



CATERING MENU

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BOOKING INFO

CONTACTS:

CATERING - AUBREY@SALERNOGROUP.COM / 216.389.6566
PRIVATE DINING - INFO@EATATSORA.COM / 216.294.1800

ROOM RENTAL

SMALL PRIVATE DINING \$150

LARGE PRIVATE DINING \$250

WHOLE PRIVATE DINING \$350

FULL RESTAURANT \$750, AVAILABLE SAT+SUN AM UNTIL 2PM

ADD VALET TO YOUR GROUP \$15/WEEKDAYS \$20 WEEKENDS *SPECIAL EVENT PRICING MAY VARY

MINIMUMS

WEEKDAY EVENINGS | \$50 / PERSON

FRIDAY / SATURDAY | STARTING AT \$1500

all minimums are met before tax+gratuity applied

FOR ALL PACKAGES

INCLUDES CUSTOM MENU, DIRECTIONAL SIGNAGE AND AUDIO-VISUAL ACCESS

TAX & 20% GRATUITY + 4% SERVICE CHARGE ADDED

ALL BEVERAGES ARE SOLD ON CONSUMPTION

BAR INFO

ALL BASED ON CONSUMPTION

INCLUDES ALL BASIC MIXERS
SPECIALTY COCKTAILS, SPIRITS AND WINE
AVAILABLE UPON REQUEST

SPIRITS

ROKU GIN \$10

TOKI WHISKY \$12

HAKU VODKA \$10

TITO'S HANDMADE VODKA \$10

MI CAMPO BLANCO TEQUILA \$10

MAKER'S MARK BOURBON \$10

BACARDI WHITE / SPICED RUMS \$9

WINE

ASSORTED WHITE & RED SELECTIONS \$10-14

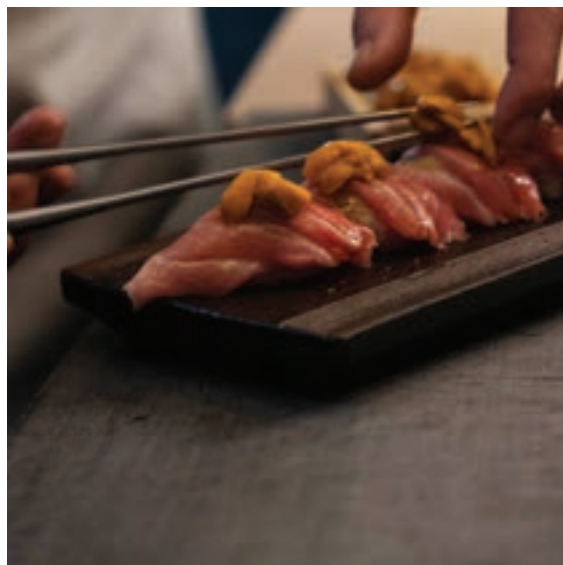
BEER

ASSORTED DOMESTIC / IMPORT \$4-6



PACKAGE ONE

\$39 / PER PERSON



SERVED BUFFET STYLE

APPS

CHARRED EDAMAME HUMMUS

carrots, celery, cucumber, fried pita, toum, cilantro

GYOZA

crispy pork & chicken dumplings, with sweet chili sauce

ENTREES

CALIFORNIA ROLL

kani kama, cucumber, avocado

SALMON AVOCADO ROLL

salmon, avocado

B.Y.O. RICE BAR

white rice, sauteed onions and zucchini, fresh carrots, edamame, cucumber, arugula and seaweed. sauces: soy sauce, eel sauce, japanese 1000 island and spicy mayo.

