# 

bringing you the art of asian fusion



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# **PLATTERS**





Can be made vegetarian friendly (\*\*) Can be made gluten-free friendly

# **DUMPLING DRUNK**

# \$250 - feeds 15-20

20x Beef Mandu

20x Crab Rangoons

20x Veggie Dumplings

20x Sweet & Sour Pork

20x Cheese Steak

# **GIANT PUPU PLATTER**

# \$250 - feeds 15-20

20x Crab Rangoons

20x Shrimp Tempura

20x Fried Spring Rolls

20x Teriyaki Chicken Skewers @

20x Sweet 'n Spicy Wings

# **EX-SCEWER ME**

# \$250 - feeds 15-20

25x Beef Teriyaki Skewers 🧐

25x Chicken Teriyaki Skewers 🚱

25x Chili Shrimp Skewers 🧭

25x Tempura Tofu Skewers 🔊

# **SOUL SEAFOOD**

# \$250 - feeds 15-20

25x Crab Rangoons

25x Shrimp Tempura

25x Firecracker Shrimp

Full Tray Seafood Scallion Pancake

# **VEGGIE LOVERS** 🔊

# \$275 - feeds 15-20

25x Fresh Spring Rolls @ or vegan 25x Veggie Dumplings

(half tray of each)

Bang Bang Cauliflower Edamame Hummus @ and Wonton Chips Scallion Pancake 🛞

# **FINGER FOODS**

# \$250 - feeds 15-20

25x Sweet 'n Spicy Wings

25x Firecracker Shrimp

25x Bulgogi Sliders

Full Tray of Edamame

PLEASE NOTIFY US OF ANY DIETARY PREFERENCES, ALLERGIES OR INTOLERANCES. WE WILL WORK PERSONALLY WITH YOU TO ENSURE YOUR MENU FITS YOUR NEEDS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness. Please inform your server if you or anyone in your party has a food allergy or intolerance.



# **PLATTERS**





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# **FUSION**

# \$250 - feeds 15-20

(half tray of each)

Street Noodles 🖊 Kimchi Fried Rice 🖊 🍪 Master Chang's Chicken Bang Bang Cauliflower 🍠

# **KBBQ**

# \$300 - feeds 15-20

choice of:

(full tray)

Bulgogi Beef or Kimchi Pork

(half trays)

Japchae 🖊 🧐 White Rice 🖊 Kimchi 🖊

# **CLASSIC**

# \$300 - feeds 15-20

(half tray of each)

Beef Bulgogi Master or Angry Chicken House Fried Rice 🖊 🍪 Scallion Pancake 🗸 Kimchi 🎤 🚱

# **FIRE AND SPICE**

# \$300 - feeds 15-20

(half tray of each)

Firecracker Shrimp Drunken Noodles 🖋 🧐 Mongolian Fried Rice 🛞 Angry Chicken





# SUSHI **PLATTERS**

TO ENSURE QUALITY, ALL SUSHI ORDERS MUST BE MADE AT LEAST 48 HOURS IN ADVANCE OR WE CANNOT GUARANTEE FULFILLMENT

# Nigiri a la Carte \$50 each

(12 pieces per order)

Salmon Ahi Tuna Hamachi Ebi (Shrimp) Unagi (Glazed + Torched Eel) +\$15

# Sashimi a la Carte \$50 each

(12 pieces per order)

Salmon Ahi Tuna Hamachi

# Hand Rolls a la Carte \$65 each

(12 pieces per order)

Salmon Spicy Salmon Ahi Tuna Spicy Tuna Shrimp Tempura Crispy Salmon Skin

# Makimono Rolls a la Carte

(3 rolls per o	
Shrimp Tempura	\$42
Ahi Tuna	\$42
Salmon	\$42
Spicy Tuna	\$42
Spicy Salmon	\$42
Crispy Salmon Skin	\$40
Idaho (sweet potato, cream cheese)	_\$45
Caterpillar (mango, shrimp tempura, avocado,	
cucumber, unagi sauce)	_\$55
Volcano (shrimp tempura, avocado, cucumber,	\$55
spicy mayo, sriracha, unagi sauce, tempura flakes)	
Unagi (torched and glazed unagi, avocado,	
cucumber)	\$55
Pink Lady (torched salmon, surimi, avocado,	
cucumber, unagi sauce)	\$55
Crouching Tiger (shrimp tempura, cream cheese,	
surimi, salmon, tobiko, unagi sauce)	\$65

