

Alfredo Catering Inc.

Office Hours: Monday-wednesday 1:00-6:00pm

alfredocateringinc@outlook.com Text: (213) 248-0494. Enma

website: alfredocatering.net

● **40 people and up !!! (for the station)**

<p><u>Sushi Station</u> Edamame Shushito pepper Seaweed salad Maui maui roll Lemon roll Midnight roll Red dragon roll Caterpillar roll Avocado roll Cucumber roll Veggie roll Salmon roll Yellow tails albacore California rolls Spicy tuna roll Tuna roll Handrolls Crispy rice Ginger Wasabi Spicy mayo Ponzu Soy sauce sweet sauce Decoration chopsticks</p> <p>ALFREDO CATERING HAS THE RIGHT TO MAKE CHANGES TO THE MENUS AND POLICY AT ANYTIME.</p> <p><i>Service for catering is a total for 4 hours.(1 hour to set up 2 hour service and 1 hour to clean) after 4 hours there will be a \$50 additional charge every hour extra</i></p> <p>Some stations will have a \$160.00-\$200.00+ labor cost additional. We do not provide Tables, tablecloths, plates, utensils, and napkins the client must provide them. Most orders finalization will be wednesdays the latest for weekend orders. There will be no changes after wednesdays you will receive a text and email confirmation of your order.</p>	<p><u>sushi platter</u> <u>small\$</u> 10 mix rolls <u>Large Sushi platter</u> <u>\$</u> Sushi tray comes with 15 mix rolls</p> <ul style="list-style-type: none"> ● Ginger ● Wasabi ● Spicy mayo ● Ponzu ● Soy sauce ● sweet sauce ● Decoration ● Chopsticks <p><u>Small sashimi platter \$</u> <u>Medium sashimi platter\$</u> <u>Larg Sashimi platter \$</u></p> <ul style="list-style-type: none"> ● Ginger ● Wasabi ● Spicy mayo ● Sweet sauce ● Ponzu ● Soy sauce ● sweet sauce ● Decoration ● chopsticks <p><u>Sashimi:</u></p> <ul style="list-style-type: none"> <input type="checkbox"/> yellow tail <input type="checkbox"/> salmon <input type="checkbox"/> albacore <input type="checkbox"/> tuna <p>Descriptions of some of the rolls are down below</p>	<p><u>Handrolls (Advisory prepared seperately if you would like pre assembled</u> <i>it is important to know that this can cause the seaweed to fall apart as it'll get soggy</i></p> <p>\$veggie and spicy tuna \$\$spicy tuna avocado \$\$\$ sashimi</p> <p><u>Mini kits (price varies for larger amount of ppl (sashimi will additional \$) plus tax</u> <u>10 handrolls \$</u> <u>15 rolls \$</u> <u>20 rolls \$</u> <u>25 rolls \$</u></p> <p><u>Included:</u> <u>saucses</u></p> <ul style="list-style-type: none"> ● sweet ● soy ● ponzu ● wasabi ● ginger ● Sriracha <p><u>Filling</u></p> <ul style="list-style-type: none"> ● Crab (\$) ● Spicy tuna (\$) ● Veggie (\$) ● Sashimi (add. \$\$) ● Beef (wagyu \$\$\$) <p><u>veggies</u></p> <ul style="list-style-type: none"> ● Edamame ● Carrots ● Green onion ● Cucumber ● Avocado <p><u>seaweed. Seasoned /steam rice. Chopsticks furikake. Pickled Ginger</u></p>
--	---	--

Description

maui maui roll: Spicy salmon, avocado cucumber topped with crispy onions

Lemon roll: spicy tuna topped w sashimi avocado lemon and pine nuts

Midnight roll: spicy tuna roll w sashimi and avocado

Red dragon roll: california roll topped with spicy tuna

Caterpillar roll: Spicy tuna roll topped w avocado

Crispy rice: topped w spicy tuna avocado and serrano peppers

California roll: imitation crab with avocado and cucumber

Sashimi: yellow tail, salmon, albacore and tuna

Employee use only

<p>Sushi equipment-80 ppl-</p> <p>3 caja acrylic mediano</p> <p>2 tray sushuto edamame</p> <p>1 bowl para seaweed</p> <p>Bowl pequeno 2 para wasabi y ginger</p> <p>2 frasco para chopstick</p> <p>6 pachones Para sweet soy ponzu</p> <p>Pinzas</p> <p>Caja acrylicos</p> <p>Barco</p> <p>Puente</p> <p>Friedora para crispy rice y aciete</p> <p>1 espejo Redondo y elavcion para salsa</p> <p>2 mas eleavciones para barco y Puente</p> <p>Caja para tablas</p> <p>Platos to go / 6 aluminio pequeno flat</p> <p>2 tray y 2 bowl extra</p> <p>Guantes</p>	<p>_sushi equipment_ 75 ppl</p> <p>2 caja acrylicos grande</p> <p>1 barcos</p> <p>1 puente</p> <p>2 TRAY PARA SEAWEED Y SUSHITO</p> <p>VIDRIO CLARO CON ORILLA DORADA</p> <p>1 TRAY PARA ESDAMAME VIDRIO CLARO CON ORRILLA DORRADA</p> <p>Ambores pequenos de sushi</p> <p>Pinzas</p> <p>Chopstick</p> <p>Poco de asiete</p> <p>4 Bowl para wasabi y ginger</p> <p>8 Botecito para salsas</p> <p>4 pcs para chopsticks</p> <p>1 fryedora para crispy rice y papas aceite</p> <p>Olla para aceite</p> <p>Chimbo de gas</p> <p>3 table para sushi</p> <p>3 caja acrylic para sus tablas</p> <p>3 elevaciones de vidrio</p>	
--	--	--