

# PALETTE 22

## THE Catering Platters MENU

*all platters have approximately 25-30 pieces and/or serve about 25 guests*

### STARTERS & SALADS

- BLACK BEAN HUMMUS **V** ciltomate, tahini, black garlic salsa macha, warm pita \$92  
GREEN PAPAYA SALAD **G** granny smith apples, shallots, spiced peanuts, calamansi nuoc cham, herbs \$82  
SOUTHWEST CAESAR SALAD romaine, avocado, fried tortillas, chipotle-garlic dressing, queso cotija \$97  
+\$25 to add chicken to Southwest Salad

### MAINS

- CHILI SHRIMP TACOS kung pao sauce, chili crisp, peanuts, radishes, cilantro \$127  
LEBANESE SPICED CARNITAS TACOS **G** shaved lettuce, red onions, tomatoes, serrano labneh \$107  
CURRY CHICKEN EMPANADA khao soi curry chicken, peppers, onions, ginger \$107  
CUBANO "SLIDERS" capicola, salami, pickles, swiss cheese, dijon aioli \$107  
CHEESEBURGER SLIDER pimiento cheese, bacon jam mayo, fried onion straws \$117  
SPICY CHILI CRISP FRIED CHICKEN SLIDERS szechuan pepper, romaine lettuce, spicy pickles, samba aioli, brioche bun \$107  
SESAME STEAK SKEWERS ginger aioli, toasted sesame seeds \$127  
JERK CHICKEN SKEWERS citrus, allspice, habanera, cilantro crema \$107  
BUTTER CHICKEN TIKKA MASALA **G** basmati rice, caramelized onions, roasted corn, tikka masala sauce \$107  
DAN DAN NOODLES house made bulgogi sausage, szechuan pepper, spinach, five spice, peanuts \$107  
GÀ CHIÊN WINGS spicy garlic-maple sauce, sesame, lime \$117

### SIDES

- CRISPY BRUSSELS SPROUTS **V** soy-chili honey, sesame-almond granola \$82  
CRISPY CRIOLLA POTATOES **V** smoked tomato aioli, ahi picante sauce, cotija, lime \$112  
STREET CORN **V G** charred corn, lime mayo, queso cotija, spicy tan, cilantro \$82

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## BRICK OVEN Flatbreads

*cut in to 6 bite-sized pieces; vegan plant-based cheese available upon request*

- STREET CORN **V** mozzarella, charred corn, tajin, cotija, lime, cilantro \$13  
DAN DAN bulgogi sausage, mozzarella, spinach, peanuts, celery, scallions, tahini sauce \$12  
SPICY SHRIMP & PANCETTA garlic butter, mozzarella, crispy pancetta, calabrian chilis, scallion pesto \$13  
FUNGHI **V** almond-basil pesto, mozzarella, roasted mushrooms, truffle-buttermilk sauce \$13  
PEPPERONI cup & char pepperoni, crushed tomato sauce, mozzarella \$11  
CHIPOTLE CHICKEN chipotle-tomato sauce, mozzarella, braised chicken, corn-black bean salsa, cilantro, chipotle aioli \$12

**V = vegetarian**

**G = gluten free**

++ 22% service charge and 10% state & local tax