



NUUE™

ELEGANTLY
VIETNAMESE

*A Symphony of Elegance –
Your Event, Your Style*



Vietnamese Tradition Meets Modern Sophistication
February 2024

Welcome – Hospitality Reimagined



Dear Esteemed Guest,

Welcome to NUE, where culinary excellence and artistic expression converge to elevate your gatherings. Our commitment is to blend Vietnamese tradition with modern creativity, offering a unique experience that embodies Vietnam's rich cultural heritage and contemporary vibrancy.

Select from our bespoke event packages, each crafted to showcase the beauty of Vietnam's art, culture, and cuisine with a touch of modern elegance. At NUE, our promise is to create memorable moments that marry nostalgia with innovation, ensuring your event is extraordinary.

With love, creativity, and a passion for our mission,

A handwritten signature in red ink, appearing to read 'Tuyet Nhi Le'.

Tuyet Nhi Le,

Visionary Founder and CEO of *NUE: Elegantly Vietnamese*





The Elegantly Vietnamese Buffet Experience

Indulge in an expansive self-serve buffet selection from our delectable trays. The buffet invites an exploration of flavors in a relaxed, communal setting, embodying our 'Creativity x Tradition' philosophy.

Led by Visionary Tuyet Nhi Le and Executive Chef Dan Le, our team crafts a banquet that delights all your senses, combining tailored flavors with elegant decor and artful presentation.



Complimentary soft drinks, jasmine rice and French bread are provided upon request.

Priced to serve approximately 12 guests. Minimum order: three dozen.

Cold Platters	Price	Hot Dishes	Price
Fennel Salad	65	Grilled Oysters (Chesapeake Bay)	70
Papaya Mango Salad	65	Seafood Cha Gio	70
Citrus Salad	65	Chili Oil Wontons	70
Rice Paper Rolls (Shrimp, pork, beef, tofu)	70	Viet-Cajun Wings	60
Colossal Shrimp Cocktail	60	Sugarcane Poppers (Shrimp, Pork)	85
Oysters Raw (Chesapeake Bay)	65	Crisp Calamari (Sea Salt and Pepper)	70
Seafood Tower (on Ice)	250	Fresh Garlic Noodles	55
Beignets w/Ice Cream	55	Wild Baby Clams & Sesame Crackers	80
Chia Banana Che	65	Snow Crab Fried Rice	75
Seasonal Local & Exotic Fruit	75	Thai Coconut Mussels	55
Tropical Che	65	Bo Kho Pappardelle	120
		Viet-Cajun Fried Rice	65
		Grilled Lemongrass Chicken	65
		Shaky Beef (Filet Mignon)	140
		Grilled Seasonal Vegetables	70
		Mango Sticky Rice	65

Additional chef-curated available upon request.

Upgrade your buffet experience with a beverage package. Find out more about our cocktail packages on page 9.



The Banquet Experience – Individual and Family Style

Embrace the elegance of private dining with our banquet options, reflecting the artistry and attention to detail that defines NUE. Select between individually plated courses or family-style servings, each inspired by reimagined traditional Vietnamese recipes.

Individual Plated Meal Option (99 pp)

Exquisite multi-course meal tailored to your preferences

Soup and Salad (Select one to be Individually Plated)

- Fennel Salad (Available vegan upon request)
- Snow Crab Asparagus Soup

Chef's Platter (for the table)

- Seafood Cha Gio
- Grilled Oysters
- Chili Oil Wontons
- Wild Spanish Octopus

Mains (Select one to be Individually plated)

- Bo Kho Pappardelle
- Grilled Live Lobster
- Coconut Curry Risotto
 - Choice of Add-on
 - Hokkaido Scallops
 - Grilled Colossal Shrimp
 - Preserved Truffles

Dessert or Coffee (Select one to be individually portioned)

- Yuca Cake with Ice Cream
- Tropical Che
- Chia Banana Che
- Ca Phe Sua Nong
- Ca Phe Den Da
- Ca Phe Sua Da

Family Style Options

In Vietnamese tradition, dining is a communal tapestry of flavors and connections, brought to life through large, shareable dishes presented with flair. We highly recommend our family style options to enrich your event with this authentic experience.

