



SUNDA
NEW ASIAN

SUNDA CATERING MENU

Sunda offers Party Sized Pans for Pickup & Local Delivery, with Lunch and Evening availability. Food is "Ready-to-Serve" and includes disposable plates, utensils, and napkins. To start your order, fill out our Catering Order Form at SundaNewAsian.com. Call our Catering & Events Department for assistance at 813-497-2900. Packing and Delivery Fees apply.

Small portions feed approximately 8-10 guests | Large portions feed approximately 16-20 guests
All orders must be placed with a minimum of 48 hours notice

COMMENCE		SIDES		SUSHI PLATTERS	
	<i>Small Large</i>		<i>Small Large</i>		
EDAMAME 	40 75	DRY BRAISED STRING BEANS 	75 140	CLASSIC PLATTER 48PCS*	85
SPICY EDAMAME 	50 95	<i>honey glazed walnuts, sweet soy</i>		<i>shrimp tempura,</i>	
WOK FIRED SHISHITO PEPPERS  	85 160	MISO CAULIFLOWER	85 160	<i>spicy tuna </i>	
		<i>garlic, chilies, sweet miso butter</i>		<i>salmon cucumber </i>	
SALADS		STREET CORN 		CLASSIC PLATTER 96PCS*	160
	<i>Small Large</i>		<i>75 140</i>	<i>shrimp tempura,</i>	
GINGER SALAD 	40 75	<i>grilled corn, sambal coconut cream, kewpie mayo,</i>		<i>spicy tuna </i>	
<i>wakame, greens, tomatoes, cucumber, ponzu,</i>		<i>toasted coconut, herbs</i>		<i>salmon cucumber </i>	
<i>sesame</i>		GRILLED VEGETABLES  	140 265	<i>california</i>	
CHOP CHOP SALAD 	60 110	<i>shiitake, bok choy, red onions, asparagus, egg-</i>		SPECIALTY PLATTER 48PCS*	180
<i>greens, napa, mango, red cabbage, carrots,</i>		<i>plant, squash, khao soi curry sauce</i>		<i>island maki,</i>	
<i>cucumber, ginger vinaigrette</i>				<i>red dragon,</i>	
<i>option: add chicken</i>	80 150			<i>snow crab maki</i>	
DIM SUM		NOODLES & RICE		SPECIALTY PLATTER 96PCS*	380
	<i>Small Large</i>		<i>Small Large</i>	<i>island maki</i>	
STEAMED BUNS		PANCIT CANTON	135 260	<i>crunchy surf & turf</i>	
<i>scallion bao buns filled with</i>		<i>crispy pork belly, lap cheong, shrimp, carrots,</i>		<i>red dragon</i>	
PORK BELLY	120/20pcs 230/40pcs	<i>cabbage, bok choy, scallions, cantonese sauce</i>		<i>snow crab maki</i>	
<i>adobo pork belly, pickled veggies</i>		<i>option: veggies only </i>	90 170		
FRIED CHICKEN	120/20pcs 230/40pcs	GARLIC NOODLES	80 150	VEGETARIAN PLATTER 52PCS	90
<i>crispy korean chicken thighs, asian slaw</i>		<i>lo mein noodles, garlic butter, fried garlic</i>		VEGETARIAN PLATTER 104PCS	160
CRISPY EGGPLANT	100/20pcs 185/40pcs	<i>option: add blue crab</i>	100 185	<i>sweet potato caterpillar</i>	
<i>panko crusted eggplant, asian slaw</i>		CRAZY RICE	130 250	<i>cucumber & avocado</i>	
LUMPIA	115/60pcs 225/120pcs	<i>shrimp, chicken, ghost pepper sambal, cucumber,</i>		<i>garden futomaki</i>	
<i>crispy pork and shrimp shanghai style egg rolls,</i>		<i>crispy egg. ghost peppers are dangerously spicy!</i>		NIGIRI & SASHIMI PLATTER 48PCS*	210
<i>boston lettuce, dipping sauces</i>		ADOBO FRIED RICE		<i>4pcs of sashimi & 4pcs of nigiri,</i>	
BEEF LOLLIPOPS	130/30pcs 250/60pcs	<i>bok choy, carrots, mushrooms, toasted garlic,</i>		<i>maguro (tuna)</i>	
<i>sliced new york strip steak wrapped in lemom-</i>		<i>vinegar soy</i>		<i>sake (salmon)</i>	
<i>grass, ginger soy glaze</i>		VEGGIES  	100 190	<i>hamachi (yellowtail)</i>	
SEOUL WINGS	130/30pcs 250/60pcs	CHICKEN	115 220	<i>hotate (japanese scallop)</i>	
<i>gochujang glaze, crushed peanuts, scallions</i>		PORK BELLY	125 240	<i>ebi (cooked shrimp)</i>	
				<i>tako (octopus)</i>	
MAIN FLAVORS <i>Small 10pcs Large 20pcs</i>		PAD THAI 		COMBINATION PLATTER 96PCS*	250
		<i>rice noodles, carrots, bean sprouts, eggs, peanuts,</i>		<i>3pcs of sashimi, 3pcs of nigiri &</i>	
NEW YORK STRIP STEAK	260 490	<i>scallions, cilantro</i>		<i>sushi rolls</i>	
<i>watercress, red onion, pickled garlic, sesame soy</i>		TOFU  	95 180	NIGIRI & SASHIMI	
CHICKEN INASAL 	160 310	CHICKEN	110 210	<i>maguro (tuna)</i>	
<i>lemongrass marinated chicken, achote glaze,</i>		SHRIMP	120 230	<i>sake (salmon)</i>	
<i>tomato onion salad</i>				<i>tako (octopus)</i>	
SZECHUAN CHICKEN	160 310	CHAP CHAE  	110 210	<i>hamachi (yellowtail)</i>	
<i>crispy chicken thighs, dry chinese chilis, green</i>		<i>sweet potato noodles, spinach, mushrooms,</i>		SUSHI ROLLS	
<i>beans, scallions, sesame chili oil</i>		<i>carrots,</i>		<i>shrimp tempura</i>	
HAINANESE SALMON	170 330			<i>california</i>	
<i>ginger scallion relish, toasted garlic soy, bok choy</i>				<i>spicy "tail of two tunas"</i>	

 **Vegan** |  **Gluten Free** | * served undercooked and/or raw

Please inform us of any food allergies.

A friendly reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness