GLOBAL CATERING COLLECTION

Japanese

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Vegetable gyoza
Pan-seared dumplings

Chicken yakitori
Grilled chicken skewers

Edamame
Lightly salted soybeans

Vegetable tempura
Crisp battered seasonal vegetables

MAIN DISHES

Chicken teriyaki
Grilled chicken with sweet-savory glaze

Beef sukiyaki
Beef, tofu and vegetables in savory broth

Miso-glazed salmon
Baked salmon with miso glaze

Tofu teriyaki
Seared tofu with teriyaki sauce

SIDES & ACCOMPANIMENTS

Steamed rice
Japanese-style short-grain rice

Vegetable yakisoba
Stir-fried noodles with vegetables

Sunomono
Cucumber and seaweed vinegar salad

Sesame green beans
Green beans with sesame dressing

DESSERTS

Matcha cake
Green tea sponge squares

Mochi sweets
Sweet rice cakes with bean filling

Dorayaki
Small pancakes with sweet red bean

Black sesame panna cotta
Japanese-inspired sesame cream cups

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $28 / guest

Chicken teriyaki + Steamed rice + Vegetable yakisoba

Signature — $40 / guest

Vegetable gyoza + Chicken teriyaki + Beef sukiyaki + Steamed rice + Vegetable yakisoba + Matcha cake

Celebration — $56 / guest

Chicken yakitori + Beef sukiyaki + Miso-glazed salmon + Vegetable yakisoba + Sunomono + Mochi sweets

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$700	$1,400	$2,800
Signature	$1,000	$2,000	$4,000
Celebration	$1,400	$2,800	$5,600

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.