



**SUNDA**  
NEW ASIAN

## SUNDA CATERING MENU

Sunda offers Party Sized Pans for Carryout & Delivery. Lunch or Evening catering is available. Cuisine arrives "Ready-to-Serve" and includes disposable plates, utensils, and napkins. 10% Packing Fee applies. Delivery Fee applies. Catering events are contracted and pre-paid. Please fill out our Event Form at [www.SundaNewAsian.com](http://www.SundaNewAsian.com) with event date, time, # of guests, and include your Menu Selections, or call our Events Department for assistance at 312-955-0352

**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 <sup>GF</sup>	SM   LG	40   75
SPICY EDAMAME <sup>GF</sup>		50   95
WOK FIRED SHISHITO PEPPERS <sup>GF</sup>		85   160

### SALADS

GINGER SALAD <sup>GF</sup>	SM   LG	40   75
<i>spring mix, carrot, radish, creamy ginger dressing</i>		
CHOP CHOP SALAD <sup>GF</sup>		60   110
<i>greens, napa, red cabbage, carrots, cucumber, ginger soy vinaigrette</i>		
option: add grilled chicken		80   150

### DIM SUM

#### STEAMED BUNS

scallion bao buns filled with

PORK BELLY	120/20pcs   230/40pcs
<i>adobo pork belly, pickled veggies</i>	
FRIED CHICKEN	120/20pcs   230/40pcs
<i>crispy korean chicken thighs, asian slaw</i>	
CRISPY EGGPLANT	100/20pcs   185/40pcs
<i>panko crusted eggplant, asian slaw</i>	
LUMPIA	115/60pcs   225/120pcs
<i>crispy pork and shrimp shanghai style egg rolls, boston lettuce, dipping sauces</i>	
BEEF LOLLIPOPS	135/30pcs   260/60pcs
<i>sliced new york strip steak wrapped in lemongrass, ginger soy glaze</i>	
SEOUL WINGS	130/30pcs   250/60pcs
<i>gochujang glaze, crushed peanuts, scallions</i>	

### MAIN FLAVORS

NY STRIP STEAK	260/10pcs   490/20pcs
<i>watercress, red onion, pickled garlic, sesame soy</i>	
CHICKEN INASAL <sup>GF</sup>	160/10pcs   310/20pcs
<i>lemongrass marinated chicken, achiote glaze, tomato onion salad</i>	
SZECHUAN CHICKEN	160/10pcs   310/20pcs
<i>crispy chicken thighs, dry chinese chilis, green beans, scallions, sesame chili oil</i>	
HAINANESE SALMON	170/10pcs   330/20pcs
<i>ginger scallion relish, toasted garlic soy, bok choy</i>	

### SIDES

DRY BRAISED STRING BEANS <sup>GF</sup>	SM   LG	75   140
<i>honey glazed walnuts, sweet soy</i>		
MISO CAULIFLOWER		85   160
<i>garlic, chilies, sweet miso butter</i>		
STREET CORN <sup>GF</sup>		75   140
<i>grilled corn "off the cob", sambal coconut cream, kewpie mayo, toasted coconut, herbs</i>		
GRILLED VEGETABLES <sup>GF</sup>		140   265
<i>shiitake, bok choy, red onions, asparagus, squash, eggplant, khao soi curry sauce</i>		

### NOODLES & RICE

PANCIT CANTON	SM   LG	135   260
<i>crispy pork belly, lap cheong, shrimp, carrots, cabbage, bok choy, scallions, cantonese sauce</i>		
option: veggies only <sup>GF</sup>		90   170
GARLIC NOODLES		80   150
<i>lo mein noodles, garlic butter, fried garlic</i>		
option: add blue crab		100   185
CRAZY RICE		130   250
<i>shrimp, chicken, ghost pepper sambal, cucumber, crispy egg</i>		
ADOBO FRIED RICE		
<i>bok choy, carrots, mushrooms, toasted garlic, vinegar soy</i>		
VEGGIES <sup>GF</sup>		100   190
CHICKEN		115   220
PORK BELLY		125   240

#### PAD THAI <sup>GF</sup>

<i>rice noodles, carrots, bean sprouts, eggs, peanuts, scallions, cilantro</i>		
TOFU <sup>GF</sup>		95   180
CHICKEN		110   210
SHRIMP		120   230

#### CHAP CHAE <sup>GF</sup>

<i>sweet potato noodles, spinach, mushrooms, tofu, carrots, cabbage, scallions, sesame</i>		
--	--	--

### SUSHI PLATTERS

CLASSIC PLATTER 48PCS*	85
<i>(2) shrimp tempura</i>	
<i>(2) spicy tuna <sup>GF</sup></i>	
<i>(2) salmon cucumber <sup>GF</sup></i>	
CLASSIC PLATTER 96PCS*	160
<i>(3) shrimp tempura</i>	
<i>(3) spicy tuna <sup>GF</sup></i>	
<i>(3) salmon cucumber <sup>GF</sup></i>	
<i>(3) california <sup>GF</sup></i>	
SPECIALTY PLATTER 48PCS*	180
<i>(2) island maki</i>	
<i>(2) red dragon</i>	
<i>(2) snow crab maki</i>	
SPECIALTY PLATTER 96PCS*	380
<i>(3) island maki</i>	
<i>(3) crunchy surf &amp; turf</i>	
<i>(3) red dragon</i>	
<i>(3) snow crab maki</i>	
VEGETARIAN PLATTER 52PCS	90
VEGETARIAN PLATTER 104PCS	160
<i>(4) sweet potato caterpillar</i>	
<i>(4) cucumber &amp; avocado</i>	
<i>(8) garden futomaki</i>	
NIGIRI & SASHIMI PLATTER 48PCS* 210	
<i>(4) sashimi &amp; (4) nigiri of each</i>	
<i>maguro (tuna)</i>	
<i>sake (salmon)</i>	
<i>hamachi (yellowtail)</i>	
<i>hotate (japanese scallop)</i>	
<i>tako (octopus)</i>	
<i>ebi (cooked shrimp)</i>	
COMBINATION PLATTER 96PCS* 250	
<b>NIGIRI &amp; SASHIMI</b>	
<i>(3) sashimi &amp; (3) nigiri of each</i>	
<i>maguro (tuna)</i>	
<i>sake (salmon)</i>	
<i>tako (octopus)</i>	
<i>hamachi (yellowtail)</i>	
<b>SUSHI ROLLS</b>	
<i>(3) shrimp tempura</i>	
<i>(3) california <sup>GF</sup></i>	
<i>(3) spicy "tail of two tunas"</i>	

<sup>GF</sup> Vegan | <sup>GF</sup> Gluten Free | \* served undercooked and/or raw

Please inform us of any food allergies.

A friendly reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness