



catering menu



**gobo** – greenwich village | upper east side  
new york city  
[www.goborestaurant.com](http://www.goborestaurant.com)

for catering please call,

**917.727.0039**

[catering@goborestaurant.com](mailto:catering@goborestaurant.com)

## CATERING POLICY

1. **AREA OF SERVICE:** Gobo Catering provides lunch & dinner orders delivered fresh to your office or home! We provide catering to Guests within a 50 block radius of the stores in Manhattan. If you need us to cater outside the area of service please contact us.

We have two locations, Gobo – greenwich village (8<sup>th</sup> street / 6<sup>th</sup> avenue), and Gobo – upper east side (corner of 81<sup>st</sup> / 3<sup>rd</sup> avenue).

2. **PLACE YOUR ORDER:** You can submit an initial inquiry by email with some basic information about your catering needs, and your contact information to: [catering@goborestaurant.com](mailto:catering@goborestaurant.com).
  - After we receive your inquiry, our Catering Manager will call you to discuss your order.
  - You can also simply give us a call Monday – Friday at: **917.727.0039** between 10AM – 6PM.
  - We will draft a catering contract for you to review & sign. *Please carefully review the details of the contract before returning.*
  - After receiving your signed contract, we will place your order.
  - Please place your order **24 hours** in advance of your catering event for orders **below** \$500.
  - Please place your order **48 hours** in advance of your catering event for orders **above** \$500.
3. **MINIMUM ORDER:** We kindly request a minimum of \$100.
4. **SPECIAL EVENTS:** We also provide service & party planning for weddings, birthdays, anniversaries, and private events.



## quick bites a la carte

(small serves approx. 5-8 Guests, or approx. 40 pieces)

(large serves approx. 10-12 Guests, or approx. 80 pieces)

price of small platter is \$100, you can choose up to 4 items from below.

please add \$30 for each additional item choice.

(for example, 5 items would be \$130)

price of large platter is \$180, you can choose up to 4 items from below.

please add \$40 for each additional item choice.

(for example, 5 items would be \$210)

### please choose from these items:

crispy spinach & vegan cheese wontons  
five spice tofu rolls with mango puree – *gv only*  
vietnamese spring rolls with spicy honey dip ☼  
new england rolls in zesty tomato sauce  
pan seared dumplings  
chickpea fritters with white sauce – *ues only*  
scallion pancakes with homemade mango salsa  
meditaranean seitan, basil, spiked with a cherry tomato  
salt & pepper edamame  
yam fries

☞- this item is gluten free

☼- this item can be made gluten free by substituting tamari sauce & additional items or having no sauce

\*Menu prices and availability subject to change without notice.

\*\*Produced on shared equipment with nuts or peanuts, and wheat gluten.



## famous gobo party platters

(small serves approx. 5-8 Guests, or approximately 40 pieces)

(large serves approx. 10-12 Guests, or approximately 80 pieces)

**rock and roll**                      small \$85                      large \$160

an assortment of crowd pleasers with our signature new england rolls, pan seared spinach dumplings and meditaranean seitan. served with a zesty housemade tomato sauce and sweet soy dipping sauce.

**gobo big dipper**                      small \$60                      large \$100

choice of spread chickpea hummus perfect for dipping. ☼  
served with taro chips, carrot, and celery.

**seasoned soy**                      small \$85                      large \$160

healthy and delicious, vietnamese spring rolls ☼, salt & pepper edamame ♻️, and marinated tofu with sweet honey dipping sauce for the rolls on the side.