Classic Family-Style Package (79 pp)

Appetizer Course: Select 3

Soup and Salad

- Fennel Salad
- Snow Crab Asparagus Soup

Small Plates

- Raw Oysters Kusshi
- Grilled Oysters
- Chili Oil Wontons
- Pho Pate
- Wild Spanish Octopus
- Seafood Cha Gio

Entree Course: Select 2 mains and 1 large plate

Mains

- Bo Kho Papperdelle
- Coconut Curry Risotto with choice of Hokkaido Scallops, Grilled Colossal Shrimp and Preserved Truffles
- Snow Crab Fried Rice
- Stir Fried Wide Noodles with Veggies

Large Plates

- Crispy Whole Fish
- Pan-Seared Prime Ribeye
- Grilled Seafood Tower (+25pp)
- Surf and Turf Board (+25pp)

Dessert Course

- Yuca Cake with Ice Cream
- Upgrade to signature dessert tray (+5pp)

Premium Family-Style Package (99 pp)

Appetizer Course: Select 4

Soup and Salad

- Fennel Salad
- Snow Crab Asparagus Soup

Small Plates

- Raw Oysters Kusshi
- Grilled Oysters
- Chili Oil Wontons
- Pho Pate
- Wild Spanish Octopus
- Seafood Cha Gio

Entree Course: Select 2 mains and 2 large plate

Mains

- Bo Kho Pappardelle
- Coconut Curry Risotto with choice of Hokkaido Scallops, Grilled Colossal Shrimp and Preserved Truffles
- Snow Crab Fried Rice
- Stir-Fried Wide Noodles with choice of Hokkaido Scallops, Grilled Colossal Shrimp and Preserved Truffles

Large Plates

- Pan-Seared Prime Ribeye
- Crispy Whole Fish
- Grilled Live Lobster
- Grilled Seafood Tower (+25pp)
- Surf and Turf Board (+25pp)

Accompaniments (for the table)

- Garlic Jasmine Rice
- Grilled Seasonal Vegetables

Dessert Course: Signature Dessert Tray for the table

- Yuca Cake w/Ice Cream
- Tropical Che
- Chia Banana Che

The Cocktail Reception Experience

Welcome guests to a chic cocktail reception with butler-passed hors d'oeuvres. Select from a menu of intricate hors d'oeuvres and signature cocktails, each embodying our commitment to Creativity x Tradition.



Passed Hors D'oeuvres

Prices per dozen servings; three dozen minimum per item.

Southern Hush Puppies with Honey Butter	\$29	Salmon Tartare on Sesame Crackers	\$45
Torched Scallops in Butter Vinaigrette	\$85	Cocktail Colossal Shrimp	\$39
Filet Mignon Bites	\$80	Grilled Protein Skewers	\$49
Handmade Chili Oil Wontons	\$36	Grilled Oysters	\$72
Vietnamese Glazed Wings	\$32	Rice Paper Rolls (Mix)	\$44
Crisp Calamari	\$32		



Beverage Packages Prices:

Classic Open Bar Package

Includes our house selection of spirits, wines, domestic and imported beers, soft drinks and tea.

- 59 per guest for up to 3 hours and \$12 each additional hour.

Premium Open Bar Package

Includes our craft cocktails, premium spirits and premium wines.

- 69 per guest for up to 3 hours and \$16 each additional hour.

Beverage ticket package

Includes our craft cocktails, premium spirits, premium wines and beers.

- 49 per guest for three drink tickets (good for 1 drink or 2 beers each)





Create Your Experience

Seeking something unique?

Let our team craft an event and food package tailored to your specific needs. We understand that every touch matters from a customized menu to the small details of linens and floral arrangements.

Share your vision, and we'll help you bring it to life with elegance and grace, reflecting our brand's focus on creativity, surreal allure, and the celebration of Vietnamese culture and heritage.

Please contact our event coordinator to discuss the best options for your celebration. We are committed to ensuring your event resonates with your vision and creates lasting memories.



Event Options at a Glance

Tailor your gathering to your vision with NUE's various options, designed to cater to parties of all sizes and preferences. From an intimate dining table to an exclusive venue rental, choose from menu styles and available rooms that best suit your event.

