

CATERING MENU

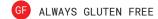
PLATTERS

serves 25 - 30 guests











Mediterranean Dips \$130 🕓

hummus and smokey feta served w/handmade pita

Vietnamese Lemongrass Meatballs \$240

w/ marinated cucumber salad and
"secret sauce"

pls let us know of any allergies!

Caramelized Brussels Sprouts \$140 GF

thai fish sauce dressing, red onions, toasted rice powder, aromatic herbs Blinged Out Guacomole \$150

smashed avocados, sesame oil, roasted garlic, shelled edamame, fresh tortilla chips Shrimp Cocktail \$215 GF chilled shrimp, morroccan cocktail sauce

Korean "BBQ" Beef Croquettes \$185

korean "bbq" beef, house made kimchi, rice, cheese, served w/ gochu mayo Moroccan Roasted GF Vegetables \$130

marinated and roasted vegetables w/ charmoula cream

BANGKOK BUDDITOS

flour tortilla stuffed with fried rice, secret sauce, cilantro, basil

Korean "BBQ" Beef Short Ribs \$17

Red Curry Chicken \$14

Crispy Marinated Tofu \$14 **SALADS**serves 12 - 15 guests

WSK Salad \$80 GB

hand selected lettuce, "greek goddess" dressing, cucumber and crispy chickpeas

Farmers Market Salad \$80 (GF) (V)

w/ simple vinaigrette

YUM YUM RICE BOWL STATION

\$26 per guest, minimum 24 guests

build your own rice bowl station with caramelized grilled chicken, Korean "BBQ" beef short ribs, wok tossed vegetables and steamed rice. garnish with choice of toppings; house made kimchi, basil, cilantro, scallion, "secret sauce", toasted sesame seeds, crushed peanuts and crispy onions.

DESSERTS

Chocolate Chip Sea Salt Marshmallow Cookies

\$48 per dozen

Assorted Cookies

\$48 per dozen