♻️- this item is gluten free

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## salads

(small serves approx. 4-6 Guests, or 10x13 aluminum steam table pan)  
(large serves approx. 12-15 Guests, or 13x21 aluminum steam table pan)

	<b>sm</b>	<b>lg</b>
chopped romaine salad with smoked tofu & almonds ☼	49	87
chakra roll- spicy vegetable rolls & almond sauce ☞ – <i>ues only</i>	69	99
baby spinach salad with mango & vegan cheese ☼	49	87
ruby beet salad with baby greens in whole grain mustard ☞ – <i>ues only</i>	49	87
kale, seaweed, beet salad with toasted walnuts – <i>gv only</i>	69	99



## soups

(small serves approx. 4-6 Guests, or 2 quartz)  
(large serves approx. 8-10 Guests, or 4 quartz)

	<b>sm</b>	<b>lg</b>
organic white bean, root vegetable, pumpkin soup ☞	24	35
lentil soup drizzled with truffle oil	24	35
spinach wonton soup	20	28
miso soup ☞	10	18

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## large plates

(small serves approx. 5-8 Guests, or 10x13 aluminum steam table pan)  
(large serves approx. 15-18 Guests, or 13x21 aluminum steam table pan)

	sm	lg
pine nut vegetable medley with lettuce wraps ☼	65	130
smoked beijing-style seitan with chinese broccoli	105	210
sesame protein braised in sweet & sour sauce	85	170
soy cutlet platter with black pepper sauce	105	210
natural seitan medallion in spicy citrus sauce	105	210
mango protein nuggets in plum sauce	85	170
spiced bean curd, red onion & pepper stir-fry ☼	85	170

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## sandwich and burger platters with yam fries

(small serves approx. 6 Guests, or approx. 6 sandwiches/burger)

(large serves approx. 10 Guests, or approx. 10 sandwiches/burger)

	sm	lg
truffled wild mushroom panini with onion fonduta – <i>ues only</i>	54	90
<i>with out fries</i>	48	80
homemade veggie burger	42	60
<i>with out fries</i>	36	50

homemade veggie burger sliders – *ues only*

(small serves approx. 6 Guests or approx. 12 sliders)

(large serves approx. 10 Guests or approx. 25 sliders)

	sm	lg
with yam fries ☞	48	100
<i>with out yam fries</i>	42	90

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## rice/noodles

(small serves approx. 5-8 Guests, or 10x13 aluminum steam table pan)  
(large serves approx. 15-18 Guests, or 13x21 aluminum steam table pan)

	<b>sm</b>	<b>lg</b>
spaghetti with wheat balls, zucchini and tomato sauce <i>16 wheat balls for small, 32 wheat balls for large, \$1.50 for 2 extra wheat balls</i>	75	150
vietnamese spicy stir-fry rice noodle with bean sprouts ☼	75	150
singapore stir-fry mai-fan ☼	75	150
butternut squash risotto with toasted almonds ☼	90	180
pineapple fried rice with sunflower seeds & soy protein	70	140



## sides

(small serves approx. 5-8 Guests, or 10x13 aluminum steam table pan)  
(large serves approx. 15-18 Guests, or 13x21 aluminum steam table pan)

	<b>sm</b>	<b>lg</b>
brown rice with white beans ☞	30	60
coconut rice with raisins ☞	40	70
	<b>8oz</b>	<b>16oz</b>
pickled shredded papaya ☞	6	12

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## vegan desserts

(small serves approx. 6-8 Guests, or approx. 15 bite size pieces)  
(large serves approx. 12-15 Guests, or approx. 30 bite size pieces)

	<b>sm</b>	<b>lg</b>
multilayered chocolate cake	30	60
fresh fruit skewers – seasonal fruits	30	60
mango tapioca shots		\$3/shot

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## organic beverages

	16oz	96oz	other
coffee – fair trade, french press regular or decaf; brazilian colombian rainforest certified (includes cups, raw sugar packets, soy creamer)		30	
homemade ice tea - choose your flavor, pineapple, cranberry, apple, green, black		22	
fresh squeezed premium orange juice		35	
a la carte juices – pick up to three apple , orange, carrot, beet, celery, spinach, ginger		40	
<b>booster</b> – choose one to add to any juice ginseng, flax seed oil, hemp powder, ginger, parsley, beet, spinach			5
evian (glass) 750ml			5
s. pellegrino (glass) 750 ml			5
bubble teas			
passion fruit green tea or black tea and tapioca		60	
kumquat lemon juice green tea or black tea and tapioca		60	
green or black tea with soymilk and tapioca		50	
extra tapioca	10		

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