Group Size	Dining Option	Available Rooms (MaxSeats)	Menu & Service Style	Starting at:
Up to 20	Regular Dining	Flowers Table (16) Jade Room (12) Chef's Room (20)	Table Service <ul style="list-style-type: none"> Individually Plated Meal Family Style 	<u>Lunch:</u> 50pp <u>Dinner:</u> 80pp
Up to 60	Private Dining <i>Exclusive dining for up to 3 hours</i>	Jade (12) Chef's Room (20) Flowers Room (60)	Table Service <ul style="list-style-type: none"> Individually Plated Meal Family Style Self-Serve Station <ul style="list-style-type: none"> Our chefs manage your selection of hot and cold platters 	<u>Lunch:</u> 70 pp* + 30% on weekends <u>Dinner:</u> 125 pp* + 30% on holidays/weekend
Up to 300	Venue Buyout (Full or Partial) <i>Exclusively your space for 3 hours; extended time available for added charge.</i>	<u>NUE:</u> Seating Capacity: 80 Standing Capacity: 120 <u>NUE & CT:</u> Seating Capacity: 200 Standing Capacity: 300 <u>CT Only:</u> Seating Capacity: 120 Standing Capacity: 180	Table Service <ul style="list-style-type: none"> Individually Plated Meal Family Style Personalized Menu Self-Serve Station <ul style="list-style-type: none"> Our chefs manage your selection of hot and cold platters Cocktail Reception <ul style="list-style-type: none"> Passed Hors D'oeuvres 	<u>Lunch:</u> 70pp* + 30% for holiday/weekend <u>Dinner:</u> 125pp* + 30% for holiday/weekend
20 or more	Pick Up Catering		Plated meal Family style	1K
50 or more	On Site Catering		Table Service <ul style="list-style-type: none"> Individually Plated Meal Family style Self-Serve Station Passed H'or D'oeuvres	150pp



*For private dining and venue buyouts, the required sales minimum is calculated by multiplying the per-person price by the maximum seating capacity of the chosen space. Food, drink, venue buyout rental fees are counted toward the required sales minimum. Service fee and event coordination fees are not included.

About NUE

Set apart by our hospitality-forward approach, NUE combines the rich heritage of Vietnamese cuisine with modern sophistication. Inspired by the artistic brilliance of Lê Phổ and his masterpiece 'Nue,' our space resonates with elegance, and our menu evokes an authentic connection. Our mission is to empower the Vietnamese voice through deeply contemplated fine food, elegant hospitality, and meaningful events. Discover a haven where creativity, tradition, and excellence align, providing a luxurious oasis where the body and spirit are nourished.



Meet Chasin' Tails: Seafood that Celebrates!

Discover the excitement of Chasin' Tails: Seafood that Celebrates!, our trendy casual sister restaurant renowned for its unique seafood medleys infused with bold Viet-Cajun flavors. As an extension of your NUE experience, we offer seamless packages that utilize both spaces, providing you with greater flexibility for event type, guest count, and menu choices. Boasting a larger bar, increased seating capacity, high ceilings, and sunlit open windows, Chasin' Tails offers an expanded palette for your celebration's culinary and atmospheric needs. With our combined venue options, the possibilities for crafting an unforgettable event are truly limitless.



Contact Information

Step into our enchanting space and immerse yourself in our surreal, dream-like atmosphere. Here, tradition meets today, and you're embraced by the beautiful, rich cultural heritage of Vietnam.

Plan your next event at NUE. Our dedicated event coordinator awaits your inquiry.



Contact Information:

Phone: (571)777-9599

URL: <http://www.nuevietnamese.com>

Email: nuevietnamese@gmail.com

Social Media: Engage with NUE.

Instagram: [@nuevietnamese](https://www.instagram.com/nuevietnamese)

Address:

944 West Broad Street, Falls Church, VA 22046



Your Journey in Taste and Elegance awaits at NUE.

A modern Vietnamese sanctuary designed for discerning hosts. Here, the tradition is reimagined, and the Vietnamese voice is celebrated.

NUE ELEGANTLY
VIETNAMESE™

www.nuevietnamese.com

