

# CATERING MENU

AMANDA MASSEAU • CATERING DIRECTOR 804-245-6168 • AMASSEAU@EATRP.COM

ORDERS MUST BE PLACED 72 HOURS IN ADVANCE • \$300 FOOD MINIMUM FOR DELIVERY PRICES DO NOT INCLUDE TAX, GRATUITY, OR DELIVERY FEES

# **STARTERS** PRICE PER PIECE • MINIMUM OF 15 PER ORDER

TOFU CROUTON \$3

ASIAN STEAK SATAY \$4

ASIAN CHICKEN SATAY \$4

POMEGRANATE HONEY
GRILLED SHRIMP \$4
MINI LOBSTER & CRAB CAKES \$5

JUMBO SHRIMP COCKTAIL \$5
LOBSTER & CRAB STUFFED
MUSHROOMS \$5

PRICE PER PIECE • MINIMUM OF 3 PER ORDER

LOADED POTATO CAKES, 3 PER ORDER \$13
BRAISED STEAK EGG ROLLS, 4 PIECES PER ORDER \$14

# MAINS FULL PAN FEEDS 15-20

ROASTED WHOLE BEEF TENDERLOIN- SLICED MARKET PRICE
ROASTED WHOLE PRIME RIB- UNSLICED MARKET PRICE

# SIDES HALF PAN FEEDS 5-10 • FULL PAN FEEDS 15-20

SPRING SALAD \$48/\$108
CAESAR SALAD \$48/\$108
COLD PASTA SALAD \$55/\$105
MASHED POTATOES \$55/\$105

BRUSSELS SPROUTS \$55/\$105 WILD MUSHROOMS \$55/\$105 GREEN BEANS \$55/\$105 SPICY EDAMAME \$55/105 MAC & CHEESE \$55/\$105
ASPARAGUS \$60/\$120
LOBSTER MAC & CHEESE \$96/\$160

# SUSHI PLATTERS

ALAEA \$55

48 PIECES MAKI ROLLS/2 EACH
CALIFORNIA • PHILADELPHIA
SPICY TUNA • SALMON &
AVOCADO

EXPLOSION \$175

108 PIECES MAKI ROLLS/2 EACH
INCREDIBLE • SPICY SALMON
VOLCANO • SPICY TUNA
LOBSTER • RIVER
SPICY SOCKEYE SALMON

PASTURE \$45
48 PIECES VEG. ROLLS/2 EACH
VEGGIE • SWEET POTATO
CUCUMBER • AVOCADO

APPRENTICE \$100
86 PIECES NON-RAW PROTEIN
ROLLS/2 EACH
CALIFORNIA • DRAGON VEGGIE
PHILADELPHIA • SHRIMP TEMPURA
SWEET POTATO • CUCUMBER

IMAGINATION PRICING VARIES
CHOOSE ANY COMBINATION OF
SASHIMI, SUSHI, & NIGIRI FROM
THE MENU BELOW

OMAKASE PRICING VARIES
A PERSONAL SELECTION
CREATED BY EXECUTIVE SUSHI
CHEF HAI FOR YOU & YOUR
GUESTS

RICHMOND IS FOR LOVERS \$125
52 PIECES SUSHI, SASHIMI, AND MAKI ROLLS/2 EACH
ROLLS: CALIFORNIA • SPICY SALMON
YELLOWTAIL SCALLION • RIVER
SUSHI & SASHIMI: TUNA • SALMON
YELLOWTAIL • SHRIMP • WHITE TUNA • TILAPIA



# SUSHI & SASHIMI 2 PIECES PER ORDER

KANI CRAB STICK \$5
IKA SQUID \$6
TAKO OCTOPUS \$6
IZUMIDAI TILAPIA \$6
SAKE SALMON \$7
HAMACHI YELLOWTAIL \$8

SMOKED SALMON \$6 SHIRO ALBACORE TUNA \$6 SABA MACKEREL \$6 ESCOLAR WHITE TUNA \$7 IKURA SALMON ROE \$7 CHIPPU SOCKEYE SALMON \$8 TOBIKO FLYING FISH ROE \$6
EBI SHRIMP \$6
INARI TOFU SKIN \$6
MAGURO TUNA \$7
UNAGI FRESH WATER EEL \$7
LUMP CRAB MEAT \$8

