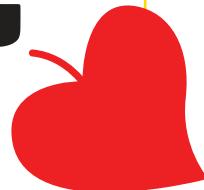




# CATERING MENU

## PLATTERS

serves 25 - 30 guests



- V VEGAN FOREVER
- V VEGAN POSSIBLE
- GF ALWAYS GLUTEN FREE
- GF CAN BE GLUTEN FREE

pls let us know of any allergies!

### Mediterranean Dips \$130 GF

hummus and smokey feta served w/  
handmade pita

### Shrimp Cocktail \$215 GF

chilled shrimp, morroccan cocktail  
sauce

### Caramelized Brussels

### Sprouts \$140 GF

thai fish sauce dressing, red  
onions, toasted rice powder,  
aromatic herbs

### Moroccan Roasted GF Vegetables \$130 V

marinated and roasted vegetables  
w/ charmoula cream

### Blinched Out V

### Guacomole \$150 GF

smashed avocados, sesame oil,  
roasted garlic, shelled edamame,  
fresh tortilla chips

### Korean "BBQ" Beef

### Croquettes \$185

korean "bbq" beef, house made  
kimchi, rice, cheese, served w/  
gochu mayo

## SLIDERS

by the dozen

### Korean "BBQ" Beef Sliders \$80

house made kimchi, chihuahua  
cheese, toasted bun

### Red Curry Chicken Sliders \$50

red curry braised chicken,  
pickled vegetables, toasted bun

## BANGKOK BURRITOS

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

### Korean "BBQ" Beef Short Ribs \$17

### Red Curry Chicken \$14

### Crispy Marinated Tofu \$14 V

### Mushroom Bulgogi & Chickpea \$14 V

## SALADS

serves 12 - 15 guests

### WSK Salad \$80 GF

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

