

BEYOND SUSHI CATERING

SIGNATURE SUSHI

10 rolls / 80 pieces - \$75

Vibrant fruit and vegetable filled sushi rolls wrapped with four-grain and black forbidden rice. Assortment listed on page 3.



RICE PAPER WRAPS

10 wraps / 20 pieces - \$65

Spicy Shroom

Baby greens, soba noodles, enoki, shiitake, portabella, pickled ginger, cashews, spicy bean and shiitake truffle sauce

Nutty Buddy

Baby greens, soba noodles, jalapeño peanut butter, carrots, cashew, avocado, baked tofu, cilantro, and ponzu sauce



PLATTERS

Moroccan Lentil Puffs

Flaky puff pastry with spiced black lentils and chipotle aioli

Mushroom Puffs

Flaky puff pastry with braised kale and roasted baby bella

Spanakopita

Phyllo stuffed with spinach and "ricotta"

Caprese Skewers

Grape tomatoes, "mozzarella," basil, and balsamic reduction

Maple Rosemary Veggie Skewers

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

Veggie Crudité

Baby carrots, haricot vert, grape tomatoes, broccoli, cauliflower, orange bell peppers
Choose one dip: Hummus or Fava Bean.



Beyond Burger Sliders

Tomato, red onion, lettuce, pickles, and chili aioli on a potato bun

Mini Beet Sliders

Walnuts, oats, "feta," tomato, baby arugula, chipotle aioli on a potato bun

Hummus Pinwheel Wraps

Kalamata olives, pickled red onion, and roasted red peppers wrapped in spinach tortilla

50 pieces - \$75

SANDWICHES

Whole Sandwiches

10 sandwiches - \$85
Choose one:

Portabella Mushroom

Grain bread with Roma tomatoes, baby arugula, sun-dried tomato spread, "mozzarella," and basil

BBQ Seitan

Ciabatta with tomatoes, pickled carrot, dill pickles, and tomato guajillo sauce

Curry Raisin Jackfruit Salad

Grain bread with baby arugula, Roma tomatoes, cucumber, and lemon

Finger Sandwiches

50 pieces - \$75
Choose one:

Creamy Jackfruit Salad

Baguette with onion, celery, chickpeas, Roma tomatoes, "mayonnaise," and mustard

Seared Chipotle Seitan

Baguette with chili marinated carrots, baby kale, maple, and cilantro

"Mozzarella" Caprese

Baguette with sun-dried tomato spread, Roma tomatoes, basil, and balsamic

DIPS

Serves 10-15 - \$50

Guacamole

Avocado, red onion, cilantro, lime, and Roma tomatoes

Za'atar Hummus

Capers, banana shallots, smoked paprika, and thyme

Fava Bean

Dehydrated olives, tahini, preserved lemon, toasted cumin, and parsley

Eggplant

Roasted garlic, cilantro, lemon, and sumac

Butternut Squash

Rainbow beets, aged balsamic, red chilis, sesame and mint

Kalamata Olive

Capers, lemon, rosemary, and toasted walnuts

Butter Bean

Olive oil, lemon, roasted garlic, and herbs

Choose one:

Taro root chips, garlic baguette crostini, or small crudité
Extra chips, crostini or crudité \$20



SALAD BOWLS

Baby Greens \$60

Kale

Roasted tri-color beets, avocado, hearts of palm, pistachio, and almond "feta" with red wine vinaigrette

Watercress

Alfalfa sprouts, pickled broccoli florets, red onion, and pumpkin seeds with raspberry vinaigrette

Arugula

Roasted button mushrooms, cashews, baby radishes, avocado, chickpeas, and sumac with lemon and evoo

Grains \$60

Tricolor Quinoa

Parsley, cilantro, dried cranberries, lemon and evoo

Mediterranean Penne

Kalamata olives, chickpeas, sundried tomato, and "feta"