### TRADITIONAL MAKI

CUCUMBER \$6 CUCUMBER • NORI • RICE

> VEGGIE \$6 MBER • AVOCA

CUCUMBER • AVOCADO ASPARAGUS • SWEET & SPICY JALAPENO DRIZZLE

SPICY TUNA \$7
TUNA • SPICY MAYO

SALMON \$7 SALMON • NORL • RICE

SPIDER \$12 SOFT SHELL CRAB • TOBIKO

RIVER \$12

KANI • CUCUMBER • CRUNCH
SWEET SOY • SPICY MAYO

AVOCADO

RAINBOW \$16

KANI • CUCUMBER

AVOCADO • SALMON • TUNA

YELLOWTAIL • TILAPIA

SWEET POTATO \$6 SWEET POTATO TEMPURA NORI • RICE

AVOCADO \$7 AVOCADO • NORI • RICE

SHRIMP TEMPURA \$7 SHRIMP • KANI • AVOCADO CUCUMBER • TOBIKO

SALMON & AVOCADO \$8 SALMON • AVOCADO • TOBIKO

YELLOWTAIL & SCALLION \$9
YELLOWTAIL • SCALLION

COBRA KAI \$12

MANGO • RED ONION

CILANTRO • CUCUMBER • TOFU

SPICY MAYO • SRIRACHA

DRAGON \$14
EEL • CUCUMBER • AVOCADO

SPICY SOCKEYE SALMON \$17 SOCKYEYE • CRUNCH AVOCADO • SPICY MAYO CALIFORNIA \$6

KANI • CUCUMBER

AVOCADO • TOBIKO

PHILLY \$8 SMOKED SALMON CREAM CHEESE

EEL \$8 EEL • AVOCADO

VOLCANO \$14

KANI • AVOCADO • CUCUMBER

SPICY TUNA • CRUNCH

TOKYO \$15 SHRIMP TEMPURA • SPICY TUNA

OG CALIFORNIA ROLL \$16 LUMP CRAB • AVOCADO CUCUMBER • TOBIKO

LOBSTER TEMPURA \$18 LOBSTER TEMPURA • SPICY KANI AVOCADO

# SPECIALTY MAKI

WONDER WOMAN \$18
TUNA • MANGO • CILÁNTRO
FORBIDDEN RICE • AVOCADO
SHRIMP • JALAPENO SAUCE

GREEN GATE \$20
YELLOWTAIL • SHRIMP
JALAPENO • CILANTRO
AVOCADO • SWEET SOY

SPICY YELLOWTAIL • TUNA CRUNCH • AVOCADO WASABI AIOLI

POINSETTIA \$21 SPICY TUNA • SWEET SOY BLACK & RED CAVIAR SRIRACHA • SPICY MAYO CRUNCH

TANJI \$22 SHRIMP TEMPURA • SPICY TUNA KANI • JALAPENO GOAT CHEESE • THAI CHILI BALSALMIC • FRIED ONION BATMAN \$18

SPICY TUNA • AVOCADO

KANI TEMPURA • CRUNCH

CHERRY BLOSSOM \$20 SPICY TUNA • SALMON OCTOPUS • AVOCADO BLACK CAVIAR • SOY PAPER

HULK \$20 SHRIMP TEMPURA • AVOCADO SPICY LUMP CRAB • SWEET SOY CRUNCH

TUNA • SALMON • YELLOWTAIL AVOCADO • BLACK CAVIAR SWEET SOY • SRIRACHA SPICY MAYO

BABE \$22 SPICY SOCKEYE • AVOCADO YELLOWTAIL • TUNA • SWEET SOY SCALLION

RED SALT \$24 LOBSTER TEMPURA • SPICY MAYO SCALLION • CAVIAR SEARED FILET MIGNON • PONZU STARBURST \$16

TUNA • SALMON

AVOCADO • SPICY MAYO

SRIRACHA • FLASH FRIED

MISTER MIYAGI \$18

SHRIMP TEMPURA • AVOCADO
CRUNCH • JALAPENO
RED ONION • CILANTRO
SWEET SOY • SRIRACHA

PRIME POWER \$20
SHRIMP TEMPURA • TOBIKO
SEARED FILET MIGNON • PONZU
SPICY MAYO • SCALLION

YOSHI \$20
TUNA • SPICY KANI • CILANTRO
CREAM CHEESE • WASABI AIOLI
FLASH FRIED

SHRIMP TEMPURA • LUMP CRAB SEARED FILET MIGNON AVOCADO • SPICY MAYO THAI CHILI



### **CATERING MENU**

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# **Appetizers**

HALF PAN FEEDS 5-10 • FULL PAN FEEDS 15-20

### **BUFFALO CHICKEN DIP**

Half \$30 • Full \$60 w/ RUSTIC POTATO CHIPS

### NONNA'S MEATBALLS (40/80 PIECES)

HALF \$35 • FULL \$80 W/ ZESTY TOMATO SAUCE

### SPINACH ARTICHOKE DIP

HALF \$35 • FULL \$70 W/ RUSTIC POTATO CHIPS

# Salads

### HALF PAN FEEDS 5-10 • FULL PAN FEEDS 15-20

### HOUSE

HALF \$25 • FULL \$40 MIXED GREENS, CARROTS, CUCUMBERS, RED ONION, TOMATOES, CROUTONS, CHOICE OF DRESSING

### **COBB**

HALF \$30 • FULL \$50
MIXED GREENS, BLUE CHEESE,
ROASTED CORN, BACON,
TOMATOES, HARD BOILED EGGS,
RANCH DRESSING

### **CAESAR**

HALF \$25 • FULL \$40 ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING

### STRAWBERRY SPINACH

HALF \$30 • FULL \$50

SPINACH, STRAWBERRIES, GOAT CHEESE
PICKLED RED ONIONS, ALMONDS,
LARDONS, BLACKBERRY BALSALMIC
VINAIGRETTE

### **MEDITERRANEAN**

Half \$30 • Full \$45

