

# 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 guest 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



100% Compostable or Recyclable Packaging



## 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.

**Pacific Catch**   
WESTCOAST FISH HOUSE

# CATERING

## 1. STEP ONE PICK A PARTY

**\$18 per guest**  
Fifteen guest minimum required

### Mexican Bowl & Taco Fiesta

Pico De Gallo  
Cotija Cheese  
Cilantro  
Black Beans  
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 (VEGAN)  
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 Cucumbers  
Pickled Ginger  
Edamame  
Daikon Sprouts  
Wakame Seaweed  
Furikake  
Soy-Wasabi Vinaigrette  
Citrus Ponzu  
Wonton Crisps

+ Sliced Avocado \$2 pp

## 2. STEP TWO PICK TWO PROTEINS

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

### Grilled Chicken Breast

### Sauteed Shrimp

### Grilled Marinated Tofu

### Grilled Skirt Steak +\$1pp

### Grilled Salmon +\$1pp

## POKE PARTY PROTEINS

### Original Ahi Poke\*

### Serrano Ahi Poke\*

### Salmon Avocado Poke\*

## 3. STEP THREE PICK TWO BASES

add third base for \$2 pp

### Brown Rice

### Sushi Rice

### Brown Rice - Quinoa Blend

### Mixed Organic Greens + Dressing/Vegan Dressing

## 4. STEP FOUR ADD ONS

### VEGGIE SIDES \$4pp each

eight guest minimum

### Mexican "Elote" Corn

### Thai Brussels Sprouts

### Green Curry Veggies

### House Salad

### Grilled Broccolini

### Tumeric-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)

### Shrimp Cocktail (24pcs)

### 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 | gluten free menu available | SF only: 5% surcharge added to check for SF employer mandates