

PLANTA *events*

plantarestaurants.com



DINNER MENUS

MENU ONE

50 per guest

- GF **CAESAR SALAD**
romaine, mushroom bacon,
nooch, sesame,
pumpkin seeds
&
- GF **CRISPY RICE**
spicy ahi watermelon,
avocado
&
- GF **SUMMER ROLLS**
cilantro, thai basil, pickled
carrot, papaya, tofu, peanut
sauce, nuoc cham

KIMCHI BAOS

chick'n fried mushrooms,
gochujang
&

HAWAIIAN PIZZA

bbq sauce, cashew
mozzarella, pineapple,
smoked tempeh, red onion,
pickled jalapenos, ranch
&

GF **LETTUCE WRAPS**

gochujang brussels sprouts,
tofu, pickled ginger, sesame

DESSERT PLATTERS

chef's selection of
PLANTA's faves

MENU TWO

65 per guest

- GF **1,000 LAYER CRISPY POTATOES**
caviar, sour cream, chives
&
- GF  **AVOCADO BEETROOT
TARTARE**
lime, pine nuts, capers,
citrus soy, sesame, cilantro,
taro chips
&
- GF  **SPINACH ARTICHOKE DIP**
cashew mozzarella,
tortilla 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

Passport to Summer

MENU THREE

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

GREEN GODDESS RISOTTO

sweet pea & zucchini, pulled
shiitake, crispy shallots
&

GF **EGGPLANT ROLLATINI**

tofu ricotta, spinach,
broccolini, cashew
mozzarella
&

GF **PERI PERI KEBABS**

marinated tofu, mushroom,
peppers, onions,
chickpeas, tahini sauce
&

GF **JAPANESE SWEET POTATO**

torched miso, kimchi, cilantro,
thai basil

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**
romaine, mushroom bacon,
nooch, sesame, pumpkin seeds
&
- GF **COASTAL CRUNCH ROLLS**
spicy hearts of palm, avocado,
peanut sauce
-
- GF **LETTUCE WRAPS**
gochujang brussels sprouts, tofu,
pickled ginger, sesame
&
- SPICY RIGATONI**
tomato rosé sauce,
cashew mozzarella, nooch,
calabrese chili
&
- GF **BROCCOLINI**
garlic, capers, calabrian chili
-
- DESSERT PLATTERS**
chef's selection of
PLANTA's faves

ADD-ONS

- SUSHI**
priced per guest
- SUSHI PLATTERS** **15**
signature maki rolls
and nigiri
- PIZZA**
priced per order
- VODKA** **22**
tomato cream, cashew
mozzarella, basil pesto, chili
bomba
- HAWAIIAN** **22**
bbq sauce, cashew mozzarella,
pineapple, smoked tempeh, red
onion, pickled jalapenos, ranch
- PEPPERONI** **20**
tomato sauce, cashew
mozzarella

 contains nuts

GF gluten friendly



COCKTAIL RECEPTIONS

PASSED CANAPÉS

priced per piece

*minimum order of two dozen required

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

SUSHI PLATTERS

chef's selection of maki and nigiri

priced per guest

4 PIECES PER PERSON	12
6 PIECES PER PERSON	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.

