	26
201	ST. URBANS-HOF, Kabinett Ockfener Bockstein, Mosel, Germany 2007		42
202	ZIND-HUMBRECHT, Riesling d'Alsace, Alsace, France 2007		50
203	S.A. PRUM, Wehlener Sonnenuhr Kabinett, Mosel, Germany 2007		60
204	DR. LOOSEN, Ürziger Würzgarten, Spätlese, Mosel, Germany 2006		65
205	GROSSET, Watervale, Clare Valley, South Australia 2006		68
206	TRIMBACH, Cuveé Frederic Emile, Alsace France 2001		80

*Pinot Gris/Pinot Grigio*

		6oz Glass	Bottle
----	LAGARIA, Pinot Grigio delle Venezie, Trentino, Italy 2007	8	26
301	ADELSHEIM, Pinot Gris, Oregon 2006		38
302	ELK COVE, Pinot Gris, Willamette Valley, Oregon 2006		45
303	LUCIEN ALBRECHT, Pinot Gris, Cuvee Romanus, Alsace, France 2005		46

*Other Whites*

			Bottle
<i>Viognier</i>	W01	PEPPERWOOD GROVE, California 2005	24
<i>Chenin Blanc</i>	W02	CHATEAU MONCONTOUR, "Demi-Sec", Vouvray, Loire, France 2005	38
	W03	DOMAINE DES BAUMARD, Savennieres, Loire, France 2001	58
<i>Sewürztraminer</i>	W04	DOPFF & IRION, Alsace, France 2005	48
	W05	PIERRE SPARR, Reserve, Alsace, France 2005	50
<i>Gruner Veltliner</i>	W06	BRUNDLEMEYER, Kamptal, Austria 2006	52

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<i>Cabernet Sauvignon</i>		6oz Glass	Bottle
----	LITTLE PENGUIN, South Eastern Australia 2007	7	24
----	GRAYSON CELLARS, Paso Robles, California 2005	9	28
401	BODEGAS TERRAZAS DE LOS ANDES, Reserva, Mendoza, Argentina 2004		36
402	WOLF BLASS, President's Select, South Australia 2004		46
403	JIM BARRY, Cover Drive, Coonawarra, South Australia, 2006		48
404	ST. CLEMENT, Napa, California 2004		75
405	NEWTON VINEYARD, "Unfiltered", Napa, California 2002		90
406	JORDAN, Alexander Valley, California 2005		100
407	CHAPPELLET, Signature, Napa, California 2004		100
408	CONCHA Y TORO, Don Melchor, Chile 2005		125
409	SILVER OAK, Alexander Valley, California 2003		135
410	PAUL HOBBS, Napa, California 2004		160

<i>Merlot</i>		6oz Glass	Bottle
----	PAVILION, Napa, California 2005	8	26
501	CALINA, Reserve, Casa Blanca, Chile 2005		30
502	SAGELAND, Columbia Valley, Washington 2005		36
503	NOVELTY HILL, Columbia Valley, Washington 2004		48
504	LUNA VINEYARD, Napa, California 2002		68
505	NORTHSTAR, Columbia Valley, Washington 2003		75
506	SHAFER, Napa, California 2005		98
507	DUCKHORN, Napa, California 2005		105

<i>Syrah/Shiraz</i>		6oz Glass	Bottle
----	WISHING TREE, South Eastern Australia 2006	8	26
601	PENFOLD, Koonunga Hill, South Eastern Australia 2005		28
602	TAPESTRY, McLaren Vale, South Australia 2005		48
603	TRUCHARD, Carneros, California 2001		50
604	M. CHAPOUTIER, Hermitage, Les Meysonniers, Rhone, France 2006		68
605	JEAN-LUC COLOMBO, Cornas Les Mejeans, Rhone, France 1999		90
606	E. GUIGAL, Côte-Rotie, Rhone, France 2001		125
607	WOLF BLASS, Platinum Label, Barossa Valley, Australia 2002		150

