PLANTA

plantarestaurants.com

events

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

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STEAK LETTUCE WRAPS
peppers, onions, thai basil, hoisin, nuoc cham, crispy noodles
&
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 **1,000 LAYER CRISPY POTATOES**
caviar, sour cream, chives
&
WAFU CRUNCH SALAD
cabbage, avocado, sesame ginger dressing, crispy wontons
&
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, cabbage, peppers, cilantro, thai basil, lime
&
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

GF **PERI PERI KEBABS**
marinated tofu, mushroom, peppers, onions, chickpeas, tahini sauce
&
DRUNKEN CHICK'N
hon shimeji mushrooms, ginger, hearts of palm, sugar snap peas
&
GF **TRUFFLE FRIED RICE**
mushroom bacon, peas, egg
&
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 15
signature maki rolls and nigiri

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

KIMCHI BAOS
chick'n fried mushrooms, gochujang
&
GF **TRUFFLE FRIED RICE**
mushroom bacon, peas, egg
&
GF **JAPANESE SWEET POTATO**
torched miso, kimchi, cilantro, thai basil

DESSERT PLATTERS
chef's selection of PLANTA's faves

ADD-ONS

SUSHI
priced per guest

SUSHI PLATTERS 15
signature maki rolls and nigiri

NOODLES
priced per order

UDON 24
truffle mushroom cream

GF **SINGAPORE** 23
curry, cabbage, peppers, cilantro, thai basil, lime

DAN DAN 22
szechuan kamut, coconut milk, sesame, cilantro

SIDES
priced per order

GF **WOK FRIED BOK CHOY** 8
sesame ponzu

GF **GENERAL D'S CAULIFLOWER** 12
peppers, pineapple, sesame, sweet chili

BLISTERED SUGAR SNAP PEAS 10
hoisin, creamy tahini sauce

CHILLED GREEN BEANS 10
wasabi mayo, unagi sauce, crispy shallots

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.