



Stationary and Passed Appetizers - 2019

← Mini Crab Cakes with Scallion Aioli	\$85.00 / 18 ct
Crab Stuffed Portobello Mushrooms	\$85.00 / 20 ct
← Kimbap: Korean nori roll (like sushi but no seafood) sesame oiled rice, egg, cucumber, Korean radish, spinach, carrots	\$60.00 / (6 Rolls) 50 count
← Crispy Phyllo Bundles asparagus, country ham, parmesan	\$3.25 per person
Steamed Buns with choice of protein: ← Hand-Pulled Chicken Hand-Pulled Pork Beef Bulgogi Shiitake Mushrooms Tofu	\$3.75 each *some proteins may be an additional charge
← Bulgogi Burger Sliders ground beef and pork, toasted slider buns, kimchi aioli, bulgogi burger sauce	\$3.75 each

	← Pork Belly Sliders twice-cooked pork belly on a toasted slider bun, kimchi aioli, & bulgogi glaze	\$4.75 per person
	← Korean Style Deviled Eggs over seaweed salad, topped with kochukaru and masago	\$90.00 / 40 count
	← Mandu Dumplings pork & vegetables	\$80.00 / 40 count
	Basil & Mozzarella Pita Chip Caprese	Prices Vary
	← Caprese Salad (Stationary) mozzarella, tomatoes, basil, balsamic reduction, olive oil	\$75.00 per platter (serves 15-20)
	← Custom Cheese, Fruit, Veggie Boards (Stationary)	Variable based on preferences (small boards and 4' long display board available)
	← Chef's Choice - Cheese, Fruit, & Vegetable 4' Hardwood Display Board (4 types of cheese, 2 types of fruit, 3 types of vegetables)	\$350.00

	Veggie Skewers ← Salmon Mousse in Cucumber Cups	\$2.00 per person \$75.00 / 100 ct
	← Chicken or Pork Skewers with Sesame Garlic Glaze	\$70.00 / 50 ct
	← Pork Meatballs with Kimchi Tomato Marinara	\$150.00 / 100 count
*prices may change due to market fluctuation		