<i>Zinfandel &amp; Blends</i>		6oz Glass	Bottle
----	RANCHO ZABACO, Select Heritage Vine, California 2005	9	28
701	BEAULIEU VINEYARD, Napa, California 2004		35
702	BUEHLER, Napa, California 2007		48
703	ROSENBLUM, Rockpile Road, Paso Robles, California 2005		65
704	RIDGE, Lytton Springs, Dry Creek Valley, California 2005		68
705	DUTTON GOLDFIELD, Morelli Lane Vineyard, Russian River, California 2003		70

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*Pinot Noir*

		6oz Glass	Bottle
----	WYNDHAM ESTATE, South Eastern Australia 2004	8	28
----	LURTON, Les Salices, Languedoc, France 2006	9	30
801	SILVER WING, Yarra Valley, Australia 2004		32
802	MATUA, Marlborough, New Zealand 2007		35
803	FORESTVILLE, Reserve, Sonoma, California 2003		38
804	WILLAMETTE VALLEY VINEYARD, Whole Cluster Fermented, Oregon 2007		45
805	W. H. SMITH, Sonoma, California 2006		65
806	DOMAINE ALFRED, Edna Valley, Chamisal Vineyard, California 2005		78
807	DOG POINT, Marlborough, New Zealand 2005		80
808	PATZ & HALL, Sonoma, California 2006		82
809	DOMAINE D'ANGERVILLE, Volnay Premier Cru, Burgundy, France 2005		86
810	MERRY EDWARDS, Russian River Valley, California 2005		110
811	DOMAINE SERENE, Evanstad Reserve, Willamette Valley, California 2002		115

*Bordeaux*

		6oz Glass	Bottle
----	CHATEAU LA ROSE, Tour Blanche, Bordeaux, France 2006	8	28
901	CHATEAU TRIMOULET, St. Emilion Grand Cru 2003		60
902	CHATEAU PHELAN-SEGUR, St. Estephe 1999		85
903	CHATEAU BOURGNEUF-VAYRON, Pomerol, France 2003		88
904	CHATEAU GISCOURS, Margaux 2003		135
905	CHATEAU MONTROSE, St. Estephe 1999		150

*Other Reds*

			Bottle
<i>Amarone</i>	R01	TEDESCHI, Amarone della Vapolicella, Veneto, Italy 2003	90
<i>Barolo</i>	R02	PIO CESARE, Piedmont, Italy 2000	95
<i>Brunello</i>	R03	COL D'ORCIA, Tuscany, Italy 2002	115
<i>Beaujolais</i>	R04	GEORGE DUBOEU, Julienas Chateau de Capitans, Burgundy, France 2004	40
<i>Chal. - du- Pape</i>	R05	DOMAINE DES SENECHAUX, Rhône, France 2004	75
	R06	M. CHAPOUTIER, La Bernardine, Rhône 2003	82
<i>Chianti</i>	R07	DA VINCI, DOCG, Tuscany, Italy 2004	32
	R08	FRESCOBALDI, Chianti Montesodi, Tuscany, Italy 2003	85
<i>Côtes du Rhône</i>	R09	PAUL JABOULET, Rhône, France 2005	46
	R10	PERRIN & FILS, Vinsobres Les Cornuds, Rhône, France 2006	48
<i>Malbec</i>	R11	BODEGA NORTON RESERVE, Mendoza, Argentina 2005	40
	R12	BODEGA COLOME, Calchaqui Valley, Argentina 2006	50
<i>Montepulciano</i>	R13	MASCIARELLI, Montepulciano d'Abruzzo, Abruzzo, Italy 2002	28
<i>Ribera Del Duero</i>	R14	CONDADO DE HAZA, Crianza, Spain 2005	62
<i>Rioja</i>	R15	VINA SALCEDA, Reserva, Rioja, Spain 2001	48

*Champagne & Sparkling Wine*

			Bottle
C01	COMTES DU BUCQUES, France (187ml)		8
C02	DOMAINE STE. MICHELLE, "Frizzante", Columbia Valley, Washington NV		38
C03	MUMM, Cuvée M, Napa, California NV		50
C04	CHARLES HEIDSIECK, Brut Reserve, France NV		69
C05	TAITTINGER, Cuvée Prestige Blanc, France NV		72
C06	LAURENT-PERRIER, Brut Champagne LP, France NV		95
C07	MOET & CHANDON, Brut Imperial Rose, France 1998		110
C08	PERRIER-JOUËT, Brut, Cuvée Belle Epoque, France 1999		180

