

wraps, tacos & salads

WRAPS | 20 pieces | \$125

Box of ten wraps, cut in half

Spicy Italian

Pepperoni, Sopressata & Prosciutto, Provolone, fresh Mozzarella, pickled onion. Topped with Arugula, tomato-basil salad and Balsamic dressing

Spicy Tuna Sushi

Chopped spicy Tuna, mixed greens, Jalapeno, cucumber, red pepper, seaweed salad, edamame and Togarashi mayo

Smokeshow

Smoked Salmon, cucumber, tomato, greens, pickled onion, Masago cream cheese and caper aioli

Greco Wrap

Honey Roasted Feta -Tomato Confit, Arugula, red pepper, artichoke hearts, olives, and herb vinaigrette

SUSHI SOFT TACOS | order of 10 | \$65

Your choice of two of our premium fish and seafood options, topped with Kimchi remoulade, greens and seaweed salad*

SALADS | serves 10 | \$65

Brutus

Romaine, grated Parmesan cheese, anchovies, croutons, shattered Parmesan crunch. Served with yuzu Caesar dressing

Greco

Artisan greens and Arugula topped with tomatoes, artichoke hearts, Kalamata olives, cucumbers and Feta vinaigrette

Poke

Lettuce blend topped with edamame, avocado, cucumber, pickled carrot, Jalapeno, red pepper, and crunchy shallots. Served with black garlic soy sauce and our honey miso dressing

Panzanella

Artisan greens and Arugula, roasted cherry tomatoes, fresh Mozzarella, garlic knots and fresh Basil. Served with Balsamic dressing

Rancher

Lettuce blend, thick-cut bacon, tomato, cucumber, finished with potato sticks and black truffle ranch dressing

** see reverse side for premium seafood options*

premium fish and seafood options

Tuna

Salmon

Yellowtail

Smoked Salmon

Ebi Shrimp

Kanikama (Crabstick)

Spicy Tuna

Spicy Salmon

Spicy Yellowtail

Crab + \$5

boards/build-your-own bars

BOARDS | serves 10

Large artistically presented grazing displays

Seafood Medley | **\$140**

A seasonal Chef selection of cooked and raw fish and shellfish

Bagels With Smoked Salmon | **\$100**

A variety of flavored cream cheeses and fresh vegetable garnish

Fresh and Aged Cheeses with Oven Roasted Vegetables | **\$90**

Served with black truffle ranch and Balsamic dressings

Italian Antipasto | **\$120**

Prosciutto, Soppressata, artisan pepperoni, fresh and aged cheeses and oven roasted vegetables. Served with an array of sauces and dips

Rice Mini-Sandos | **\$90**

Nori and rice tea sandwiches. Your choice of two of our premium fish options Served with ginger-black garlic soy, Togarashi mayo, ginger and wasabi*

PM Bites Board | Choice of two | **\$45**

*Buffalo chicken, Blue Cheese
Sweet Italian sausage, bitter greens,
Provolone
Kennett Mushroom, garlic confit,
Mozzarella, Asiago*

*Brie, bacon, honey
Hemp pesto, sweet Ricotta, chopped
Philly-style Cherry peppers, Mozzarella*

BUILD-YOUR-OWN | serves 10

Build Your Own Poke Bowl | **\$180**

Your choice of two of our premium fish and seafood options, sushi rice, mixed baby greens, assorted fresh and marinated vegetables, sauces and dressings*

Lettuce Wrap Party | **\$155**

Your choice of two of our premium fish or seafood options, fresh lettuce leaves, edamame guacamole, fresh and pickled vegetables. Served with miso honey vinaigrette and coconut lemongrass sauce*

** see reverse side for premium seafood options*

premium fish and seafood options

Tuna

Salmon

Yellowtail

Smoked Salmon

Ebi Shrimp

Kanikama (Crabstick)

