



DELIVERY & CATERING

Contact our Catering Manager

Hollie Nguyen

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4757 West Park Blvd, #108 Plano, TX 75093 in Berkeley Square at Preston



Delivery & Catering Menus

All menus are served buffet-style.
Price does not include tax, gratuity or applicable catering fees.

\$30 Lunch

1 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +15)*
2 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Fried Rice
Steamed Rice

\$35 Lunch

1 Soup or Salad
*House Salad, Seaweed Salad, Miso Soup
or Hot & Sour Soup*
1 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +15)*
1 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Seasonal Chinese Vegetables
Fried Rice
Steamed Rice

\$40 Lunch

1 Soup or Salad
House Salad, Seaweed Salad, Miso Soup or Hot & Sour Soup
1 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +\$15)*
1 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Seasonal Chinese Vegetables
Fried Rice
Steamed Rice
2 Dessert

\$45 Dinner

2 Appetizers
1 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +15)*
2 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Seasonal Chinese Vegetables
Combo Fried Rice
Steamed Rice
2 Dessert

3 Appetizers

3 Chef Recommendation or Entree
*(Shanghai Style Lobster, New Zealand Lamb Chop,
Chilean Sea Bass +15)*
2 Poultry, Meat, Seafood or Tofu/Vegetable
(Yu Xiang Scallop, Seafood Clay Pot, Lamb with Scallions +5)
Seasonal Chinese Vegetables
Combo Fried Rice
Steamed Rice
2 Dessert

A P P E T I Z E R S

“Xiao Long Bao” Soup Dumpling 小笼包 13

Traditional homemade Shanghai style petite dumplings filled with pork, shrimp, and delicious rich broth.

Edamame 6

Boiled soybeans lightly sprinkled with sea salt.

辣 Spicy Ahi Tuna with Asian Pear Summer Rolls 12

Fresh spicy ahi tuna & spring mix with sliced asian pear wrapped in rice paper.

Served with shiro miso vinaigrette.

Blue Crab and Cheese Wontons 10

Maryland blue crab, chives, and cream cheese stuffed in wonton wrap. served with mango lime puree.

Curry Calamari 10

Lightly fried calamari tossed with sea salt, chili peppers, onions, garlic, and curry powder.

Chicken Lettuce Wraps 12

Wok seared finely minced chicken breast with water chestnuts served with iceberg lettuce cups.

Yao Fuzi Spring Roll 10

Marinated shredded chicken and mixed vegetables served with honey citrus dipping sauce.

Fuzi Skewered Beef 14

Beef skewers marinated in fresh ginger, herbs, and soy sauce.

Rock Shrimp with Pork Pot Stickers 13

Oriental pan fried dumplings served with spicy soy dipping sauce.

Tempura Halibut 14

Tempura halibut served with honey barbecue sauce.

Yao's “Five Spice” Spare Ribs 16

Traditional Chinese Appetizers

Jelly Fish 海蜇皮 10

Scallion Pancakes 葱油饼 7

Four Season Tofu with Mushrooms 四季烤夫 12

Cucumber Salad 凉拌黄瓜 10

S O U P S A N D S A L A D S

Hot and Sour Soup 5

Shredded pork tenderloin, shiitake mushrooms, bamboo shoots, silk tofu and eggs garnished with scallions.

Miso Soup 5

White miso, silk tofu, mushrooms, and fresh seaweed garnished with scallions.

Seafood Soup 10

Shrimp, scallop, fish, mushrooms, snow peas, baby corns garnished with scallions.

West Lake Soup 16

Minced Beef, mushrooms, silk tofu and egg whites, garnished with cilantro.

Shanghai Style Wonton Soup 14

Wontons filled with bok choy, pork, shrimp and shiitake mushrooms, served in chicken broth soup with scallions.

Seaweed Salad 8

Fresh seaweed salad tossed in sesame seed oil.

Sesame Caesar Salad 10 with Salmon 24

Organic caesar salad in wonton cup with roasted sesame vinaigrette.

House Salad 6

Iceberg lettuce, shredded carrots, and cherry tomatoes served with ginger vinaigrette.

Kale Salad 10

Organic baby kale, chard, cilantro, mint, beets and pine nuts served with balsamic vinaigrette.

