

INDIVIDUAL BENTO BOXES

lunch sized entrée's with a salad and side dish served room temperature; minimum of 5 of each bento box; includes utensils; \$11.95 each

Teriyaki Shrimp

grilled teriyaki glazed shrimp, dashi-soba noodle salad, steamed edamame

Tandoori Chicken

roasted tandoori style chicken breast, basmati rice, cucumber-yogurt salad

Lacquered Duck

pulled slow roasted duck in a ginger-hoisin marinade, sesame vegetable salad, seasoned sushi rice

Thai Beef

seared marinated all natural steak, seasoned sushi rice, Asian slaw, lettuce

Chinese BBQ Pork

slow roasted sliced all natural pork, asian slaw, three potato salad

**Please ask about adding Asian snacks to your order...
\$1.75 per guest**

SALAD BUFFET

All menu items are displayed at room temperature; minimum serving size is 10 of each item; includes utensils; priced per person

Teriyaki Shrimp Noodle Salad

grilled teriyaki glazed shrimp, dashi-soba noodle salad...\$15

Sushi Rice Display

sashimi grade Ahi tuna, shrimp, and Tamago, avocado, asparagus, cucumber, pickled ginger, wasabi, soy sauce, steamed edamame...\$19

Thai Beef Salad

seared lemongrass steak, fresh greens, carrots, chili's, mint, peanuts, ginger ponzu vinaigrette...\$15

Antipasto Salad

bresaola, grilled artichoke hearts, aged provolone, Tunisian olives, arugula, roasted peppers, balsamic vinaigrette...\$14

Grilled Vegetable & Goat Cheese Salad

Japanese eggplant, grape tomatoes, scallions, bell peppers, fresh greens, goat cheese, soy ginger vinaigrette...\$14

**Please ask about adding Asian snacks to your order...
\$1.75 per guest**

HOT BUFFET

All menu items are displayed in disposable chafing dishes; minimum serving size is 10 of each item; includes utensils; priced per person

Asian Fried Rice

jasmine rice with ginger, scallion, egg, chili's, thai basil \$15

Protein options (total price per person):

All Natural Lemongrass Beef...\$17

Madras Curry Shrimp...\$18

Wild Mushroom & Tofu...\$16

Peanut Chicken...\$16

Mixed Grille

basmati rice, pita wedges, tzatziki
Lemongrass organic beef kabob...\$17
Tandoori chicken kabob...\$14
Moroccan local lamb kabob...\$16
Falafel...\$11

**Add a side salad & dessert...
\$3.95 per guest**

DESSERT

minimum of 5 of each dessert;
packaged individually or displayed

Chai Cheesecake 2.25

Blueberry Croustade 2.25

Seasonal Fruit Salad 2.50

Assorted Petit Desserts 2.50 per person

ORDERING GUIDELINES

We do our best to accommodate all orders; however our 100% on-time delivery guarantee is promised if the following guidelines are met.

- Minimum of 10 guests or \$100 per order exclusive of tax & service charge.
- Please allow 48 hours notice when placing orders (order in by 4pm, 2 days prior to delivery).
- Modifications to orders can be made up until 4pm on the previous day.
- Please designate a 30 minute window for delivery, we suggest that the end of the window be 5-10 minutes prior to the scheduled mealtime.
- Free delivery in Georgetown, other locations require a \$25 service fee (add \$25 for pick-up).
- Cancellations must be called in by 4pm on the business day prior to delivery or a cancellation fee of 50% will be charged.
- We accept all major credit cards & company checks.
- Please ask about charges for disposable serveware. China presentation is offered for an additional fee.
- Events N Yu can also plan your full service event at Mie N Yu or a location of your choosing.

For Catering Questions & Orders, please contact:

Ashley Williams, Events Coordinator
Ashleyw@eventsnyu.com

For All Event Planning Needs, please contact:

Emily Jarmuth, Director of Events
Emily@eventsnyu.com

Mike Cherner, Marketing & Events Coordinator
Mike@eventsnyu.com

INDIVIDUAL SANDWICHES

served individually with Asian snacks;
minimum of 5 of each sandwich;
includes utensils

Greek Shrimp Pita ...\$11.75

tomato confit, oregano, feta, caramelized onions, kalamata olives, spicy tomato vinaigrette

Tandoori Chicken Kabob ...\$8.25

pita, roasted garlic hummus, tzatziki

Cuban Pork Sandwich ...\$11.25

slow-roasted pork, grilled ciabatta bread, citrus mojo, sour pickles, jalapenos

**Add a side salad & dessert...
\$3.95 per guest**

INDIVIDUAL SALADS

lunch sized entrée salads; minimum of 5 of each salad
all served with Japanese rice crackers;
includes utensils; \$10.95 each

Teriyaki Salmon Salad

roasted glazed wild salmon, marinated cucumbers, tomatoes, mixed greens, wasabi vinaigrette

Thai Beef Salad

seared marinated all natural steak, chili peppers, carrots, cucumbers, mint, greens, ginger ponzu vinaigrette

Antipasto Salad

bresaola, grilled artichoke hearts, aged provolone, Tunisian olives, arugula, roasted peppers, 25 year balsamic vinaigrette

Grilled Vegetable & Goat Cheese Salad

Japanese eggplant, tomatoes, scallions, bell peppers, greens, goat cheese, soy ginger vinaigrette

BEVERAGE SELECTIONS

delivered cool, ice & cups provided upon request
complete list of beverages at www.eventsnyu.com

Fiji Water 1L or 1/2L \$3.25/\$1.95

San Pellegrino Sparkling Water 1L or 1/2 L
\$3.50/\$2.25

Republic of Tea Organic Iced Teas 16.9oz
\$3.95 (varieties listed online)

Assorted Sodas & Specialty Drinks
\$2.25 each (full list online)

Natural Cane Sodas (12oz)

Cricket & Diet Cricket Cola (12oz)

Cricket Mandarin & Pomegranate Raspberry (12oz)

Ramune Japanese Bubble Gum Soda (7oz)