

## 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](mailto: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                    | MEDIUM CATERING PACKAGE                               | LARGE CATERING PACKAGE                                | CORPORATE CATERING PACKAGE  |
|-------------------------------------------|-------------------------------------------------------|-------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|
| <b>\$175</b><br>Serves 10 people          | <b>\$330</b><br>Serves 20 people                      | <b>\$480</b><br>Serves 30 people                      | <b>\$1,550</b><br>Serves 100 people*                                                                           |
| 1 Protein<br>(Steak +\$25   Salmon +\$30) | 2 Proteins<br>(Steak +\$25   Salmon +\$30 per option) | 3 Proteins<br>(Steak +\$25   Salmon +\$30 per option) | 4 Proteins<br>(Steak +\$75   Salmon +\$90 per option)                                                          |
| 1 Base                                    | 2 Bases                                               | 3 Bases                                               | 4 Bases                                                                                                        |
| 2 Hot or Cold Sides                       | 4 Hot or Cold Sides                                   | 5 Hot or Cold Sides                                   | 6 Hot or Cold Sides                                                                                            |
| 1 Sauce                                   | 2 Sauces                                              | 3 Sauces                                              | 4 Sauces                                                                                                       |

\*Portions are scaled to guest count.

### BEST SELLER PACKAGES

Make it easy with our best-selling combinations.

| SMALL BEST-SELLER PACKAGE                                 | MEDIUM BEST-SELLER PACKAGE                                                                             | LARGE BEST-SELLER PACKAGE                                                                                               |
|-----------------------------------------------------------|--------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|
| <b>\$175</b><br>Suggested for 10 People                   | <b>\$360</b><br>Suggested for 20 People                                                                | <b>\$510</b><br>Suggested for 30 People                                                                                 |
| <b>Protein</b> Grilled Lemongrass Chicken                 | <b>Proteins</b> Grilled Lemongrass Chicken<br>Grilled Steak                                            | <b>Proteins</b> Grilled Lemongrass Chicken<br>Chili Koji Chicken<br>Grilled Steak                                       |
| <b>Sides</b> Charred Brussels Sprouts<br>Charred Broccoli | <b>Sides</b> Charred Brussels Sprouts<br>Charred Broccoli<br>Sweet Potatoes<br>Sichuan Chili Cucumbers | <b>Sides</b> Charred Brussels Sprouts<br>Charred Broccoli<br>Sweet Potatoes<br>Baby Bok Choy<br>Sichuan Chili Cucumbers |
| <b>Base</b> Brown Rice                                    | <b>Bases</b> Brown Rice<br>Sweet Potato Noodle                                                         | <b>Bases</b> Brown Rice<br>Sweet Potato Noodle<br>House Mixed Salad                                                     |
| <b>Sauce</b> Scallion Chimichurri                         | <b>Sauces</b> Scallion Chimichurri<br>Korean Chili Aioli                                               | <b>Sauces</b> Scallion Chimichurri<br>Korean Chili Aioli<br>Chili Koji                                                  |

# 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 VEG \$75.00

Antibiotic-free chicken thigh marinated with lemongrass, honey, garlic, fish sauce, green curry paste, and gluten-free oyster sauce.

### CHILI KOJI CHICKEN VEG \$75.00

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

### GRILLED STEAK\* \$90.00

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

### MISO GLAZED SALMON SOY \$95.00

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

### 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 \$40.00

Steamed antioxidant-rich black rice.

### SWEET POTATO NOODLES SOY \$40.00

Sweet potato noodles tossed with gluten-free tamari-garlic sauce, sesame seeds, carrots, and scallions.

### HOUSE MIXED SALAD \$30.00

Arugula, baby spinach, and red & green leaf lettuce.

## ADD ONS

### AVOCADO SLICES V GF \$35.00

Half tray of avocado slices.

### NITAMAGO EGG VEG SOY GF \$35.00

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

### VEGETABLE SPRING ROLLS V \$50.00

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

## COLD SIDES

### EDAMAME SLAW VEG SOY GF \$59.00

Red cabbage slaw with edamame, carrots, scallions, cilantro, and black sesame seeds in a lemon vinaigrette and mayo dressing.

### MISO KALE & KIMCHI SALAD VEG SOY GF \$59.00

Shredded kale, kimchi (with shrimp paste), and carrots tossed in miso ginger vinaigrette.

### YUZU BEETS V SOY GF \$59.00

Roasted beets with yuzu, miso, apple cider vinegar, and sesame oil.

### SICHUAN CHILI CUCUMBERS V \$59.00

Sliced cucumbers with black vinegar and chili oil crisp.

## SAUCES & DRESSING GF

### SCALLION CHIMICHURRI V SOY \$15.00

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

### MISO GINGER VINAIGRETTE VEG SOY \$15.00

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

### KOREAN CHILI AIOLI VEG \$15.00

Mayo blended with sriracha and Korean chili flakes.

### CHILI KOJI VEG \$15.00

Sambal oelek, creamy shio koji, mayo, cooking sake, toasted sesame oil, garlic, Ajiko seasoning.

V Vegan

VEG Shellfish

DF Dairy-free

VEG 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 gluten-free tamari, garlic, and a chili blend.

### BABY BOK CHOY V \$65.00

Baby bok choy sautéed with garlic and mushroom powder.

### ROASTED CORN & EDAMAME V SOY \$65.00

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

### SWEET POTATOES V \$65.00

Crispy sweet potatoes finished with warm five-spice seasoning.

## BEVERAGES GF V DF

### 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.