

CATERING MENU

15 GUESTS - \$220

30 GUESTS - \$400

DELIVERY - \$35

20 GUESTS - \$275

40 GUESTS - \$520

INCLUDES SERVING
UTENSILS, PLATES,
CUTLERY & NAPKINS.

25 GUESTS - \$340

50 GUESTS - \$640

▼ 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 *

VEGGIE | BRUSSELS
SPROUTS ▼

TOFU | HOISIN ▼

SLAW (PICK 1)

PICKLED CABBAGE *

ROMAINE SLAW ▼

SPICED KALE ▼

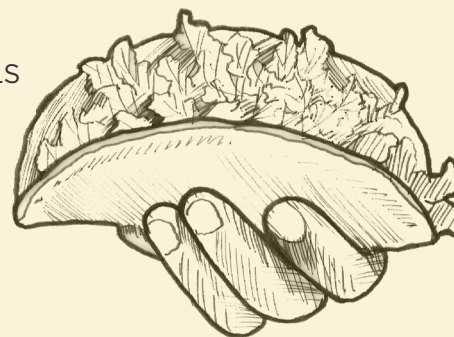
TOPPINGS (INCLUDED)

SESAME SEEDS ▼

CILANTRO ▼

LIME CREMA ▼

GOCHU POW | HOT SAUCE ▼*



EXTRAS

PICKLED DAIKON ▼

SERVES 15

\$15

CRUNCHY SHALLOTS ▼*

SERVES 30

\$10

SALSA ROJA ▼*

SERVES 15

\$15

GUAKAMOLE ▼

SERVES 10

\$25

SRIRACHA ▼

1 BOTTLE (28 OZ)

\$10

CHIPS ▼

\$2/EACH

COOKIE *

\$2/EACH

DRINKS

BOTTLED WATER

\$1

JARRITOS SODA

\$2.5

SPARKLING WATER

\$3

RUNNING BYRD TEA

\$3.5

WILD KOMBUCHA

\$4

Takorean
Korean Taco Grill