

## ASIAN CUISINE

- Hawaiian Macaroni Salad** \$25  
*Macaroni with Spam, grated onion, and carrots in seasoned mayo dressing*
- Spam Musubi (15 pieces)** \$35  
*Broiled slices of soy-glazed Spam with rice wrapped in nori (seaweed)*
- Kahlua Pork Sliders (15 pieces)** \$27  
*Smoky, slow-roasted pork in our special sauce, served with coleslaw on sweet Hawaiian rolls*
- Lumpia (45 pieces)** \$39  
*Traditional deep-fried Filipino egg rolls, choose either pork or vegetable filling, served with sweet-chili sauce*
- Kalbi Beef** \$54  
*Broiled Korean beef short ribs, marinated in traditional sesame-garlic sauce*
- Namuru** \$25  
*Bean sprouts stir-fried with spinach, then tossed with sesame oil*
- Shanghai Fried Rice** \$45  
*Pork or chicken with egg and vegetables*
- Shumai (30 pieces)** \$36  
*Special Keiro Northwest house-made pork dumplings, made with napa, water chestnuts, garlic, and ginger*
- Chow Mein** \$45  
*Choice of pork, chicken or tofu, stir-fried with mushrooms, bean sprouts & cabbage with garlic, ginger, soy & hoisin sauce*
- General Tso's Chicken** \$42  
*Juicy chunks of chicken thigh, lightly fried and tossed with a glaze made of soy sauce, garlic, ginger, green onion & chili flakes*
- Mabo Tofu** \$42  
*Spicy ground pork and tofu dish laced with sesame oil*
- Keiro Spareribs** \$54  
*Juicy pork ribs, grilled with our signature Asian-style glaze*
- Chap Chae** \$45  
*Clear Korean cornstarch noodles, sautéed with beef, fish cake, and spinach*

## READY TO ORDER?

Please contact Chef Ron Youmans,  
Catering Director,  
at [ryoumans@keironw.org](mailto:ryoumans@keironw.org)  
or 206.755.3078.

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## WESTERN

- Lasagna (vegetarian, beef or sausage)** \$32  
*Layered Italian favorite with fresh mozzarella, tomatoes and herbs*
- French-Style Roast Chicken** \$56  
*Oven-roasted chicken rubbed with rosemary, thyme, garlic, shallots, and Dijon mustard*
- Beef Tips in Mushroom Demi-glace Sauce** \$54  
*Served beef tips, slow-cooked with mushrooms, pearl onions, carrots and our special red wine sauce*
- Stuffed Pork Loin** \$56  
*Tender pork rolled with apple, onion, celery, croutons and herbs, slow-roasted until fork-tender*
- Salmon En Croute** \$75  
*Fillet of salmon, topped with herbed cream cheese, then wrapped in puff pastry and baked until flaky*
- Assorted Dinner Rolls** \$14  
*Whole grain artisanal rolls served with butter (15 rolls)*
- Make-Your-Own Sandwich Tray** \$38  
*Sliced whole wheat bread, marbled rye and sourdough bread, with an assortment of ham, turkey, cheddar, Havarti cheese, sliced tomatoes, lettuce, and pickles Potato chips on the side*
- Rice, Potatoes, or Noodles** \$18  
*Choice of rice pilaf, wild rice, buttered red potatoes, or egg noodles*
- Seasonal Vegetables** \$28  
*Steamed fresh vegetables, lightly buttered and tossed with fresh herbs*
- Wild Greens Salad** \$28  
*Lettuce mix of dark greens, served with tomatoes, cucumbers, sunflower seeds, croutons and honey mustard dressing*
- Caesar Salad** \$28  
*Hearts of romaine lettuce, shredded parmesan and croutons, served with our house made tangy Caesar dressing*
- Veggie Dip** \$22  
*Assorted seasonal vegetables, served with either ranch or hummus dip*
- Fresh Fruit** \$25  
*Assorted array of seasonal fruits*



keironorthwest.org  
1601 E Yesler Way | Seattle, WA 98122



**KEIRO** Northwest

**CATERING**

[ryoumans@keironw.org](mailto:ryoumans@keironw.org) | 206.755.3078

## BENTO BOXES

\$20 per box

### Keiro Bento #1

Salmon Shioyaki	Shira-ae	Nimame
Chicken & Hijiki	Rice	Tsukudani
Meatball	Shibazuke/Takuwan	Onishime
Tamagoyaki		An Maki

### Keiro Bento #2

Hamburger Steak	Kabocha Nimono
Kasu Cod	Spinach Ohitashi
Kurobuta Sausage	Gomoku-mame
Chikuwa Tempura	Rice With Green Peas
Spinach Ohitashi	Kyuri Tsukemono
Namasu	Yokan

Please contact *Keiro Northwest Catering* for customized Bento boxes.

Pricing varies by content.

