

# BEYOND SUSHI CATERING

CULTIVATING GOOD TASTE



## Platter Menu

The do-it-yourself option for a quick and easy get together

229 East 14th Street  
 NYC, NY 10003  
 646-861-2889  
 info@Beyondsushinyc.com

## Beyond Sushi Specialty Menu

All rolls platters include chopsticks, tongs, soy sauce, ginger, wasabi, and Beyond Sushi purées. Please let us know if there are any allergies.



### BEYOND SUSHI PLATTER \$65.00

10 Assorted Beyond Sushi Rolls (80 pieces/platter)  
 TO ADD OUR SPECIAL ROLL OF THE MONTH IS JUST \$1.62 EXTRA!

### BEYOND SUSHI PIECE PLATTER \$49.00

45 Assorted Individual Pieces

### BEYOND SUSHI RICE PAPER WRAP PLATTER \$52.00

Assorted Rice Paper Wraps

### BEYOND SUSHI MINI SKEWERED WRAP PLATTER \$72.00

60 Assorted Mini Skewered Wraps

## Sandwiches

10 sandwiches | \$95.00 (Up to three different selections)  
 Any sandwich may be ordered as a wrap with whole-wheat tortilla

### EL SEÑOR (whole-wheat wrap only)

Roasted corn, guacamole, pico de gallo, cilantro, tomato-lime salsa, and cashew sour cream on whole-wheat tortilla

### MIDDLE EARTH

Hummus, English cucumbers, Roma tomatoes, red onion with pomegranate molasses on a multigrain roll

### OLD MAN OF THE WOODS

Portabella caps, fire roasted red pepper, baby arugula, sundried tomato spread and macadamia Parmesan on French bread with red wine vinaigrette

### SUPER SEITAN

Grilled saffron and turmeric infused seitan with rosemary hummus, sprouts, and cilantro on country bread

### TOFULICIOUS

Seared chipotle infused tofu, marinated carrots, romaine lettuce, organic maple syrup on herbed ciabatta

### ZEN PLANET

Grilled eggplant, avocado, sliced tomatoes, Kalamata olive spread, and Italian parsley with tahini sauce on toasted ciabatta

### GREEK GODDESS

Avocado, arugula, sliced tomatoes, alfalfa sprouts, and pickled beets with tzatziki on pumpkinnickel bread

### VEG-OUT

Spinach, baby greens, shredded carrots, heirloom tomato, cucumber, roasted red peppers, grilled zucchini, sundried tomato pesto on sourdough bread

## Noodles

Serves 10-15 people | \$59.95 each

### MEDITERRANEAN PENNE 96 oz

With Kalamata olives, chickpeas, fire roasted sundried tomatoes, fresh sage, and toasted pine nuts with herb and extra virgin olive oil

### TRICOLOR BOW TIE 96 oz

With fire roasted red peppers, diced red onion, carrots, and broccoli  
*Basil Pesto Sauce*

### BUCKWHEAT CASHEW NOODLES 96 oz

Soba noodles with toasted cashews, julienned carrots, snow peas, and diced red peppers  
*Jalapeño Peanut Butter Sauce*

## Legumes & Grains

Serves 10-15 people | \$59.95 each

### BLACK LENTIL & PEARL BARLEY FUSION 96 oz

With scallions, dried cranberries, and chopped fresh mint  
*Red Wine Vinaigrette*

### WILD RICE MÉLANGE 96 oz

With black long grain rice, dried cranberries, sweet peppers, Turkish apricots, pistachios, and chopped parsley  
*Lime & Agave Nectar*

### HIMALAYAN SALTED EDAMAME 96 oz

Steamed soybean pods with pink sea salt

### ROASTED FINGERLING POTATOES 96 oz

With grilled haricot vert and Kalamata olives with herb aioli dressing

### SOUTHWESTERN CHARRED CORN 96 oz

With wheat berries, jicama, black beans, diced red onions, cherry tomatoes, fresh cilantro, and red cabbage  
*Chipotle Dressing*

### HERBED QUINOA MEDLEY 96 oz

With a medley of sunflower seeds, hemp seeds, chia seeds, sesame seeds, chopped mint, parsley, and cilantro  
*Extra Virgin Olive Oil and Lemon*

## Salads

Serves 10-15 people | \$59.95 each

### SEAWEED SALAD 64 oz

A multitude of wakame seaweed marinated in a tangy sesame dressing speckled with toasted sesame seeds and chili flakes

### GARDEN SALAD 160 oz

With mixed green, grilled tofu, red and golden beets, alfalfa sprouts, red onions, and sunflower seeds  
*Balsamic-Olive Oil*

### HARVEST SALAD 160 oz

With arugula, housemade candied walnuts, fresh pear slices, dried cranberries, and almond cheese  
*Sherry Shallot Vinaigrette*

### TRUFFLED APPLE PEAR SALAD 160 oz

Asian pears with crisp Boston and red leaf lettuce, garbanzo beans, and crushed hazelnuts  
*Wild Truffle Vinaigrette*