~Menu Items Vary Seasonally~

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food-borne related illness. Please discuss any food allergies with your server prior to ordering

CHEF RECOMMENDATIONS

辣辣 Spicy Water Fish	25
Shanghai Style “Lion Head” Meat Balls	28
New Zealand Lamb Chop with Black Pepper	36
Steam Chilean Sea Bass 10 oz	38
辣 Fuzi Crispy Beef	32
Shrimp with Tea Leaves	24
Fuzi Panko Crusted Duck	28
辣 Thai Basil Stir-fried Chicken	19

ENTREES

辣 Five Star Shrimp	26
Lightly fried shrimp sautéed with fresh garlic, jalapeños, dried chili peppers, panko, onions. Flambeed with “V.S.O.P. Courvoisier Cognac”.	
Deep-Fried Halibut with Tomato Sauce	25
(茄汁鱼片配松仁) Crispy fried halibut sautéed with Fuzi Style tomato sauce. Served with asparagus and pine nut garnish.	
Slow Braised Pork	26
(红烧肉配小青菜) Served with steamed baby bok choy.	
Panfried Duck with Mandarin Sauce	28
(玫瑰酱鸭) Lightly seasoned tender maple leaf farm duck pan seared then slow braised to perfection. Served with fried potatoes.	
辣 Beef with Black Pepper	25
Wok-sautéed beef tenderloin and black pepper, finished with scallions.	
Fuzi Prawn	26
Lightly fried prawns, wok sautéed with home-made honey hollandaise, served with avocado.	
辣 Soft Shell Crab	28
(避风塘软壳蟹) Crispy fried soft shell crabs sautéed with fresh ginger, scallions, and black bean in shar char sauce.	
Shanghai Style Lobster	Market Price
(上海葱姜龙虾) Lightly fried lobster tail sautéed with fresh ginger, and scallions in white wine sauce, served with noodles.	
辣 Double Cooked Pork with Steamed Buns	26
(回锅蹄膀配小馒头) Braised then sautéed in spicy soy sauce with garlic, dry red peppers, scallions, sesame oil, accompanied by steamed buns.	
辣 Crushed Red Pepper Beef	25
(红粉牛肉) Beef tenderloin sautéed with crushed red pepper and enoki mushrooms.	
辣 Shrimp with Soy Beans	28
(毛豆虾仁) Stir-fried shrimp with garlic, scallions, minced pork, and soy beans in spicy bean sauce.	
辣 Chili Flounder	24
(剁椒鱼片) Flounder stir-fried with fresh chili pepper, garlic, sugar snap peas, and scallions in homemade sake wine sauce.	

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Lunch Portions Served From 11:00 AM to 2:30 PM, Monday to Friday.
Lunch specials are served with a choice of soup or salad, and spring roll.

辣 Spicy

Tofu & Vegetables

辣 Ma Po Tofu

Soft silken tofu and minced pork simmered in a spicy chili bean sauce with dry red peppers, finished off with scallions and ground Sichuan peppercorns.

16

Vegetable Clay Pot

Fresh vegetables stir-fried then simmered in a hot clay pot.

15

辣 Yu Xiang Eggplant

Fresh eggplants stir-fired with garlic, scallions, and red chili sauce.

15

Sliced Bell Pepper Stir-fried with Potato

14

Seasonal Vegetables

Snow pea tips 16, Chinese bok choy 13,
Chinese broccoli 14, Chinese cabbage 16,

Poultry

辣 Kung Pao Chicken

Stir-fried chicken with red chili peppers, garlic, scallions, and peanuts.

Lunch 12 Dinner 19

Sweet and Sour Chicken

Lightly battered chicken, pineapples, and bell peppers in a sweet and tangy sauce.

Lunch 12 Dinner 19

Moo Goo Gai Pan

Sautéed chicken breast, button mushrooms, and snow peas.

Lunch 12 Dinner 19

辣 General Yao's Chicken

Yao fuzi style, sautéed with scallions, in a spicy sweet hoisin sauce.

Lunch 12 Dinner 19

Sesame Chicken

Traditional favorite chicken, scallions, sweet hoisin sauce and tossed with roast sesame.

Lunch 12 Dinner 19

Chicken with Cashew Nuts

Stir-fried with diced water chestnuts, mushroom, carrots, celery, and tossed with cashew nuts.

Lunch 12 Dinner 19

辣 Jalapeño Chicken

Stir-fried diced chicken with fresh sliced jalapeños and sweet onions.

Lunch 12 Dinner 19

Meat

辣 Orange Beef

Lightly breaded beef sautéed with red chili peppers and dried orange peels.