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*Margaret's Reserve Selection*

*Champagne*

		Bottle
M01	DOM PERIGNON, Champagne 1996	195
M02	CRISTAL, Louis Roederer, Brut Champagne France 1997	395

*Whites*

		Bottle
<i>Riesling</i>	M03 TRIMBACH, Clos St. Hune 1999	195
<i>Viognier</i>	M04 E. GUIGAL CONDRIEU, "La Doriane", Rhône 2007	150
<i>Bordeaux Blanc</i>	M05 CHATEAU SMITH-HAUT-LAFITTE, Pessac Leognan 2005	98
<i>Burgundy</i>	M06 ANTONIN GUYON MEURSAULT, Les Charmes Dessus 2000	110
	M07 RAMONET CHASSAGNE-MONTRACHET, Morgeot 2003	150
	M08 LOUIS LATOUR BATARD MONTRACHET, Grand Cru 2001	225

*Reds*

<i>Burgundy</i>	M09 MAISON AMBROISE, Corton Le Rouge Grand Cru 2000	350
	M10 CHAUVENET-CHOPIN, Clos Vougeot Grand Cru 2000	375
<i>Merlot</i>	M11 DUCKHORN, Three Palms, Napa 2002	145
	M12 PAUL HOBBS, Michael Black Vineyard, Napa 2002	150
<i>Syrah</i>	M13 PENFOLDS, Grange, Barossa Valley, Coonawarra, South Australia 2003	395
<i>Pinot Noir</i>	M14 MERRY EDWARDS, Olivet Lane, Russian River 2006	150
<i>Cabernet</i>	M15 FROG'S LEAP, Rutherford, Napa 2002	150
	M16 DUCKHORN, Napa 1993	175
	M17 SILVER OAK, Napa 2000	195
	M18 PAUL HOBBS, Beckstoffer, Oakville, Napa, California 2004	295
	M19 SHAFER HILLSIDE SELECT, Stags Leap District, Napa 2000	375
	M20 SHAFER HILLSIDE SELECT, Stags Leap District, Napa 2000 (1.5L)	650
	M21 CHATEAU MONTELENA ESTATE, Napa 1999	150
<i>Meritage</i>	M22 CHAPPELLET, Prichard Hill Estate Vineyard, Napa, California 2005	225
	M23 QUINTESSA, Rutherford, Napa 2002	195
	M24 JOSEPH PHELPS, Insignia, Napa 2002 (2006 "Wine of the Year")	275
	M25 OPUS ONE, Napa 2002	275
<i>Bordeaux</i>	M26 CHATEAU LYNCH-BAGES, Pauillac 2001	165
	M27 CHATEAU MOUTON ROTHSCHILD, Pauillac 2003	650
	M28 CHATEAU LAFITE ROTHSCHILD, Pauillac 1996	700
	M29 CHATEAU MARGAUX, Premier Grand Cru Classé, Margaux 2000	850
	M30 CHATEAU MARGAUX, Premier Grand Cru Classé, Margaux 1995	1050
<i>Amarone</i>	M31 MASI, Vaio Veneto, Italy 1999	140
<i>Chat.-du-Pape</i>	M32 CHATEAU LA NERTHE, Chateauneuf du Pape, Cuvée Des Cadettes 2001	175
	M33 CHATEAU DE BEAUCASTEL, Rhône, France 2005	185
<i>Barolo</i>	M34 PODERI ALDO CONTERNO, Piedmont, Italy 1998	220
<i>Super Tuscan</i>	M35 ANTINORI GUADO AL TASSO 1999	170
	M36 ANTINORE SOLAIA, 1999	275
	M37 TENUTA SAN GUIDO, Sassicaia 2000	295
<i>Carminiere</i>	M38 CASA LAPOSTOLLE, Clos Apalta, Chile 2006 (2008 "Wine of the Year")	150