

# PERILLA

KOREAN AMERICAN FARE

## CATERING

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# PERILLA CATERING

catering is offered 7 days a week 10am - 4pm

from office luncheons to dinner parties, PERILLA is the perfect option for new and exciting flavors

we do not offer full service off-site catering at this time

all orders are delivered by our 3rd party vendor or available for pick-up





## **ORDERING**

#### REQUIREMENTS

- all orders must be made and confirmed with a 72 hour notice
  - a minimum order of \$250
- special menu requests may require notice in advance

#### HOW TO ORDER

place your order using the link at the top of the page. if you have any questions you can reach us at: info@perillachicago.com



## INDIVIDUAL BIBIMBOP

traditional korean rice bowl with assorted vegetables and a fried egg served with our bibimbop sauce

vegetarian bibimbop [gluten-free] 16 garlic chicken bibimbop [gluten-free] 16 fire chicken bibimbop 16 bulgogi bibimbop 21

## INDIVIDUAL PLATES

individual meal plates are served with white rice, mixed greens with soy mustard vinaigrette, kimchi, vegetable dumplings, and your choice of protein

sauteed tofu plate [vegetarian] 16
fire chicken plate 16
garlic chicken plate 16
bulgogi plate 21
galbi plate 24



## CATERING PLATTERS all items are priced as half trays (serves 8-10)

### **APPETIZERS**

mixed green salad with soy vinaigrette mixed greens, scallions, radish *gluten-free *vegetarian *vegan	30	blistered shishito peppers 60 tossed with a sweet soy garnished with crushed almonds and crispy baby anchovies *vegetarian & vegan available on request
fried vegetable dumplings served with a soy vinaigrette 24pc. per order *vegetarian *vegan	45	honey butter potatoes  crispy fried potatoes tossed with honey butter, crispy sage, and sesame seeds  *vegetarian
fried pork dumplings served with a soy vinaigrette 24pc. per order	55	scallion pancake  thin, savory, crispy pancakes, served with a soy vinaigrette  *vegetarian  60
	MAI	NS
fire chicken marinated and grilled in our spicy fire sauce	115	tofu 70 tofu served with a soy vinaigrette, scallions and sesame seeds *vegetarian *vegan available on request
garlic chicken marinated and grilled in our sweet soy and garlic sauce	115	*gluten-free available on request 95
*gluten-free		roasted vegetables 100 sautéed and marinated served with scallions and sesame seeds
bulgogi thinly sliced ribeye in a traditional korean marinade	250	*vegetarian *vegan available on request *gluten-free available on request 125
*tamari-based gluten-free sauce available upon request	275	marinated mushrooms 140
LA galbi marinated and grilled bone-in beef short rib with grilled onions	210	sautéed and dressed in a traditional korean marinade *vegetarian *tamari-based gluten-free sauce 165
RICE & NOODLES		
stir fried glass noodles glass noodles stir fried with assorted vegetables in our tradition sweet and savory soy sauce *vegetarian	60 al	bibimbop 60 white rice with assorted vegetables, a scrambled egg, and a side of our house-made bibimbop sauce *vegetarian
*gluten-free sauce available on request	85	*gluten-free available upon request
stir fried glass noodles with bulgogi glass noodles stir fried with bulgogi and assorted vegetables in traditional sweet and savory soy sauce	85 our	bulgogi bibimbop 85 white rice with thinly-sliced marinated ribeye, assorted vegetables, a fried egg, and a side of our house-made bibimbop sauce
*gluten-free sauce available on request	110	white rice 25
kimchi fried rice fried rice with bacon, scrambled egg, and topped with	60	steamed white rice *gluten-free

shredded gim (roasted seaweed) and scallions

\*bacon cannot be removed \*contains shellfish

## CATERING PLATTERS

#### **BANCHAN**

all items are priced as quarter trays (serves 8-10)

red kimchi 20 pickled yellow radish 15

white kimchi 20 marinated tofu 15



### CATERING SUPPLIES

#### chafing rack

each chafing dish holds 2 half trays. we recommend 2 sternos for each chafing dish unless the item is cold

sternos

fuel to warm food

individual utensils

includes napkin, fork, knife, and chopstick

individual plates

