

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

Essential Special Occasion Package

Available Sunday thru Friday (excluding December)

Hors D'oeuvres (Please choose 3)

Seasonal Fruit, Domestic & Imported Cheeses, Buffalo Tenders, Cucumber Wheels with Herbed Cheese, Vegetable Tempura with Sesame, or Cocktail Meatballs

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
Dinner...41.00 Luncheon...31.00

Chicken Chardonnay

*Sautéed Mushrooms & Artichoke Hearts
in a Chardonnay Cream Sauce*
Dinner...41.00 Luncheon...31.00

Baked Fresh Atlantic Salmon

Topped w/ Hollandaise Sauce
Dinner...44.00 Luncheon...34.00

Grilled Pacific Swordfish

Tomato Basil Sauce & Capers
Dinner...45.00 Luncheon...35.00

Roasted Prime Rib of Beef

Served w/ Au Jus & Creamed Horseradish
Dinner...46.00 Luncheon...36.00

Filet Mignon

Charbroiled & Topped w/ Béarnaise Sauce
Dinner...52.00 Luncheon...42.00

Duet Entrees:

Filet Mignon & Scampi

Filet Mignon & Tender Prawns
Dinner...59.00 Luncheon...49.00

Filet Mignon & Chicken Entrée

Filet Mignon & Choice of Chicken Entrée
Dinner...56.00 Luncheon...46.00

Filet Mignon & Atlantic Salmon

Filet Mignon & Fresh Atlantic Salmon
Dinner...58.00 Luncheon...48.00

Warm Rolls and Butter ~ Coffee & Decaffeinated Coffee

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

Traditional Special Occasion Package

Hors D'oeuvres (Please Choose 4)

Seasonal Fruit, Domestic & Imported Cheeses, Chicken Skewers with Teriyaki Sauce, Spanakopitas, Fresh Mozzarella with Roma Tomatoes and Fresh Basil, or Cherry Tomatoes stuffed with Bay Shrimp

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...61.00

Chicken Chardonnay

*Sautéed Mushrooms & Artichoke Hearts
in a Chardonnay Cream Sauce...61.00*

Baked Fresh Atlantic Salmon

Topped w/ Hollandaise Sauce...63.00

Grilled Pacific Swordfish

Tomato Basil Sauce & Capers...64.00

Roasted Prime Rib of Beef

Served w/ Au Jus & Creamed Horseradish...65.00

Filet Mignon

Charbroiled & Topped w/ Béarnaise Sauce...69.00

Duet Entrees:

Filet Mignon & Scampi

Filet Mignon & Tender Prawns...77.00

Filet Mignon & Chicken Entrée

Filet Mignon & Choice of Chicken Entrée...72.00

Filet Mignon & Atlantic Salmon

Filet Mignon & Fresh Atlantic Salmon...75.00

Warm Rolls & Butter ~ Coffee and Iced Tea

Fresh Berries in a Chocolate Shell or

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

Elegant Special Occasion Package

Hors D'oeuvres (Please choose 5)

Seasonal Fruit, Domestic & Imported Cheeses, ,
Coconut Chicken, Seafood Stuffed Mushrooms, Beef Skewers with Teriyaki Sauce,
Baby Quiche Loraine, Pesto Crostini with Tomato, Basil, Mozzarella and Drizzled with Olive Oil

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...74.00

Filet Mignon

Charbroiled & Topped w/ Béarnaise Sauce...83.00

Chicken Chardonnay

*Sautéed Mushrooms & Artichoke Hearts
in a Chardonnay Cream Sauce ...74.00*

Duet Entrees:

Filet Mignon & Scampi

Filet Mignon & Tender Prawns...89.00

Baked Fresh Atlantic Salmon

Topped w/ Hollandaise Sauce...77.00

Filet Mignon & Chicken Entrée

Filet Mignon & Choice of Chicken Entrée...87.00

Grilled Pacific Swordfish

Tomato Basil Sauce & Capers...78.00

Filet Mignon & Atlantic Salmon

Filet Mignon & Fresh Atlantic Salmon...88.00

Roasted Prime Rib of Beef

Served w/ Au Jus & Creamed Horseradish...79.00

Warm Rolls and Butter ~ Coffee & Decaffeinated Coffee

Fresh Berries in a Chocolate Shell or

Complimentary Cake Cutting Guest to provide Cake

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

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

Premier Special Occasion Package

Ceremony Set-up

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 or Shrimp, Assorted Sushi Rolls, Mini Crab Cakes, Seafood Stuffed Mushrooms, Shrimp Ceviche, or Beef Wellington

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
Our Chef will select the perfect rice or potatoes & vegetables to compliment your entrée selection

Chicken Piccata

Sautéed with Wine, Lemon and Capers...88.00

Chicken Chardonnay

*Sautéed Mushrooms & Artichoke Hearts
in a Chardonnay Cream Sauce...88.00*

Fresh Baked Atlantic Salmon

Topped w/ Hollandaise Sauce...91.00

Grilled Pacific Swordfish

Tomato Basil Sauce & Capers...92.00

Roasted Prime Rib of Beef

Served w/ Au Jus & Creamed Horseradish...93.00

Filet Mignon

Charbroiled & Topped w/ Béarnaise Sauce...97.00

Duet Entrees:

Filet Mignon & Scampi

Filet Mignon & Tender Prawns...103.00

Filet Mignon & Chicken Entrée

Filet Mignon & Choice of Chicken Entrée...101.00

Filet Mignon & Atlantic Salmon

Filet Mignon & Fresh Atlantic Salmon...102.00

Warm Rolls and Butter ~ Coffee & Decaffeinated Coffee

Fresh Berries in a Chocolate Shell or a

Specialty Cake Made to Order from one of our Selected Bakeries

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

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

Please add 20% service charge & current sales tax