

# PLANTA

## SPECIAL EVENTS

[plantarestaurants.com](http://plantarestaurants.com)



# DINNER MENUS

## MENU ONE

-65 per guest-

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

**GF** **AVOCADO LIME TARTARE**  
beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro, taro chips &

**GF** **SPINACH ARTICHOKE DIP**  
cashew mozzarella, torilla chips



### SUSHI PLATTERS

chef's selection of signature maki rolls and nigiri



**GF** **VODKA PIZZA**  
tomato cream, cashew mozzarella, basil pesto, chili bomba &

**UDON NOODLES**  
truffle mushroom cream &

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



### DESSERT PLATTERS

chef's selection of PLANTA's faves

## MENU TWO

-80 per guest-

**GF** **SUMMER ROLLS**  
cilantro, thai basil, hoisin, carrot, papaya, tofu, peanut sauce &

**GF** **BABY GEM GREEN GODDESS**  
pumpkin seeds, super seed crunch, tofu feta, microgreens &

**GF** **CLASSIC GUACAMOLE**  
pico de gallo, sikil pak, cilantro, lime, chips &

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



### SUSHI PLATTERS

chef's selection of signature maki rolls and nigiri



**GF** **LETTUCE WRAPS**  
gochujang brussels sprouts, tofu, pickled ginger, sesame &

**GF** **BEEF & BROCCOLI**  
wok seared shiitake 'steak', tofu, scallion, sesame &

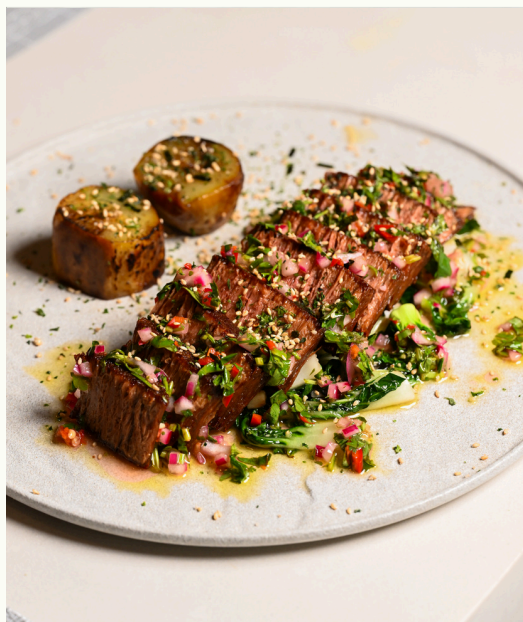
**JAPANESE STEAK**  
sweet potato, furikake, chimichurri &

**GF** **CHICK'N FRIED MUSHROOMS**  
nuoc cham



### 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.

**GF** gluten friendly  
&  
contains nuts



# LUNCH

## MENU

-50 per guest-

### GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives  
&

### GF CLASSIC GUACAMOLE

pico de gallo, sikil pak,  
cilantro, lime, chips  
&

### GF JAPANESE SWEET POTATO

torched miso, kimchi, furikake,  
cilantro, thai basil



### CHINESE CHICK'N SALAD

chick'n fried mushroom, hoisin,  
pickled cucumber  
&

### CLASSIC REUBEN

brisket, sauerkraut, cheese,  
russian dressing  
&

### GF LETTUCE WRAPS

gochujang brussels sprouts,  
tofu, pickled ginger, sesame



### DESSERT PLATTERS

chef's selection of  
PLANTA's faves

## ADD-ONS

-priced per guest-

### SUSHI PLATTERS 15<sup>00</sup>

signature maki rolls,  
nigiri, crispy rice,  
torched and pressed sushi

### HAND ROLL FLIGHT 18<sup>00</sup>

choice of three

### GF SPICY TUNA

ahi watermelon, avocado,  
toasted coconut

### GF SPICY CRAB

hearts of palm, spicy mayo,  
ponzu

### SWEET POTATO

japanese sweet potato,  
avocado, unagi, potato straws,  
gochujang mayo, chili salt

### CRISPY MUSHROOM

wasabi, avocado, gochujang,  
pickled ginger, unagi

GF gluten friendly

contains nuts

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

Menu items are subject  
to change seasonally.



# COCKTAIL RECEPTIONS

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## PASSED CANAPÉS

priced per piece

\*minimum order of two dozen required

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**GF** **CRISPY RICE** 4<sup>00</sup>  
avocado, spicy ahi watermelon

**GF** **1,000 LAYER CRISPY POTATOES** 4<sup>00</sup>  
caviar, sour cream, chives

**GF** **JAPANESE SWEET POTATO** 4<sup>00</sup>  
torched miso, kimchi, furikake, cilantro, thai basil

**GF** **BANG BANG BROCCOLI** 4<sup>00</sup>  
sweet chili, peanut sauce

**GF** **BEEF & BROCCOLI** 6<sup>50</sup>  
seared shiitake 'steak', tofu, scallion, sesame

**GF** **SUMMER ROLLS** 4<sup>00</sup>  
lettuce, cilantro, thai basil, hoison, papaya,  
tofu, peanut sauce

**BAO SLIDER** 6<sup>75</sup>  
chick'n fried mushroom, hoisin, pickled cucumber

**GF** **AVOCADO LIME TARTARE** 4<sup>00</sup>  
beetroot tuna, pine nuts, capers, citrus soy, sesame,  
cilantro, taro chips

## SUSHI PLATTERS

chef's selection of maki and nigiri  
priced per guest

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**4 PIECES PER PERSON**

**6 PIECES PER PERSON**

12<sup>00</sup>

18<sup>00</sup>

# EVENT INFORMATION

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## **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.