







DINNER MENUS

MENU ONE

-65 per quest-

GF BANG BANG BROCCOLI sweet chili, peanut sauce

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GF & KELP CAESAR

kelp noodles, kale, mushroom bacon, almond parmesan, nori, sesame, miso

CRISPY GYOZA

cabbage, carrot, cilantro, mushroom, chili soy



SUSHI PLATTERS

signature maki rolls, nigiri, torched and pressed sushi



GF JAPANESE SWEET POTATO

torched miso, kimchi, furikake, cilantro, basil &

GF GENERAL D'S CAULIFLOWER

peppers, tofu, pineapple, sesame, sweet chili

GE SINGAPORE NOODLES

curry, kale, peppers, cilantro, crispy shallots, thai basil, lime



P DESSERT PLATTERS

chef's selection of PLANTA's faves

Please note that all prices are subject to sales tax & gratuity.

Menu items are subject to change seasonally.

MENU TWO

-80 per guest-

GF 1,000 LAYER CRISPY POTATOES caviar, sour cream, chives

caviar, sour cream, chives

GF PAD THAI SLAW

kelp noodles, green papaya slaw, lemongrass, coconut, cilantro, peanut sauce &

PSUMMER ROLLS

lettuce, cilantro, thai basil, hoison, papaya, tofu, peanut sauce

GF & BANG BANG BROCCOLI

sweet chili, peanut sauce



SUSHI PLATTERS

signature maki rolls, nigiri, torched and pressed sushi



GF CHICK'N FRIED MUSHROOMS

chili sauce

GF THAI LETTUCE WRAPS

shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham

GF BEEF & BROCCOLI

wok seared shiitake 'steak', tofu, scallion, sesame

CRAB FRIED RICE

hearts of palm, chili crunch, egg, scallion, peas



P DESSERT PLATTERS

chef's selection of PLANTA's faves

GF gluten friendly

contains nuts







LUNCH

MENU

-50 per guest-

- GF 1,000 LAYER CRISPY POTATOES caviar, sour cream, chives &
- GF BANG BANG BROCCOLI sweet chili, peanut sauce &
- GF & KELP CAESAR

kelp noodles, kale, mushroom bacon, almond parmesan, nori, sesame, miso



BAO SLIDER

chick'n fried mushroom, hoisin, pickled cucumber &

- GF JAPANESE SWEET POTATO
 torched miso, kimchi, furikake,
 cilantro, thai basil
- GF THAI LETTUCE WRAPS shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham



DESSERT PLATTERS

chef's selection of PLANTA's faves

ADD-ONS

-priced per guest-

SUSHI PLATTERS 15⁰⁰ signature maki rolls, nigiri, crispy rice, torched and pressed sushi

GF gluten friendly

e contains nuts

Please note that all prices are subject to sales tax & gratuity.

Menu items are subject to change seasonally.







COCKTAIL RECEPTIONS

PASSED CANAPÉS

priced per piece

*minimum order of two dozen required

GF CRISPY RICE	400
avocado, spicy ahi watermelon	
GF 1,000 LAYER CRISPY POTATOES	400
caviar, sour cream, chives	
GF JAPANESE SWEET POTATO	400
torched miso, kimchi, furikake, cilantro, thai basil	
CRISPY GYOZA	450
cabbage, carrot, cilantro, mushroom, chili sauce	
GF & BANG BANG BROCCOLI	400
sweet chili, peanut sauce	
GF GENERAL D'S CAULIFLOWER	450
sesame, sweet chili	
₽ SUMMER ROLLS	400
lettuce, cilantro, thai basil, hoison, papaya,	
tofu, peanut sauce	
BAO SLIDER	675
chick'n fried mushroom, hoisin, pickled cucumber	
GF SPICY TUNA HANDROLL	675
ahi watermelon, avocado, toasted coconut	
SUSHI PLATTERS	
JUJIII PLATTERJ	

chef's selection of maki and nigiri priced per guest

4 PIECES PER PERSON
12°°
6 PIECES PER PERSON
18°°

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.