MIXED GREENS, FETA,

KALAMATA OLIVES, PEPPERONCINIS,

TOMATOES, RED ONIONS,

ITALIAN DRESSING

### **ADD CHICKEN**

Half \$15 • Full \$25

### SALAD DRESSINGS

BLACKBERRY BALSALMIC VINAIGRETTE • CAESAR ITALIAN • RANCH

# Pastas

### HALF PAN FEEDS 5-10 • FULL PAN FEEDS 15-20

### **PASTA & RED SAUCE**

Half \$35 • Full \$80 FRESH OR ZESTY TOMATO SAUCE, CAVATAPPI, PARMESAN CHEESE

### **CHICKEN ALFREDO**

HALF \$50 • FULL \$110

ALFREDO SAUCE, CAVATAPPI,

PARMESAN, BROCCOLI,

GRILLED CHICKEN

### PIZZA MAC AND CHEESE

HALF \$45 • FULL \$100
ZESTY TOMATO SAUCE, CAVATAPPI
CREAM, MIXED CHEESE, PEPPERONIS,
OREGANO, MOZZARELLA

### **PASTA ROSA**

HALF \$50 • FULL \$110

PINK SAUCE, CAVATAPPI, SAUSAGE,

SPINACH TOMATOES, PARMESAN

### **ADD GRILLED CHICKEN**

Half \$15 • Full \$25

ADD NONNA'S MEATBALLS

### ADD HOMMAS MEAIDAE

Half \$35 • Full \$80

### **PASTA ALFREDO**

Half \$40 • Full \$90 ALFREDO SAUCE, CAVATAPPI, PARMESAN

### **MAC & CHEESE**

HALF \$40 • FULL \$90
MIXED CHEESE, MOZZARELLA,
CAVATAPPI



# Sandwiches

HALF PAN FEEDS 5-10 • FULL PAN FEEDS 15-20

### THE ITALIAN \$70 (FULL)

PROSCIUTTO, SALAMI, CAPICOLA,
PROVOLONE, LETTUCE, TOMATO,
RED ONION, PEPPERONCINIS,
ITALIAN DRESSING

### CHICKEN CAPRESE \$70 (FULL)

GRILLED CHICKEN, FRESH MOZZARELLA, BASIL, TOMATO, BALSAMIC GLAZE

### NONNA'S MEATBALL \$70 (HALF)

PROVOLONE, MOZZARELLA, BASIL, OREGANO

# Specialty Pizzas

**PIZZAS SERVE 2-3** 

### **BASIC INSTINCT \$14**

FRESH MOZZARELLA, POMODORO, FRESH BASIL, EVOO

### **TRUFFLED MUSHROOM \$17**

WHITE TRUFFLE OIL, MUSHROOM, CARAMELIZED ONION, FRESH BASIL, MOZZARELLA, ALFREDO

### **FARMER'S MARKET \$18**

ARTICHOKE HEART, MUSHROOM, CHERRY TOMATO, ARUGULA, MOZZARELLA, POMODORO

### **ANGRY BIRD \$16**

CHICKEN BREAST, MOZZ & CHEDDAR BLEND, BLUE CHEESE, SPICY RANCH, RED ONION, SCALLION

### **THE JAM \$17**

PROSCIUTTO, HOMEMADE FIG JAM, ARUGULA, MOZZARELLA

### SHRUB LIFE \$19

MUSHROOM, CARAMELIZED ONION, GREEN PEPPER, ARUGULA, BALSAMIC GLAZE, VEGAN MOZZARELLA, POMODORO

### **BBQ CHICKEN \$16**

CHICKEN BREAST, MOZZ & CHEDDAR BLEND, CARAMELIZED ONION, JALAPEÑO, SCALLION, CAROLINA GOLD BBQ SAUCE, RANCH

### **GREAT WHITE \$18**

CRISPY BRUSSELS SPROUTS, CARAMELIZED ONION, JALAPEÑO, SPICY HONEY, RICOTTA, MOZZARELLA, ALFREDO

### THE JERSEY [IS] SPECIAL \$19

NONNA'S MEATBALLS, SAUSAGE,
PEPPERONI, GREEN PEPPER,
MUSHROOM, RED ONION,
MOZZARELLA, MARINARA

# BYO Pizzas

PIZZAS SERVE 2-3 • BASE PRICE - \$13 • INCLUDE 1 SAUCE + 1 CHEESE

### **SAUCES \$1**

POMODORO, MARINARA, ALFREDO, CAROLINA GOLD, SPICY RANCH, HOMEMADE FIG JAM

### **MEAT \$2**

BACON, NONNA'S MEATBALLS, PEPPERONI, CURED PROSCIUTTO, ROASTED SAUSAGE, CHICKEN

### **CHEESES \$1**

MOZZARELLA, FRESH MOZZARELLA, AGED PROVOLONE, RICOTTA, MOZZ & CHEDDAR BLEND, BLUE CHEESE, FETA

### **GARDEN \$2**

ARUGULA, BASIL, BLACK OLIVE, GREEN PEPPER, JALAPEÑO, PEPPERONCINI, RED ONION

### PREMIUM \$2

AVOCADO, ARTICHOKE, MUSHROOM, CARAMELIZED ONION, CHERRY TOMATO, FRIED EGG\*, PINEAPPLE, SPICY HONEY

### **DRIZZLE \$1**

RANCH, CAROLINA GOLD BBQ, BALSAMIC GLAZE, BUFFALO SAUCE, SPICY RANCH, HONEY BUFFALO

# Desserts

HALF PAN FEEDS 5-10 • FULL PAN FEEDS 15-20

### **BROWNIES**

HALF \$30 • FULL \$55
DOUBLE CHOCOLATE

### **CANNOLI DIP**

HALF \$40 • FULL \$75 W/ CANNOLI CHIPS



### **CATERING MENU**

Half pan serves 5-7 Full pan serves 7-10

We are happy to deliver orders over \$400 within a 10 mile radius.

