



## Catering Menu

### Build Your Own Bowl (10 person minimum)

\$15.00 / person (+tax)

All serving platters / bowls / silverware / napkins provided

*Have a favorite signature or secret menu bowl? We can also design a bar for you around that!*

- **Step 1 – Base Options**
  - White Rice
  - Brown Rice
  - Mixed Greens
  - Zucchini Noodles
- **Step 2 – Choose up to 2 Protein Options**
  - Salmon
  - Tuna (+\$1.50 per person)
  - Organic Tofu (v)
  - Kabayaki Mushrooms (v)
  - Baked Salmon
  - Baked Cod
- **Step 3 – Choose up to 3 of our GF housemade sauces**
  - Kabayaki
  - Teriyaki
  - Spicy Shoyu
  - Spicy Mayo
  - Shoyu
  - Ponzu
- **Step 4 – Choose up to 6 mix-in options**
  - Corn
  - Cucumber
  - Edamame
  - Masago
  - Tobiko
  - Onions
  - Pineapple
  - Scallions
  - Umeboshi
  - Oshinko pickles
  - Pickled ginger
- **Step 5 – Add premium toppings, price per person**
  - Umeboshi pineapple \$1.50
  - Avocado \$1.50
  - Seaweed Salad \$1.50
  - Tamago \$2
  - Spicy Tuna \$3
- **Step 6 – Choose 2 crunch options**
  - Sesame Seeds
  - Pepitas
  - Crispy Onions
  - Tempura Flakes
  - Crispy Garlic
  - House-roasted kale

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### **Appetizers / Sides**

- **Organic Edamame** (Appetizer for 10-15) - \$25 per tray
- **Poké Nachos** (Appetizer for 10) – \$75
  - Organic tortilla chips topped with poké (salmon or tuna), Asian heirloom tomato pico, spicy slaw, crispy onions, pepitas, avocado, spicy mayo drizzle
- **Onigiri** (By piece or tray of 10)
  - **\$2.50 per piece or \$23.50 per tray**
    - Plain: rice seasoned with sea salt, black and white sesame seeds and wrapped in nori
    - Furikake: rice seasoned with traditional Japanese tamago nori (egg and roasted seaweed) seasoning with a half nori wrap
  - **\$3.00 per piece or \$28.50 per tray**
    - Umeboshi: filled with traditional pickled Japanese plum and edged with ume powder
    - Brunch: rice seasoned with sea salt, crispy garlic, sesame seeds and filled with tamago (sweet, baked egg)
    - Sweet Azuki: rice filled with sweetened red azuki beans
  - **\$3.50 per piece or \$33.25 per tray**
    - Salmon: filled with a kabayaki steamed salmon bite
    - Avocado: rice seasoned with sea salt and crispy onion and filled with avocado
    - Tuna salad: rice seasoned with sea salt and filled with sushi-grade tuna (cooked) mixed with Japanese mayo and scallions. Can also be made with spicy mayo

### **Drink Options, prices per person**

- Ramune Japanese soda \$3
- Bottled water – spring & sparkling assortment \$1.5