

Shanghai Red's



SEAFOOD • CUISINE • DINING • BANQUETS

*Special Event Rooms and Patios available
for parties of 35 to 300 guests*

13813 Fiji Way, Marina del Rey, CA. 90292

Ph: 310 823-4524 Fax: 310 823-0363

Website: www.shanghairedsrestaurant.com

Email: doc02@srcmail.com

Premier Special Occasion Package

Ceremony Set-up or Hors D'oeuvres Reception

Set-up on one of Our Marina View or Garden Patios for One Hour

Butler Passed Hors D'oeuvres (Please choose 5)

Fresh Sliced Seasonal Fruit, Domestic & Imported Cheeses, Coconut Chicken, Vegetable Spring Rolls, Spinach & Artichoke Rangoon, , Seafood Stuffed Mushrooms, Asparagus in Phyllo with cheese, Mushroom Vol-Au-Vent, Beef Wellington, or Peking Duck Potstickers

Three Hour Hosted Bar

House Cocktails, Domestic & Imported Beer,
Premium California House Wine, Soft Drinks & Juices

Tropical Fruit Punch Station

available throughout event

Traditional Champagne or Sparkling Cider Toast

Glass of Premium California Wine

Chardonnay or Cabernet served with Dinner

Served Entrées or Buffet Service

Please Select one Entrée

Please Select One-Organic Spring Green Salad w/ Candied Walnuts & Apples or Traditional Caesar

Chicken Piccata

Sautéed with Wine, Lemon and Capers

Chicken Chardonnay

*Sautéed Mushrooms & Artichoke Hearts
in a Chardonnay Cream Sauce*

Fresh Baked Atlantic Salmon

Topped w/ Hollandaise Sauce

Grilled Pacific Swordfish

Tomato Basil Sauce & Capers

Roasted Prime Rib of Beef

Served w/ Au Jus & Creamed Horseradish

Filet Mignon

Charbroiled & Topped w/ Béarnaise Sauce

Duet Entrees:

Filet Mignon & Scampi

Filet Mignon & Tender Prawns

Filet Mignon & Chicken Entrée

Filet Mignon & Choice of Chicken Entrée

Filet Mignon & Atlantic Salmon

Filet Mignon & Fresh Atlantic Salmon

Warm Rolls and Butter ~ Coffee & Decaffeinated Coffee

Cappuccino Station served with Whip Cream, Cinnamon Sticks & Candy Sprinkles

Specialty Cake Made to Order from one of our Selected Bakeries

Ivory Linen Chair Covers, Choice of Table Linens & Dance Floor

Please add 20% service charge & current sales tax

Elegant Special Occasion Package

Hors D'oeuvres (Please choose 5)

Seasonal Fruit, Domestic & Imported Cheeses, Vegetable Spring Rolls, Buffalo Chicken Log, Spinach & Artichoke Rangoon, Coconut Chicken, Seafood Stuffed Mushrooms or Beef Wellington

Two Hour Hosted Bar

House Cocktails, Domestic & Imported Beer, California House Wine, Soft Drinks & Juices

Tropical Fruit Punch Station

available throughout event

Traditional Champagne or Sparkling Cider Toast

Glass of California Wine

Chardonnay or Cabernet served with Dinner

Served Entrees

Please Select one Entrée

Please Select One- Organic Spring Green Salad w/ Candied Walnuts & Apples or Traditional Caesar
Our Chef will select the perfect rice or potatoes & vegetables to compliment your entrée selection

Chicken Piccata

Sautéed with Wine, Lemon and Capers

Chicken Chardonnay

*Sautéed Mushrooms & Artichoke Hearts
in a Chardonnay Cream Sauce*

Baked Fresh Atlantic Salmon

Topped w/ Hollandaise Sauce

Grilled Pacific Swordfish

Tomato Basil Sauce & Capers

Roasted Prime Rib of Beef

Served w/ Au Jus & Creamed Horseradish

Filet Mignon

Charbroiled & Topped w/ Béarnaise Sauce

Duet Entrees:

