

THE HIBACHI PIT

Catering

STEP ONE: SELECT A SERVICE

FULL SERVICE

We set up a self-service buffet staffed with servers to maintain the buffet during your event.

Let us handle all of the stressful details about your event, so you don't have to.

All full service events are applicable to a 25% service fee to offset additional operational cost (equipment, facilities expenses, insurances, etc.) This fee covers all labor, equipment, and mileage associated with off-site events. Extreme distances will be subject to additional fees. The full service fee is subject to state and local taxes.

DELIVERY (\$200 minimum)

Please allow a 30 -minute delivery time window. All food items are delivered ready to eat and orders can include disposable dinnerware and the warming racks if needed. Our friendly delivery staff also set everything up for you to enjoy. If you need ice, we can include that as well.

All items are disposable with nothing to be picked up or returned.

Delivery fee subject to a minimum \$50 charge, additional distance fees may apply.

PICK-UP

Place your order for pick up at the store of your choice. We offer a range of pick up day/time options to suit most every need. All items are ready to eat and orders can include disposable dinnerware and warming racks. Our friendly restaurant staff will gladly help you out to your car.

All items are disposable with nothing to be returned. You may add bags of ice if needed. We appreciate a minimum 24 hour advance notice for pick up orders if possible.

WEDDINGS

Please call one of our event specialists to set-up a tasting and to discuss our available services and menus. We have over 20 years of experience within our catering team handling all varieties of weddings and budgets. Our catered menu options are prepared to the same high quality standards as what you find in our restaurants, so your guests are sure to be impressed.

Please don't delay as these dates fill up fast!

Corporate and Large Event Pricing available upon request.

STEP 2: PICKIN'-A-OPTION

Prices are subject to change at any time. All packages include: Yum Yum Sauce #1 & Soy Sauce, chopsticks and fortune cookies. Disposable plates, utensils, cups, napkins, serving trays & warmers are a \$1.25 per person up-charge. Don't forget to order your sweet and unsweetened tea!

Choose from:

**Hibachi Steak, Hibachi Chicken, Hibachi Salmon,
or Hibachi Shrimp**

Get any protein:

**Teriyaki, Wet Lemon Pepper, Sweet & Spicy, Thai Red Chili,
Sriracha Honey, Yum Yum #1**

>> Filet Mignon is \$10 per person upcharge

MOST POPULAR OPTION

Two Proteins, White Rice or Fried Rice, Noodles, Hibachi Vegetables

\$24.99 PP **///** Other Catering Options Available

EMPEROR'S FEAST

Three Proteins, White Rice, Noodles, Hibachi Vegetables

\$32.99 PP **///** Other Catering Options Available

ONE MEAT FEAST

One Protein, White Rice, Noodles, Hibachi Vegetables

\$21.99 PP **///** Other Catering Options Available

THE BLACK SAMURAI

Four Proteins, White or Fried Rice, Noodles, Hibachi Vegetables

\$42.99 PP **///** Other Catering Options Available

HOUSE SOUP OR SALAD

House soup or salad for \$3 more per person

DESSERTS

Strawberry Yum Yum or Key Lime Pie for \$4 per person

BULK MENU

All Bulk Menu items are priced for in-store pickup only.

Meats to Choose From:

WE RECOMMEND ½ LB. PER PERSON

TOP SIRLOIN STEAK

We hand cut and marinate this steak for 24 hours and then grill it to a perfect medium for each catering. This is our workhorse of kitchen meats.

CHICKEN

We only use small bird distributors for our chicken. It is marinated for 24 hours and never tough. Teriyaki is our favorite!

SALMON

Atlantic salmon is top tier for hibachi. We cook this salmon over a super high heat with just a little salt, soy, and brown sugar.

SCALLOPS

We use 26–30 count fresh scallops. We cook it in soy garlic butter and it's to die for!

SHRIMP

We use a 21–25 count shrimp cooked in soy garlic butter and sautéed to perfection.

FILET MIGNON

This filet is also upper two thirds choice, Certified Angus Beef, and we cook it to a perfect medium rare for our catering. This steak is perfect for people who really enjoy a flavorful and tender steak.

FRESH HOMEMADE SIDES

Half Pan 12-15 PPL +\$40

Full Pan 20-25 PPL +\$80

Fried Rice /// Hibachi Noodles /// Sweet Carrots

Steamed Broccoli /// White Rice /// Hibachi Vegetables

Zucchini and Onions /// Mushrooms

Salads

Dressings: Sesame Dressing, Ginger Carrot Dressing, or Mandarin Dressing

GINGER CARROT SALAD

Shredded carrots, tomatoes, zucchini, ginger carrot dressing, and shredded iceberg lettuce

Half \$35 | Full \$75

FRUIT SALAD

Strawberries, grapes, bananas, apples, with a vanilla yogurt dressing

Half \$35 | Full \$75

Desserts & Beverages

FRESH BAKED COOKIES OR BROWNIES

Cookies \$1.25 Each

Brownies \$2.99 Each

STRAWBERRY YUM YUM OR

KEY LIME PIE

Half Pan \$40 | Full Pan \$80

DON'T FORGET

Beverages:

Fresh Sweet/Unsweet Tea /// \$6.50 per Gallon

Lemonade /// \$6.50 per Gallon

HELPFUL HINTS

How small or large of a group can we cater?

>> We are able to cater multiple events at any time and on any date including those ranging from intimate groups of 10 to larger events of up to 10,000.

When should you book your event?

>> For pick up or delivery orders, we appreciate a minimum 24 hour notice. Orders needing same day pick up are subject to product availability.

>> For full service events, we are able to cater multiple events at any time, but appreciate a 30 day advance booking window. This allows our catering sales team to answer any set up and menu questions you have, coordinate required details with your venue, and schedule the required staff.

Can I Change My Order?

>> Most changes to existing orders can be arranged with a 24 hour advance notice.

Pricing:

>> A minimum order may apply based on location. Prices are also subject to change due to market meat costs.

Deposits:

>> \$250 Deposit required for all wedding and Full Service events.

Cancellations:

>> Most orders can be cancelled with a 24 hour minimum notice. Special order products may not be cancelled once they are received.

Order Confirmation:

>> Please confirm all details of your event including date, time, location, menu, and guest count. We cannot guarantee confirmations, changes, or cancellations by voicemail or text.

CATERING CONTACT INFO:

TAYLOR EUDY, CATERING MANAGER

980.334.5770