

BUILD YOUR OWN BOWL

WESTCOAST STYLE

You pick the party, your guests mix & match proteins, bases, toppings, and sauces to make it their own.

\$18 per guest
Fifteen guests minimum required

ORDERING INFO

48 hours notice required on all Build Your Own Bowl orders. Call the specific location if you need assistance outside these parameters.

Compostables provided upon request.

Bowls, napkins and forks \$0.50 pp
Serving spoon \$0.50 per spoon

WE'RE COMMITTED TO PROTECTING OUR OCEAN AND ITS RESOURCES

This means sourcing seafood from environmentally responsible sources as defined by the Monterey Bay Aquarium Seafood Watch program. We also use 100% compostable takeout packaging and paper straws.

100% Compostable or Recyclable Packaging



CATERING BY *Pacific Catch*

WESTCOAST FISH HOUSE

SF Chestnut • SF 9th Ave • Corte Madera • Campbell • Cupertino • Dublin • Mountain View • Palo Alto • San Mateo • Santa Clara • Walnut Creek

1.

Mexican Bowl & Taco Fiesta

Pico De Gallo
Cotija Cheese
Cilantro
Lime Crema
Lime Wedges
Avocado Tomatillo Dressing
Warm Citrus-Guajillo Sauce
Housemade Tortilla Chips
Corn Tortillas

+ Sliced Avocado \$2 pp
+ Guacamole \$3 pp

Grains & Greens

Marinated Cucumber
Cherry Tomatoes
Daikon Sprouts
Roasted Cauliflower
Toasted Pepitas
Citrus Miso Dressing
Citrus Lime Vinaigrette
Asian Herb Chimichurri

+ Sliced Avocado \$2 pp

Asian Bowl

Grilled Pineapple
Cucumber Banchan
Stir Fry Veggies
Green Onions
Crispy Shallots
Edamame
Teriyaki Sauce
Korean BBQ

+ Sliced Avocado \$2 pp

Poke Bowl

Marinated Cucumber
Pickled Ginger
Edamame
Daikon Sprouts
Wakame Seaweed
Furikake
Soy-Wasabi Vinaigrette
Wonton Crisps

+ Sliced Avocado \$2 pp

2.

PICK TWO PROTEINS

add third protein \$3 pp
steak/salmon +\$1 pp

Grilled Chicken Breast
Sautéed Shrimp
Grilled Marinated Tofu
Grilled Skirt Steak +\$1pp
Grilled Salmon +\$1pp

POKE PARTY PROTEINS

Original Ahi Poke*
Serrano Ahi Poke*
Salmon Avocado Poke*

3.

PICK TWO BASES

add third base \$3 pp

Brown Rice
Sushi Rice

Brown Rice - Quinoa Blend
Mixed Organic Greens + Dressing/Vegan Dressing

4.

ADD ONS

VEGGIE SIDES \$4pp each

eight guests minimum

Mexican "Elote" Corn
Thai Brussels Sprouts
House Salad
Grilled Broccolini
Turmeric-Tahini Cauliflower
Stir Fry Veggies

STARTERS \$59

serves eight to ten guests

Original Ahi Poke* | wonton crisps
Baja Shrimp Ceviche* | tortilla chips
Guaca-Poke* | tortilla chips
Korean Sticky Ribs (20pcs)
Thai Coconut Shrimp (28pcs)
Guacamole | tortilla chips \$49

*may contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | SF only: 5% surcharge for COVID safety & sanitation and SF employer mandates

CATERING BY *Pacific Catch*

WESTCOAST FISH HOUSE



LET'S TALK CATERING!

Visit us online
pacificcatch.com/catering

SF Chestnut 415.440.1950	Cupertino 408.899.2604	San Mateo 650.389.2482
SF 9th 415.504.6905	Dublin 925.999.8053	Santa Clara 669.342.4327
Campbell 408.879.9091	Mountain View 650.941.1810	Walnut Creek 925.378.7565
Corte Madera 415.927.3474	Palo Alto 650.384.6430	

ORDERING INFO

24 hours notice suggested on orders \$200 or more. Call the specific location if you need assistance outside these parameters. Chestnut may vary.

Compostables provided upon request.

Bowls, napkins and forks \$0.50 pp
Serving spoon \$0.50 per spoon

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PLATTERS

Mix & Match to create the perfect meeting, event or party!

GUEST FAVORITES

serves eight to ten guests

- Original Ahi Poke* \$59 | wonton crisps
- Baja Shrimp Ceviche* \$59 | tortilla chips
- Guaca-Poke* \$59 | tortilla chips
- Korean Sticky Ribs (20 pcs) \$59
- Thai Coconut Shrimp (28 pcs) \$59
- Guacamole \$49 | tortilla chips

LOBSTER ROLL SLIDERS (18 sliders) \$169

tarragon-dill lobster salad, avocado, radish, romaine chives, butter-toasted King's® Hawaiian roll, cut for sliders

SIDES

serves six

- Sesame Slaw \$16
- Large House Salad to Share \$45
shiitake mushrooms, cucumber, tomatoes, edamame, daikon sprouts, miso-dressing

SUSHI ROLLS

serves as a party starter or entree

- Six Rolls (48 pcs) \$59 | two of each
- Nine Rolls (72 pcs) \$89 | three of each
- Twelve Rolls (96 pcs) \$119 | four of each

Spicy Tuna*

serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

California Roll

hand-picked crab salad, avocado, cucumber, sesame

Firecracker Salmon*

tempura salmon, avocado, cucumber, daikon sprouts, shallots, sriracha aioli



WESTCOAST BUNDLE

HAPPY HOUR \$259

serves eight to ten guests

- Baja Shrimp Ceviche* | tortilla chips
- Guaca-Poke* | tortilla chips
- Thai Coconut Shrimp (28 pcs)
- Korean Sticky Ribs (20 pcs)
- California Sushi Rolls (24 pcs)
- Spicy Tuna* Rolls (24 pcs)

12-PACK OF BOWLS \$179

twelve individual small bowls • three of each

- Wasabi Bowl | Original Ahi Poke
- WestCoast | Grilled Salmon
- Hawaiian Teriyaki | Grilled Chicken
- Mexican Grill | Guajillo Shrimp
- [Tofu available for substitution](#)

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