



**SUNDA**  
NEW ASIAN

# SUNDA CATERING MENU

## SUNDA CHICAGO

Email: [CateringChi@SundaNewAsian.com](mailto:CateringChi@SundaNewAsian.com) or visit [www.SundaNewAsian.com/Chicago/Catering](http://www.SundaNewAsian.com/Chicago/Catering)

Sunda offers party sized pans for Carryout & Delivery. Email your Lunch/Dinner orders or call to learn more! Delivery area is restricted. Please include your contact information, delivery address, number of guests and time of event.

A signed contract & credit card payment will confirm your order. All orders arrive "Ready-to-Serve" and includes disposable plates, utensils and napkins. 10% packing fee plus delivery fee and taxes applies to all orders.

**SMALL portions feed approximately 8-10 guests | LARGE portions feed approximately 16-20 guests**

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

### COMMENCE

EDAMAME	SM   LG	35   60
WOK FIRED SHISHITO PEPPERS		55   100

### SALADS

MIXED GREEN SALAD	SM   LG	40   75	greens, carrots, radish, ginger vinaigrette
CHOP CHOP CHICKEN SALAD		80   160	shredded chicken, chopped greens, napa, mango, cucumber, peanut-jalapeño dressing

### SUNDA CLASSICS

SUNDA STEAMED BUNS PLATTER		20   40 pcs	steamed scallion bao buns filled with
PORK BELLY		90   170	adobo pork belly, pickled veggies, hoisin
KOREAN FRIED CHICKEN		90   170	crispy chicken thighs, asian slaw
CRISPY EGGPLANT		80   150	panko crusted eggplant, asian slaw, hoisin
STREET CORN		70   130	grilled corn, sambal coconut cream, kewpie mayo, toasted coconut, herbs
MISO CAULIFLOWER		70   130	garlic, chilies, sweet miso butter
DRY BRAISED STRING BEANS		70   130	honey glazed walnuts, sweet soy

### MAIN FLAVORS

NEW YORK STRIP STEAK		230   460	watercress, red onion, pickled garlic, sesame soy
CHICKEN INASAL		120   210	lemongrass marinated chicken, achiote glaze, tomato onion salad,
SZECHUAN CHICKEN		140   250	crispy chicken thighs, dry chinese chilis, green beans, scallions, sesame chili oil
HAINANESE SALMON*		180   350	ginger scallion oil, toasted garlic soy, bok choy
SIDE OF JASMINE RICE		35   60	

### NOODLES & RICE

CRAZY RICE	SM   LG	125   225	tiger shrimp, chicken, shrimp sauce, ghost pepper chili sambal, sweet soy, cucumber
GARLIC NOODLES		90   170	lo mein noodles, garlic butter, scallions, fried garlic
PORK ADOBO FRIED RICE		95   175	shredded pork belly, garlic, scallions, vinegar soy
VEGGIE FRIED RICE		90   160	onions, carrots, bok choy, tofu, hoisin, tamari

### PAD THAI

TOFU		90   160	rice noodles, carrots, bean sprouts, eggs, peanuts, scallions
CHICKEN		100   180	
SHRIMP		110   200	

### SIGNATURE SUSHI

served a la carte/minimum 4 orders

GARDEN ROLL		16	mix greens, basil, mango, avocado, asparagus, cucumber, nori, ponzu sauce
PANDA*		20	shrimp tempura, tobiko, scallions, sriracha, cream cheese, tempura crisp, unagi sauce, wasabi aioli
RED DRAGON*		25	shrimp tempura, spicy tuna, unagi, jalapeño, avocado, tempura crisp, unagi sauce
RAINBOW*		25	crab, tuna, salmon, escolar, hamachi, avocado, asparagus, sesame seeds
SPICY "TAIL OF TWO TUNAS"*		19	spicy tuna, escolar, pickled jalapeño, fried shallots, spicy mayo
SAKE TO ME*		19	salmon, crab, field greens, avocado, cucumber, kewpie mayo, masago
MIDORI*		20	hamachi, wasabi tobiko, avocado, cilantro, jalapeño, cucumber, lime
SWEET POTATO CATERPILLAR		18	sweet potatoes, asian pear, avocado, black garlic teriyaki, roasted red pepper puree, sesame seeds

### SUSHI PLATTERS

CLASSIC*   96PCS	170	(3) shrimp tempura rolls (3) hamachi scallion rolls (3) california rolls (3) spicy tuna rolls
SPECIALTY*   96PCS	260	(3) spicy "tail of two tunas" rolls (3) rainbow rolls (3) red dragon rolls (3) crunchy pig, hidden lobster

### VEGETARIAN | 96PCS

	175	(4) garden veggie rolls (4) cucumber & avocado rolls (4) sweet potato caterpillar rolls
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### NIGIRI & SASHIMI\* | 48PCS

