

CATERING MENU

15 GUESTS - \$220	30 GUESTS - \$400
20 GUESTS - \$275	40 GUESTS - \$520
25 GUESTS - \$340	50 GUESTS - \$640

DELIVERY - \$35
 INCLUDES SERVING UTENSILS, PLATES, CUTLERY & NAPKINS.

▼ INDICATES VEGAN
 * CONTAINS GLUTEN

BASE (PICK 1)

- THE BOWL**
CHOICE OF SLAW & RICE
- TACOS**
3 SOFT CORN TORTILLAS PER PERSON

PROTEIN (PICK 1-2)

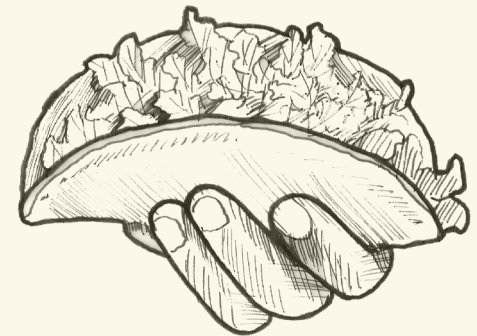
- CHICKEN** | DAK GALBI *
- STEAK** | BULGOGI *
+ \$1.5/PERSON
- PORK** | BO SSAM *
- TOFU** | HOISIN ▼

SLAW (PICK 1)

- PICKLED CABBAGE** *
- ROMAINE SLAW** ▼
- SPICED KALE** ▼

TOPPINGS (INCLUDED)

- SESAME SEEDS** ▼
- CILANTRO** ▼
- LIME CREMA** ▼
- GOCHU POW** | HOT SAUCE ▼*



EXTRAS

- PICKLED DAIKON** ▼ \$15
SERVES 15
- CRUNCHY SHALLOTS** ▼* \$10
SERVES 30
- SALSA ROJA** ▼* \$15
SERVES 15

- GUAKAMOLE** ▼ \$25
SERVES 10
- SRIRACHA** ▼ \$10
1 BOTTLE (28 OZ)
- CHIPS** ▼ \$1.5/EACH
- COOKIE** * \$2/EACH

DRINKS

- BOXED WATER** \$2.5
- JARRITOS SODA** \$2.5
- SPARKLING WATER** \$3
- RUNNING BYRD TEA** \$3.5
- WILD KOMBUCHA** \$4