



SUNDA
NEW ASIAN

CATERING MENU



Catering@SundaChicago.com

110 W Illinois | Chicago

SUNDA CATERING MENU

Sunda offers party sized pans for carryout and delivery. These generous portions on our menu will make your lunch, dinner or party planning easier.

All orders are kept hot and ready-to-serve and include plates, napkins and eating and serving utensils. 10% packing fee applies to all orders.

Small portion feeds approximately 8-10 people | Large portion feeds approximately 16-20 people.

All orders must be placed with a minimum of 48 hours notice.

COMMENCE

EDAMAME	SM/LG	30/60
SPICY EDAMAME		40/80

DIM SUM

SUNDA STEAMED BUNS PLATTER (12/24 PCS)		
steamed scallion bao buns filled with		
PORK BELLY		
pickled veggies, hoisin		60/120
DUCK		
scallions, hoisin		75/150
LUMPIA		50/100
crispy pork and shrimp shanghai-style egg rolls,		
boston lettuce, dipping sauces		

SALADS

THAI LEMONGRASS		80/160
tiger shrimp, shredded chicken breast, glass noodles,		
cabbage, watercress, frisée, red onion, carrots, cucumber,		
peanuts, basil, mint, cilantro, chilies, lemongrass vinaigrette		

HOT

STREET CORN		50/100
grilled corn, sambal coconut cream, toasted coconut,		
pandan leaves		
PORK BELLY SKEWERS (12/24 PCS)		60/120
braised pork belly, asian slaw, sweet soy		
MISO CAULIFLOWER		70/140
garlic, chilies		
LEMONGRASS BEEF LOLLIPOPS (15/30 PCS)		80/160
ny strip beef wrapped lemongrass, ginger citrus		
sweet soy glaze		
SEOUL WINGS		70/140
gochujang glazed chicken wings, gochujaru		
spiced, scallions, sesame seeds, crushed peanuts		
KAI-LAN		65/130
chinese broccoli, garlic, garlic ginger vin		

ASIAN GRILL

CHICKEN INASAL		70/140
vinegar, lemongrass, garlic, cherry tomatoes,		
red onion		
GRILLED SALMON FILET (12/24 PCS)		70/140
steamed bok choy, tomato miso glaze, sesame seeds		
GRILLED NY STEAK		80/160
onions, watercress, calamansi sweet soy		

NOODLES AND RICE

DRUNKEN NOODLES		80/160
tiger shrimp, beef, baby corn, kai lan,		
bell peppers, basil		
CRAZY RICE		85/170
lobster, chicken, tiger shrimp, fried egg, shrimp		
sauce, kecap manis, cucumber, sambal		
PANCIT CANTON		60/120
crispy pork belly, lap cheong, shrimp, egg noodles,		
carrots, cabbage, bok choy, scallions		
PAD THAI		
rice noodles, egg, carrots, cabbage, scallions,		
peanuts, tamarind sauce		
TOFU		60/120
CHICKEN		70/140
SHRIMP		80/160

FLAKED PORK ADOBO FRIED RICE		60/120
braised pork belly, scallions, garlic,		
vinegar soy		

MAIN FLAVORS

ADOBO BRAISED PORK BELLY		80/160
soy vinegar, garlic, herb salad, mustard greens,		
caramelized onion jus		
CHICKEN AND PORK ADOBO		60/120
garlic, vinegar, chilies, caramelized onions		
LONG RIB		80/160
honey-ginger soy braised, kai-lan		

SIGNATURE SUSHI

served à la carte/minimum 4 orders		
SPICY "TAIL OF TWO TUNAS"		18
yellowfin tuna, pickled jalapeño, escolar,		
fried shallots, spicy mayo		
RED DRAGON		24
shrimp tempura, spicy tuna, unagi, jalapeño,		
avocado, tempura crispies, unagi sauce		
SWEET POTATO CATERPILLAR		16
roasted sweet potato, asian pear, avocado, black		
garlic teriyaki, roasted red pepper purée		
RAINBOW		20
king crab, tuna, salmon, escolar, hamachi,		
asparagus, avocado		
LOBSTER AND WAGYU		25
creamy lobster, scallions, jalapeño,		
wagyu sashimi, truffle-foie aioli		
CRUNCHY PIG, HIDDEN LOBSTER		23
soy paper, lobster, avocado, jalapeño,		
sweet chili sauce, tempura crispies, bacon		

NIGIRI AND SASHIMI

Served à la carte/minimum of 5 orders		
(2 pcs. nigiri/4 pcs. sashimi per order)		
MAGURO (tuna)		9/18
SHIRO MAGURO (albacore)		8/16
HOTATE (hokkaido scallop)		9/18
IKURA (salmon roe)		8/16
UNAGI (freshwater eel)		9/18
SMOKED SALMON		9/18
SAKE (salmon)		9/18
TAKO (octopus)		8/16
WALU (escolar)		8/16
HAMACHI (yellowtail)		9/18
SUZUKI (striped bass)		8/16
KANI (king crab)		9/18
EBI (cooked shrimp)		8/16
IKA (squid)		7/14
HIRAME (flounder)		8/16
TOBIKO (flying fish roe)		8/16
UNI (sea urchin)		12/24

SUSHI PLATTERS

CLASSIC PLATTER		150
Shrimp Tempura Rolls (3), Negi Hamachi Rolls (3),		
California Rolls (3), Spicy Tuna Rolls (3)		
SPECIALTY PLATTER		250
Spicy "Tail of Two Tunas" (3), Rainbow Roll (3),		
Crunchy Pig, Hidden Lobster (3), Red Dragon		
Roll (3)		
NIGIRI/SASHIMI PLATTER (6 PCS NIGIRI/SASHIMI EACH)		275
Maguro (Tuna), Smoked Salmon, Sake (Salmon),		
Tako (Octopus), Hamachi (Yellowtail), Suzuki (Striped		
Bass), Kani (King Crab), Ebi (Cooked Shrimp)		
COMBINATION PLATTER (4 PCS NIGIRI/SASHIMI EACH)		275
Shrimp Tempura Rolls (2), California Rolls (2),		
Spicy "Tail of Two Tunas" Roll (2), Crunchy Pig,		
Hidden Lobster (2)		
VEGAN PLATTER		150
Veggie Q Futomaki (5), Cucumber Asparagus (4),		
Garden Roll (4)		

*Notice: Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness, especially if you are pregnant or have certain medical conditions.