



catering menu

ORDERS MUST BE PLACED 24 HOURS IN ADVANCE; SURCHARGE FOR RUSH ORDERS
\$150 DELIVERY MINIMUM; TOTAL COST DETERMINED BY ORDER SIZE & DELIVERY LOCATION
BOWLS, UTENSILS, & SAUCE CUPS INCLUDED; SERVING UTENSILS, DRINKS, OR SETUP AVAILABLE UPON REQUEST

FCPC WILL MAKE EVERY EFFORT TO OBSERVE DIETARY OR ALLERGY RESTRICTIONS

BUILD YOUR own bowl

choose the level of customization that is right for your group; FCPC can accommodate groups of 10 - 200

pick 2: choose 2 bases, 2 proteins, 4 toppings, 2 sides, & 2 sauces \$14.25/person

pick 3: choose 2 bases, 3 proteins (must include 1 cooked option), 4 toppings, 3 sauces, & 3 sides \$17.50/person

pick 4: choose 2 bases, 4 proteins (must include 2 cooked options), 6 toppings, 4 sauces, & 3 sides \$20.00/person

bases:

- spring mix
- jasmine rice
- bamboo rice (add \$1.00/person)
- cauliflower rice (add \$2.00/person)

proteins (cooked):

- ceviche special
- anti-biotic free chicken
- shrimp
- sweet potato (vegan)
- tofu (vegan)

proteins (raw):

- faroe island salmon
- ahi tuna
- japanese yellowtail
- special of the week

toppings:

- bean sprouts
- broccoli
- carrots
- cucumber
- green onions
- jalapeños
- kim chi
- mandarin oranges
- pickled beets
- pickled ginger
- sweet potato
- tobiko

sauces:

- chili mustard
- ginger citrus
- lemon basil vinaigrette
- ponzu
- sesame shoyu
- spicy ponzu
- spicy korean pepper
- homemade spicy aioli
- wasabi yuzu

sides:

- edamame
- krab salad
- pineapple
- seaweed salad
- avocado (add \$1.00/person)

*additional a la carte options available upon request;
ask our customer service team for pricing*

a little something extra:

add-ons:

- black sesame seeds (add \$0.25/person)
- dried nori seaweed (add \$0.25/person)
- fried onions (add \$0.50/person)
- toasted coconut (add \$0.25/person)
- taro chips (add \$3.00/person)
- serving utensils (add \$20.00)
- poke-pro setup on site (add \$20.00)

drinks:

- sparkling flavored waters (add \$2.00/person)
- organic draft tea (add \$2.00/person)
- kombucha growlers (add \$12.00/growler; serves 3)
how many growlers would you like? _____

BOWLS BY THE **box**

\$14.00/person

an assortment of our signature & deluxe bowls, selected by the FCPC team; available for groups of 10 - 200

group size

total number of people in your group

featuring

SIGNATURE **bowls**

aloha og

ahi tuna, bamboo rice, seaweed salad, green onion, carrots, watermelon radish, ginger, fried onions, sesame seeds, sesame shoyu

bubba

northern shrimp, jasmine rice, crab meat, green onion, cucumber, broccoli, wasabi peas, spicy ginger citrus

flaming jewel (vegan)

torched sweet potato, jasmine rice, carrots, cucumber, peas, watermelon radish, ponzu

salmo

faroe island salmon, jasmine rice, edamame, cucumber, bean sprouts, jalapeño, tobiko, sesame seeds, ponzu

ono

hawaiian nairagi, jasmine rice, pineapple, green onion, jalapeño, carrots, peas, tobiko, spicy ponzu

green (vegan)

tofu, bamboo rice, edamame, carrots, broccoli, wasabi peas, cucumbers, sesame seeds, wasabi yuzu



DELUXE **bowls**

fcpc

ahi tuna, faroe island salmon, bamboo rice, edamame, green onion, cucumber, watermelon radish, fried onions, toasted coconut, tobiko, ponzu

surf & turf

antibiotic-free chicken, northern shrimp, jasmine rice, avocado, carrots, peas, bean sprouts, spicy ginger citrus, spicy mayo

questions? just give us a call! our team is happy to assist.

fresh catch poke co.

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