

Chef Naoko Catering

The menus provided below can be used for ordering convenience or as a guide in creating your own special menu. Chef Naoko would be delighted to discuss your specific needs and prepare a unique creation to suit your event according to taste and budget. This could be based on the following menus, or created from scratch. Please note that many ingredients are seasonal and subject to change. Prices are also subject to change as the cost of ingredients fluctuates.

Plan Wakayama - Hearty Finger Food Appetizers (minimum 20 guests) \$25 per person

Cucumber with Ayers Creek Organic Farm House-made Chick Pea Miso & Fresh Mozzarella Cheese *gluten-free

Chef Naoko Style Sushi Tray (optional - with gluten-free soy sauce), Seasonal Vegetable Norimaki Sushi, Wild Salmon Norimaki Sushi, Two Kinds of Inari Sushi (sweet tofu wrapped sushi)

Skewered Organic Miso marinade with Painted Hills Farm Beef

House Seasonal Pickles

Skewered Organic Chicken with Aritagawa Sansho Pepper Teriyaki Sauce (gluten-free)

Grilled Oregon Mushroom on Japanese Style Sweet Omelet Dashimaki-tamago (gluten-free)

House-made Sweet Potato Tempura (vegetarian)

House-made Baked Sweet Potato (gluten-free)

**** Optional ****

Jumbo Wild Prawn Mijinko Tempura - \$30/6P

Grilled Ota Tofu with Umami Miso sauce (vegan, gluten free) - \$6/10P

Skewered Carlton Pork Tonkatsu - \$20/10P

Futomaki Sushi (rolled with sea-eel, tamagoyaki, cucumber) - \$20/2Rolls

Chef Naoko Style Steamed Carlton Pork Shu Mai Dumpling - \$20/10P

Japanese style Devilled Egg - \$28/20P

Oregon Dungeness Crab Organic Potato Croquette - \$150/30P

Skewered Wild Salmon Panko Fry with House Tartar Sauce - \$70/20P

Cocktail Hour Finger Food and Dinner Buffet (minimum 100 guests)

\$43 per person

Cocktail Hour Finger Food - \$12 per guest

Seasonal Veggie Sushi roll (vegan)

Organic Salmon & Scallion Sushi Roll

Skewered Painted Beef Spicy Miso taste

Skewered Teriyaki Marinade Tofu (vegan)

Buffet Dinner (Gluten-free options available) - \$28 per guest

Roasted Organic Chicken with Aritagawa Sansho Teriyaki sauce

Agedashi Local Ota Tofu & Spring Water Farm Shiitake Mushrooms with
kobo dashi (seaweed broth) (vegan)

Seasonal Chef's Salad with house fresh ginger dressing (vegan)

Grilled Farmers Market Vegetables (vegan)

Steamed Rice (vegan)

Organic Miso Soup

Dessert \$3

Housemade Matcha Green Tea Cup Cake

Ingredients are subject to seasonality and may change. Prices are also subject to change

Option for Dinner

Grilled Wild Alaskan Salmon (2-3oz) with Fresh Ginger sauce - \$9/P

Steamed Carlton Pork Shu Mai Dumpling with Japanese mustard - \$3/P

Steamed Carlton Pork Shu Mai Dumpling Chef Naoko Style - \$3/P

Option 3 add to Dessert

Roasted Green tea flan - \$3/P

Option 4 Tea or Coffee set (paper cups) - add \$2 per guest

Japanese Green Tea

Japanese Roasted Green Tea (caffeine-free)

Local Coffee and Tea

Prices and ingredients are subject to change.

Additional charges

(Please discuss with Chef Naoko Catering about the following, based on your specific needs)

Bar

Chef Naoko can provide beer, wine, and sake, and has OLCC licensed servers. Please ask about pricing.

Bar set-up includes ice & cocktail napkins (glassware not included) - \$60

Server

\$35 per person, per hour.

Rentals

Examples:

Linens (guest tables, buffet tables, bar, reception desk)

Glassware, Dishware, Flatware, Cloth Napkins

Floral Arrangement

Chef Naoko can provide table arrangements. Please talk to us for more information.

Delivery

Rental Delivery/Pick up (\$60 standard charge + \$60 specific time delivery/pick up + \$30 pick up after 8pm)

Chef Naoko (Delivery, set up, take down) \$45~ (Price will vary depending on the buffet size & location)

For more information or to make an appointment to discuss your catering needs with Naoko, call: 503-227-4136 or email: catering@chefnaoko.com.