

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
+ \$1.8/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 ▼ \$15
SERVES 15

CRUNCHY SHALLOTS ▼* \$10
SERVES 30

SALSA ROJA ▼* \$15
SERVES 15

GUAKAMOLE ▼ \$25
SERVES 10

SRIRACHA ▼ \$10
1 BOTTLE (28 OZ)

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