

PLANTA plantarestaurants.com events

DINNER MENUS

MENU ONE

50 per guest

GF SUMMER ROLLS

cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham 8.

GF CAESAR SALAD

tromaine, mushroom bacon, nooch, sesame, pumpkin seeds &

GF CRISPY RICE

spicy ahi watermelon, avocado

KIMCHI BAOS

chick'n fried mushrooms, gochujang &

UDON NOODLES

truffle mushroom cream &

GF CHICK'N FRIED MUSHROOMS

nuoc cham

DESSERT PLATTERS

chef's selection of PLANTA's faves

MENU TWO

65 per guest

GF JAPANESE SALAD

kelp noodles, wakame, cucumber, sesame, ponzu &

GF TATER TOTS

torched miso, kimchi, korean chili flake, cilantro, thai basil

CRISPY GYOZA

cabbage, carrot, cilantro, mushroom, chili soy

SUSHI PLATTERS

chef's selection of signature maki rolls and nigiri

BRISKET KIMCHI FRIED RICE

peppers, cilantro, furikake, crispy shallots &

GF SINGAPORE NOODLES

curry, kale, peppers, cilantro, thai basil, lime &

GF & BANG BANG BROCCOLI

nuoc cham

₽ DESSERT PLATTERS

chef's selection of PLANTA's faves

MENU THREE

80 per guest

GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives &

WAFU CRUNCH SALAD

cabbage, avocado, sesame ginger dressing, crispy wontons &

GF AVOCADO BEETROOT TARTARE

lime, pine nuts, capers, citrus soy, sesame, cilantro, taro chips &

STEAMED EDAMAME DUMPLINGS

chili oil, black vinegar

SUSHI PLATTERS

chef's selection of signature maki rolls and nigiri

PEPPER STEAK LETTUCE WRAPS

yuba, peppers, onions, thai basil, cilantro, chilis &

GF BEEF & BROCCOLI

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

GF TRUFFLE FRIED RICE

mushroom bacon, peas, egg &

GF GENERAL D'S CAULIFLOWER

peppers, pineapple, sesame, sweet chili

₽ DESSERT PLATTERS

chef's selection of PLANTA's faves

ADD-ONS

priced per guest

SUSHI PLATTERS

signature maki rolls and nigiri

15

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

Iromaine, mushroom bacon, nooch, sesame, pumpkin seeds &

GF TATER TOTS

torched miso, kimchi, furikake, cilantro, thai basil

KIMCHI BAOS

chick'n fried mushrooms, gochujang &

GF SINGAPORE NOODLES

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

GF TRUFFLE FRIED RICE

mushroom bacon, peas, egg

BIG CHOCOLATE CHUNK COOKIE

sea salf

ADD-ONS

SUSHI

priced per guest

SUSHI PLATTERS 15 signature maki rolls and nigiri

SIDES

priced per order

GF WOK FRIED BOK CHOY sesame ponzu

GF **BRUSSELS SPROUTS** 10 sambal, mint, tempura bits

GF GENERAL D'S 12
CAULIFLOWER

peppers, pineapple, sesame, sweet chili

GF CURRY BEANS & LENTILS (15g protein)



COCKTAIL RECEPTIONS

PASSED CANAPÉS

priced per piece

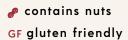
*minimum order of two dozen required

(GF CRISPY RICE avocado, spicy ahi watermelon	4
(caviar, sour cream, chives	4
(torched miso, kimchi, furikake, cilantro, thai basil	4
	CRISPY GYOZA cabbage, carrot, cilantro, mushroom, chili sauce	5
SF (BANG BANG BROCCOLI sweet chili, peanut sauce	4
(sesame, sweet chili	4
(SUMMER ROLLS lettuce, cilantro, thai basil, hoison, papaya, tofu, peanut sauce	4
	KIMCHI BAO gochujang, kimchi, pickles	7
θF (AVOCADO BEETROOT TARTARE lime, pine nuts, capers, citrus soy, sesame, cilantro, taro chips	4

SUSHI PLATTERS

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.

