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CATERING MENU

Our team is prepared to make your next meeting, party, or lunch a success! Choose from our catering packages for small to large groups or build your own package with our a la carte options. We provide delivery service for all catering orders and our food is served in aluminum trays with utensils provided as well.

To place a catering request, please visit www.sombofood.com to fill out our form. We kindly ask for 12 hours notice for all requests

Please email us at hello@sombofood.com with any questions!

CATERING PACKAGES

Get a full meal with our catering packages, which include our quality meats, bases, sides, and sauces. Options for each component are listed on the following page. Want an extra ingredient in your package? Not a problem – add on a la carte trays as well to complete your order. See the next page for details.

SMALL CATERING PACKAGE	MEDIUM CATERING PACKAGE	LARGE CATERING PACKAGE	CORPORATE CATERING PACKAGE
\$170 Suggested for 10 People	\$320 Suggested for 20 People	\$450 Suggested for 30 People	\$1,400 Suggested for 100 People
1 Quality Meat <small>(Steak + \$15) (Salmon + \$20 per option)</small>	2 Quality Meats <small>(Steak + \$15) (Salmon + \$20 per option)</small>	3 Quality Meats <small>(Steak + \$15) (Salmon + \$20 per option)</small>	4 Quality Meats <small>(Steak + \$38) (Salmon + \$50 per option)</small>
1 Base	2 Bases	3 Bases	4 Bases
2 Hot or Cold Sides	4 Hot or Cold Sides	5 Hot or Cold Sides	6 Hot or Cold Sides
1 Sauce	2 Sauces	3 Sauces	4 Sauces

BEST SELLER PACKAGES

Save a headache and order our best seller combinations.

SMALL BEST-SELLER PACKAGE

\$170
Suggested for 10 People

Protein: Grilled Lemongrass Chicken
Sides: Charred Brussels Sprouts (Vegan)
Charred Broccoli (Vegan)
Base: Brown Rice (Vegan)
Sauce: Scallion Chimichurri Sauce (Vegan)

MEDIUM BEST-SELLER PACKAGE

\$335
Suggested for 20 People

Proteins: Grilled Lemongrass Chicken
Grilled Steak
Sides: Charred Brussels Sprouts (Vegan)
Charred Broccoli (Vegan)
Sweet Potatoes (Vegan)
Sichuan Chili Cucumbers (Vegan) (Cold)
Bases: Brown Rice (Vegan)
Sweet Potato Noodle (Contains Soy) (Vegan)
Sauces: Scallion Chimichurri Sauce (Vegan)
Korean Chili Aioli (Veg)

LARGE BEST-SELLER PACKAGE

\$465
Suggested for 30 People

Proteins: Grilled Lemongrass Chicken
Grilled Steak
Chili Lime Chicken
Sides: Charred Brussels Sprouts (Vegan)
Charred Broccoli (Vegan)
Sweet Potatoes (Vegan)
Roasted Corn & Edamame (Vegan)
Sichuan Chili Cucumbers (Vegan) (Cold)
Bases: Brown Rice (Vegan)
Sweet Potato Noodle (Contains Soy) (Vegan)
House Mixed Salad (Vegan)
Sauces: Scallion Chimichurri Sauce (Vegan)
Korean Chili Aioli (Veg)
Garlic Soy Sauce (Vegan)

A LA CARTE PLATTERS

Customize our catering packages by adding on a la carte trays or build your own package with our a la carte selections. Each tray serves 8-10 people.

PROTEINS

Grilled Lemongrass Chicken	\$70.00
Antibiotic-free chicken thigh with maeploy, lemongrass, ginger, scallions, and lemon. <i>Gluten Free.</i>	
Roasted Chili Lime Chicken	\$70.00
Antibiotic-free chicken with ginger, garlic, Korean chili flakes, sambal chili, lime, lemongrass, and scallions. <i>Gluten Free.</i>	
Grilled Steak*	\$80.00
Flank steak marinated with soy sauce, garlic, ginger, sesame oil, and lime, cooked medium rare.	
Poached Salmon	\$85.00
Alaskan Wild Salmon with ginger, star anise, and light soy broth	
Grilled Organic Tofu	\$55.00
Firm organic tofu with soy sauce, ginger, garlic and sesame oil. <i>Vegan.</i>	
Curry Tofu	\$55.00
Bite-sized tofu cubes seasoned with curry powder. <i>Vegan.</i>	

* Undercooked

COLD SIDES

Edamame Slaw	\$54.00
Cabbage slaw with edamame with cilantro, scallions, carrots, sesame lime vinaigrette, and sesame seeds. <i>Vegan. Gluten Free.</i>	
Miso Kale & Kimchi Salad	\$54.00
Shredded kale, kimchi, sesame seeds, shredded carrots, miso, rice vinegar, shrimp paste, sesame oil, orange, lime.	
Yuzu Beets	\$54.00
Roasted beets with yuzu, miso, rice vinegar, sesame oil. <i>Vegan. Gluten Free.</i>	
Sichuan Chili Cucumbers	\$54.00
Sliced cucumbers with black vinegar, chili oil and chili paste. <i>Vegan. Gluten free.</i>	

HOT SIDES

Charred Broccoli	\$54.00
Broccoli with garlic and scallions. <i>Vegan. Gluten Free.</i>	
Baby Bok Choy	\$54.00
Baby bok choy sautéed with oil, garlic, mushroom powder and salt. <i>Vegan. Gluten Free.</i>	
Roasted Corn & Edamame	\$54.00
Corn and edamame with garlic, Korean chili flakes, and toasted sesame oil. <i>Vegan. Gluten Free.</i>	
Sweet Potatoes	\$54.00
Sweet potatoes, lightly fried. <i>Vegan.</i>	

BASES

Brown Rice	\$30.00
Organic steamed brown rice. <i>Vegan. Gluten Free.</i>	
Black Rice	\$34.00
Steamed antioxidant rich black rice. <i>Vegan. Gluten Free.</i>	
Sweet Potato Noodles	\$34.00
Sweet potato noodles with carrots and scallions with sweet soy. <i>Vegan. Contains Soy.</i>	
House Mixed Salad	\$30.00
Arugula, red leaf lettuce, and baby kale. <i>Vegan. Gluten Free.</i>	

ADD ONS

Avocado Half (per serving)	\$2.50
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SAUCES & DRESSING

Scallion Chimichurri	\$15.00
Minced ginger, garlic, cilantro and scallions, rice vinegar, and Korean chili flakes.	
Garlic Soy	\$15.00
Low sodium soy infused with garlic and ginger. <i>Contains Soy.</i>	
Miso Ginger Vinaigrette	\$15.00
Miso, ginger, lime, soy, sesame oil, honey, and rice vinegar. <i>Vegan. Contains Soy.</i>	
Korean Chili Aioli	\$15.00
House made aioli with pasteurized egg yolk, and Korean chili flakes. <i>Vegetarian. Gluten Free. Spicy.</i>	
Chili Lime	\$15.00
Lime juice, honey, sambal, fish sauce, sesame oil, scallion oil, garlic, ginger. <i>Gluten Free.</i>	

BEVERAGES

Yuzu Lemonade	\$3.50
12 oz bottle.	
Lychee Hibiscus Tea	\$3.50
12 oz bottle.	
Matcha Oat Milk Latte	\$4.50
12 oz bottle.	