

ALL PLATTERS MUST BE PAID FOR IN ADVANCE | NO REFUNDS 24 HOURS PRIOR TO PICK UP

PARTY PLATTERS/TRAYS

Panko Chicken Fingers | 40

20 pieces, served with 1/2 pint of yum yum sauce

Chicken Satay | 40

20 pieces, served with 1/2 pint of sweet chili sauce

Queso Fiesta | 30

half pan wonton chips, 1 pint of queso, 1 pint of pico

Smoked Fish Dip or Wahoo Dip | 50

served with veggie sticks

Sesame Seared Tuna or Wahoo | 75

served with ginger, wasabi, soy sauce

Shrimp Cocktail:

Medium (50 pc.) | 75 Jumbo (25 pc.) | 175

served with lemon & cocktail sauce

Peel & Eat Shrimp:

Medium (3lb.) | 75

chilled, butter, old bay, lemon & cocktail sauce

Panko Wahoo Bites | 125

per half pan, served with spicy mayo & eel sauce

Blackened Swordfish Bites | 125

per half pan, served with 1/2 pint seaweed salad & spicy mayo

Stone Crab Claws | MP (when available)

served with lemon & papa's stonie sauce

Alaskan King Crab Legs or Maine Lobster | MP

steamed, served with melted butter and lemons

Lobster, King Crab or Stoned Crab Dip | MP

when available, served with veggie sticks

Filet Mignon Sliders | 150

24 sliders served with horsey sauce

**Half Pan Feeds approx. 15/ Full Pan 30



Pictured: Jumbo Shrimp Cocktail Platter

HIBACHI TRAYS

Hibachi served al a carte in aluminum catering pans

Served with Yum Yum Sauce - Extra Yum Yum Sauce | 8 (per pint)
half pan feeds approx. 15/ full pan 30

Hibachi Fried Rice 50 | 100 Veggies 40 | 80

Hibachi Proteins

Chicken 60 | 120 Steak 80 | 160 Shrimp 80 | 160
Scallops | MP Lobster | MP

SUSHI BOATS

Medium (12 Rolls)

Large (20 Rolls)

sushi boats are priced per roll and come with soy sauce, spicy mayo, eel sauce & chopsticks

visit our website or scan the QR code to view our full sushi menu

**boats must be returned within 3 business days or a \$200 boat fee will be incurred

***All sushi rolls served on boats will be inside out (rice on outside)

ELEVATE YOUR NEXT EVENT

ALL ORDERS MUST BE PLACED AT LEAST 3 DAYS PRIOR TO PICK-UP