Please order 48 hours in advance

### 804-245-6168 | CATERINGBYEAT.COM

APPETIZERS	HALF	FULL	
Veggie Spring Roll	\$40.00	\$80.00	cabbage, carrot, taro root, homemade duck sauce, chinese mustard v
Canton Spring Roll	\$44.00	\$88.00	shrimp, pork, cabbage, carrot, taro root, homemade duck sauce, chinese mustard of
Green Bean Stir Fry	\$55.00	\$90.00	garlic, onion, ginger, soy v/GF
Crispy Calamari	\$49.00	\$94.00	garlic, jalapeño, cilantro, sea salt, ponzu sauce
Ginger Salad	\$18.00	\$33.00	mixed greens, carrot, green apple, sesame seed, sesame ginger dressing
Dragon Breath Wings	\$44.00	\$88.00	crispy jumbo wings, choose: szechuan pepper or fiery asian glaze GF
Crispy Chicken Rolls	\$44.00	\$88.00	wrapped in crispy tofu skin, green apple, thai chili sauce, sriracha cF
Firecracker Shrimp	\$55.00	\$105.00	lightly battered, sriracha honey aioli cs
Beer Battered Mushrooms	\$44.00	\$88.00	tsingtao beer battered mushroom, szechuan spice, spicy sriracha mustard v
Crispy Pork Potstickers	\$49.00	\$94.00	served with ponzu sauce
RICE & NOODLES			
Chicken & Rice Noodles	\$55.00	\$99.00	curry singapore noodles, chicken, cabbage, carrot, bean sprout, scallion, egg cF
Beef Jalapeño Fried Rice	\$59.00	\$114.00	spicy tender beef, jalapeño, peas, carrot, egg cr
Shrimp & Kimchi Fried Rice	\$69.00	\$137.00	jumbo shrimp, homemade kimchi, mozzarella, peas, carrot, egg cs/cFo
BBQ Pork Fried Rice	\$55.00	\$105.00	homemade chinese bbq pork, peas, carrot, egg cF
Free Style Fried Rice	\$37.00	\$73.00	peas, carrot, egg GF
Free Style Fried Rice	\$20.00	\$40.00	add chicken or tofu
Add Ons	\$25.00	\$50.00	add beef or shrimp
•	•		
Add Ons	•		add beef or shrimp  All entrées are served with white rice.
Add Ons  ENTRÉES	\$25.00	\$50.00	add beef or shrimp  All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00
Add Ons  ENTRÉES  Chef Zhao's Chicken	\$25. <sup>00</sup> \$84. <sup>00</sup>	\$50.°° \$158.°°	add beef or shrimp  All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00  bell pepper, sesame sauce GF
Add Ons  ENTRÉES  Chef Zhao's Chicken  Garlic Chicken	\$25.°° \$84.°° \$91.°°	\$50.°° \$158.°° \$172.°°	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce of chicken breast, broccoli, homemade garlic sauce of chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn,
Add Ons  ENTRÉES  Chef Zhao's Chicken  Garlic Chicken  Mui Mui Bourbon Chicken	\$25.00 \$84.00 \$91.00 \$93.00 \$95.00	\$50.°° \$158.°° \$172.°° \$176.°°	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce GF chicken breast, broccoli, homemade garlic sauce GF chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn, thai basil, sesame seed, bourbon teriyaki sauce GF
Add Ons  ENTRÉES  Chef Zhao's Chicken  Garlic Chicken  Mui Mui Bourbon Chicken  Tangerine Chicken	\$25.00 \$84.00 \$91.00 \$93.00 \$95.00	\$50.00 \$158.00 \$172.00 \$176.00 \$180.00	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce of chicken breast, broccoli, homemade garlic sauce of chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn, thai basil, sesame seed, bourbon teriyaki sauce of broccoli, bell pepper, chinese pepper, citrus glaze of
ENTRÉES  Chef Zhao's Chicken  Garlic Chicken  Mui Mui Bourbon Chicken  Tangerine Chicken  Basil Beef	\$25.00 \$84.00 \$91.00 \$93.00 \$95.00 \$95.00	\$50.00 \$158.00 \$172.00 \$176.00 \$180.00 \$180.00	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce as chicken breast, broccoli, homemade garlic sauce as chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn, thai basil, sesame seed, bourbon teriyaki sauce as broccoli, bell pepper, chinese pepper, citrus glaze as onion, chinese mushroom, cilantro, thai basil, chinese chili brown sauce as filet mignon, green bean, chinese mushroom, chinese peppers,
Add Ons  ENTRÉES  Chef Zhao's Chicken Garlic Chicken Mui Mui Bourbon Chicken  Tangerine Chicken Basil Beef Fei-Lone Beef*	\$25.00 \$84.00 \$91.00 \$93.00 \$95.00 \$95.00 \$108.00	\$50.00 \$158.00 \$172.00 \$176.00 \$180.00 \$180.00 \$206.00	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce cr chicken breast, broccoli, homemade garlic sauce cr chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn, thai basil, sesame seed, bourbon teriyaki sauce cr broccoli, bell pepper, chinese pepper, citrus glaze cr onion, chinese mushroom, cilantro, thai basil, chinese chili brown sauce cr filet mignon, green bean, chinese mushroom, chinese peppers, homemade spicy sauce cr