	215	3 of each sashimi & 3 of each nigiri (6) pcs maguro (tuna) (6) pcs walu (escolar) (6) pcs sake (salmon) (6) pcs tako (octopus) (6) pcs hamachi (yellowtail) (6) pcs ikura (salmon roe) (6) pcs smoked salmon (6) pcs ebi (cooked shrimp)
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### COMBINATION\* | 96PCS

	270	2 of each sashimi & 2 of each nigiri + 8 rolls
NIGIRI/SASHIMI		(4) pcs maguro (tuna) (4) pcs walu (escolar) (4) pcs sake (salmon) (4) pcs tako (octopus) (4) pcs hamachi (yellowtail) (4) pcs ikura (salmon roe) (4) pcs smoked salmon (4) pcs ebi (cooked shrimp)

### SUSHI ROLLS

		(2) shrimp tempura rolls (2) california rolls (2) spicy "tail of two tunas" rolls (2) baked snow crab rolls
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## GLUTEN-FREE MENU

*please let us know your dietary restrictions, so our chef can modify dishes below to accommodate*

### COMMENCE & SALAD

EDAMAME 🍴

WOK TOSSED SHISHITO PEPPERS 🍴

STREET CORN \*

grilled corn, sambal coconut cream, kewpie mayo, toasted coconut, herbs

CHOP CHOP CHICKEN SALAD \*

shredded chicken, chopped greens, napa, mango, cucumber, peanut-jalapeno dressing

MIXED GREEN SALAD 🍴

greens, carrots, radish, ginger vinaigrette

### MAIN FLAVORS & NOODLES

NEW YORK STRIP STEAK

watercress, red onion, pickled garlic

CHICKEN INASAL

lemongrass, tomatoes, red onion, achiote glaze, chili lime vinaigrette, grilled lemon

PAD THAI

*Chicken | Shrimp | Tofu* 🍴

rice noodles, carrots, bean sprouts, eggs, peanuts, scallion

### SIGNATURE SUSHI

GARDEN ROLL 🍴

mix greens, basil, mango, avocado, asparagus, cucumber, nori, ponzu sauce

SPICY "TAIL OF TWO TUNAS"

spicy tuna, escolar, pickled jalapeno, fried shallots, spicy mayo

SWEET POTATO CATERPILLAR 🍴

sweet potatoes, asian pear, avocado, black garlic teriyaki, roasted red pepper puree, sesame seeds

### SUSHI PLATTERS

*tamari (gluten-free soy sauce) available to pair with our Signature Sushi Platters*

#### NIGIRI & SASHIMI PLATTER | 48 PCS

3 of each sashimi & 3 of each nigiri

(6) pcs maguro (tuna)

(6) pcs walu (escolar)

(6) pcs sake (salmon)

(6) pcs tako (octopus)

(6) pcs hamachi (yellowtail)

(6) pcs ikura (salmon roe)

(6) pcs smoked salmon

(6) pcs ebi (cooked shrimp)

#### VEGETARIAN PLATTER 🍴 | 96 PCS

(4) garden veggie rolls

(4) cucumber & avocado rolls

(4) sweet potato caterpillar rolls

## VEGETARIAN MENU

*please let us know your dietary restrictions, so our chef can modify dishes below to accommodate*

### COMMENCE & SALAD

EDAMAME 🍴

WOK TOSSED SHISHITO PEPPERS 🍴

VEGGIE CHOP CHOP SALAD 🍴

chopped greens, napa, mango, cucumber, peanut-jalapeno dressing

MIXED GREEN SALAD 🍴

greens, carrots, radish, ginger vinaigrette

### DIM SUM & SUNDA CLASSICS

CRISPY EGGPLANT BAO BUNS \*

scallion bao buns filled with panko crusted eggplant, hoisin sauce, asian slaw

STREET CORN \*

grilled corn, sambal coconut cream, kewpie mayo, toasted coconut, herbs

MISO CAULIFLOWER \*

garlic, chilies, sweet miso butter

DRY BRAISED STRING BEANS 🍴

honey glazed walnuts, sweet soy

### SIGNATURE SUSHI

GARDEN ROLL 🍴

mix greens, basil, mango, avocado, asparagus, cucumber, nori, ponzu sauce

SWEET POTATO CATERPILLAR 🍴

sweet potatoes, asian pear, avocado, black garlic teriyaki, roasted red pepper puree, sesame seeds

### MAIN FLAVORS, NOODLES & RICE

PAD THAI TOFU 🍴

rice noodles, carrots, bean sprouts, peanuts, scallions

VEGGIE FRIED RICE 🍴

onions, carrots, bok choy, tofu, hoisin, tamari

GARLIC NOODLES

lo mein egg noodles, garlic butter, fried garlic, scallions

*(this dish cannot be modified to be vegan)*

### SUSHI PLATTER

#### VEGETARIAN PLATTER 🍴 | 96 PCS

(4) garden veggie rolls

(4) cucumber & avocado rolls

(4) sweet potato caterpillar rolls

🍴 *vegan dishes*

\* *dishes that can be modified to be VEGAN*