



PLANTA

plantarestaurants.com *events*

DINNER MENUS

MENU ONE

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

sweet chili, peanut sauce

🥜 DESSERT PLATTERS

chef's selection of
PLANTA's faves

MENU TWO

80 per guest

GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives
&

GF CAESAR SALAD

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

**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

peppers, onions, thai basil,
hoisin, nuoc cham,
crispy noodles
&

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

🥜 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 salt

ADD-ONS

SUSHI

priced per guest

SUSHI PLATTERS

signature maki rolls
and nigiri

15

SIDES

priced per order

GF WOK FRIED BOK CHOY

sesame ponzu

8

GF BRUSSELS SPROUTS

sambal, mint, tempura bits

10

**GF GENERAL D'S
CAULIFLOWER**

peppers, pineapple, sesame,
sweet chili

12

GF CURRY BEANS & LENTILS

(15g protein)

8

 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	TATER TOTS	4
	torched miso, kimchi, furikake, cilantro, thai basil	
	CRISPY GYOZA	5
	cabbage, carrot, cilantro, mushroom, chili sauce	
GF 	BANG BANG BROCCOLI	4
	sweet chili, peanut sauce	
GF	GENERAL D'S CAULIFLOWER	4
	sesame, sweet chili	
	SUMMER ROLLS	4
	lettuce, cilantro, thai basil, hoison, papaya, tofu, peanut sauce	
	KIMCHI BAO	7
	gochujang, kimchi, pickles	
GF 	AVOCADO BEETROOT TARTARE	4
	lime, pine nuts, capers, citrus soy, sesame, cilantro, taro chips	

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.

