



# Soosh Catering Menu

*Soosh prides itself in its ability to customize packages to meet our customers' needs. If you would like custom options not listed below, please call us at 203-658-7505 or email at [info@SooshCT.com](mailto:info@SooshCT.com).*

Note: Platter sizes are as follows: Small = 12", Medium = 14", Large = 16", X-Large = 18"  
Bowl Sizes are as follows: Small = 64 ounces, Large = 128 ounces

## Appetizers

<b>Salmon Teriyaki:</b> Bite size pieces of fresh salmon marinated to perfection and grilled. Salmon is served with a tantalizing teriyaki sauce. Ideal as an option for guests who prefer cooked fish.	S = \$50 M = \$70 L = \$90
<b>Jalapeño Poppers stuffed with crab:</b> Deceivingly not too spicy! The Jalapenos are first boiled in lemon water to remove some of their kick, and then stuffed with crab and tempura fried. Yum!	S = \$60 M = \$80 L = \$100
<b>Cucumber Shells stuffed with Kani:</b> Fresh cucumber shells stuffed with spicy mayo flavored kani.	S = \$50 M = \$70 L = \$90
<b>Rice Paper Summer Rolls:</b> Delicate rice paper stuffed with assorted fresh vegetables and herbs. Served cold. Very refreshing!	S = \$50 M = \$70 L = \$90
<b>Salmon Jalapeño:</b> Salmon with jalapeño and scallion - served with chef's special sauce	S = \$50 M = \$70 L = \$90
<b>Yellowtail Jalapeño:</b> Yellow tail with jalapeño and scallion - served with chef's special sauce	S = \$75 M = \$95 L = \$115
<b>Vegetable Dumplings:</b> Pan seared vegetable dumplings individually skewered and served with a sesame ponzu sauce	S = \$50 M = \$70 L = \$90
<b>Soosh Vegetarian Spring Rolls:</b> An elegant platter of mini Soosh spring rolls. The rolls are made from thin pastry dough stuffed with assorted vegetables. Served with a chef's sauce	S = \$60 M = \$80 L = \$100
<b>Salmon and Cucumber Crisps:</b> Thinly sliced cucumber topped with raw salmon and decorated with slivered purple onion and scallions	S = \$50 M = \$70 L = \$90
<b>Kani Poppers:</b> Delicious imitation crab sticks, battered in tempura and deep-fried; crunchy on the outside and tender inside. Served with a mouth-watering sweet sauce.	S = \$40 M = \$60 L = \$80





## Salads & Sides

<b>Edamame Salad:</b> Refreshing edamame, corn and chickpea salad, in a light lemon dressing and sweetened with honey.	S = \$30 L = \$50
<b>Fennel Salad:</b> Fresh and flavorful fennel and red onion salad, served in a light lemon dressing	S = \$30 L = \$50
<b>Mixed Green Salad:</b> Bountiful bowl of fresh salad and assorted vegetables. Served with light sesame dressing.	L = \$40
<b>Kani Salad:</b> Shredded Kani tossed with cucumber in a light dressing.	S = \$60
<b>Cucumber Salad:</b> Thinly sliced slivered cucumber, dried to crispy perfection and served in a tangy and barely sweet vinegar dressing.	S = \$30 L = \$50
<b>Vegetable Yaki Udon Noodles:</b> Succulent bowls of thick Japanese noodles sautéed to perfection and tossed with assorted sautéed fresh vegetables.	L = \$50
<b>Nishiki Flavored Rice:</b> Delicious Sushi Rice with assorted fresh vegetables and flavored with Spicy Mayo and the chef's special sauce.	L = \$40
<b>Cherry Tomato, Cucumber, Mango and Avocado Salad:</b> So refreshing! Served in a light dressing	L = \$50

## Sushi and Sashimi Platters

<b>XL Sushi/Sashimi Combo Platter:</b> Contains 16 pieces of sushi, 16 pieces of sashimi, and 8 sushi rolls. The sushi, sashimi, and sushi rolls are chef's choice.	\$150
<b>Extra Large Sushi Platter:</b> Platter consists of 15 sushi rolls. The rolls are chef's choice including cooked rolls, raw fish rolls and tempura rolls.	\$120
<b>Large Sushi Platter:</b> Platter consists of 10 sushi rolls (80 pieces). The rolls are chef's choice including cooked rolls, raw fish rolls and tempura rolls.	\$80
<b>Medium Sushi Platter:</b> Platter consists of 7 sushi rolls (54 pieces). The rolls are chef's choice including cooked rolls, raw fish rolls and tempura rolls.	\$50
<b>Large Veggie Sushi Platter:</b> Platter consists of 10 sushi rolls (80 pieces). The rolls are chef's choice of vegetarian rolls including avocado, cucumber, sweet potato tempura, and fruit rolls.	\$45
<b>Medium Veggie Sushi Platter:</b> Platter consists of 7 sushi rolls (54 pieces). The rolls are chef's choice of vegetarian rolls including avocado, cucumber, sweet potato tempura, and fruit rolls.	\$30





EXPERIENCE + SUSHI

## Desserts

<b>Fruit Platter:</b> Elegant assorted seasonal fruit, on a beautifully decorated platter.	M = \$40 L = \$50
<b>Chocolate Chip Cookie Platter:</b> Freshly baked (in Soosh's kitchen) soft and yummy chocolate chip cookies.	S = \$30 M = \$40 L = \$50

