

PLANTA QUEEN

SPECIAL EVENTS

plantarestaurants.com




DINNER MENUS

MENU ONE

-65 per guest-

 **BANG BANG BROCCOLI**
sweet chili & peanut sauce
&

 **PAD THAI SLAW**
kelp noodles, green papaya
slaw, lemongrass, coconut,
cilantro, peanut sauce
&

JAPANESE SWEET POTATO
torched miso, kimchi,
furikake, cilantro, basil



MAKI PLATTERS
chef's assortment of
signature maki rolls



BAO SLIDER
chick'n fried mushroom, hoisin,
pickled cucumber
&

CHILI GARLIC TOFU
bok choy, broccoli, yuba, shiitake
&

TRUFFLE FRIED RICE
shaved black truffle, mushroom
bacon, peas, egg





 **DESSERT PLATTERS**
chef's selection


MENU TWO

-\$80 per guest-

1,000 LAYER CRISPY POTATOES
caviar, sour cream, chives
&

 **QUEEN CAESAR**
green papaya, kale, mushroom
bacon, almond parmesan,
yuba crisp
&


 **AVOCADO LIME TARTARE**
beetroot tuna, pine nuts,
capers, citrus soy, sesame,
cilantro, taro chips
&

 **SUMMER ROLLS**
lettuce, cilantro, thai basil,
hoisin, papaya, tofu, peanut
sauce



SUSHI PLATTERS
signature maki rolls, nigiri,
torched and pressed sushi



 **BANG BANG BROCCOLI**
sweet chili, peanut sauce
&

GENERAL D'S CAULIFLOWER
shishito, tofu, pineapple, sesame,
sweet chili
&

THAI LETTUCE WRAPS
shiitake mushrooms, tofu,
lemongrass, crispy rice noodles,
cilantro, nuoc cham
&

UDON NOODLES
truffle mushroom cream
shaved black truffle



DESSERT PLATTERS
chef's selection

ADD-ONS

DUMPLINGS 14⁷⁵
-priced per order-

CRISPY GYOZA
cabbage, carrot, cilantro,
mushroom, chili soy

SPINACH SHIITAKE
black bean,
chili ginger vinaigrette

SWEET CORN
tom yum, cilantro,
chimichurri

Please note that all prices
are subject to sales tax & gratuity.
Menu items are subject
to change seasonally.



LUNCH

MENU

-50 per guest-

1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives
&

BANG BANG BROCCOLI

sweet chili, peanut sauce
&

QUEEN CAESAR

green papaya, kale, mushroom
bacon, almond parmesan,
yuba crisp



BAO SLIDER

chick'n fried mushroom, hoisin,
pickled cucumber
&

JAPANESE SWEET POTATO

torched miso, kimchi, furikake,
cilantro, thai basil
&

THAI LETTUCE WRAPS

shiitake mushrooms, tofu,
lemongrass, crispy rice noodles,
cilantro, nuoc cham



DESSERT PLATTERS

chef's selection

ADD-ONS

-priced per guest-

SUSHI PLATTERS 15⁰⁰

signature maki rolls,
nigiri, crispy rice, torched
and pressed sushi



DUMPLINGS 14⁷⁵

-priced per order-

CRISPY GYOZA

cabbage, carrot, cilantro,
mushroom, chili soy

SPINACH SHIITAKE

black bean,
chili ginger vinaigrette

SWEET CORN

tom yum, cilantro,
chimichurri

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are subject to sales tax & gratuity.
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WEEKEND BRUNCH

MENU

-50 per guest-

1,000 CRISPY LAYER POTATOES

caviar, sour cream, chives
&

🌰 QUEEN CAESAR

green papaya, kale, mushroom,
bacon, almond parmesan,
yuba crisp

&

SCALLION PANCAKE

chili oil, hoisin
&

🌰 BANANA WAFFLE

roasted pecans, maple syrup,
chocolate sauce

&

FRENCH TOAST

corn flake granola, berry
compote, maple syrup
&

🌰 BANG BANG BROCCOLI

sweet chili, peanut sauce
&

KIMCHI EGG FRIED RICE

scallions, pea, sesame

ADD-ONS

-priced per guest-

SUSHI PLATTERS 15⁰⁰

signature maki rolls,
nigiri, crispy rice,
torched and pressed sushi



DUMPLINGS 14⁷⁵

-priced per order-

CRISPY GYOZA

cabbage, carrot, cilantro,
mushroom, chili soy

SPINACH SHIITAKE

black bean,
chili ginger vinaigrette

SWEET CORN

tom yum, cilantro,
chimichurri

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COCKTAIL RECEPTIONS

PASSED CANAPÉS

priced per piece

*minimum order of two dozen required

CRISPY RICE avocado, spicy ahi watermelon	4 ⁰⁰
1,000 LAYER CRISPY POTATOES caviar, sour cream, chives	4 ⁰⁰
JAPANESE SWEET POTATO torched miso, kimchi, furikake, cilantro, thai basil	4 ⁰⁰
CRISPY GYOZA cabbage, carrot, cilantro, mushroom, chili sauce	4 ⁵⁰
 BANG BANG BROCCOLI sweet chili, peanut sauce	4 ⁰⁰
GENERAL D'S CAULIFLOWER sesame, sweet chili	4 ⁵⁰
 COLD SESAME PEANUT NOODLES chili oil, crushed peanuts, cilantro	7 ⁰⁰
BAO SLIDER chick'n fried mushroom, hoisin, pickled cucumber	6 ²⁵
SPICY TUNA HANDROLL ahi watermelon, avocado, toasted coconut	7 ²⁵

SUSHI PLATTERS

chef's selection of maki and nigiri
priced per guest

4 PIECES PER PERSON	12 ⁰⁰
6 PIECES PER PERSON	18 ⁰⁰

EVENT INFORMATION

MINIMUM SPEND

PLANTA does not charge room rental fees but rather requires a minimum food and beverage spend be met. The minimum food and beverage spend will vary based on the day of the week, the area of the restaurant, and the timing of your event.

AGREEMENT

We require agreement be returned with all of the required fields including the credit card information in order to confirm your event, we do not hold space until the agreement is received. Upon receipt of the completed agreement, Chase Hospitality Group will process a 30% deposit on the credit card provided. This will be applied to the final bill.

FURNITURE REMOVAL

The space is offered as it comes however we would be delighted to assist you with the floor plan you have in mind. Set-up and furniture removal charges will vary.

FOOD

We would be happy to customize any of the menu offerings to tailor them to your guests, depending on the custom menus, the prices may be subject to change.

For groups of 10 or larger, we do require that you select from one of our custom menu offerings.

Menu selections are required at least one week in advance of your event, after this time we cannot guarantee any changes to the menus.

Our food menus will change seasonally in which case your selected event menus will change as well. Your event manager will ensure you have our most up to date menus for the season and make any necessary changes to existing menus.

We do not allow for outside food to be brought in with the exception of cakes. Please note cakes must be vegan. A plating fee of \$3.5 per guest will apply.

WINE

We do not carry large quantities of our wines in house. In order to have the proper amount of product in house for your event we recommend pre-selecting a red and white wine at least one week in advance, to guarantee the proper amount of wine for your guests. We do not offer corkage for events.

VALET

PLANTA does not offer valet services however our events team can provide you with the details to arrange a private valet company specifically for your event.

COAT CHECK

PLANTA offers complimentary coat check for all events.