

# CALIFORNIA CUISINE - FRESH FARE

PRICED PER PERSON (MINIMUM 6 PER TYPE)

## APPETIZERS

	PER PORTION
ARTISANAL CHEESE & CHARCUTERIE PLATE	6
CRUDITE PLATTER W/ DIPS / HUMMUS	6
CHIPS & DIP PLATTER	5
SMOKED SALMON CROSTINI (2) DILL CREAM CHEESE & CUCUMBER	6
DEVILED EGGS (3) PICKLED PEPPER RELISH	5
CHILLED JUMBO SHRIMP (2) SPICY COCKTAIL SAUCE	6

## SALADS

ADD AVOCADO +2, FREE RANGE CHICKEN +5,  
SZECHUAN TOFU +5, MISO SALMON +7

QUINOA KALE ALMONDS, FUJI APPLE, DRIED CRANBERRIES, MISO VINAIGRETTE	8
CHOP CHICKPEAS, CHERRY TOMATO, AVOCADO, OLIVES, FETA, CUCUMBER, BASIL, PARMESAN, ITALIAN VINAIGRETTE	7
CAESAR PARMESAN CRISPS	6
EL DRAGÓN CHOP ICEBERG, BLACK BEANS, SWEET CORN, BELL PEPPERS, LIME-CILANTRO VINAIGRETTE	7
ORGANIC GREENS CUCUMBER, PICKLED CHERRY TOMATO, GINGER VINAIGRETTE	5
TURN ANY SALAD ABOVE INTO A WRAP W/ YOUR CHOICE OF PROTEIN!	9

## SIDES

SAUTEED VEGETABLES	4
GARLIC MASHED POTATOES	4
ROASTED BRUSSEL SPROUTS W/ BACON	4

## SUSHI WRAPS

	PER PORTION
BUDDHA SHRIMP TEMPURA, BLUE CRAB, SPICY TUNA, AVOCADO, ICEBERG, SPICY MAYO	14
SPICY SALMON AVOCADO, GREENS, TEMPURA ASPARAGUS, CHIPOTLE MAYO	13
MOTO GARLIC TUNA, BLUE CRAB, SPICY TUNA, TEMPURA ASPARAGUS, GREENS, EEL SAUCE	14
KAARAGE JAPANESE FRIED CHICKEN BREAST, GREENS, AVOCADO, SESAME-GINGER SAUCE	12
SESAME ALBACORE AVOCADO, CUCUMBER, GREENS, CRISPY ONION, SESAME SAUCE	12
ZEN GARDEN VEGETABLE TEMPURA, GREENS, AVOCADO, ROASTED PIPITS, CILANTRO CREAM	12

## SANDWICHES

	PER PORTION
SERVED W/ ORGANIC GREENS OR FRIES	
WING DING BURGER W/ HOUSE-MADE THOUSAND ISLAND	10
WILD CAUGHT ALBACORE TUNA MELT W/ CELERY, CARROTS, PICKLED JALAPEÑO, & CHEDDAR-JACK ON SPROUTED GRAIN BREAD	8
VIETNAMESE BANH MI W/ CUCUMBER JALAPENO SLAW ON FRESH BAGUETTE - PORK BELLY - KAARAGE CHICKEN	9

## PROTEINS

	PER PORTION
BEEF BRISKET	18
RED WINE BRAISED SHORT RIBS	18
PRIME RIB EYE	18
WHOLE ROAST CHICKEN (FEEDS 2-3)	24
GARLIC BUTTER CHICKEN BREAST	10
HERB RUBBED SALMON	17

## BATCH COCKTAILS

### **PALISADES PUNCH**

ASK ABOUT OUR SEASONAL FLAVORS

### **PINEAPPLE SAGE GIMLET**

GIN, PINEAPPLE, LIME, SAGE

### **ROSÉ SANGRIA**

DRY ROSÉ, BERRIES, PEACH, BRANDY

### **MANGO PEACH SANGRIA**

PINOT GRIGIO, MANGO RUM, PEACH SCHNAPPS

### **CLASSIC PARTY PUNCH**

FRESH BLEND OF RUM, FRESH JUICES, PROSECCO

72. - 32 OZ

140. - 64 OZ

# MEXICAN FARE

ORDER A LA CARTE OR MAKE IT A DINNER BOX  
TO INCLUDE MEXICAN RICE, ORGANIC BLACK BEANS,  
HOUSE-MADE BLUE CORN TORTILLA CHIPS, & TOMATILLO SALSA.

