

In The Raw Catering Menu

Fruit Tray w/ Dip- Small Platter- \$50 Large Platter- \$90

Seasonal fruit served with a cream cheese dip

Veggie Tray w/ Dip- \$50

Seasonal veggies served with a creamy sesame or ranch dip

Domestic Cheese Tray- \$60

Served with crackers

Imported Cheese Tray- \$125

Served with crackers

Salads

ITR Salad- \$35 (feeds 15 people)

Shredded lettuce, roasted chicken, crispy noodles, wontons, toasted almonds and scallions. Tossed with ginger vinaigrette

Sunset Salad- \$40 (feeds 15 people)

Spring mix, blue cheese, green onions, candied pecans, dried cranberries, roasted cashews, diced apples and tomatoes. Tossed with ginger or blood orange vinaigrette

Kale and Chicken Salad- \$48 (feeds 15 people)

Baby kale, roasted chicken, carrot, cabbage, cherry tomatoes, red onions, cashews, tossed in champagne sesame vinaigrette

Vegetarian

Edamame- \$12/lb

Boiled soy beans tossed in our secret chef spice

Tomato Bruschetta- \$1.50/ea

A blend of tomatoes, garlic and basil served with garlic crostini's

Mushroom Bruschetta- \$1.50/ea

A blend of roasted mushrooms, garlic and herbs served with garlic crostini's

Mediterranean Pasta Salad- \$7.50/qt

Penne pasta with sautéed julienned vegetables, kalamata olives, feta cheese and a balsamic glaze

Chilled Asparagus Salad- \$.50/spear

Lightly blanched asparagus finished with a balsamic reduction

Caprese Skewers- \$1.75/ea

Cherry tomato, fresh basil and mozzarella skewers

Mini Pecan Cheese Balls- \$1/ea

Mozzarella, feta, boursin and cream cheese mixed with green onions and spices with a pecan crust. Served on a cracker.

Hummus- \$20/qt + 40 pieces of pita bread

Traditional garlic hummus served with toasted pita bread

Black Bean Hummus- \$20/qt + 40 pieces of pita bread

Black bean hummus served with toasted pita bread

Spinach Dip- \$20/qt + 40 pieces of pita bread

A blend of wilted spinach, cream cheese, sour cream and spices. Served with toasted pita bread

Artichoke Dip- \$20/qt + 40 pieces of pita bread

A blend of artichoke hearts, cream cheese, sour cream and spices. Served with toasted pita bread

Spinach Artichoke Dip- \$25/qt + 40 pieces of pita bread

A blend of wilted spinach, artichoke hearts, cream cheese, sour cream and spices. Served with toasted pita bread

Mango Salsa- \$25/qt + 1 bag tortilla chips

Fresh mango, red bell pepper, red onion, cilantro and spices mixed together and served with blue corn tortilla chips

Black Bean & Corn Salsa- \$25/qt + 1 bag tortilla chips

Roasted corn, black beans, red bell pepper, red onion, cilantro and spices mixed together and served with blue corn tortilla chips

Poultry

Crispy Duck- \$45/lb

Marinated duck breast bites lightly fried. Served with Japanese pickles and spicy chili sesame

BBQ Chicken Satay- \$1.75/skewer

Seasoned, skewered and bbq marinated chicken thighs. Topped with scallions

Peanut Chicken Satay- \$1.75/skewer

Seasoned, skewered and peanut sauce marinated chicken thighs. Topped with sesame seeds and scallions

Asian Chicken Skewers- \$1.75/skewer

Seasoned, skewered and Asian marinated chicken thighs. Topped with sesame seeds and scallions

Pork/Chicken Tostadas- \$2/ea

Pulled pork carnitas with avocado corn salsa. Served on a mini flour tostada

Pork/Chicken Tacos- \$2/ea

Shredded chicken or pork served with an Asian slaw and lemon lime drizzle on a mini flour tortilla

Pork

Pork Gyoza (must have fryer on site)- \$1.50/ea

Pork gyoza fried to golden brown. Served with balsamic glaze and scallions

Stuffed Mushrooms (must have oven on site)- \$2/ea

Mushroom caps stuffed with a sausage and cream cheese mixture

Bacon Wrapped Figs- \$2.50/ea

Figs wrapped in bacon with bbq glaze, roasted to perfection

Asian BBQ Pork Tenderloin- \$25/tenderloin

Asian BBQ glazed roasted pork tenderloin. Served Chilled.

Beef

Cho Cho Beef- \$1.75/skewer

Asian marinated beef tenderloin, Topped with avocado-cilantro sauce, peanuts and scallions

Beef Tenderloin Sandwiches- \$175/tenderloin + 20 rolls

Roasted and sliced beef tenderloin served with lettuce, tomato, onion and a variety of mustards, mayonnaise and horseradish sauce. Served cold with a split top roll

Seafood

Shrimp Cocktail- \$1.50/ea

Delicious shrimp cooked until tender and served with a traditional cocktail sauce. Served Chilled

Raspberry Sriracha Shrimp- \$1.50/ea

Delicious shrimp marinated and sautéed in a spicy teriyaki sauce, topped off with Chambord. Served Chilled.

Thai Asian Shrimp- \$1.50/ea

Delicious shrimp marinated in a thai peanut sauce. Served Chilled.

Crab Dip- \$45/qt + 40 pieces of pita bread

Premium lump crab cake, sautéed vegetables blended with parmesan and cream cheese. Topped with toasted breadcrumbs. Served with toasted pita bread

Dip Duo- \$56/1 pt of both dips + 10oz chips

Chilled lump crab-pimento dip and chunky avocado

Goldfish Wontons w/ Tuna, Salmon Salad- \$3/ea

Fish shaped fried wonton, topped with a fresh ahi tuna and Alaskan King Salmon salad

Shrimp and Scallop Ceviche- \$25/lb + 1 bag of pita chips

Shrimp, bay scallops, cherry tomatoes, red bell pepper and onions marinated in lime juice. Served with pita chips.

Sake Poached Salmon- \$125/side + 1 pint of each side

Salmon poached in sake. Served with capers, hard boiled eggs, diced red onion and a lemon dill yogurt sauce

Crab Cake Minis (must have fryer on site)- \$2/ea

Premium lump crab cake served with four sauces (lemon lime aioli, red bell coulis, serrano aioli and balsamic glaze)

Diablo Shrimp (must have fryer on site)- \$38/lb

Black tiger shrimp flash fried and tossed in a thai chili sauce

Fried Calamari (must have fryer on site)- \$31.50/lb

Crispy calamari tubes and tentacles flash fried and served with a lemon lime aioli

Bacon Wrapped Scallops (must have oven on site)- \$3.50

Sea scallops wrapped in bacon with a bbq glaze

Shrimp Canapes- \$2/ea

Grilled prawns served with a fresh avocado mousse. Served on a garlic crostini.

Ahi Tuna Pizza (must have oven on site)- \$16/ea

Crisp flatbread, glazed with olive oil and garlic. Baked with fresh tomato, red onion and fresh mozzarella. Finished with seared ahi tuna and crispy jalapeno