ENTRÉES Chef Zhao's Chicken Garlic Chicken Mui Mui Bourbon Chicken Tangerine Chicken Basil Beef Fei-Lone Beef* Numb Numb Pepper Steak*	\$25.00 \$84.00 \$91.00 \$93.00 \$95.00 \$108.00 \$95.00 \$14.90	\$50.00 \$158.00 \$172.00 \$176.00 \$180.00 \$180.00 \$206.00	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce of chicken breast, broccoli, homemade garlic sauce of chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn, thai basil, sesame seed, bourbon teriyaki sauce of broccoli, bell pepper, chinese pepper, citrus glaze of onion, chinese mushroom, cilantro, thai basil, chinese chili brown sauce of filet mignon, green bean, chinese mushroom, chinese peppers, homemade spicy sauce of filet mignon, spicy pepper rub, bell pepper, green bean, chinese mushroom, thai basil, chinese chili sauce of
ENTRÉES Chef Zhao's Chicken Garlic Chicken Mui Mui Bourbon Chicken Tangerine Chicken Basil Beef Fei-Lone Beef* Numb Numb Pepper Steak* Asian Rib Rack	\$25.00 \$84.00 \$91.00 \$93.00 \$95.00 \$108.00 \$95.00 \$14.90	\$50.00 \$158.00 \$172.00 \$176.00 \$180.00 \$206.00 \$180.00 \$24.90	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce of chicken breast, broccoli, homemade garlic sauce of chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn, thai basil, sesame seed, bourbon teriyaki sauce of broccoli, bell pepper, chinese pepper, citrus glaze of onion, chinese mushroom, cilantro, thai basil, chinese chili brown sauce of filet mignon, green bean, chinese mushroom, chinese peppers, homemade spicy sauce of filet mignon, spicy pepper rub, bell pepper, green bean, chinese mushroom, thai basil, chinese chili sauce of slow braised st. louis pork ribs, cilantro, homemade guangdong honey bbq of scallop, shrimp, calamari, broccoli, bell pepper, green bean, chinese
ENTRÉES Chef Zhao's Chicken Garlic Chicken Mui Mui Bourbon Chicken Tangerine Chicken Basil Beef Fei-Lone Beef* Numb Numb Pepper Steak* Asian Rib Rack Enter the Dragon	\$25.00 \$84.00 \$91.00 \$93.00 \$95.00 \$108.00 \$95.00 \$14.90 \$95.00	\$50.00 \$158.00 \$172.00 \$176.00 \$180.00 \$180.00 \$206.00 \$180.00 \$24.90 \$180.00	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce of chicken breast, broccoli, homemade garlic sauce of chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn, thai basil, sesame seed, bourbon teriyaki sauce of broccoli, bell pepper, chinese pepper, citrus glaze of onion, chinese mushroom, cilantro, thai basil, chinese chili brown sauce of filet mignon, green bean, chinese mushroom, chinese peppers, homemade spicy sauce of filet mignon, spicy pepper rub, bell pepper, green bean, chinese mushroom, thai basil, chinese chili sauce of slow braised st. louis pork ribs, cilantro, homemade guangdong honey bbq of scallop, shrimp, calamari, broccoli, bell pepper, green bean, chinese mushroom, baby corn, choose: rice wine sauce or spicy szechuan sauce cs/of
ENTRÉES Chef Zhao's Chicken Garlic Chicken Mui Mui Bourbon Chicken Tangerine Chicken Basil Beef Fei-Lone Beef* Numb Numb Pepper Steak* Asian Rib Rack Enter the Dragon Fat Dragon Tofu	\$25.00 \$84.00 \$91.00 \$93.00 \$95.00 \$108.00 \$95.00 \$14.90 \$95.00 \$71.00	\$50.00 \$158.00 \$172.00 \$176.00 \$180.00 \$206.00 \$180.00 \$24.90 \$180.00 \$132.00	All entrées are served with white rice. Substitute brown rice H: \$20.00 F: \$30.00   Substitute fried rice H: \$30.00 F: \$40.00 bell pepper, sesame sauce of chicken breast, broccoli, homemade garlic sauce of chicken breast, bell pepper, chinese mushroom, cauliflower, baby corn, thai basil, sesame seed, bourbon teriyaki sauce of broccoli, bell pepper, chinese pepper, citrus glaze of onion, chinese mushroom, cilantro, thai basil, chinese chili brown sauce of filet mignon, green bean, chinese mushroom, chinese peppers, homemade spicy sauce of filet mignon, spicy pepper rub, bell pepper, green bean, chinese mushroom, thai basil, chinese chili sauce of slow braised st. louis pork ribs, cilantro, homemade guangdong honey bbq of scallop, shrimp, calamari, broccoli, bell pepper, green bean, chinese mushroom, baby corn, choose: rice wine sauce or spicy szechuan sauce cs/of crispy tofu, broccoli, green bean, chinese mushroom, baby corn, brown sauce v/of



