

BEYOND SUSHI CATERING

SIGNATURE PLATTERS

BEYOND SUSHI ROLL PLATTER | \$68.90

10 rolls / 80 pcs. Includes an assortment of our signature sushi rolls. Refer to page 3 for full assortment.

RICE PAPER WRAP PLATTER | \$62.00

10 assorted rice paper wraps. Select 2 from list below:

Curry Flower

Baby greens, green tea noodles, tahini, curried cauliflower, asparagus, roasted onions and butternut squash. Sauce: Tahini

Nutty Buddy

Baby greens, soba noodles, jalapeño peanut butter, carrots, cashews, avocado, baked tofu and cilantro. Sauce: Ponzu

Sweet Bean

Baby greens, green tea noodles, ponzu, asparagus, cilantro, parsley, seaweed salads, black beans and roasted almonds. Sauce: Ponzu

Spicy Shroom

Baby greens, soba noodles, spicy bean sauce, enoki mushrooms, shiitake, portabella, pickled ginger and cashews. Sauce: Shiitake truffle

LIGHT BITES | \$74.95

60 pieces per platter

MAPLE ROSEMARY VEGGIE SKEWERS

Roasted butternut squash, beets and yukon gold potatoes with rosemary maple vinaigrette

SPICY CAJUN TOFU SKEWERS

Tofu cubes dry rubbed in house-made Cajun spice with tomato guajillo sauce

BBQ JACKFRUIT SKEWERS

Grilled jackfruit, onion and peppers with hickory barbecue sauce

BALSAMIC MUSHROOM MEDLEY SKEWERS

Braised king oyster, button and shiitake mushrooms with aged balsamic & sherry vinaigrette

CAPRESE SKEWERS

Tofu, mini grape tomatoes and fresh basil brushed with balsamic glaze

MOROCCAN LENTIL PUFFS

Spiced black lentils in golden, flaky puff pastry with chipotle aioli

DIPS | \$65

Served with your choice of housemade flatbread or fresh taro root chips

CHICKPEA

Topped with capers, banana shallots, smoked paprika, za'atar and thyme

FAVA BEAN

Topped with dehydrated olives, tahini, preserved lemon, toasted cumin seeds and parsley

BUTTERNUT SQUASH

Topped with sesame rainbow beets, aged balsamic, red chilis and mint

EGGPLANT

Topped with tahini, roasted garlic, cilantro, lemon and sumac

GUACAMOLE

Avocado, red onion, cilantro, kaffir lime salt and tomato powder

EXTRA | \$12

Choice of flatbread or taro root chips

SALADS | \$60.00

LIMELIGHT

Baby greens, black beans, charred corn, roasted tomato, avocado, pickled jalapeño, sesame seeds, cilantro and kaffir lime chips
Sauce: Tomato guajillo

VERDE

Baby greens, avocado, carrots, asparagus, seaweed salad, cashews and sliced nori
Sauce: Carrot ginger

NERDY GREEK

Baby greens, roasted eggplant, Kalamata olives, cumin roasted chickpeas, sundried tomato and almonds
Sauce: Tahini

ZEN

Baby greens, avocado, English cucumber, mango, portabella, cashews and cilantro
Sauce: Jalapeño peanut butter

NOODLE SALADS | \$60.00

BUCKWHEAT CASHEW NOODLES

Soba noodles, carrots, baked tofu, cashews, avocado, sesame seeds and cilantro
Sauce: Jalapeño peanut butter

GREEN ROOT

Green tea noodles, seaweed salad, roasted almonds, sesame seeds, parsley and cilantro
Sauce: Ponzu

SIDE SALADS

ROASTED CHICKPEA | \$60.00

Tahini, lemon toasted panko, parsley and sumac

CARROT | \$40.00

Sesame oil, hot pepper paste and cilantro

SEAWEED | \$60.00

With chili flakes and sesame seeds

EDAMAME | \$40.00

With pink Himalayan rock salt

KIMCHI | \$40.00

House made vegan kimchi

DESSERTS

SWEET POTATO BLACK BEAN BROWNIES

SM (25pcs): \$40 | LG (50pcs): \$65

OATMEAL RAISIN COOKIES

SM (25pcs): \$40 | LG (50pcs): \$65

COFFEE & CHOCOLATE COCONUT ROUNDS

SM (25pcs): \$50 | LG (50pcs): \$80

CHOCOLATE CHIP COOKIES

SM (25pcs): \$40 | LG (50pcs): \$65

DRINKS

HAND-PRESSED JUICE BLENDS | \$30

96oz. Serves 8-12 people.

Cucumber mint lemonade
Watermelon mint lemonade
Blueberry lemonade
Strawberry yuzu juice

UNSWEETENED ICED TEA | \$2.75

Bold green tea
Light green tea
Lemongrass green tea

SAN PELLEGRINO | \$2.53

BOTTLED WATER | \$2.30

MISCELLANEOUS

PACKAGE OF 25 BIODEGRADABLE PLATES

6" plates | \$5.00

PACKAGE OF 25 UTENSILS | \$2.50

Including forks, knives and spoons

All orders include cocktail napkins and serving tongs.

ORDER GUIDELINES

You can order online at beyondsushi.com/catering or call us at (718) 606-2179. In addition, you can email us at catering@beyondsushinyc.com.

We request your order to be placed 36 hours prior to your event date.

DELIVERY FEE

Delivery fee is 10% of the subtotal, with a \$20 minimum and \$120 maximum.

We deliver to all of Manhattan, and parts of Brooklyn and Queens. For deliveries that require moving out of borough, we charge an out of borough fee that varies based on location. Gratuity is optional.

ALLERGY INFORMATION

Please be advised that our food may contain wheat, soy, seeds and nuts.

If you have a food allergy or special dietary requirement, please let us know before placing an order.

CANCELLATION POLICY

Orders can be cancelled 24 hours prior to your event date.

With less than 24-hour notice, a full charge will be applied.

For orders above \$1,000.00 we request a deposit of 50%. This deposit is non-refundable if your event is cancelled less than one week prior to your event date.

BEYOND SUSHI ROLL PLATTER

Includes the following assortment.
We double up on the Sweet Tree & Spicy Mang.



CHIC PEA

Black rice, roasted eggplant, artichoke, and English cucumber topped with saffron chickpea puree and parsley. Sauce: Tahini



SUNNY SIDE

Black rice, braised fennel, sundried tomato, and avocado, topped with butternut squash. Sauce: Almond pesto



LA FIESTA

Black rice, avocado, chayote, and pickled jalapeño topped with black bean puree and kaffir lime chips. Sauce: Tomato guajillo



SPICY MANG

Black rice, avocado, mango, and English cucumber topped with spicy veggies. Sauce: Toasted cayenne



GREEN MACHINE

Four-grain rice, English cucumber, and asparagus topped with charred edamame. Sauce: Almond pesto



SWEET TREE

Four-grain rice, avocado, roasted sweet potato, and alfalfa sprouts. Sauce: Toasted cayenne



MIGHTY MUSHROOM

Four-grain rice, enoki mushrooms, baked tofu, braised shiitake, and micro arugula. Sauce: Shiitake truffle



PICKLE ME

Four-grain rice, gobo, carrots, pickled daikon, and avocado. Sauce: Carrot ginger

BEYOND SUSHI PIECE PLATTER

Includes 48 of the following pieces



Charred corn with harrisa and cilantro



Curried cauliflower with almond pesto



Seaweed salad with chili flakes and sesame seeds



Roasted tomato with tomato guajillo