



Thank you for your interest in our catering services!

We strive to provide a modern take on traditional Vietnamese flavors, leaving your guests inspired by our exclusive fusion-cuisine menu.

For catering orders, please email us within 10 business days of your event. If a service attendant is needed, please inquire. Prices does not include tax and service charge.

☎ 206.965.0204

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CATERING MENU

SERVED COLD

COST

Deconstructed Banh Mi Crostini

50 toasted french baguette slices topped with fresh cucumber, cilantro, pickled carrots, your choice of protein, and candied jalapenos.

Protein options: Chicken, grilled pork, toscino, stir-fried tofu

Ingredients served on individual trays for customer to build their own bite

\$250.00
per 50 bites

Nem Nuong Spring Rolls

Each roll is made with cured and grilled Vietnamese sweet pork sausage, vermicelli noodles, cucumber, pickled carrots, leafy greens, cilantro and fried crisps for an added crunch. Served with house peanut sauce.

Ready to serve on catering platter

\$350.00
per 50 full-size spring rolls

\$360.00
per 100 half-size spring rolls

SERVED WARM

COST

Vietnamese Xiu Mai (Meatballs)

House-made, savory steamed pork meatballs coated in a tangy, tomato sauce. All meatballs skewered.

Chafer platter (food warmer) provided. No outlet need.

\$180.00
per 50 bites

Vietnamese-style Chicken Curry

Braised chicken, diced carrots and potatoes cooked in a creamy, Vietnamese-spiced curry. Served in 4-ounce individual cups with toasted baguette slices on the side.

Chafer platter (food warmer) provided. No outlet need.

\$300.00
per 50 individual servings

ICED VIETNAMESE COFFEE

COST

Smooth, sweet and rich Vietnamese coffee provided in an insulated beverage dispenser with 12-ounce cups. Client to provide ice during service.

\$295.00
for forty, 12-ounce drinks