



CATERING MENU

PLATTERS

serves 25 - 30 guests



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

Mediterranean Dips \$130

hummus and smokey feta served w/
handmade pita

Shrimp Cocktail \$215

chilled shrimp, morroccan cocktail
sauce

pls let us know of any allergies!

Caramelized Brussels Sprouts \$140

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

Korean "BBQ" Beef Croquettes \$185

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

Moroccan Roasted Vegetables \$130

marinated and roasted vegetables
w/ charmoula cream

SLIDERS

by the dozen

Korean "BBQ" Beef Sliders \$80

house made kimchi, chilhuahua
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

Mushroom Bulgogi & Chickpea \$14

SALADS

serves 12 - 15 guests

WSK Salad \$80

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

Farmers Market Salad \$80

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.

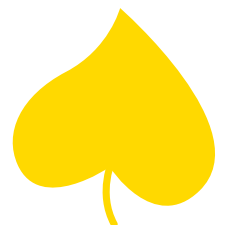
DESSERTS

Chocolate Chip Sea Salt Marshmallow Cookies

\$48 per dozen

Assorted Cookies

\$48 per dozen



All prices include fair wages and benefits for our team. No additional gratuity is necessary or expected.