

MOTT ST CATERING MENU

Must place order at least one week in advance. No substitutions.



FEEDS 6-8

FEEDS 9-10

FEEDS 18-20

MOTT ST FEAST

SLOW-ROASTED PORK BUTT
THAI STYLE "PAPAYA" SALAD
TOFU LARB (herby-citrusy side dish)
GARLIC FRIED RICE
WOK SMOKED GAI-LAN
BUTTER LETTUCE WRAPS
GINGER SCALLION, UMAMI SAUCES
KIMCHI PURÉE

\$189

\$279

\$549

A LA CARTE



PORK BUTT

slow roasted, juicy, umami goodness
**uncooked weight*

1/4 butt (~60 oz*)
\$55

1/2 butt (~120 oz*)
\$92

whole butt (~240 oz*)
\$165

THAI STYLE "PAPAYA" SALAD (GF, DF)

kohlrabi, chicken, candied baby shrimp, oranges, lime, fish sauce, herbs, peanuts

\$30

\$42

\$84

YUBA POCKETS

sushi-style vinegar rice, cured salmon, sesame

\$40

\$57

\$114

GARLIC FRIED RICE (GF, DF)

wok fried, garlic, egg

\$20

\$35

\$67

CHILI CRISP SALAD

brussels sprout, shredded carrot and cabbage, honey chili crisp vinaigrette, fried serrano

\$30

\$42

\$84

MENTAIKO KIMCHI UDON

udon noodles, spicy marinated cod roe, kimchi, seaweed

\$56

\$84

\$168

JACKFRUIT ENDIVES

bulgogi jackfruit, hoisin aioli, served in edible endive cups/leaves

\$30

\$42

\$84

EVERYTHING WINGS (CS, DF)

party style, soy, jaggery & dried chili, fried shallots, tzatziki

18 pieces
\$54

24 pieces
\$72

48 pieces
\$144

IMPERIAL ROLLS (CS, DF)

pork, basil, mint, red leaf lettuce, bean sprouts

8 pieces
\$30

12 pieces
\$42

24 pieces
\$84

BRUSSELS SPROUTS (GF, DF)

wok fried, lamb pancetta, maple brown butter, peanuts

\$30

\$42

\$84