# CATERING/FAMILY STYLE MENU 804-354-9888

### **APPETIZERS**

Half-pan serves 3-5. Full-pan serves 7-10.

### PEKING ROLLS \$40/\$80

Cabbage, carrot, taro root, shrimp and pork OR vegetarian. Served with house made duck sauce and spicy Chinese Mustard

### GREEN BEAN STIR FRY (VGN/GFO) \$40/\$80

Fresh green beans stir fried with garlic, minced onion, soy sauce and a pinch of sugar

### CRISPY CALAMARI (CS) \$50/\$100

Wok fried and tossed with peppercorn, sea salt, cilantro, garlic and jalapeño. Served with ponzu dipping sauce

### **PAI GOW SHRIMP** (CS) \$50/\$100

Battered rock shrimp served with spicy cream sauce

### RICE & NOODLES

Half-pan serves 4-6. Full-pan serves 8-12.

Proteins may be added to any of the following items for an additional charge. i.e. beef, chicken, shrimp and tofu.

**GUANDON FRIED RICE** (V/GFO) \$40/\$65 Ancient secret Chinese recipe

KIMCHI FRIED RICE (V/GFO) \$45/\$75 Stir fried with house made kimchi and melted mozzarella

JALAPEÑO FRIED RICE (V/GFO) \$40/\$65 Seasonal veggies with fresh jalapeño

CURRY RICE NOODLES (V/GFO) \$45/\$75 Lightly curried noodles tossed with carrots, onions and bean sprouts

### **CHOW FUN (V/GFO) \$40/\$80**

Thick rice noodles sautéed with bean sprouts and scallions in a black bean sauce

### FAT DRAGON LO MEIN (V) \$40/\$80

Wheat flour noodles wok sautéed with fresh vegetables in light brown sauce

# **ENTRÉES**

Half-pan serves 4-6. Full-pan serves 8-12. All dishes served with White Rice. Brown rice or Fried rice may be subbed for an additional charge.

### LAND

### CHEF ZHAO'S CHICKEN (GFO) \$70/\$120

Lightly battered, wok fried and tossed with green and red peppers in a sweet and tangy sesame sauce

### CHICKEN/BEEF BROCCOLI (GFO) \$70/\$120

All white breast meat -OR- shaved NY Strip sautéed with broccoli and house made garlic sauce

### BASIL BEEF/CHICKEN (CS/GFO) \$80/\$135

All white breast meat -OR- shaved NY strip, marinated in garlic and sautéed with Thai basil, onions, mushrooms and cilantro in a brown sauce

### **TANGERINE BEEF** \$90/\$150

Lightly battered and wok fried with bell peppers, Chinese peppers and broccoli tossed in a tangy citrus glaze

### MUSHU PORK \$80/\$135

Wok sautéed shredded pork, cabbage, Chinese mushrooms and egg served with Chinese pancakes and hoisin sauce

### SEA

### MODERN FAMILY (CS/GFO) \$90/\$150

Ultimate combination of shrimp, chicken and beef stir fried with seasonal veggies in a delicate brown sauce

### ENTER THE DRAGON (CS/GFO) \$90/\$180

Scallops, shrimp and calamari stir fried with mushrooms, broccoli, baby corn, and red peppers in a light rice wine sauce -OR- a spicy Sichuan sauce

SHRIMP WITH LOBSTER SAUCE (CS/GFO) \$80/\$160 Shrimp wok sautéed with mushrooms and scallions in a velvety egg sauce

### GARDEN

**BUDDHA'S DELIGHT** (GFO/VGN) \$60/\$105 Stir fried bok choy and a seasonal selection of vegetables stir fried in a fragrant ginger sauce

CHINESE EGGPLANT (VGN) \$65/\$110

Wok sautéed with bell peppers and tangy garlic sauce

MAPO TOFU (GFO/VGN) \$70/\$120

Premium firm tofu, simmered in spicy chili fermented black bean sauce

**FAT DRAGON TOFU** (GFO/P) \$60/\$105

Lightly fried soft tofu with mushrooms, broccoli and baby corn in a vegetarian spicy brown sauce

V - Vegetarian VGN - Vegan

P - Pescatarian Friendly

**CS** - Contains Shellfish

GFO - Gluten Free Option Upon Request

Please inform our staff of any dietary
restrictions or allergies when placing orders.

Most dishes may be prepared as a vegetarian option by substituting tofu

\$ Half Pan/Full Pan

Half-pan serves approximately 5-7 people Full-pan serves approximately 7-10 people

We are happy to deliver orders over \$400 within a 10mile radius

Please order 24 hours in advance.



804-288-8801 5023 Hugenot Road Richmond, VA 23226 OsakaSushiVA.com

### **PLATTERS**

Platters are ideal for meetings, conferences, lunch drop offs, or just a friendly gathering. We offer platters for pickup or delivery. Please order 24 hours in advance. \$100 minimum for delivery.

Celebration Platter - 48 piece maki platter \$48

- 2 California Rolls, 2 Philadelphia Rolls,
- 2 Spicy Tuna Rolls and 2 Christmas Rolls

**Vegetarian Platter** - 48 piece maki platter \$37

- 2 Veggie Rolls, 2 Sweet Potato Rolls,
- 2 Cucumber Rolls and 2 Avocado Rolls

Volcano Platter - 108 piece sushi platter \$162 2 Power Rolls, 2 Spicy Salmon Rolls, 2 Volcano Rolls, 2 Spicy Yellowtail Rolls, 2 Lobster Rolls, 2 River Rolls, 2 Spicy Sockeye Salmon Rolls

Sushi 101 Platter - 86 piece sushi platter \$882 California Rolls, 2 Dragon Rolls, 2 Philadelphia Rolls, 2Veggie Rolls, 2 Shrimp Tempura Rolls,

 $2\ Sweet\ Potato\ Rolls,\ 2\ Cucumber\ Rolls\ (nothing\ raw)$ 

Osaka Lover's Platter - 52 piece sushi platter \$108 Sushi: 2 piece Tuna, 2 piece Salmon, 2 piece Yellowtail, 2 piece Shrimp, 2 piece White Tuna, 2 piece Tilapia Sashimi: 2 piece Tuna, 2 piece Salmon, 2 piece Yellowtail, 2 piece Shrimp, 2 piece White Tuna, 2

piece Tilapia

Maki: Original California Roll, Spicy Salmon Roll, Yellowtail Scallion Roll, River Roll

### TRADITIONAL ROLL

Cucumber Roll \$4.50

California Roll \$5 Cucumber, avocado, kani, tobiko

Original California Roll \$11 Fresh crab, avocado, cucumber, tobiko

Sweet Potato Roll \$4.50

Veggie Roll \$5 Cucumber, avocado, spicy mayo

Shrimp Tempura \$6.50 Shrimp, kani, avocado, cucumber, tobiko

Spider Roll \$9 Crispy soft shell crab, tobiko

Tuna Roll \$6

Spicy Tuna Roll \$7

Spicy Sockeye Salmon Roll \$13 Spicy sockeye & crunch with avocado, spicy sauce and crunch on top

Christmas Roll \$6.50 Tuna, avocado, tobiko

Yellowtail & Scallion Roll \$6.50

Salmon Roll \$5

Philadelphia Roll \$6.50 Smoked salmon, cream cheese

Eel Roll \$6.50 Broiled eel, avocado

River Roll \$9.50 Cucumber, kani, avocado, spicy sauce

and crunch on top

Dragon Roll \$10 Eel, cucumber, with avocado on top

Rainbow Roll \$11 Kani, cucumber, avocado, with salmon, tuna, yellowtail, tilapia and avocado on top

POWER Roll \$16.50 Shrimp tempura, with seared filet mignon, tobiko, spicy mayo on top, served with Ponzu sauce

Volcano Roll \$12 Kani, avocado, cucumber, with spicy tuna and crispy crunch

Manhattan Roll \$15 Shrimp tempura, with broiled eel, 3 kinds of roe on top

Starburst Roll \$13 Tuna, salmon & avocado flash fried, served with spicy sauce

Tokyo Roll \$15 Shrimp tempura, with spicy tuna on top Godzilla Roll \$15 Kani, asparagus & cucumber with spicy yellowtail & crunch on top

Lobster Roll \$17 Lobster tempura, spicy kani, avocado

### SUSHI & SASHIMI

Kani Kama Crab Stick \$5 Albacore Tuna \$6.5 Maguro Tuna \$7 Ebi Shrimp \$6 Sake Salmon \$6 Tako Octopus \$6 Tamago Egg Omelet \$4 Hokkigai Red Clam \$5 Izumidai Tilapia \$5 Saba Mackerel \$5

Ika Squid \$6

Two pieces per order

Tobiko Flying Fish Roe \$5.50 Unagi Fresh Water Eel \$6.50 Ikura Salmon Roe \$5.50 Hamachi Yellowtail \$7 Hotategai Scallop \$7 Amaebi Sweet Shrimp \$8 Uni Sea Urchin \$8 Smoked Salmon \$7 Escolar White Tuna \$6 Wild Sockeye Salmon \$8



# Sushi Platters

### 7en Platter \$50

48 Piece Maki Roll Platter

2 California Rolls, 2 Philadelphia Rolls, 2 Spicy Tuna Rolls and 2 Mas Rolls

### Vegetarian Platter \$38

48 Piece Maki Roll Platter

2 Veggie Rolls, 2 Sweet Potato Rolls, 2 Cucumber Rolls and 2 Avocado Rolls

### Wild Ginger Platter \$168

108 Piece Sushi Roll Platter

2 Power Rolls, 2 Spicy Salmon Rolls, 2 Volcano Rolls, 2 Yellowtail & Scallion Rolls, 2 Rainbow Rolls and 2 Southside Salmon Rolls

### Sushi 101 Platter \$89

86 Piece Sushi Roll Platter

2 California Rolls, 2 Dragon Rolls, 2 Philadelphia Rolls, 2 Veggie Rolls, 2 Shrimp tempura rolls, 2 Sweet Potato Rolls and 2 Cucumber Rolls (Nothing Raw)

### Sushi |s For Lovers Platter \$99

52 Piece Sushi, Sashimi and Maki Roll Sampler Platter

Maki Rolls: Original California Roll, Spicy Salmon Roll, Yellowtail & Scallion Roll and Mas Roll

Sushi: 2 Piece Each – Tuna – Salmon – Yellowtail – Shrimp – Escolar – Tilapia Sashimi: 2 Piece Each – Tuna – Salmon – Yellowtail – Shrimp – Escolar – Tilapia