# **GUPPY'S GALLERY**

# \$175 - 64 pieces

Spicy Tuna California Ahi Tuna Salmon

# **UNDER THE SEA**

# \$200 - 64 pieces

Idaho Spicy Tuna Shrimp Tempura Philadelphia Philadelphia

# KING'S KOY

# \$250 - 64 pieces

## Caterpillar

Mango and shrimp tempura topped with thinly sliced avocado, black tobiko, unagi sauce

# Volcano

Spicy tuna, surimi, shrimp, avocado, tempura, tobiko, sriracha, unagi sauce

# **Crouching Tiger**

Shrimp tempura, cream cheese, crab avocado, salmon, tobiko, unagi sauce

**Shrimp Tempura**Tempura fried shrimp, cucumber, tempura flakes, unagi sauce



# SISES

SMALL: FEEDS 8-10 | LARGE: FEEDS 15-20





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# WHITE RICE 🖋 🍪



Small: \$40 | Large: \$80

Traditional steamed white rice

# HOUSE FRIED RICE 🥒 🍪





Small: \$40 | Large: \$80 Wok-Fried Rice, Soy, Diced **Vegetables** 

# KIMCHI 🖊 🍪





Small: \$35 | Large: \$70 house made spicy pickled

cabbage

# **WONTON CHIPS**



Small: \$40 | Large: \$80

# GARLIC BROCCOLI 🔎 🍪





Small: \$45 | Large: \$90 Garlic and butter sautéed broccoli

# MIXED VEGETABLES 📝 🍪





Small: \$40 | Large: \$80 Mixed vegetables sautéed with garlic, butter, white wine





# LA CARTE





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FINGER FOOD  2 dozen pe	r order	
Shrimp Tempura  Crunchy and lightly tempura battered shrimp, sesame soy sauce	\$55	
Firecracker Shrimp  Tempura battered shrimp, honey sriracha glaze	\$65	
Sweet n' Spicy Wings Crispy drums and wings, sweet and spicy gochujang sauce, sesame, scallion	_\$65	
Bibimbap Fritters   Korean crispy rice balls, seasonal vegetables, spicy aioli	_\$45	
Fresh Spring Rolls P D	_\$45	
Fried Spring Rolls	_\$45	
FAVORITES Bang Bang Cauliflower Small: \$70   Large: \$140 - Tempura battered cauliflower, honey chili sauce, scallion		
Scallion Pancake ✓ Small: \$45   Large: \$90 - Tempura batter, scallion and bell pepper shoots, sesame soy		
<b>Edamame</b>		

DUMPLINGS	
Cheese Steak Pastrami, Swiss, bacon, and kimchi, served with spicy mayo	sf50
Korean Mandu Beef, tofu and vegetables, served with sesame soy sauce	\$50
Vegetable Mandu V	\$45
Sweet and Sour Pork Sweet soy and honey vinegar, shredded carrot	\$45
Crab Rangoons Shredded surimi, cream cheese, scallion, sweet chili sauce	\$50
SKEWERS	
2 dozen per	order
Tempura Tofu	\$42
Teriyaki Chicken @ Teriyaki glazed chicken, scallion, sesame	\$50
Chili Shrimp @ Gochujang and sweet chili shrimp, scallion, sesame	\$50
Beef Teriyaki @ Teriyaki glazed beef, scallion, sesame	\$60



# A LA CARTE

SMALL: FEEDS 8-10 | LARGE: FEEDS 15-20





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# SALAD BAR

add the following options...

