



SUNDA
NEW ASIAN

CATERING
MENU



CateringChi@SundaNewAsian.com

110 W Illinois | Chicago

SUNDA CATERING MENU

Sunda offers party sized pans for carryout and delivery. These generous portions on our menu will make your lunch, dinner or party planning easier. All orders are kept hot and ready-to-serve and include plates, napkins and eating and serving utensils. 10% packing fee applies to all orders.

Small portion feeds approximately 8-10 people | Large portion feeds approximately 16-20 people.

All orders must be placed with a minimum of 48 hours notice.

COMMENCE

EDAMAME	SM/LG	40/80
SPICY EDAMAME		50/100

DIM SUM

SUNDA STEAMED BUNS PLATTER (20/32 PCS) steamed scallion bao buns filled with		
PORK BELLY pickled veggies, hoisin		60/120
DUCK scallions, hoisin		80/160
LUMPIA (60/120 PCS) crispy pork and shrimp shanghai-style egg rolls, boston lettuce, dipping sauces		50/100

SALADS

THAI LEMONGRASS tiger shrimp, shredded chicken breast, glass noodles, cabbage, watercress, frisée, red onion, carrots, cucumber, peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette		80/160
GINGER SALAD greens, carrots, radish, ginger vinaigrette		40/80

HOT

STREET CORN (20/40 PCS) grilled corn, sambal coconut cream, toasted coconut, pandan leaves		50/100
PORK BELLY SKEWERS (20/40 PCS) braised pork belly, asian slaw, sweet soy		60/120
MISO CAULIFLOWER garlic, chilies		70/140
LEMONGRASS BEEF LOLLIPOPS (20/40 PCS) ny strip beef wrapped lemongrass, ginger citrus sweet soy glaze		80/160
SEOUL WINGS (20/40 PCS) gochujang glazed chicken wings, gochujaru spiced, scallions, sesame seeds, crushed peanuts		70/140
KAI-LAN chinese broccoli, garlic, garlic ginger vin		65/130
DRY BRAISED STRING BEANS walnuts		65/130

MAIN FLAVORS

ADOBO BRAISED PORK BELLY (12/24 PCS) soy vinegar, garlic, herb salad, mustard greens, caramelized onion jus		80/160
CHICKEN AND PORK ADOBO garlic, vinegar, chilies, caramelized onions		70/140

ASIAN GRILL

CHICKEN INASAL (12/24 PCS) vinegar, lemongrass, garlic, cherry tomatoes, red onion		70/140
GRILLED SALMON FILET (12/24 PCS) steamed bok choy, tomato miso glaze, sesame seeds		80/160
GRILLED NY STEAK (6/12 PCS) onions, watercress, calamansi sweet soy		90/180
MISO BRONZED BLACK COD (12/24 PCS) eggplant, sweet miso glaze, chives		90/180

NOODLES AND RICE

DRUNKEN NOODLES tiger shrimp, beef, baby corn, kai lan, bell peppers, basil		80/160
CRAZY RICE lobster, chicken, tiger shrimp, fried egg, shrimp sauce, kecap manis, cucumber, sambal		90/180
PANCIT CANTON crispy pork belly, lap cheong, shrimp, egg noodles, carrots, cabbage, bok choy, scallions		70/140
VEGGIE PANCIT CANTON wheat noodles, lemon, tofu, carrots, cabbage, bok choy, scallions, lemon, cantonese sauce		60/120

PAD THAI rice noodles, egg, carrots, cabbage, scallions, peanuts, tamarind sauce		
TOFU		60/120
CHICKEN		70/140
SHRIMP		80/160
FLAKED PORK ADOBO FRIED RICE braised pork belly, scallions, garlic, vinegar soy		60/120

VEGGIE FRIED RICE		40/80
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SIGNATURE SUSHI

served á la carte/minimum 4 orders		
SPICY "TAIL OF TWO TUNAS" yellowfin tuna, pickled jalapeño, escolar, fried shallots, spicy mayo		18
RED DRAGON shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crispies, unagi sauce		24
SWEET POTATO CATERPILLAR roasted sweet potato, asian pear, avocado, black garlic teriyaki, roasted red pepper purée		16
RAINBOW king crab, tuna, salmon, escolar, hamachi, asparagus, avocado		22

LOBSTER AND WAGYU creamy lobster, scallions, jalapeño, wagyu sashimi, truffle-foie aioli		28
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CRUNCHY PIG, HIDDEN LOBSTER soy paper, lobster, avocado, jalapeño, sweet chili sauce, tempura crispies, bacon		25
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NIGIRI AND SASHIMI

Served á la carte/minimum of 5 orders
(2 pcs. nigiri/4 pcs. sashimi per order)

MAGURO (tuna)	9/18
SHIRO MAGURO (albacore)	8/16
HOTATE (hokkaido scallop)	9/18
IKURA (salmon roe)	8/16
UNAGI (freshwater eel)	9/18
SMOKED SALMON	9/18
SAKE (salmon)	9/18
TAKO (octopus)	8/16
WALU (escolar)	8/16
HAMACHI (yellowtail)	9/18
SUZUKI (striped bass)	8/16
KANI (king crab)	9/18
EBI (cooked shrimp)	8/16
HIRAME (flounder)	8/16
TOBIKO (flying fish roe)	8/16
UNI (sea urchin)	15/30

SUSHI PLATTERS

CLASSIC PLATTER Shrimp Tempura Rolls (3), Negi Hamachi Rolls (3), California Rolls (3), Spicy Tuna Rolls (3)		150
SPECIALTY PLATTER Spicy "Tail of Two Tunas" (3), Rainbow Roll (3), Crunchy Pig, Hidden Lobster (3), Red Dragon Roll (3)		250
NIGIRI/SASHIMI PLATTER (6 PCS NIGIRI/SASHIMI EACH) Maguro (Tuna), Smoked Salmon, Sake (Salmon), Tako (Octopus), Hamachi (Yellowtail), Suzuki (Striped Bass), Kani (King Crab), Ebi (Cooked Shrimp)		275
COMBINATION PLATTER (4 PCS NIGIRI OR SASHIMI) Shrimp Tempura Rolls (2), California Rolls (2), Spicy "Tail of Two Tunas" Roll (2), Crunchy Pig, Hidden Lobster (2)		275
VEGAN PLATTER Veggie Q Futomaki (5), Cucumber Asparagus (4), Garden Roll (4)		150

SWEETS

MINI COOKIE BITES (50/100 PCS)		40/80
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*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness, especially if you are pregnant or have certain medical conditions.