## OAXACAN CHOP SALAD

CRISP ROMAINE & RED CABBAGE W/ SWEET BELL PEPPER,  
CHERRY TOMATO, CUCUMBER, CRUMBLED COTIJA CHEESE  
& CILANTRO-LIME DRESSING.

FOR 8-10

64.

FOR 16-20

124.

## ENCHILADAS

DRAGON VEGAN  
CHICKEN SUIZA  
BRISKET  
ACHIOTE SHRIMP

SML (16)  
(FEEDS 8-10)

80. / BOX + 32. (4. PP)  
80.  
88.  
88.

MED (24)  
(FEEDS 12-14)

96.  
96.  
108.  
108.

Lg (32)  
(FEEDS 16-18)

128.  
128.  
144.  
144.

## FAJITAS

VEGETABLE  
CHICKEN  
ROPAS VIEJAS

HALF PAN  
FEEDS 8-10

80.  
80.  
88.

FULL PAN  
FEEDS 16-20

160.  
160.  
176.

## TACOS

VEGAN  
CHICKEN TINGA  
BRISKET  
PULLED PORK CARNITAS

HALF PAN  
(FEEDS 8-10)

80.  
80.  
88.  
88.

FULL PAN  
(FEEDS 16-20)

160.  
160.  
176.  
176.

## SIDES

8 Oz 16 Oz

TOMATILLO SALSA  
GUACAMOLE  
DRAGON QUESO

6. 10.  
8. 14.  
7. 12.

BLUE CORN TORTILLA CHIPS  
TORTILLAS (10) FLOUR OR CORN

4.5  
4.5

## BATCH COCKTAILS

### FROZEN COCKTAILS

	32 oz	64 oz
PALOMA	38.	78.
SUBTLY SWEET W/ FRESH JUICES & RIO RED GRAPEFRUIT CORDIAL		
EL DORADO	38.	78.
A NEW CLASSIC W/ ANCHO REYES LIQUOR FOR A SMOKY FINISH		
CLASSIC	36.	72.
W/ FRESH SQUEEZED CITRUS & A TOUCH OF SIMPLE SYRUP		
SEASONAL	38.	78.
MADE W/ THE FRESHEST SEASONAL FRUIT & COLD PRESSED JUICES		

### ON THE ROCKS

	32 oz	64 oz
PALOMA	60.	120.
EL DORADO	60.	120.
CLASSIC	55.	110.
SPICY	55.	110.
SEASONAL	60.	120.

ALL ITEMS ARE DELIVERED REFRIGERATED W/ INSTRUCTIONS  
TO HEAT/ASSEMBLE & SERVE AT YOUR CONVENIENCE

## LIVE TACO BAR!

FROM \$25 PER PERSON

DOES NOT INCLUDE CHEF FEE OR RENTALS.

CONTACT US FOR DETAILS.

**SUSHI - ROLLS - ASIAN KITCHEN**

**APPETIZERS**

	PER PORTION		PER PORTION
<b>AHI TUNA TARTAR</b> PICKLED GINGER, CAVIAR, RED ONION, SERVED W/ CRISPY WONTONS	12	<b>SPICY WOK FIRED EDAMAME</b> GARLIC, GINGER, SOY, CHILI FLAKES	4
<b>POKE</b> CHOICE OF TUNA OR SALMON FRESH CUCUMBER, AVOCADO, GARLIC CHILI	12	<b>LETTUCE CUPS</b> MINCED CHICKEN, WATER CHESTNUTS, PEANUTS	6
<b>SPICY THAI CHICKEN WINGS</b> GARLIC-CHILI SAUCE	8	<b>CHICKEN SATAY</b> JALAPEÑO-CUCUMBER RELISH, PEANUT SAUCE	7
<b>CHICKEN YAKITORI SKEWERS (2)</b>	7	<b>DUMPLINGS - VEG, PORK, SHRIMP (2)</b>	5
		<b>MISO BBQ BABYBACK RIBS (2)</b>	7

