







# **DINNER MENUS**

## MENU ONE

-65 per guest-



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

GF **AVOCADO BEETROOT TARTARE** lim, 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

**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

Please note that all prices are subject to sales tax & gratuity. Menu items are subject to change seasonally.

# 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 &

FIRECRACKER WINGS crispy cauliflower, sweet chili mayo, sesame, unagi &

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 sweet chili sauce

DESSERT PLATTERS chef's selection of PLANTA's faves







# LUNCH

## MENU

-50 per guest-

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

&

- GF **P** SPINACH ARTICHOKE DIP cashew mozzarella, tortilla chips &
  - GF JAPANESE SWEET POTATO torched miso, kimchi, furikake, cilantro, thai basil

### CARROT GINGER CRUNCH SALAD

crispy chick'n, cabbage, avocado, cashews, sesame ginger dressing, crispy wontons &

### CLASSIC REUBEN

brisket, sauerkraut, cheese, russian dressing &

#### GF *P* LETTUCE WRAPS gochujang brussels sprouts, tofu picklad gingar sosama

tofu, pickled ginger, sesame

**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

HAND ROLL FLIGHT18 °°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



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Contains nuts
GF gluten friendly







# **COCKTAIL RECEPTIONS**

# PASSED CANAPÉS

priced pe	r piec	e			
minimum	order	of	two	dozen	required

GF	<b>CRISPY RICE</b> avocado, spicy ahi watermelon	4
GF	1,000 LAYER CRISPY POTATOES caviar, sour cream, chives	4
GF	JAPANESE SWEET POTATO torched miso, kimchi, furikake, cilantro, thai basil	4
gf 🥜	BANG BANG BROCCOLI sweet chili, peanut sauce	4
GF	<b>BEEF &amp; BROCCOLI</b> seared shiitake 'steak', tofu, scallion, sesame	7
GF 🥜	<b>SUMMER ROLLS</b> lettuce, cilantro, thai basil, hoison, papaya, tofu, peanut sauce	4
	<b>BAO SLIDER</b> chick'n fried mushroom, hoisin, pickled cucumber	7
GF 🥜	AVOCADO LIME TARTARE beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro, taro chips	4

# SUSHI PLATTERS

chef's selection of maki and nigiri priced per guest

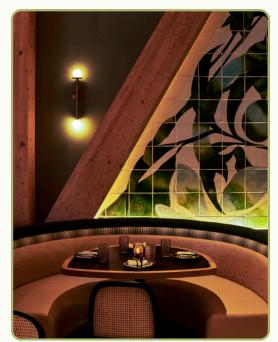
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Please note that all prices are subject to sales tax & gratuity. Menu items are subject to change seasonally.

contains nutsGF 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.