

CATERING MENU

Our team is prepared to make your next meeting, party, or lunch a success! Choose from our catering packages for small to large groups or build your own package with our a la carte options. Delivery is available for catering orders. Food is served family-style in aluminum trays, with serving utensils included.

To place a catering order or request a quote, please email cater@sombofood.com.

We kindly ask for 12 hours notice for all requests.

CATERING PACKAGES

Get a full meal with our catering packages, including proteins, bases, sides, and sauces. Options for each component are listed on the following page. Want to add more? Add a la carte trays to complete your order.

SMALL CATERING PACKAGE \$170 Serves 10 people 1 Protein (Steak +\$25 Salmon +\$30) 1 Base 2 Hot or Cold Sides 1 Sauce	MEDIUM CATERING PACKAGE \$330 Serves 20 people 2 Proteins (Steak +\$25 Salmon +\$30 per option) 2 Bases 4 Hot or Cold Sides 2 Sauces	LARGE CATERING PACKAGE \$480 Serves 30 people 3 Proteins (Steak +\$25 Salmon +\$30 per option) 3 Bases 5 Hot or Cold Sides 3 Sauces	 CORPORATE CATERING PACKAGE \$1,550 Serves 100 people* 4 Proteins (Steak +\$75 Salmon +\$90 per option) 4 Bases 6 Hot or Cold Sides 4 Sauces
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*Portions are scaled to guest count.

BEST SELLER PACKAGES

Make it easy with our best-selling combinations.

SMALL BEST-SELLER PACKAGE \$170 Suggested for 10 People Protein Grilled Lemongrass Chicken Sides Charred Brussels Sprouts Charred Broccoli Base Brown Rice Sauce Scallion Chimichurri	MEDIUM BEST-SELLER PACKAGE \$355 Suggested for 20 People Proteins Grilled Lemongrass Chicken Grilled Steak Sides Charred Brussels Sprouts Charred Broccoli Sweet Potatoes Sichuan Chili Cucumbers Bases Brown Rice Sweet Potato Noodle Sauces Scallion Chimichurri Korean Chili Aioli	LARGE BEST-SELLER PACKAGE \$505 Suggested for 30 People Proteins Grilled Lemongrass Chicken Chili Koji Chicken Grilled Steak Sides Charred Brussels Sprouts Charred Broccoli Sweet Potatoes Baby Bok Choy Sichuan Chili Cucumbers Bases Brown Rice Sweet Potato Noodle House Mixed Salad Sauces Scallion Chimichurri Korean Chili Aioli Chili Lime
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A LA CARTE PLATTERS

Customize our catering packages by adding on a la carte trays or build your own package with our a la carte selections.
Each tray serves 8-10 people.

PROTEINS GF

GRILLED LEMONGRASS CHICKEN GF \$75.00

Antibiotic-free chicken thigh with lemongrass, honey, garlic, and fish sauce.

CHILI KOJI CHICKEN GF \$75.00

Antibiotic-free roasted chicken breast in a Japanese-style chili-koji marinade with toasted sesame, and garlic.

GRILLED STEAK* \$90.00

Grilled sirloin steak marinated with garlic, sake, mirin, and black pepper.

MISO GLAZED SALMON SOY \$95.00

Oven-baked salmon glazed with white miso, mirin, sake, and gluten-free soy sauce.

CRISPY CHILI TOFU V SOY \$65.00

Crispy tofu tossed with Sichuan chili spice, scallions, and cilantro.

* Undercooked

BASES GF V

BROWN RICE \$30.00

Organic steamed brown rice.

BLACK RICE \$35.00

Steamed antioxidant-rich black rice.

SWEET POTATO NOODLES SOY \$35.00

Sweet potato noodles tossed with tamari-garlic sauce, sesame oil, carrots, and scallions.

HOUSE MIXED SALAD \$30.00

Arugula, red leaf lettuce, and baby kale.

ADD ONS GF

AVOCADO SLICES V \$35.00

Half tray of avocado slices

NITAMAGO EGG VEG SOY \$35.00

10 soft-boiled, soy-marinated eggs with a creamy yolk.

VEGETABLE SPRING ROLLS VEG \$35.00

30 pieces of handmade vegetable spring rolls served with sweet chili sauce.

COLD SIDES

EDAMAME SLAW V SOY GF \$55.00

Cabbage slaw with edamame, cilantro, scallions, carrots, sesame lime vinaigrette, and sesame seeds.

MISO KALE & KIMCHI SALAD GF \$55.00

Shredded kale, kimchi, sesame seeds, shredded carrots, miso, rice vinegar, shrimp paste, sesame oil, orange, lime.

YUZU BEETS V SOY GF \$59.00

Roasted beets with yuzu, miso, rice vinegar, sesame oil.

SICHUAN CHILI CUCUMBERS V \$59.00

Sliced cucumbers with black vinegar, chili oil and chili paste.

SAUCES & DRESSING GF

SCALLION CHIMICHURRI V SOY \$15.00

Bright cilantro-scallion sauce with lime, garlic, tamari, toasted sesame, and chili.

MISO GINGER VINAIGRETTE V SOY \$15.00

Miso, ginger, lime, soy, sesame oil, honey, and rice vinegar.

KOREAN CHILI AIOLI VEG \$15.00

House-made aioli with pasteurized egg yolk and Korean chili flakes.

CHILI LIME \$15.00

Lime juice, honey, sambal, fish sauce, sesame oil, scallion oil, garlic, ginger.

V Vegan

Shellfish

DF Dairy-free

Spicy

VEG Vegetarian

SOY Contains Soy

GF Gluten Free

HOT SIDES GF

CHARRED BRUSSELS SPROUTS V \$68.00

Charred brussels sprouts tossed with salt.

CHARRED BROCCOLI V SOY \$65.00

Oven-charred broccoli tossed with tamari, garlic, and a chili blend.

BABY BOK CHOY V \$65.00

Baby bok choy sautéed with oil, garlic, mushroom powder and salt.

ROASTED CORN & EDAMAME V SOY \$59.00

Corn and edamame with garlic, Korean chili flakes, and toasted sesame oil.

SWEET POTATOES V \$59.00

Crispy sweet potatoes finished with warm five-spice seasoning.

BEVERAGES GF V GF

ICED MATCHA OAT MILK LATTE \$5.00

12 oz bottle.

LYCHEE HIBISCUS TEA \$4.00

12 oz bottle.

YUZU LEMONADE \$4.00

12 oz bottle.

HIGH TIDE SPARKLING WATER \$3.50

12 oz can.

ESSENTIA WATER \$3.50

20 oz bottle.