Smaller luncheon versions also available

## SUSHI PLATTERS

**Assorted Maki Platter** (42 pieces) **\$42**  
*Kappamaki, California roll, futomaki, avocado roll, unagi roll, and tempura shrimp roll*

**Assorted Sashimi Nigiri Platter** (24 pieces) **\$58**  
*Salmon, tuna, unagi, shrimp, saba, kanikama (crab stick), and tamago*

## BREAKFAST

**Continental Breakfast** **\$11/person**  
*Chilled juice, assorted muffins and pastries, seasonal fresh fruit and coffee/tea*

## BEVERAGES

**Coffee, Tea, Soda, & Water Combination** **\$2/person**

We offer a variety of Western and Asian desserts.  
 Please ask about our selection.

Notify *Keiro Northwest Catering* of any changes to your order at least seven (7) days prior to your event.

## JAPANESE SPECIALTIES

**Chicken Kara-age** **\$49**  
*Marinated chicken thighs coated with potato starch and fried to golden brown*

**Tori Tsukune** **\$39**  
*Chicken and hijiki (seaweed) meatballs broiled to perfection, tossed in our soy glaze*

**Chicken Teriyaki Skewers** (15 pieces) **\$49**  
*Boneless skinless chicken thighs lightly marinated in soy sauce, ginger and garlic sauce, then broiled until golden brown*

**Ginger Pork** **\$58**  
*Slices of tender pork, pan-fried with ginger and soy sauce.*

**Kasu Black Cod** (15 pieces) **Market Price**  
*Juicy black cod marinated with sake lees and broiled*

**Salmon Teriyaki Skewers** (15 pieces) **\$67**  
*Keiro Northwest Catering's signature dish. Sliced salmon lightly marinated in soy sauce, ginger, and garlic, then broiled until golden brown*

**Wafuu Curry** **\$47**  
*Choice of pork, chicken, or beef, simmered in curry sauce with potatoes, onions, and carrots*

**Bara Sushi** **\$44**  
*Seasoned sushi rice topped with, green beans, tamago (egg), and pickled ginger; with shrimp, add \$10*

**Yakisoba** **\$45**  
*Egg noodles with choice of pork, beef or chicken, stir-fried with carrots, onions, cabbage, bean sprouts and nira (Chinese chives), then tossed with a tangy yakisoba sauce*

**Miso Meatballs** (30 each) **\$39**  
*Beef meatballs tossed with our tangy miso sauce*

**Subuta-Style Meatballs** (30 each) **\$42**  
*Sweet and sour pork meatballs, with bell peppers, onions, mushrooms, and carrots*

**Kabocha Nimono** **\$35**  
*Tender Japanese pumpkin, cooked in dashi broth*

\* Market price

All items serve 12-15 people, unless sold by the piece.

Please place your order at least **two (2) weeks** in advance of your event.

## SALADS & SIDES

**Cucumber Wakame Sunomono** **\$15**  
*Cucumbers and seaweed tossed with light rice vinegar dressing*

**Japanese Potato Salad** **\$25**  
*Yukon gold potato, carrots and cucumbers, tossed with tangy mustard-mayo dressing*

**Tsukemono** **\$15**  
*Traditional Japanese pickles, choice of cabbage, cucumber, napa or daikon*

**Edamame** **\$14**  
*Lightly salted, steamed soybean pods*

**Goma-Ae** **\$25**  
*Choice of fresh spinach, green beans, broccoli, or napa, tossed with sesame-based coating*

**Ohitashi** **\$25**  
*Choice of steamed fresh spinach, green beans, or broccoli, tossed with sesame paste*

**Kimpira Gobo** **\$25**  
*Julienned carrots and burdock root tossed with soy sauce, brown sugar, and a hint of sesame oil*

**Tamago Yaki** **\$22**  
*Slices of omelet; with vegetable filling (shiitake, carrot, peas), add \$7*

**Chawan Mushi** **\$4 ea.**  
*Steamed egg custard with chicken, shiitake, kamaboko (fish cake), and mitsuba*

**Steamed Rice** **\$22**  
*Super-premium short-grain rice; choice of white or brown rice*

**Takikomi Gohan** **\$32**  
*Steamed rice cooked in soy-based broth, with chicken, shiitake mushrooms, gobo (burdock root), and abura age (fried tofu)*

**Inari Sushi** **\$1.50 ea.**  
*Tofu pouches stuffed with seasoned sushi rice*

**Onigiri** **\$1.50 ea.**  
*Rice ball with choice of bonito or umeboshi (pickled plum) filling*

**Miso or Osuimono** **\$2 ea.**  
*Traditional Japanese miso or clear broth soup  
 Miso has tofu, wakame (seaweed) and green onions.  
 Osuimono has carrot, shiitake, spinach, and green onions.*

The *Keiro Northwest Catering* team is happy to prepare a custom menu to meet your needs.  
 Pricing varies by selection and season.