Filet Mignon & Scampi

Filet Mignon & Tender Prawns

Filet Mignon & Chicken Entrée

Filet Mignon & Choice of Chicken Entrée

Filet Mignon & Atlantic Salmon

Filet Mignon & Fresh Atlantic Salmon

Warm Rolls and Butter ~ Coffee & Decaffeinated Coffee

Fresh Berries in a Chocolate Shell

Cappuccino Station served with Whip Cream, Cinnamon Sticks & Candy Sprinkles

Complimentary Cake Cutting Guest to provide Cake

Choice of Table Linens & Dance Floor

Ceremony Set-up and Patio Rental for One Hour please add 5.00 per person
Please add 20% service charge and current sales tax

Traditional Special Occasion Package

Hors D'oeuvres (Please Choose 4)

Seasonal Fruit, Domestic & Imported Cheeses, Vegetable Spring Rolls, Buffalo Chicken Log, Chicken or Pork Potstickers, Spinach Puff, Coconut Chicken or Beef Wellington

One Hour Hosted Bar

House Cocktails, Domestic & Imported Beer, California House Wine, Soft Drinks & Juices

Tropical Fruit Punch Station

available throughout event

Traditional Champagne or Sparkling Cider Toast

Glass of California Wine

Chardonnay or Cabernet served with Dinner

Served Entrées

Please Select one Entrée

Please Select One- Organic Spring Green Salad w/ Candied Walnuts & Apples or Traditional Caesar
Our chef will select the perfect rice or potatoes & vegetables to compliment your entrée selection

Chicken Piccata

Sautéed with Wine, Lemon and Capers

Chicken Chardonnay

*Sautéed Mushrooms & Artichoke Hearts
in a Chardonnay Cream Sauce*

Baked Fresh Atlantic Salmon

Topped w/ Hollandaise Sauce

Grilled Pacific Swordfish

Tomato Basil Sauce & Capers

Roasted Prime Rib of Beef

Served w/ Au Jus & Creamed Horseradish

Filet Mignon

Charbroiled & Topped w/ Béarnaise Sauce

Duet Entrees:

Filet Mignon & Scampi

Filet Mignon & Tender Prawns

Filet Mignon & Chicken Entrée

Filet Mignon & Choice of Chicken Entrée

Filet Mignon & Atlantic Salmon

Filet Mignon & Fresh Atlantic Salmon.

Warm Rolls & Butter ~ Coffee and Iced Tea

Fresh Berries in a Chocolate Shell

Complimentary Cake Cutting *Guest to provide cake*

Choice of Table Linens

Ceremony Set-up and Patio Rental for One Hour please add 5.00 per person

Dance Floor Rental please add 300.00

Please add 20% service charge & current sales tax

Essential Special Occasion Package

Available for Dinner: Sunday night thru Friday night (excluding December)

Available for Lunch: Monday-Friday (excluding December)

Hors D'oeuvres (Please choose 4)

Seasonal Fruit, Domestic & Imported Cheeses, Vegetable Spring Rolls, Chicken Buffalo Log, Spinach Puff, Coconut Chicken, or Beef Wellington

Glass of California Wine

Chardonnay or Cabernet served with Dinner

Served Entrées

Please Select one Entrée

Please select One-Organic Spring Green Salad w/ Candied Walnuts & Apples or Traditional Caesar

Chicken Piccata

Sautéed with Wine, Lemon and Capers

Filet Mignon

Charbroiled & Topped w/ Béarnaise Sauce

Chicken Chardonnay

*Sautéed Mushrooms & Artichoke Hearts
in a Chardonnay Cream Sauce*

Duet Entrees:

Filet Mignon & Scampi

Filet Mignon & Tender Prawns

Baked Fresh Atlantic Salmon

Topped w/ Hollandaise Sauce

Filet Mignon & Chicken Entrée

Filet Mignon & Choice of Chicken Entrée

Grilled Pacific Swordfish

Tomato Basil Sauce & Capers

Filet Mignon & Atlantic Salmon

Filet Mignon & Fresh Atlantic Salmon

Roasted Prime Rib of Beef

Served w/ Au Jus & Creamed Horseradish

Warm Rolls and Butter ~ Coffee & Decaffeinated Coffee

**Please select One-Chocolate Cake, New York Cheesecake,
Vanilla Ice Cream or Berry Sorbet**

Complimentary Cake Cutting *Guest to provide cake*

Choice of Table Linens

Ceremony Set-up and Patio Rental for One Hour please add 5.00 per person

Dance Floor Rental please add \$300.00

Please add 20% service charge & current sales tax