



PLANTA

events

plantarestaurants.com

DINNER MENUS

MENU ONE

-65 per guest-

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

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

🥜 CROQUETAS
mushroom bacon, cashew mozzarella, cilantro, garlic aioli &

BAJA MUSHROOM TACOS
pico de gallo, cilantro, crema &

GF THAI LETTUCE WRAPS
shiitake mushrooms, tofu, lemongrass, crispy rice noodles, cilantro, nuoc cham &

MAFALDINE PASTA VERDE
woodland mushrooms, tomatillo salsa &

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 🥜 KELP CAESAR
kelp noodles, kale, mushroom bacon, almond parmesan, nori, sesame, miso &

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

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

GF AL PASTOR BOWL
chipotle rice, pinto beans, grilled pineapple, pickled jalapeno, potato chorizo, avocado, pico de gallo, green goddess dressing &

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

JAPANESE STEAK
bok choy, sweet potato, furikake, chimichurri &

UDON NOODLES
truffle mushroom cream &

GF JAPANESE EGGPLANT ROBATA
hot honey, salsa macha, cilantro &

🥜 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.

🥜 contains nuts

GF gluten friendly



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 EGGPLANT

ROBATA

hot honey, salsa macha,
cilantro
&

GF WAFU CRUNCH SALAD

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

CLASSIC REUBEN

brisket, sauerkraut, cheese,
russian dressing
&

GF THAI LETTUCE WRAPS

shiitake mushrooms, tofu,
lemongrass, crispy rice noodles,
cilantro, nuoc cham
&

GF DESSERT PLATTERS

chef's selection of
PLANTA's faves

ADD-ONS

-priced per guest-

SUSHI PLATTERS 15

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



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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

🥜 CROQUETAS 4

mushroom bacon, cashew mozzarella, cilantro, garlic aioli

GF 🥜 BANG BANG BROCCOLI 4

sweet chili, peanut sauce

GF BEEF & BROCCOLI 7

seared shiitake 'steak', tofu, scallion, sesame

GF 🥜 SUMMER ROLLS 4

lettuce, cilantro, thai basil, hoison, papaya, tofu, peanut sauce

BAJA MUSHROOM TACO 6

pico de gallo, cilantro, crema

GF 🥜 AVOCADO LIME TARTARE 4

beetroot tuna, 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



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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.