choose one protein: chicken, shrimp, tofu or pork belly

DESSERT

CHOCOLATE MOUSSE SHOOTERS

with vanilla whip

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PACKAGE TWO

\$64 / PER PERSON

APPS / SERVED FAMILY STYLE

EDAMAME

traditional salted, spicy or charred

FRIED SHRIMP TEMPURA

yuzu mayo, sriracha

TAIWANESE KARAAGE

fried chicken thigh, thai basil, spice blend, japanese thousand island

HOUSE SOUP or SALAD / COURSE FOR ALL

CHOICE OF ENTREE

PORK BELLY BOWL

48 hour glazed char siu pork, white rice and bok choy

DRUNKEN NOODLES

ramen noodles, celery, carrot, spicy mustard greens, soy, sesame, sriracha

SEARED SALMON

cider + soy reduction, jalapeno, miso roasted veg, ginger rice

DESSERT / CHOOSE ONE

CHEF'S SEASONAL SELECTION

MATCHA CHEESECAKE

pistachio crust

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PACKAGE THREE

\$79 / PER PERSON

APPS / SERVED FAMILY STYLE

CHARRED EDAMAME HUMMUS

carrots, celery, cucumber, fried pita, toum, cilantro

CRAB RANGOON FRIED MOZZARELLA

panko crusted

SALERNO FAMILY MEATBALLS

beef+pork+veal blend, marinara, parmesan, basil / vegan available

SALAD

CAESAR

mixed lettuce, carrot, cabbage, red onion, house caesar

CHOICE OF ENTREE

FILET MIGNON

6oz filet, black garlic mashed, roasted green beans

SEARED SALMON

ginger rice, brussels sprouts with cherries, coriander and crème fraîche

MUSHROOM-ASPARAGUS PAPPARDELLE

shiitake, mushroom broth, black garlic, asparagus, black pepper

ROASTED CHICKEN THIGH

black garlic mashed, roasted green beans

DESSERT

CHEF'S SEASONAL SELECTION

UBE TIRAMISU

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COCKTAIL HOUR



FOR THE GROUP (FEEDS 15)

ASSORTED SMALL ROLL SUSHI PLATTER - \$120

salmon avocado, shrimp california, ume-kvu

ASSORTED LARGE ROLL SUSHI PLATTER - \$180

futomaki, spider, ebisu, vegetable futo

ASSORTED SPECIALTY ROLL SUSHI PLATTER - \$250

sora, niji, hanahama, vegetable tempura

CRISPY RICE PLATTER - \$150

truffle avocado, spicy tuna and spicy crab

WONTON TRIO - \$180

house made wontons topped with : seared tuna and wasabi, cucumber+cream cheese
and seared filet with caramelized onions+bleu cheese mousse

ADD-ONS (PER PERSON)

KARAAGE \$4

fried chicken thigh with japanese 1000 island

CRISPY RICE \$4

truffle avocado, spicy tuna or spicy crab

GYOZA \$3

EDAMAME CUPS - TRADITIONAL, SPICY OR CHARRED \$3

VEGGIE SPRING ROLLS \$6

SPICY CRAB SALAD with cucumber \$4

SEARED TUNA ON WONTON \$5

TEMPURA SHRIMP with yuzu aioli \$6

CRAB RANGOON FRIED MOZZARELLA \$4

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LUNCH SELF-SERVE STYLE

\$24 / PER PERSON



B.Y.O BOWL BAR

WHITE OR FRIED RICE

PROTEINS / CHOOSE ONE

- CHICKEN
- SHRIMP
- PORK BELLY
- SUSHI GRADE TUNA
- SALMON

ASSORTED VEGGIE TOPPINGS

SAUCES

- SOY
- SPICY MAYO
- EEL SAUCE

APPS / INCLUDED

EDAMAME

GYOZA

DESSERT / INCLUDED

CHOCOLATE MOUSSE SHOOTERS

SLIDER BAR

FRIED CHICKEN SLIDER

cilantro
cucumber salad
japanese 1000 island dressing

PORK BELLY SLIDER

char siu
cucumber salad
cilantro

APPS / INCLUDED

SPICY CRAB OR HOUSE SALAD

GYOZA

HOUSE-MADE CHIPS

DESSERT / INCLUDED

CHOCOLATE MOUSSE SHOOTERS

soft drinks included in lunch packages

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*consuming raw or undercooked animal products (meats, poultry, seafood, shellfish, or eggs) increases the risk of foodborne illness