Misc. Sushi Platter

- **BOK Platter- \$64/48 pieces**
 - 2 BOK Rolls, 2 Keaton Rolls, 2 California Rolls, 4 Pieces Tuna Nigiri, 4 Pieces Yellowtail Nigiri
- **Not Raw Platter- \$61/64 pieces**
 - 2 Dunwell Rolls, 2 Philly Rolls, 2 California Rolls, 2 Avocado Rolls, 2 Keaton Rolls
- **OTH Platter- \$87/102 pieces**
 - 2 Candy Rolls, 2 Dunwell Rolls, 2 California Rolls, 2 Rock n Rolls, 2 Spicy Tuna Rolls, 1 Tiger Eye, 1 ID Roll
- **ITR Platter- \$90/108 pieces**
 - 2 California Rolls, 2 New York Rolls, 2 Candy Rolls, 2 Philly Rolls, 2 Spicy Tuna Rolls, 2 Rock N Rolls, 2 Restless Ribbon Rolls
- **Veggie Platter- \$35/48 pieces**
 - 2 Portobello Rolls, 2 Veggie Rolls, 2 Avocado Rolls, 2 Cucumber Rolls
- **Spicy Platter- \$149/112 pieces**
 - 2 ID Rolls, 2 Cody Rolls, 2 Some Like IT Hot Rolls, 2 Dunwell Rolls, 2 Spicy Tuna Rolls, 2 Keaton Rolls, 2 Nirvana Rolls
- **High Roller Platter- \$135/80 pieces**
 - 2 ID Rolls, 2 Nirvana Rolls, 2 Volcano Rolls, 2 Jobe Rolls
- **Grande Platter - \$175/156 pieces**
 - 2 California Rolls, 2 Candy Rolls, 2 Spicy Tuna Rolls, 2 Philly Rolls, 2 Brookside Rolls, 2 Keaton Rolls, 2 Dunwell Rolls, 2 Some Like It Hot Rolls, 2 ID Rolls, 2 Nirvana Rolls
- **Nigiri Platter- \$110/40 pieces**
 - 10 of each- Tuna, Yellowtail, Shrimp and Eel Nigiri

Teriyaki and Fried Rice Bowls- Half or Full Pan Options

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|------------------------|-----------|------------|
| • Plain Rice Bowl | Half \$24 | Full \$48 |
| • With Veggie | Half \$32 | Full \$64 |
| • With Chicken | Half \$40 | Full \$80 |
| • With Shrimp | Half \$64 | Full \$128 |
| • With Beef Tenderloin | Half \$68 | Full \$136 |

Spicy Noodle Bowl- Half or Full Pan Options

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|------------------------|-----------|------------|
| • Plain Rice Bowl | Half \$30 | Full \$60 |
| • With Veggie | Half \$38 | Full \$76 |
| • With Chicken | Half \$46 | Full \$92 |
| • With Shrimp | Half \$70 | Full \$140 |
| • With Beef Tenderloin | Half \$74 | Full \$148 |

Ramen

Chefs Ramen- \$55/2qts broth

Pork broth, roasted pork, Japanese noodles, boiled egg, seasonal vegetables, nori and crispy garlic

Seafood Ramen- \$65/2qts broth

Soy broth, scallops, shrimp, krab, Japanese noodles, wakame, boiled egg, seasonal vegetables, nori and crispy garlic

Miso ramen- \$50/2qts broth

Miso broth, mushrooms, scallions, tofu, wakame, Japanese noodles and crispy garlic

Continental Breakfast

Seasonal Fruit- \$2.50/person

Danish Pastries- \$3/ea

Assorted Muffins- \$2/ea

Yogurt Parfait- \$3/person

Bagels with Cream Cheese- \$2.50/ea

Croissants- \$2/ea

Breakfast Buffet

Scrambled Eggs- \$4.50/person

Served with salsa, sour cream, pico and cheese

Sausage Patties- \$1.50/person (2 pieces per person)

Thick Cut Bacon- \$3/person (3 pieces per person)

Breakfast Potatoes- \$2/person

Biscuits and Gravy- \$2/person

Breakfast Sandwiches- \$6/ea

(Biscuit or Croissant)

Desserts (72hr notice)

Assorted Cookie Tray- \$.50

Mini Shortcake- \$1.00

Mini Euphoria Squares- \$1.00

Mini Assorted Danish- \$1.50

Mini Assorted Cheesecake- \$.50

Mini Assorted Dessert Bars- \$1.00

Petit Fours (1 weeks' notice)- \$2.00

Beverages

Fresh Brewed Coffee- \$15/gallon

Iced Tea- \$10/gallon

Lemonade- \$10/gallon

Whole Milk- \$10/gallon

Orange Juice- \$10/gallon

Soft Drinks (Cans)- \$1/ea

Bottled Water- \$1/ea

