

BEYOND SUSHI CATERING

SIGNATURE SUSHI PLATTER

10 rolls / 80 pieces - \$75

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



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, cashews, avocado, baked tofu, cilantro, and ponzu sauce



PLATTERS

50 pieces - \$80



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 Veggies Skewers

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



Veggie Crudité

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

36 pieces - \$75

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



SANDWICHES

Whole Sandwiches

8 sandwiches - \$85

Portabella Mushroom

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

BBO 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

36 pieces - \$75

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

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

Baby Greens \$70

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 \$65

Tricolor Quinoa

Parsley, cilantro, dried cranberries, lemon and evoo

Mediterranean Penne

Kalamata olives, chickpeas, sun-dried tomato, and "feta"

Fingerling Potato Salad

Fire roasted potatoes 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 - \$80

Cajun Tofu Skewers

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

Chipotle Seitan Skewers

Marinated seitan with chili aioli

BBQ Jackfruit Skewers

Grilled jackfruit, onion, and peppers with hickory barbecue sauce



MAINS

Aluminum half pan - Serves 10 - \$95

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

Reginetti "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 10 - \$70

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, and caramelized onions 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 10 - \$70

North African Couscous

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

Spring Vegetables

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

Fingerling Potatoes

Fire roasted with rosemary

Persian Basmati Rice

Infused with saffron and cranberry

DESSERTS

25 pieces - \$60

Black Sesame Avocado Cookies

Almond Cake Bars

Chocolate Chip Cookies

Mini Cinnamon Rolls

Black Bean Sweet Potato Brownies

Chocolate Coffee Coconut Oat Rounds

Watermelon Wedges

DRINKS

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

Modernize and elevate your event with our famous cascading display of colorful sushi rolls.

Our original chef-manned station is perfect for weddings, cocktail parties, and corporate functions.

SIGNATURE SUSHI ASSORTMENT



Sunny Side

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



Favacado

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



La Fiesta

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



Mighty Mushroom

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



Spicy Mang

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



Sweet Tree

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



Chic Pea

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



Pickle Me

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

ORDER GUIDELINES

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