

# 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 |  
CAULIFLOWER ▼

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