

# BEYOND SUSHI GLOBAL PACKAGE MENU

## AMERICAN COOK OUT

### *Garden Salad*

Mixed greens, grilled tofu, red and golden beets, alfalfa sprouts, red onions, and sunflower seeds. Balsamic and extra virgin olive oil dressing.

### *BBQ Maple Braised Seitan*

Seitan braised with carrots, celery, onion, and garlic cloves. Topped with scallions.

### *Roasted Fingerling Potatoes*

Mixed with grilled haricot vert, Kalamata olives, and an herb aioli.

### *Baked Navy Beans*

With onions and green bell peppers.

### *Roasted Broccoli Florets*

With roasted garlic and almond parmesan.

## A TASTE OF EATALY

### *Truffled Apple Pear Salad*

Asian pears with crisp Boston and red leaf lettuce, garbanzo beans, and crushed hazelnuts. Served with a wild truffle vinaigrette.

### *Butter Bean Salad*

With sliced red onion, fresh oregano, and baby spinach. Served with a red wine vinaigrette.

### *Seitan "Meatballs"*

Meatballs made with beluga lentils and lemon zest in tomato basil sauce.

### *Spaghetti Aglio, Olio e Peperoncino*

With garlic, extra virgin olive oil, and chili flakes.

### *Roasted Garden Vegetables*

Zucchini, red and green bell peppers, Spanish onions, Roma tomatoes, eggplants, and carrots.

## FAR EAST FUSION

### *Buckwheat Cashew Noodles*

Soba noodles with toasted cashews, julienned carrots, snow peas, diced red peppers and a jalapeño peanut butter sauce.

### *Robust Kale Salad*

Julienned carrots, edamame, cannellini beans, and scallions. Served with a thyme mustard vinaigrette.

### *Edamame Dumplings*

Steamed pot stickers with ponzu sauce (sesame oil, soy sauce, and vinegar).

### *Steamed six-grain rice*

With baked tofu, cornlettes, onions, snow peas, cherry tomatoes, red bell peppers, and basil.

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## MIDDLE EASTERN FEAST

### *Chopped Salad*

Cucumbers, tomatoes, parsley, lemons and extra virgin olive oil.

### *Hummus & Baba*

Roasted garlic hummus and flame-grilled eggplant served with pita chips and grilled panini triangles.

### *Moroccan Seitan Strips*

With raisins, prunes, cinnamon, and shaved roasted almonds.

### *Veggie Tajine*

Made with turnips, carrots, butternut squash, parsley, sweet potatoes, green squash, and chickpeas.

### *Couscous*

Semolina grains cooked with turmeric, parsley, minced peppers, carrots and onions.

## MEDITERRANEAN MEDLEY

### *Harvest Salad*

Arugula, housemade candied walnuts, fresh pear slices, dried cranberries, and almond cheese. Served with a sherry shallot vinaigrette.

### *Penne Salad*

Served with Kalamata olives, chickpeas, fire-roasted sundried tomatoes, fresh sage, and toasted pine nuts mixed with extra virgin olive oil.

### *Roasted Potato Wedges*

Roasted Yukon potatoes with turmeric, cracked three-color pepper, and olive oil.

### *Haricot Vert Bundles*

Grilled haricot vert with garlic, pink salt, and pepper.

### *Preserved Lemon Seitan*

Strips of seared seitan cooked with lemon, olives, saffron, and rosemary.

## HERMOSA FIESTA

### *Guacamole & Pico de Gallo*

Served with homemade tortilla chips.

### *Tofu Mole*

Seared tofu in a homemade mole sauce (bittersweet chocolate, ground almonds, and charred chile peppers).

### *Spanish Rice*

Traditional Spanish rice made with green peas, tomatoes, and cilantro.

### *Spicy Black Beans*

Braised beans with jalapeños and onions.

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## PRICE

\$18 per person. Minimum 15 people.

## ADD ONS:

### DESSERTS

\$2.50 per person

*Sweet Potato Black Bean Brownies*

*Avocado Coconut Cookies*

*Assorted Mini Baked Doughnuts*

*Quinoa Cranberry & Coconut Almond Cookies*

*Chocolate Chip Cookies*

*Lemon Thyme Cookies*

*Blueberry Cardamom Mini Cheesecake*

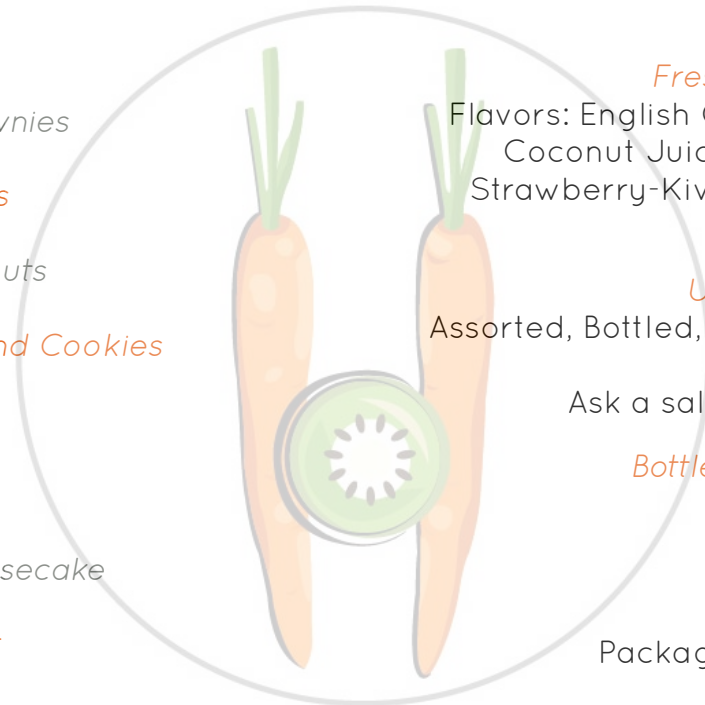
*Sliced Fresh Season Fruit*

*Brown Sugar & Banana Quinoa Cookies*

*Lemon Cashew Cream Tarts*

*Bowl of Coffee and Chocolate Coconut Rounds*

*Vanilla Chia Seed Pudding*



### DRINKS

*Fresh Hand-Pressed Juice*

Flavors: 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

### MISCELLANEOUS

*Plates*

Package of 25 disposable plates  
\$5

*Utensils*

Package of 25 (forks, knives, and spoon)  
\$2.50

*Chafing Dish & Sternos*

One full set  
\$6