Lunch 13 Dinner 21

Beef with Broccoli

Sautéed beef with fresh broccoli in hoisin sauce.

Lunch 13 Dinner 20

辣 Mongolian Beef

Stir-fried sliced beef with scallions and dried chili peppers. Lunch

13 Dinner 21

辣 Hunan Beef

Sautéed beef with button mushrooms, carrots, bell peppers, and snow peas in spicy garlic sauce.

Lunch 13 Dinner 20

辣 Shredded Pork with Aged Tofu

Stir-fried shredded pork with aged tofu and scallions in a chili sauce.

19

Lamb with Scallions

Sliced lamb wok sautéed with sweet onions and scallions in sweet soy sauce.

26

Seafood

辣 Spicy Garlic Shrimp

Shrimp with fresh garlic, scallions, chili paste. Served in spicy tomato sauce.

22

Shanghai Style Flounder

Flounder stir-fried with sweet pea, garlic, scallions, with Chinese wine sauce.

22

Shrimp with Lobster Sauce

Shrimp with carrots, peas, sweet onions and eggs.

Lunch 14 Dinner 22

辣 Yu Xiang Scallop

Stir-fried scallop with red chili paste, garlic, scallions with bamboo shoots.

Lunch 15 Dinner 26

辣 Kung Pao Shrimp

Stir-fried shrimp with red chili peppers, garlic, scallions, and peanuts.

Lunch 14 Dinner 22

Seafood Clay Pot

Shrimp, scallops, calamari with a variety of vegetables in clay pot.

26

Rice & Noodles

Crab Meat Fried Rice

Jumbo lump crab meat, eggs, jalapeño, and cilantro.

24

Yao Fuzi's Fried Rice

Sautéed eggs, pineapple chunks, bean sprouts, shrimp and sliced scallions in Chinese curry powder.

16

Fried Rice

Traditional fried rice mixed with eggs, peas, carrots, soy sauce, and sliced scallions.

Choice of chicken, beef, pork or shrimp

13 / Combo 16

Yaki Udon

Japanese udon noodles stir-fried with onions, bean sprouts, and carrots.

Choice of chicken, beef or shrimp

14 / Combo 17

Lo Mein

Stir-fried noodles and vegetables in soy sauce.

Choice of chicken, beef or shrimp

14 / Combo 17

Flat Noodles

Rice noodles stir-fried with onions, bean sprouts, and scallions in black bean sauce.

Choice of chicken, beef or shrimp

14 / Combo 17

Singapore Style Noodles

Rice noodles with shrimp, chicken, beef and eggs stir-fried in yellow curry sauce.

17

Shanghai Style Stir-Fried Rice Cake

上海炒年糕

Rice cake stir-fried with napa cabbage, shredded pork, and scallions.

15

“Za Jiang Mian”

Shanghai style noodles with minced pork sauce.

13

辣 Stir-fried Rice Noodle with Minced Pork

蚂蚁上树

16

Sides

Steamed Broccoli 5 Steamed Bok Choy 5
Steamed Asparagus 6 Fried Potatoes 5
Steamed Buns 7 Brown Rice 1

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Catering & Delivery

Yao Fuzi Food Truck is pleased to offer delivery service for catered lunches and dinners at your office or home! We cater wherever the location may be. Birthday parties, corporate events, meetings, weddings, holiday parties & more.

Event Booking

Catered events or delivery need to be booked at least one week in advance. Events are booked first come, first served. As soon as you know your date, please contact Hollie Nguyen Cell: 469.236.5779 or Email: hollieguyen@yaofuzi.com.

Menu

All menus are served buffet-style. We are happy to create a custom menu to fit your specific needs.

Full-service Catering

A minimum of \$1500 is required for a catered event.
8.25% Texas state sales tax & 20% service fee will be charged to the final invoice.
We will arrive one hour prior to serving.

Delivery

A minimum of \$500 is required for delivery.
Complimentary within 10 miles from Yao Fuzi restaurant.
A \$25 fuel surcharge for delivery outside of 10 miles.
Drop off or set up can be requested.
\$75 set up fee includes disposable chafing dishes and set up
\$150 set up fee includes chafing dishes, set up & clean up

Beverage

While we cannot provide liquor, we can sell you wine for your event from our retail wine shop. Or we can order your preferred wine for you and bring it with us for your event.

We can provide rental items such as regular & disposable chafing dishes, plates, utensils, glassware, staffing, etc.

*Yao Fuzi Food Truck is only available for "private" events (pre-paid) at this time.