



Catering Menu

A La Carte Menu

All our a la carte menu items below are served with our sauces:

Gochujang Sauce (Korean pepper paste),
Spicy Aioli (Creamy Spicy),
Bulkogi Spicy Sauce (Our version of sriracha),
Mandoo Sauce (Sweet and sour soy sauce)

Korean BBQ:

Beef Bulkogi

Sweet and savory soy sauce based marinated rib-eye grilled with caramelized onions.
Half Pan (Serves ~15)

Spicy Pork Bulkogi

Spicy, sweet and savory gochujang (Korean pepper paste) based marinated pork belly grilled with caramelized onions.
Half Pan (Serves ~10)

Chicken Bulkogi

Sweet and savory soy sauce based chicken grilled with caramelized onions.
Half Pan (Serves ~10)

Galbi

Sweet and savory soy sauce based marinated bone-in beef short ribs grilled with caramelized onions.
Half Pan (Serves ~10)

Hot Dishes:

Japchae

Potato Vermicelli Noodles stir fried in soy sauce with bell peppers, shiitake mushrooms, fish cakes, carrots, and spinach.
Half Pan (Serves 15-20)

Vegetable Pancakes

Pan-fried rice flour based batter with carrots, zucchinis and green onions.
Half Pan (Serves 15-20)

Kimchi Pancakes

Pan-fried rice flour based batter with Kimchi.
Half Pan (Serves 15-20)

Goon Mandoo

Pan-fried dumplings filled with minced beef, minced pork, tofu, vermicelli noodles, and scallions.
Half Pan (Serves 15-20)

Dduck Bbok Gi

Korean Rice cake simmered in spicy pepper paste sauce with vegetables, fish cakes and hard-boiled eggs.
(Serves 10-15)

Korean BBQ Quesadilla

Korean BBQ on flour tortilla with our signature blend cheese.
Half Pan (Serves 10-15)

Fried Rice

Extra fancy long grain rice stir-fried with specially rendered soy sauce.
Half Pan (Serves 10-15)

White Rice

Steamed Extra Fancy White Rice
Half Pan (Serves 10-15)

Cold Dishes:

Kimchi

National Dish of Korea. Pickled Napa Cabbage in spicy pepper paste.
Half Pan (Serves 15-20)

Seasoned Bean Sprouts

Blanched bean sprouts seasoned with sesame oil, light salt and Korean crushed peppers.
Half Pan (Serves 15-20)

Asian Slaw

Shredded Cabbage, spring mix tossed in vinegar, sugar, sesame oil, olive oil and hint of pepper flakes.
Half Pan (Serves 15-20)

Asian Ginger Salad

Spring mix, pecans, tangerine and tomatoes served with our signature ginger-orange dressing on the side.
Half Pan (Serves 10-15)

Korean BBQ Fusion Bar

(Minimum 10 orders)

Make your own Korean BBQ Tacos (3 tacos/ person) or **Burrito Bowl**

W/side of tortilla chips

Choice of two types of Korean BBQ – Beef Bulkogi, Chicken Bulkogi, Spicy Pork Bulkogi

4 Sauces – Spicy Aioli (Creamy Spicy), Bulkogi Spicy Sauce (Our version of sriracha), Mandoo Sauce (Sweet and sour soy sauce), Salsa Roja (Blended tomato based medium-spicy salsa)

Corn Tortilla

Fried Rice

Asian Slaw

Onion-Cilantro Ceviche

Chopped tomato

Fire Roasted Corn

Black Beans

Korean BBQ Traditional Bar

(Minimum 15 orders)

A Traditional Korean Dish. Bed of white rice on a bowl with variety of vegetables on top.

Choice of two types of Korean BBQ – Beef Bulkogi, Chicken Bulkogi, Spicy Pork Bulkogi

4 Sauces – Gochujang Sauce (Korean pepper paste), Spicy Aioli (Creamy Spicy), Bulkogi Spicy Sauce (Our version of sriracha), Mandoo Sauce (Sweet and sour soy sauce)

White Rice

Kimchi

Blanched & Seasoned Bean Sprouts

Japchae

Korean Vegetable Pancakes

Bibimbap Bar

(Minimum 10 orders)

A Traditional Korean Dish. Bed of white rice on a bowl with variety of vegetables on top.

Choice of two types of Korean BBQ – Beef Bulkogi, Chicken Bulkogi, Spicy Pork Bulkogi

4 Sauces – Gochujang Sauce, Spicy Aioli, Bulkogi Spicy Sauce, Mandoo Sauce

White Rice

Pickled Radish

Sautéed Carrots

Sautéed Zucchini

Blanched & Seasoned Bean Sprouts

Spring Mix

Fried Eggs