**SALADS**

ADD AVOCADO +2, FREE RANGE CHICKEN +5,  
SZECHUAN TOFU +5, MISO SALMON +7

	PER PORTION		PER PORTION
<b>ASIAN SESAME</b> SHREDDED ROMAINE, MANDARIN ORANGES, ALMONDS, PICKLED GINGER, SESAME VINAIGRETTE	9	<b>GREEN PAPAYA SALAD</b> PEANUTS & SWEET/SOUR VINAIGRETTE	9
<b>MISO CAESAR</b> PARMESAN CRISPS, MISO-CAESAR DRESSING	8	<b>ORGANIC GREENS</b> CUCUMBER, PICKLED CHERRY TOMATO, GINGER VINAIGRETTE	8

**ENTREES**

	SMALL SERVES 6-10	LARGE SERVES 12-16		SMALL SERVES 6-10	LARGE SERVES 12-16
<b>HOUSE MADE TERIYAKI</b> CHICKEN W/ LONG BEANS	200	322	<b>WOK FIRED VEGETABLES</b>	160	252
<b>RIBEYE W/ LONG BEANS</b>	224	364	<b>KALBI BEEF SHORT RIBS</b>	224	364
<b>SALMON W/ SNAP PEAS</b>	224	364	<b>NOODLE BOWLS</b>		
<b>HERB SALMON</b>	224	364	TOFU	96	192
WOK FIRED VEGETABLES & MISO VINAIGRETTE			CHICKEN	104	208
<b>BAKED MISO GINDARA</b>	208	416	FILET	120	240
SESAME SAUTÉED SPINACH			SHRIMP	120	240
<b>SESAME BEEF</b>	200	400	*ALL ENTREES (EXCEPT NOODLE BOWLS) ARE SERVED W/ A CHOICE OF WHITE OR BROWN RICE		
TRICOLOR BELL PEPPERS					

**SIDES**

	SMALL SERVES 6-10	LARGE SERVES 12-16		SMALL SERVES 6-10	LARGE SERVES 12-16
<b>FRIED RICE</b> VEGETABLE, CHICKEN, SHRIMP	48	96	<b>PANKO ONION RINGS</b>	24	48
<b>WOK FIRED VEGETABLES</b>	32	64	<b>SUNOMONO SALAD</b>	24	48
<b>SZECHUAN GREEN BEANS</b>	32	64	<b>MISO SOUP</b>	24	48

**BATCH COCKTAILS**

	32 oz	64 oz		32 oz	64 oz
<b>DRAGON MAI TAI</b>	72	140	<b>LYCHEE COOLER</b>	72	140
<b>LOTUS PUNCH</b>	72	140	<b>YUZU MARGARITA</b>	72	140

## SUSHI PLATTERS

### SUSHI / SASHIMI OMAKASE

ALBACORE, TUNA, HALIBUT, YELLOWTAIL,  
SALMON, & KANPACHI SUSHI  
ASK ABOUT PRICING

### RISING SUN

GARLIC SEARED TUNA, HALIBUT, SALMON & YELLOWTAIL SUSHI,  
ROCK N ROLL, SPICY CRAB ROLL, SHRIMP TEMPURA ROLL  
ASK ABOUT PRICING

### KAMPAI

TUNA, YELLOWTAIL, ALBACORE, HALIBUT & SALMON SUSHI,  
BUDDHA ROLL, MAKIMOTO, SUNSET ROLL  
ASK ABOUT PRICING

### LOTUS

HALIBUT, KANPACHI, TUNA, & JAPANESE SCALLOP  
SUNSET ROLL, JETTY ROLL, TUNA & CUCUMBER ROLL  
ASK ABOUT PRICING

CREATE YOUR OWN PLATTER!

CHOOSE SUSHI & ROLLS FROM FULL MENU BELOW.

- ALL ROLLS ARE PREPARED W/ SOY PAPER UNLESS OTHERWISE SPECIFIED -

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SCAN BELOW TO SEE OUR FULL SUSHI MENU



AND WE'LL HELP YOU CREATE THE  
PERFECT SUSHI SELECTION!

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LIVE SUSHI BAR

FROM \$60 PER PERSON

DOES NOT INCLUDE CHEF FEE OR RENTALS

CONTACT US FOR DETAILS.