### ROBUST KALE SALAD 160 oz

With julienned carrots, edamame, cannellini beans, and scallions  
*Thyme Mustard Vinaigrette*

### PICANTE CARROT 96 oz

Spicy red chili marinated julienned carrots with fresh cilantro and sesame

### VEGAN KIMCHI 64 oz

Traditional spicy nappa cabbage root with scallions



## Party Platters

### CRUDITÉS

A colorful and healthy assortment of matchstick carrots, celery sticks, sweet bell peppers, crisp haricot vert, plump cherry tomatoes with broccoli and cauliflower florets served with a sundried tomato and olive tapenade

12" Platter: \$49.95 / 16" Platter: \$64.95

### ANTIPASTI

Grilled eggplant, colorful bell peppers, zesty artichoke hearts, button mushrooms, and Roma tomatoes

Served with Grilled Panini Breads, Crostini, and Flatbread Crackers

12" Platter: \$49.95 / 16" Platter: \$64.95

### CAJUN SEITAN SKEWERS

Skewered seitan marinated in a citrus herb sauce

12" Platter (35 pc): \$54.95 / 16" Platter (50 pc): \$74.95

### GARLIC TOFU BITES

Skewered tofu cubes marinated in garlic and pepper

Served with Sweet BBQ Sauce

12" Platter (35 pc): \$54.95 / 16" Platter (50 pc): \$74.95

### CAPRESE SKEWERS

Tofu brushed with balsamic glaze and skewered with mini grape tomatoes and fresh basil

12" Platter (35 pc): \$54.95 / 16" Platter (50 pc): \$74.95

### MINI BLACK LENTIL EN CROUTE

Moroccan spiced black lentils encased in golden flaky puff pastry with chipotle aioli

12" Platter (35 pc): \$39.95 / 16" Platter (50 pc): \$59.95

## Dips & Spreads

\$49.95 | Includes three 16oz Dips/Spreads and an assortment of Bread/Crackers/Chips. \$9.95 for each additional item.

### SELECT THREE VARIETIES:

Garlic Hummus  
Flame Grilled Eggplant  
Fiery Roasted Red Pepper  
Rosemary Butterbean  
Fava + Dill Spread

Black Sesame Tahini  
Kalamata Olive Tapenade  
Sundried Tomato Spread  
Chili Mango Salsa  
Classic Guacamole

## Miscellaneous

All items sent on disposable platters or bowls and includes cocktail napkins and tongs

6" disposable plastic plates available at \$5.00/ package of 25 plates

Forks + knives + spoons at \$1.95/ package of 20

Delivery fee is calculated by distance.

Gratuity is optional, but it's greatly appreciated by our staff.

## Sweet Endings

### SWEET POTATO BLACK BEAN BROWNIES

12" Platter (25 pc): \$34.95 | 16" Platter (50 pc): \$65.00

### AVOCADO COCONUT COOKIES

12" Platter (25 pc): \$34.95 | 16" Platter (50 pc): \$65.00

### BOWL OF COFFEE & CHOCOLATE COCONUT ROUNDS

64 oz Bowl (25 pc): \$45.00

### ASSORTED MINI BAKED DOUGHNUTS

12" Platter (25 pc): \$34.95 | 16" Platter (50 pc): \$65.00

### QUINOA CRANBERRY & COCONUT ALMOND COOKIES

12" Platter (25 pc): \$34.95 | 16" Platter (50 pc): \$65.00

### CHOCOLATE CHIP COOKIES

12" Platter (25 pc): \$34.95 | 16" Platter (50 pc): \$65.00

### LEMON THYME COOKIES

12" Platter (25 pc): \$34.95 | 16" Platter (50 pc): \$65.00

### BLUEBERRY CARDAMOM MINI CHEESECAKE

12" Platter (25 pc): \$40.00 | 16" Platter (50 pc): \$75.00

### BROWN SUGAR & BANANA QUINOA COOKIES

12" Platter (25 pc): \$34.95 | 16" Platter (50 pc): \$65.00

### LEMON CASHEW CREAM TARTS

12" Platter (25 pc): \$40.00 | 16" Platter (50 pc): \$75.00

### SLICED FRESH SEASONAL FRUIT

12" Platter: \$49.95 | 16" Platter: \$69.95

### VANILLA CHIA SEED PUDDING

64 oz Bowl: \$45.00

## Drinks

### Fresh Hand-Pressed Juice

Available in: English Cucumber Mint Lemonade, Orange Coconut Juice, Watermelon Mint Lemonade, Strawberry-Kiwi Juice, and Blueberry Lemonade: \$3 each

### Unsweetened Ice Tea

Assorted, Bottled, Zero Calorie, Unsweetened Ice Teas: \$2.50 each.

Ask a sales associate for availability.

### Bottled Fiji Water | Pellegrino

\$2.00 each



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