Grilled Chicken Small: \$25 | Large: \$50 Grilled Shrimp Small: \$25 | Large: \$50 Tempura Tofu Small: \$15 | Large: \$30

Garden Salad 🎜 🚱

Small: \$35 | Large: \$70 Crisp iceberg lettuce, cucumber, shredded carrot, tomato, fried wontons, house vinaigrette

Thai Chopped Salad 
Small: \$45 | Large: \$90

Shredded napa cabbage, carrots, cucumber, fried wontons, crushed peanuts, hoisin peanut dressing

# MAINS

Master Chang's Chicken

Small: \$75 | Large: \$150

Crispy chicken, sweet & tangy garlic chili sauce, garlic aioli, roasted sesame

**Angry Chicken** 

Small: \$75 | Large: \$150

Spicy tempura battered chicken, thai chili pepper sauce, sesame, chopped scallion

Gochujang Chili Shrimp 
Small: \$75 | Large: \$150
Gochujang and sweet chili sauce, roasted sesame, bell pepper and onion, jumbo

shrimp

Terivaki Chicken 🧐

Small: \$75 | Large: \$150 Teriyaki marinated chicken thigh, bell pepper, bean sprouts, onion, sesame,

scallion shoots

# **KOREAN BBQ**

all kbbq trays come with kimchi and white rice

KBBQ Bulgogi Small: \$85 | Large: \$170
Thinly sliced steak marinated in brown sugar and soy, glass noodles, bell pepper, onion, enoki

KBBQ Galbi

Small: \$90 | Large: \$180

Bone-in short rib marinated in brown sugar and soy, grilled onion, chopped scallion, sesame

KBBQ Pork Belly 🔞

Small: \$80 | Large: \$160 Thinly sliced pork belly, chili pepper marinade, grilled kimchi, fajita

vegetables, steamed tofu, sesame oil

KBBQ Shrimp 1

Small: \$75 | Large: \$150

Jumbo shrimp sauteed with kimchi, spicy korean chili sauce, onion, bell peppers

and sesame



# A LA CAR

SMALL: FEEDS 8-10 | LARGE: FEEDS 15-20





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# RICE

Koy Fried Rice 🖊 🧐

Small: \$45 | Large: \$90

Wok fried white rice, sweet soy, fajita vegetables, fried egg

Kimchi Fried Rice 🖊 🧐

Small: \$60 | Large: \$120

Steamed rice, wok fried, with shredded pork, house made kimchi, green onion,

sweet soy, fried egg

Mongolian Fried Rice 🖊 🧭

Small: \$65 | Large: \$130

Wok fried white rice, bacon, zucchini, carrot, crazy spicy sauce, fried egg

# **NOODLES**

Japchae 🎤 🧐

Small: \$65 | Large: \$130 Shredded bulgogi beef, glass sweet potato noodles, julienne peppers, onion, mushroom,

bell pepper, carrot, sesame, scallion

Street Noodles 🗸

Small: \$65 | Large: \$130

Wok-fried egg noodles, zucchini, onion, bell peppers, egg, roasted sesame, sticky

sweet soy sauce

Pad Thai 🗸 🍪

Flat rice noodles, tamarind sauce, egg, bean sprout, scallion, crushed peanuts

Drunken Noodles 💆 🍪



Wok fried shrimp, rice noodles, Asian vegetables, egg, crazy spicy sauce

Add the following options...

Grilled Chicken Small: \$25 | Large: \$50 Grilled Shrimp Small: \$25 | Large: \$50 Tempura Tofu Small: \$15 | Large: \$30

# **BIBIMBAP**

add the following options...