Spicy Tuna

Spicy Salmon

Spicy Yellowtail

Crab + \$5

appetizers

DIP PLATTERS | serves 10

with freshly baked bread points and vegetable crudite

Edamame Guacamole | **\$70**

Fresh avocados pureed with edamame, yuzu, and a touch of heat

Roasted Carrot Hummus with Hemp Pesto | **\$75**

Sweet and savory blend of carrots, ginger and spices

Honey And Herb Laced Sopraffina Ricotta | **\$75**

Fresh herbs blended into a creamy smooth Ricotta, drizzled with honey

Creamy Wild Mushroom & Roasted Garlic Greens | **\$75**

Mascarpone cheese folded together with a wild mushroom blend, baby Kale mix, and roasted garlic

Spicy Tomato Vodka & Provolone | **\$60**

Rich tomato-vodka and Provolone fondue accented with red chili flakes

Roasted Feta & Grape Tomato Confit | **\$60**

Crushed tomatoes tossed Feta and fresh herbs

JUMBO SHRIMP COCKTAIL TRAYS | serves 10

Your choice of Old Bay with cocktail sauce OR Togarashi spice with Sriracha dipping sauce

2.5# | **\$45**

5# | **\$85**

7.5# | **\$130**

RICE BALL TRAY | serves 10

Two-bite version of our stuffed sushi rice balls

Tuna | **\$75**

Salmon | **\$75**

Mushroom | **\$55**

flatbreads & sack lunches

FLATBREADS | serves up to 12

Freshly Baked Large Oval Shaped Breads, cut Into 12 Shareable Strips

Italian | **\$22**

Pepperoni, Soppressata, sausage, Mozzarella and Provolone, pesto drizzle

Buffalo | **\$22**

Spicy chicken, Mozzarella, scallions, Blue Cheese, black truffle ranch dressing

Caprese | **\$22**

Pesto, fresh Mozzarella, roasted grape tomatoes, fresh basil, Balsamic dressing

Greek | **\$22**

Roasted garlic spread, Feta, artichoke hearts, sliced Kalamata Olives, tomatoes and honey drizzle

Crabby | **\$32**

Creamy crab base, topped with Mozzarella and Parmesan cheese, finished with baby Arugula salad and Old Bay crunch

SACK LUNCHES | minimum order of 10

Wrap Sack Lunch | **\$160**

Your choice of one of our house-made wraps, chips, chocolate chunk cookie and bottled water

Combo Sack Lunch | **\$180**

Freshly baked slice of tomato pie, green salad, chocolate chunk cookie, bottled water. Includes your choice of sushi roll:

Spicy tuna | Kalifornia | Yellowtail & Scallion | Salmon, Cucumber | Philly | Shrimp and Avocado
Tuna and Avocado | Royal Trumpet Cucumber | Avocado

grazing sushi boxes

SMALL GATHERING | serves 6 to 10 | \$110

Oki Maki

2-Shaggy Shrimp Roll | 2-Krazy Kali Roll

Maki

2-Spicy Tuna Roll | 2-Kalifornia Roll

Sashimi

1-Yellowtail Sashimi | 1-Tuna Sashimi

Pressed Nigiri

2-Tuna Nigiri | 2-Shrimp Nigiri

LARGE GATHERING | serves 10 to 20 | \$190

Oki Maki

1-Yummy | 1-Al Pastor | 1-Green Goddess
1-Thai Dye

Maki

2-Spicy Tuna Roll | 2-Kalifornia Roll
2-Shrimp & Avocado | 2-Yellowtail & Scallion

Sashimi

1-Yellowtail Sashimi | 1-Tuna Sashimi
1-Salmon Sashimi

Pressed Nigiri

2-Yellowtail Nigiri | 2-Tuna Nigiri
2-Salmon Nigiri

Add-Ons:

Truffled black garlic soy glaze | 3.5 oz **\$4** | 6 oz **\$8**

Fresh wasabi | 3.5 oz **\$3** | 6 oz **\$5**

*All rolls can be substituted with a vegan option.
All Grazing Boxes include soy sauce, chopsticks and 6" black plates.*

dessesto

COOKIE TRAY | serves 10 | \$30

Assortment of oatmeal raisin, peanut butter and chocolate chunk

INDIVIDUAL DESSERT JARS | \$6 each

Triple Vanilla Cheesecake Cookie Jar

Nilla wafer crust, whipped vanilla cheesecake, vanilla bean sour cream topping

Nutty Cookie Jar

Nutter Butter crushed cookie crust, chocolate Ganache, peanut butter crème, chopped peanuts