

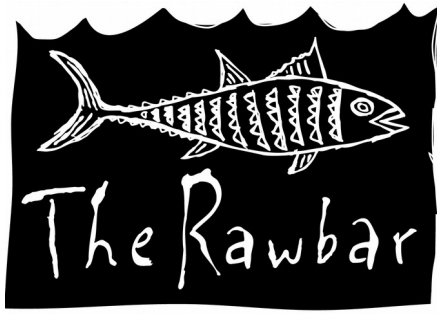


Hot Appetizers/per 25 people served (40pc per platter generally)

- Chicken or Pork Chinese Pot Stickers** With Hot Chili Vinegar Sauce-\$75
- Vegetarian Pot Stickers** With Hot Chili Vinegar Sauce-\$65
- Thai Style Chicken Skewers** With Peanut Sauce-\$65
- Vegetarian or Chicken Samosas** With Tatziki Dipping Sauce-\$65
- Dungeness Crab Cakes** With Yuzu Citrus Aioli-\$75 (in season) or A/Q
- BBQ'd Chinese Ribs** Finger Licking Good-\$80
- Hawaiian Ahi Tuna Poke Cakes** With Spicy Aioli Dipping Sauce-\$75
- Thai Beef Sticks** With Sake Ginger Glaze-\$70
- Ancho Pork Tenderloin Quesadillas** With Lime Crème Fraiche-\$60
- Grilled Wild Mushroom Naan Flatbreads** With Gruyere Cheese & Sweet Soy-\$55
- Grilled Vegetable-Tofu Skewers** With Shiso Pesto-\$57
- Crispy Prosciutto & Roasted Butternut Pastry Bites** With Goat Cheese-\$65
- Miniature Duck or Vegetarian Egg Rolls** With Plum Dipping Sauce-\$75/\$60

Cold Platters/ per 25 people served

- Poached Lemongrass Prawns** With Lemon Chili Sauce -\$75
- Salted Soybean Edamame** Tastes Great & Good For Ya!!-\$35
- Hawaiian Style Poke Bowl** Premium Tuna & Salmon With Soy, Chilies, Sesame & Won Tons-\$95
- Three Citrus Ceviche Of** Shrimp & Red Snapper With Pico Salsa & Tortillas-\$75
- Vietnamese Rice Paper Rolls** With Shrimp, Mint, Basil & Traditional Dipping Sauce-\$75
- Vietnamese Rice Paper Rolls** With Pork*, Mint, Basil & Traditional Dipping Sauce (*veg. available)-\$75
- Wasabi "Hacked" Chicken Salad** of Won Tons, Napa Cabbage and Creamy Wasabi Dressing-\$65
- Seared Tuna Platter** With Peppered Tuna & Garlic Soy Sauce-\$90
- Korean Grilled Steak Salad** Of Chilled Noodles, Cabbage, Ginger & Peanut Dressing-\$75
- Toasted Cashews** With Curry Spices-\$30
- Fresh Pacific Oysters** With Three Sauces-\$2 per oyster.
- Lemon Shrimp, Noodle & Green Papaya Salad** With Thai Dressing & Peanuts-\$75
- Edamame Pesto Flatbreads** With Micro Greens and Chili Oil-\$45
- Sunomono Crab Salad** Premium Snow Crabmeat With Cucumber Salad-\$75
- Heirloom Tomato Salad** With Quinoa, Edamame, Mint, Spinach & Lemon Grass Vin-\$75 (seasonal)



Other items available

The Rawbar Can Customize Any Menu For Your Needs. We Do Much More Than Sushi.

Cheese Platter-Traditional Combination of Artisan Cheeses-\$85

Seasonal Fruit Platter-Accompaniment Platter-Perfect To Pair With Another Dish-\$60

Cured Meat Platter-Sliced Assorted Meats For Other Tastes; Served With Assorted Mustards-\$95

Vegetable Platter-Fresh Selection of Roasted & Raw Vegetables, Served With Dipping Sauces-\$75

Assorted Artisan Breads-Showcase of Premium Hand Made Breads-\$40

The “Small Print” Of Rawbar Catering

Platters Are For 25 OR 50 Servings

48 Hour Advance Notice Preferred.

50% Deposit Taken On All Orders Over \$400. Payment Due Upon Delivery

Deposit Or Credit Card Taken On Ceramic Platters Until Returned

Onsite Cooking Labor Or Server Wage \$17.50 Per Hour

Event Coordinating Labor \$25. Hour

17.5% Gratuity Applied To Food And Beverage Purchased

Drop Off Fee Of \$40. May Apply

Loyalty Program Does Not Apply To Off Site Catering

Prices & Ingredients Subject To Change

Chopsticks, Paper Products, Garnishes & Condiments Included In Order Price

Offsite Catering Paid With Credit Cards May Be Subject to A 3% Merchant Fee.