



BEYOND SUSHI CATERING

Signature Platters

SUSHI ROLLS 10 ROLLS / 80 PIECES - \$75

Vibrant fruit and vegetable filled sushi rolls wrapped with black forbidden rice.



SUNNY SIDE

Black rice, fennel, sun-dried tomato, avocado, butternut squash, pumpkin seed pesto



SWEET TREE

Black rice, avocado, sweet potato, alfalfa sprouts, toasted cayenne sauce



SMOKY JACK

Black rice, pickled cabbage, mango, hickory smoked jackfruit, watercress, mint, dehydrated olives, tomato guajillo sauce



MIGHTY MUSHROOM

Black rice, shiitake and enoki mushrooms, baked tofu, micro arugula, shiitake truffle sauce



PICKLE ME

Black rice, pickled burdock root, daikon, carrots, avocado, carrot ginger sauce



SPICY MANG

Black rice, avocado, mango, cucumber, veggie slaw, toasted cayenne sauce

RICE PAPER WRAPS 10 WRAPS / 20 PIECES - \$65



SPICY SHROOM

Baby kale, soba noodles, enoki, shiitake, portabella, pickled ginger, cashews, spicy bean and shiitake truffle sauces



NUTTY BUDDY

Baby kale, soba noodles, jalapeño peanut butter, carrots, cashews, avocado, baked tofu, cilantro, ponzu sauce

SANDWICHES 8 SANDWICHES / 16 PIECES - \$85

CHOOSE ONE:

PORTABELLA MUSHROOM

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

BBQ SEITAN

Ciabatta, tomatoes, pickled carrots, dill pickles, tomato guajillo sauce

CURRY RAISIN JACKFRUIT SALAD

Grain bread, baby arugula, tomatoes, cucumbers, lemon

DIPS \$55

GUACAMOLE

Avocado, red onion, cilantro, lime, tomatoes

FAVA BEAN

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

ZA'ATAR HUMMUS

Capers, banana shallots, smoked paprika, thyme

EGGPLANT

Tahini, roasted garlic, cilantro, lemon, sumac

CHOOSE ONE: Taro root chips, garlic baguette crostini, or small crudite

Extra chips, crostini, or crudité: \$20



Bowls

BABY GREENS \$70

KALE

Roasted tri-color beets, avocado, hearts of palm, pistachios, "feta," red wine vinaigrette

WATERCRESS

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

ARUGULA

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

GRAINS AND ANTIPASTI \$85

TRICOLOR QUINOA

Parsley, cilantro, dried cranberries, lemon, evoo

MEDITERRANEAN PENNE

Kalamata olives, chickpeas, sundried tomato, "feta"

FINGERLING POTATO SALAD

Fire roasted potatoes, capers, herb aioli

ROASTED MUSHROOMS

Garlic, thyme, cumin, sherry vinegar, olive oil

SMOKED EGGPLANT

Fire roasted red peppers, pine nuts, parsley

Hot Menu

PROTEINS ALUMINUM HALF PAN / SERVES 10 - \$95

GRILLED SEITAN

Chipotle marinated seitan, chili aioli

SEED CRUSTED TOFU STEAK

Cumin, sesame, fennel, caraway seeds

KEFTA KEBABS

Herbs, tahini, pine nuts

STUFFED ARTICHOKE

Artichoke hearts, turmeric ground seitan, celery root purée, green pea mint sauce, seasonal herbs

