



CATERING MENU

ASSORTED SUSHI ROLL PLATTER | \$68.90

10 rolls / 80 pieces. Includes 10 chopsticks, ginger, wasabi, and soy sauce. Refer to the back page for full assortment.

BEYOND SUSHI PIECE PLATTER | \$66.00

48 assorted individual pieces. Includes 10 chopsticks, ginger, wasabi, and soy sauce. Refer to the back page for full assortment.

RICE PAPER WRAP PLATTER | \$62.00

10 assorted rice paper wraps
Select 2 from list below:

MINI SKEWERED WRAP PLATTER | \$72.00

60 mini skewered wraps
Select 1 from list below:

Curry Flower

Baby greens, green tea noodles, tahini, curried cauliflower, asparagus, roasted onions and butternut squash. Sauce: Tahini

Nutty Buddy

Baby greens, soba noodles, jalapeño peanut butter, carrots, cashews, avocado, baked tofu and cilantro. Sauce: Ponzu

Sweet Bean

Baby greens, green tea noodles, ponzu, asparagus, cilantro, parsley, seaweed salads, black beans, and roasted almonds. Sauce: Ponzu

Spicy Shroom

Baby greens, soba noodles, spicy bean sauce, enoki mushrooms, shiitake, portabella, pickled ginger, and cashews. Sauce: Shiitake truffle

SALADS | \$60.00

Limelight

Baby greens, black beans, charred corn, roasted tomato, avocado, pickled jalapeño, sesame seeds, cilantro, and kaffir lime chips
Sauce: Tomato guajillo

Verde

Baby greens, avocado, carrots, asparagus, seaweed salad, cashews, and sliced nori
Sauce: Carrot ginger

Nerdy Greek

Baby greens, roasted eggplant, Kalamata olives, cumin roasted chickpeas, sundried tomato, and almonds
Sauce: Tahini

Zen

Baby greens, avocado, English cucumber, mango, portabella, cashews, and cilantro
Sauce: Jalapeño peanut butter

SKEWERED TOFU BITES | \$74.95

60 pieces of skewered tofu cubes dry rubbed in housemade Cajun spice

NOODLE SALADS | \$60.00

Buckwheat Cashew Noodles

Soba noodles, carrots, baked tofu, cashews, avocado, sesame seeds, and cilantro
Sauce: Jalapeño peanut butter

Green Root

Green tea noodles, seaweed salad, roasted almonds, sesame seeds, parsley, and cilantro
Sauce: Ponzu

SIDE SALADS

Seaweed | \$60.00

With chili flakes and sesame seeds

Roasted Chickpea | \$60.00

Tahini, lemon toasted panko, parsley, and sumac

Edamame | \$40.00

With pink Himalayan rock salt

Kimchi | \$40.00

House made vegan kimchi

Carrot | \$40.00

Sesame oil, hot pepper paste, and cilantro

DESSERTS

Sweet Potato Black Bean Brownies

SM (25pcs): \$40 | LG (50pcs): \$65

Coffee & Chocolate Coconut Rounds

SM (25pcs): \$50 | LG (50pcs): \$80

Oatmeal Raisin Cookies

SM (25pcs): \$40 | LG (50pcs): \$65

Chocolate Chip Cookies

SM (25pcs): \$40 | LG (50pcs): \$65

DRINKS

Hand-pressed juice blends | \$3.90

Cucumber mint lemonade
Watermelon mint lemonade
Blueberry lemonade
Strawberry yuzu juice

Unsweetened iced tea | \$2.75

Ask a sales associate for availability

Bottled water | \$2.30

San Pellegrino | \$2.53

MISCELLANEOUS

All orders include cocktail napkins and serving tongs.

Package of 25 biodegradable plates
6" plates | \$5.00

Package of 25 utensils | \$2.50

Including forks, knives, and spoons

SUSHI ROLL PLATTER

Includes the following assortment.
We double up on the Sweet Tree & Spicy Mang.



CHIC PEA

Black rice, roasted eggplant, artichoke, and English cucumber topped with saffron chickpea puree and parsley. Sauce: Tahini



SUNNY SIDE

Black rice, braised fennel, sundried tomato, and avocado, topped with butternut squash. Sauce: Almond pesto



LA FIESTA

Black rice, avocado, chayote, and pickled jalapeño topped with black bean purée and kaffir lime chips. Sauce: Tomato guajillo



SPICY MANG

Black rice, avocado, mango, and English cucumber topped with spicy veggies. Sauce: Toasted cayenne



GREEN MACHINE

Six-grain rice, English cucumber, and asparagus topped with charred edamame. Sauce: Almond pesto



SWEET TREE

Six-grain rice, avocado, roasted sweet potato, and alfalfa sprouts. Sauce: Toasted cayenne



MIGHTY MUSHROOM

Six-grain rice, enoki mushrooms, baked tofu, braised shiitake, and micro arugula. Sauce: Shiitake truffle



PICKLE ME

Six-grain rice, gobo, carrots, pickled daikon, and avocado. Sauce: Carrot ginger

PIECE SAMPLER PLATTER

Includes 48 of the following pieces



Seaweed salad with chili flakes and sesame seeds



Charred corn with harrisa and cilantro



Curried cauliflower with almond pesto



Roasted tomato with tomato guajillo

ORDER GUIDELINES

Call us at (718) 606-2179 or email us at info@beyondsushinyc.com to place your order. We request your order to be placed 72 hours prior to your event date.

DELIVERY FEE

Delivery fee is 10% of the subtotal, with a \$20 minimum and \$120 maximum. We deliver to all of Manhattan, and parts of Brooklyn and Queens. For deliveries that require moving out of borough, we charge an out of borough fee that varies based on location. Gratuity is optional.

ALLERGY INFORMATION

Please be advised that our food may contain wheat, soy, seeds, and nuts. If you have a food allergy or special dietary requirement, please let us know before placing an order.

CANCELLATION POLICY

Orders can be cancelled 24 hours prior to your event date. With less than 24-hour notice, a full charge will be applied. For orders above \$1,000.00 we request a deposit of 50%. This deposit is non-refundable if your event is cancelled less than one week prior to your event date.