

PLANTA *events*

plantarestaurants.com



# DINNER MENUS

## MENU ONE

65 per guest

- GF **1,000 LAYER CRISPY POTATOES**  
caviar, sour cream, chives &  
**WAFU CRUNCH SALAD**  
cabbage, avocado, sesame ginger dressing, crispy wontons &  
**CRISPY GYOZA**  
cabbage, carrot, cilantro, mushroom, chili soy
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### SUSHI PLATTERS

chef's selection of signature maki rolls and nigiri

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### BRISKET KIMCHI FRIED RICE

peppers, cilantro, furikake, crispy shallots &

- GF **SINGAPORE NOODLES**  
curry, cabbage, peppers, cilantro, thai basil, lime &

- GF 🥜 **BANG BANG BROCCOLI**  
sweet chili, peanut sauce
- 

- 🥜 **DESSERT PLATTERS**  
chef's selection of PLANTA's faves

*Passport to Summer*

## MENU TWO

80 per guest

- GF **ZUCCHINI CHIPS**  
tzatziki sauce, chili bomba &  
**PACIFIC PAD THAI**  
green papaya, kelp noodles, bbq shitake mushroom, crispy shallots &  
GF **SMOKY HARISSA CAULIFLOWER**  
bbq mushroom bacon, creamy tahini sauce &  
GF 🥜 **COASTAL CRUNCH ROLLS**  
spicy hearts of palm, avocado, peanut sauce
- 

### SUSHI PLATTERS

chef's selection of signature maki rolls and nigiri

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- GF **PERI PERI KEBABS**  
marinated tofu, mushroom, peppers, onions, chickpeas, tahini sauce &  
**DRUNKEN CHICK'N**  
hon shimeji mushrooms, ginger, hearts of palm, sugar snap peas &

- GF **TRUFFLE FRIED RICE**  
mushroom bacon, peas, egg &

- GF **JAPANESE SWEET POTATO**  
torched miso, kimchi, cilantro, thai basil
- 

- 🥜 **DESSERT PLATTERS**  
chef's selection of PLANTA's faves

🥜 contains nuts

GF gluten friendly



# LUNCH MENUS

## LUNCH MENU

45 per guest

- GF **1,000 LAYER CRISPY POTATOES**  
caviar, sour cream, chives  
&
  - GF **CAESAR SALAD**  
romaine, mushroom bacon,  
nooch, sesame, pumpkin seeds  
&
  - GF  **COASTAL CRUNCH ROLLS**  
spicy hearts of palm, avocado,  
peanut sauce
- 

### KIMCHI BAOS

chick'n fried mushrooms,  
gochujang  
&

### GF **TRUFFLE FRIED RICE**

mushroom bacon, peas, egg  
&

### GF **JAPANESE SWEET POTATO**

torched miso, kimchi, cilantro,  
thai basil

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### **DESSERT PLATTERS**

chef's selection of  
PLANTA's faves

 contains nuts

GF gluten friendly

## ADD-ONS

### SUSHI

priced per guest

#### **SUSHI PLATTERS** 15

signature maki rolls  
and nigiri

### NOODLES

priced per order

#### **UDON** 24

truffle mushroom cream

#### GF **SINGAPORE** 23

curry, cabbage, peppers,  
cilantro, thai basil, lime

#### **DAN DAN** 22

szechuan kamut,  
coconut milk, sesame, cilantro

### SIDES

priced per order

#### GF **WOK FRIED BOK CHOY** 8

sesame ponzu

#### GF **GENERAL D'S** 12

##### **CAULIFLOWER**

peppers, pineapple, sesame,  
sweet chili

#### **BLISTERED SUGAR SNAP** 10

##### **PEAS**

hoisin, creamy tahini sauce

#### **CHILLED GREEN BEANS** 10

wasabi mayo, unagi sauce,  
crispy shallots



# COCKTAIL RECEPTIONS

## PASSED CANAPÉS

priced per piece

\*minimum order of two dozen required

GF <b>CRISPY RICE</b>	4
avocado, spicy ahi watermelon	
GF <b>1,000 LAYER CRISPY POTATOES</b>	4
caviar, sour cream, chives	
GF <b>JAPANESE SWEET POTATO</b>	4
torched miso, kimchi, cilantro, thai basil	
GF  <b>BANG BANG BROCCOLI</b>	4
sweet chili, peanut sauce	
GF  <b>COASTAL CRUNCH ROLLS</b>	5
spicy hearts of palm, avocado, peanut sauce	
GF  <b>SUMMER ROLLS</b>	4
cilantro, thai basil, pickled carrot, papaya, tofu, peanut sauce, nuoc cham	
<b>KIMCHI BAO</b>	7
gochujang, kimchi, pickles	
GF  <b>AVOCADO BEETROOT TARTARE</b>	4
lime, pine nuts, capers, citrus soy, sesame, cilantro, taro chips	
GF <b>BAKED CRAB ROLL</b>	5
hearts of palm, spicy mayo, truffle ponzu	

## SUSHI PLATTERS

chef's selection of maki and nigiri

priced per guest

<b>4 PIECES PER PERSON</b>	12
<b>6 PIECES PER PERSON</b>	18

 contains nuts

GF gluten friendly



# EVENT INFORMATION

## **MINIMUM SPEND**

PLANTA does not charge room rental fees but rather requires a minimum food and beverage spend be met. The minimum food and beverage spend will vary based on the day of the week, the area of the restaurant, and the timing of your event.

## **AGREEMENT**

We require agreement be returned with all of the required fields including the credit card information in order to confirm your event, we do not hold space until the agreement is received. Upon receipt of the completed agreement, Chase Hospitality Group will process a 30% deposit on the credit card provided. This will be applied to the final bill.

## **FURNITURE REMOVAL**

The space is offered as it comes however we would be delighted to assist you with the floor plan you have in mind. Set-up and furniture removal charges will vary.

## **FOOD**

We would be happy to customize any of the menu offerings to tailor them to your guests, depending on the custom menus, the prices may be subject to change.

For groups of 10 or larger, we do require that you select from one of our custom menu offerings.

Menu selections are required at least one week in advance of your event, after this time we cannot guarantee any changes to the menus.

Our food menus will change seasonally in which case your selected event menus will change as well. Your event manager will ensure you have our most up to date menus for the season and make any necessary changes to existing menus.

We do not allow for outside food to be brought in with the exception of cakes. Please note cakes must be vegan. A plating fee of \$5 per guest will apply.

## **WINE**

We do not carry large quantities of our wines in house. In order to have the proper amount of product in house for your event we recommend pre-selecting a red and white wine at least one week in advance, to guarantee the proper amount of wine for your guests. We do not offer corkage for events.

## **VALET**

PLANTA does not offer valet services however our events team can provide you with the details to arrange a private valet company specifically for your event.

## **COAT CHECK**

PLANTA offers complimentary coat check for all events.