# Appetizers

### Gyoza:

6 people (half pan) - \$28 12 people (full pan) - \$54

### Sunshine Shrimp:

6 people (half pan) - \$50 12 people (full pan) - \$98

### Lobster Wontons:

6 people (half pan) - \$48 12 people (full pan) - \$94

# Salad

### House Salad:

6 people (half pan) - \$20 12 people (full pan) - \$38

### Edamame:

6 people (half pan) - \$24 12 people (full pan) - \$46

### Vegetable Spring Rolls:

6 people (half pan) - \$28 12 people (full pan) - \$54

### Fried Teriyaki Wings:

6 people (half pan) - \$42 12 people (full pan) - \$80

### Wild Ginger Salad:

6 people (half pan) - \$30 12 people (full pan) - \$58

### Entrees

### Black Pepper Beef:

6 people (half pan) - \$60 12 people (full pan) - \$118

### Chicken Teriyaki:

6 people (half pan) - \$60 12 people (full pan) - \$118

### Chicken Verde:

6 people (half pan) - \$60 12 people (full pan) - \$ 118

### Hawker Chicken:

6 people (half pan) - \$80 12 people (full pan) - \$ 158

### Sambal Shrimp:

6 people (half pan) - \$60 12 people (full pan) - \$ 118

### Wild Ginger Fried Rice:

6 people (half pan) - \$52 12 people (full pan) - \$100

### Chicken or Shrimp Pad Thai:

6 people (half pan) - \$60 12 people (full pan) - \$118

### Chicken Masala:

6 people (half pan) - \$60 12 people (full pan) - \$118

### Tofu Teriyaki:

6 people (half pan) - \$52 12 people (full pan) - \$100

### Malay Fried Rice:

6 people (half pan) - \$52 12 people (full pan) - \$100

### Singapore Noodles:

6 people (half pan) - \$52 12 people (full pan) - \$100 Italian Sandwich: prosciutto, salami, capicola, provolone, lettuce, tomato, red onion, pepperoncinis, Italian dressing

-Full: \$70

Chicken Caprese: grilled chicken, fresh mozzarella, basil, tomato, balsamic glaze -Full: \$70

Meatball: provolone, mozzarella, basil, oregano -Half: \$70

### Pastas:

Half Pan feeds 6-8, Full Pan feeds 12-18

Pasta and Red Sauce: fresh or zesty tomato sauce, cavatappi, parmesan cheese -Half: \$35 / Full: \$80

Pizza Mac and Cheese: cavatappi, zesty tomato sauce, cream, mixed cheese, pepperonis, oregano, mozzarella

-Half: \$45 / Full: \$100

Pasta and Alfredo: alfredo sauce, cavatappi, parmesan -Half: \$40 / Full: \$90

Chicken Alfredo: cavatappi, alfredo sauce, parmesan cheese, broccoli, grilled chicken -Half: \$50 / Full: \$110

Pasta Rosa: cavatappi, pink sauce, sausage, spinach, tomatoes, parmesan -Half: \$50 / Full: \$110

Mac and Cheese: cavatappi, mixed cheese, mozzarella -Half: \$40 / Full: \$90

### Pizzas:

All pizzas are a la carte. After 30 pizzas, a discount of \$1 off each pizza will be applied. For certain organizations, \$10 cheese or pepperoni pizzas may be applied.

### Desserts:

Brownies: double chocolate Cannoli Dip: with cannoli Chips -'

-Half: \$30 / Full: \$55 Half: \$40 / Full: \$75

# CATERING NEINIG



Full Pan: 20 tacos / Half Pan: 10 tacos	HALF	FULL
CRISPY BRUSSELS SPROUTS pico de gallo, cotija cheese, spicy cilantro crema, wonton crispies	\$35	\$66
SHRIMP TEMPURA asian slaw, jalapeno, scallion, sesame seed, sriracha ranch	\$41	\$77
BRAISED KOREAN BRISKET asian slaw, radish, jalapeno, scallion, sesame seed, gochujang aioli	\$49	\$94
CHAR SIU PORK BELLY asian slaw, pickled red onion, radish, sesame seed, gochujang aioli	\$49	\$94
EL BLANCO ground beef, melted mixed cheese, pico de gallo, shredded lettuce, sriracha ranch	\$42	\$80
CHILE LIME CHICKEN  pico de gallo, cotija cheese, shredded lettuce, spicy cilantro crema	\$37	<b>\$70</b>
KUNG PAO CHICKEN asian slaw, jalapeno, scallion, sesame seed, chile lime peanut	\$39	\$73
SIDES Full Pan: feeds 8-10 / Half Pan: feeds 10-20		
PINTO BEANS pico de gallo, cotija cheese, spicy cilantro crema, wonton crispies	\$60	\$120
BLACK BEAN + CORN SALAD red bell pepper, scallion, cilantro, chile lime vinaigrette	\$60	\$120
WONG'S STREET CORN cotija cheese, spicy cilantro crema, scallion	\$80	\$155
SPICY CUCUMBER SALAD carrot, red onion, garlic, gochujang vinaigrette	\$60	\$120
MEXINESE FRIED RICE edamame, black bean + corn, carrot, scallion	\$60	\$120
GUACAMOLE cotija cheese, pico de gallo, served with seasoned tortilla chips	\$105	\$195
PICO DE GALLO served with seasoned tortilla chips	\$85	\$165
GREEN CHILE QUESO served with seasoned tortilla chips	\$100	\$190
SEASONED TORTILLA CHIPS-1BAG	\$6	5



# NANCY'S

**RVA** Homemade







**25 PIECES \$55.50** 12 CHOCOLATE CHIP **COOKIES** 13 OATMEAL CREME PIES 13 OATMEAL CREME PIES

25 PIECES \$55.50 12 RASPBERRY SHORTBREAD DREAMS

24 PIECES \$41.00 12 LEMON BUTTER COOKIES 12 CHOCOLATE CHIP

24 PIECES \$41.00 12 SNICKERDOODLE COOKIES 12 ALMOND BARS

48 PIECES \$89.00 12 OATMEAL CREME PIES 12 CHOCOLATE CHIP 12 ALMOND BARS 12 RASPBERRY SHORTBREAD

ALL FLAVORS CAN BE MADE GLUTEN FREE www.thisisnancys.com