

Chef Naoko Catering

The menus provided below are samples and should be used as a guide in creating your 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 availability and price changes.

Hearty Finger Food Appetizers (Minimum of 50 Guests) Plan Wakayama \$20 per guest

Ota Tofu Sesame Spicy Spread on Cucumber cup - gluten-free

Pressed Creative Salmon Sushi - gluten-free option

Vegetable Sushi Rolls - vegan, gluten-free option

Oil poached Oregon Albacore Tuna on Bread

Yakitori Skewered Chicken with Chef's Teriyaki Sauce

Grilled Oregon Mushroom on Japanese Style Sweet Omelet Tamago - vegetarian

Carlton Pork Farm Gyoza Dumpling with Miso vinegar sauce

**** Optional ****

Wild Prawn Tempura (cooked onsite) add \$6 per guest

Inari Sushi – tofu wrapped sushi, add \$2 per guest - vegan, gluten-free option

Grilled Ota Tofu with Umami Miso sauce, add \$2 per guest

Chef's Beef Jerky, add \$3 per guest

Skewered Carlton Pork Tonkatsu, add \$4 per guest

Futomaki – large sushi roll (sea-eel, tamagoyaki, cucumber, and vegetables) \$100 – 4 rolls (32 pieces)

Chef Naoko Style Steamed Carlton Pork Shu Mai Dumpling (cooked onsite) add \$3 per guest

Various Desserts

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

\$45 per guest

Cocktail Hour Finger Food (\$12 per guest)

Local cheese and house pickles vegetable in rice cup - vegetarian

Organic Salmon and fresh herb Pressed Sushi

Skewered Beef with Japanese BBQ sauce

Skewered Tofu with Sweet Miso sauce - vegan

Buffet Dinner (gluten-free options available) \$30 per guest)

Roasted Mary's Chicken with Aritagawa Sansho Teriyaki sauce

Agedashi Ota Tofu & Local Organic Shiitake Mushrooms with
kombu dashi (seaweed broth) - vegan

Seasonal Chef's Salad with house Miso dressing - vegan

Grilled Farmers Market Vegetables - vegan

Tamagoyaki (traditional Japanese omelet)

Steamed Rice - vegan

Organic Miso Soup

Dessert \$3 (choice of one)

Housemade Matcha Green Tea Cup Cake

Seasonal Mizu-yokan (agar agar) - vegan

Baked Japanese Sweet Potato tart

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

Options for Dinner

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

Steamed Carlton Pork Shu Mai Dumpling with Japanese mustard - \$3 per guest

Steamed Carlton Pork Gyoza Dumpling Chef Naoko Style - \$3 per guest

Dessert Options

Roasted Green tea flan - \$3 per guest

Seasonal Mizu-yokan (sweet beans agar-agar) - \$3 per guest

Japanese style cheesecake \$25 serves 6

Tea/Coffee Options (paper cups) - add \$2 per guest

Japanese Green Tea

Japanese Roasted Green Tea (caffeine-free)

Local Coffee and Tea

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

Additional charges

Please discuss with Chef Naoko Catering about the following, based on 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 for guest tables, buffet tables, bar, reception desk, napkins

Glassware, Dishware, Flatware, Cloth Napkins

Floral Arrangement

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

Delivery

Chef Naoko (Delivery, set up, take down) \$60~ (Price will vary depending on the buffet size & location)

In addition, rental deliveries are charged separately by the rental company.

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