Fingerling Potato Salad

Fire roasted potato and capers in herb aioli

Beluga Lentils

Roasted red peppers, capers, red onion, and parsley

Bowtie Pesto

Baby corn, carrots, pickled cauliflower, and pine nuts

Antipasti \$65

Roasted Mushrooms

Garlic, thyme, cumin, sherry vinegar, and evoo

Tri-Color Beets

Mint, red onion, garlic, and aged balsamic

Coffee Roasted Baby Carrots

Lemon, harissa, cilantro, and toasted peanuts

Smoked Eggplant

Fire roasted red peppers, pine nuts, and parsley

HOT MENU

PLATTERS

50 pieces - \$65

Cajun Tofu Skewers

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

Citrus Skewered Seitan

Orange marinated seitan with chimichurri sauce

BBQ Jackfruit Skewers

Grilled jackfruit, onion, and peppers with hickory barbecue sauce



MAINS

Aluminum half pan - Serves 12 - \$90

Grilled Seitan

With fire roasted poblano peppers

Grilled Tofu Steak

Rubbed with cumin, sesame, fennel and caraway seeds

Kefta Kebabs

Made from Beyond Meat and spiced with coriander, cumin and parsley

Veggie Casserole

Baked with seitan, baby bellas, red wine, cipollini onion, and baby carrots

Homemade Ravioli

Filled with braised kale and baby bellas in a shallot white wine sauce

Pappardelle "Bolognese"

With red wine marinated Beyond Meat and onion marmalade

Stuffed Artichoke

Artichoke bottoms filled with Beyond Meat, green peas, and celery

SIDES

Aluminum half pan - Serves 12 - \$55

BBQ Baked Beans

Sweet and smoky slow cooked navy beans with garlic and bell peppers

Grilled Portabella Caps

With balsamic glaze and fresh thyme

Scorched Broccoli and Cauliflower

With preserved lemon, toasted garlic and sesame

Collard Greens

Hearty greens braised with garlic, smoked salt, caramelized onions and topped with tofu crumble

Potato Smash

Mixed with onion marmalade and fresh parsley

Citrus Orzo

Dressed with lemon, scallion, and herbs

Seared Butternut Squash

Seasoned with wakame salt and cracked pepper

Mushroom Farro

With roasted baby bellas, minced shallots, and thyme in white wine sauce

SIDES

Aluminum half pan - Serves 12 - \$55

North African Couscous

Simmered with tomatoes, carrots, butternut squash, and zucchini topped with chickpeas and fresh herbs

Fingerling Potatoes

Fire roasted with rosemary

Spring Vegetables

Chargrilled carrots, zucchini, asparagus, broccoli, and mushrooms in evoo and oregano

Persian Basmati Rice

Infused with saffron and cranberry

DESSERTS & DRINKS

25 pieces - \$50

Black Sesame Avocado Cookies

Chocolate Chip Cookies

Black Bean Sweet
Potato Brownies

Watermelon Wedges

25 pieces - \$55

Almond Cake Bars

Mini Cinnamon Rolls

Chocolate Coffee Coconut
Oat Rounds

Seasonal Mixed Berries

96oz Boxed Juice Blends - \$30

Cucumber Mint Lemonade

Watermelon Mint Lemonade

Blueberry Lemonade

Strawberry Yuzu Juice

Bottled Drinks

Assorted Green Tea \$2.75

San Pellegrino \$2.53

Bottled Water \$2.30

SERVING ACCESSORIES

All orders include cocktail napkins, chopsticks, and serving tongs.

Heating Package - \$6.50
(Includes chafing dishes, two sternos, wire rack)

Pack of 25 Biodegradable Plates - \$5

Pack of 25 Utensils (Includes forks, knives, and spoons) - \$2.50



BEYOND SUSHI STATION

Impress your guests with our unique and vibrant sushi station.

Our chefs roll an unlimited spread of beautiful vegan sushi on a cascading steel display for your guests.

SIGNATURE SUSHI



Sunny Side

Black rice, braised fennel, sun-dried tomato, and avocado topped with butternut squash
Sauce: Almond pesto



La Fiesta

Black rice, avocado, chayote, and pickled jalapeño topped with black bean purée and makrut lime chips
Sauce: Tomato guajillo



Spicy Mang

Black rice, avocado, mango, and cucumber topped with veggie slaw
Sauce: Toasted cayenne



Chic Pea

Black rice, roasted eggplant, artichoke, and cucumber topped with saffron chickpea puree and sumac
Sauce: Tahini and lemon saffron



Favacado

Four-grain rice, roasted balsamic beets, asparagus and avocado topped with fava bean purée & mint
Sauce: Lemon saffron



Mighty Mushroom

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



Sweet Tree

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



Pickle Me

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

Orders must be placed 48 hours prior to your event date.

ORDER GUIDELINES

To order, email catering@beyondsushinyc.com or call (718) 606-2179.

Online ordering is available at beyondsushi.com/catering.

DELIVERY FEE

Delivery fee is 10% of the subtotal, with a \$20 minimum and \$120 maximum. Delivery available in Manhattan. An out-of-borough fee applies based on location.