SIDES ALUMINUM HALF PAN / SERVES 10 - \$70

POTATO SMASH

Onion marmalade, fresh parsley

NORTH AFRICAN COUSCOUS

Tomatoes, carrots, butternut squash, zucchini, chickpeas, fresh herbs

MUSHROOM FARRO

Roasted baby bellas, minced shallots, thyme, white wine sauce

SCORCHED BROCCOLI AND CAULIFLOWER

Preserved lemon, toasted garlic, toasted sesame

GRILLED PORTABELLA CAPS

Balsamic glaze, sea salt, fresh thyme

ROASTED BUTTERNUT SQUASH

Sage, rosemary, fresh thyme

CHARGRILLED VEGETABLES

Carrots, zucchini, asparagus, broccoli, mushrooms, olive oil, oregano

CHARRED GREEN BEANS

Roasted garlic, sea salt, lemon

PASTAS

ALUMINUM HALF PAN SERVES 10 - \$95

SPINACH "RICOTTA" RAVIOLI

Tomato-infused pasta, "ricotta," sautéed spinach, pumpkin seed pesto, sun-dried tomatoes, "parmesan," toasted pine nuts

REGINETTI AND "MEATBALLS"

House made "meatballs," marinara sauce, shredded "mozzarella," fresh basil

THREE CHEESE AND ARTICHOKE TORTELLINI

"Feta, ricotta, mozzarella," roasted artichoke, vodka rosemary sauce

SMOKED KALE RAVIOLI

Kale, baby bellas, crispy capers, smoked "gouda," lemon velouté, chili oil

EGGPLANT AND "RICOTTA" LASAGNA

Roasted eggplant, "ricotta," sautéed Impossible blend, shredded "mozzarella"





Light Bites

FINGER SANDWICHES

36 PIECES - \$75

CHOOSE ONE:

SEARED CHIPOTLE SEITAN

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

"MOZZARELLA" CAPRESE

Baguette, sun-dried tomato spread, tomatoes, basil, balsamic

CREAMY JACKFRUIT SALAD

Baguette, onions, celery, chickpeas, tomatoes, "mayonnaise", mustard

SLIDERS 36 PIECES - \$75

BEEF SLIDERS

Walnuts, oats, "feta," tomato, baby arugula, chipotle aioli, brioche bun

BEYOND SLIDERS

Tomatoes, red onions, lettuce, pickles, chili aioli, brioche bun

FRESH COCONUT CEVICHE \$75

Mint, cilantro, citrus
Served with housemade plantain chips

PLATTERS 50 PIECES - \$80

MOROCCAN LENTIL PUFFS

Flaky puff pastry, spiced black lentils, chipotle aioli

MUSHROOM PUFFS

Flaky puff pastry, braised kale, roasted baby bellas

SPANAKOPITA

Phyllo, spinach, "ricotta"

CAPRESE SKEWERS

Grape tomatoes, "mozzarella," basil, balsamic reduction

CAJUN TOFU SKEWERS

Spice-rubbed tofu, tomato guajillo sauce

CHIPOTLE SEITAN SKEWERS

Marinated seitan, chili aioli

BBQ JACKFRUIT SKEWERS

Grilled jackfruit, onion, peppers, hickory barbecue sauce

MINI DOGS

Jackfruit and chickpea dogs, puff pastry, stoneground agave mustard

VEGGIE CRUDITE \$80

Baby carrots, haricot vert, grape tomatoes, broccoli, cauliflower, orange bell peppers

Choose one dip: Hummus or Fava Bean

Desserts

25 PIECES - \$60

Black Sesame Avocado Cookies
Chocolate Chip Cookies
Sweet Potato Black Bean Brownies
Coffee Chocolate Coconut Bites
Watermelon Wedges
Almond Cake Bars
Mini Cinnamon Rolls

Drinks

96OZ BOXED LEMONADES - \$30

Cucumber Mint
Watermelon Mint
Blueberry
Strawberry Yuzu

BOTTLED DRINKS

Assorted Green Tea \$2.75
Sparkling Water \$2.50
Bottled Water \$2.50

SERVING ACCESSORIES

Heating Package \$6.50
Includes chafing dishes, 2 sterno's and wire rack

Package of 25 Biodegradable Plates \$5

Package of 25 Utensils \$2.50
Includes forks, knives and spoons

ORDER INFORMATION

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.