Grilled Chicken Small: \$25 | Large: \$50 Grilled Shrimp Small: \$25 | Large: \$50

Tempura Tofu Small: \$15 | Large: \$30 Bulgogi Beef Small: \$30 | Large: \$60

Hot Stone Bibimbap 🎾 🍪 or vegan

Small: \$60 | Large: \$120

Crunchy rice, carrot, zucchini, daikon, bean sprouts, baby spinach, mushroom, fried egg, gochujang chili sauce

# DESSERTS

2 dozen per order

Sugar Biscuits

\$45

Cinnamon-sugar dusted biscuits, caramel

Mochi

\$75

Flavored ice cream mochi, seasonal flavors

Chocolate Chip Cookies

\$65

Browned butter, hersheys chocolate

**Chocolate Torte** 



\$65/pie (16 slices)

Flourless chocolate torte, strawberry sauce



# INDIVIDUAL LUNCHES \$20 per meal

Exclusive of tax and gratuity





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# RICE DISHES

Hot Stone Bibimbap or vegan Crispy rice, seasonal vegetables, shredded bulgogi beef, fried egg, gochujang chili sauce

Kimchi Fried Rice or vegan Bulgogi beef, house made kimchi, sweet soy, fried egg Add house fried rice, (add chicken or shrimp) +S5.00 Add mongolian fried rice +S5.00

# **DUMPLINGS \$14**

**Cheese Steak** 

Pastrami, bacon, swiss cheese, kimchi, spicy mayo

Veggie 🎤

Assorted veggies, edamame, crispy wonton, sesame soy sauce

Korean Mandu

Pan seared, beef, tofu, vegetable, sesame soy

Sweet + Sour Pork

Pork filled crispy dumplings, honey vinegar, carrot

**Crab Rangoons** 

Cream cheese, surimi meat, scallion, sweet chili sauce

# **NOODLE DISHES**

Japchae 🎤 🤣

Stir fried Korean glass noodles, marinated beef bulgogi, seasonal vegetables, roasted sesame

Street Noodles Sesame, egg noodles, egg, cabbage, zucchini, carrot

Add chicken or shrimp +S5.00 Add Pad Thai and Drunken Noodle as individual meal options +S5.00

Pad Thai 🎤 🥙

Flat rice noodles, tamarind sauce, egg, bean sprout, scallion, crushed peanuts

Drunken Noodles 🖊 🍪

Wok fried shrimp, rice noodles, Asian vegetables, egg, crazy spicy sauce

# **PLATES**

Seared Salmon Bowl 🍪

Pan seared salmon, white rice, shredded carrot, garlic broccoli, avocado, unagi sauce, spicy mayo

Spicy Beef Bowl 🥮

Shredded beef bulgogi, white rice, grilled kimchi, garlic broccoli, carrot, sweet and spicy chili sauce

Teriyaki Chicken Bowl 🍪

Grilled chicken thigh, teriyaki sauce, white rice, garlic broccoli

Beverages | \$2 ea Canned pepsi, diet pepsi, ginger ale, bottled water



# GROUP DINNERS \$ 35 per person

Exclusive of tax and gratuity





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# APPETIZER

- Choose one

# MAIN DISH

Choose one

**Vegetable Dumplings** Lightly fried dumplings, filled with edamame and veggies, served with sesame soy sauce

**Crab Rangoons**Surimi meat, cream cheese, sweet chili sauce, scallion

Fried Spring Rolls 🗸 Crispy wonton wrapper, assorted vegetables, sweet chili sauce

(Can be served family style)

Hot Stone Bibimbap  $\checkmark$  🚱 or vegan Traditional stone bowl, crunchy rice, seasonal vegetables, beef bulgogi, fried egg, gochujang chili sauce

Kimchi Fried Rice or vegan Bulgogi beef, house made kimchi, sweet soy, fried egg

Street Noodles 🗸

Wok fried egg noodles, roasted sesame, egg cabbage, zucchini, carrot, onion, sweet soy

**DESSERT** (2 pieces ea)

Mochi Ice Cream 🖊 Flavored ice cream mochi, seasonal flavors

Includes choice of: fountain soda, water, iced tea, lemonade.



# GROUP DINNERS \$45 per person

Exclusive of tax and gratuity





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# APPETIZER

Choose one

Sweet 'n Sour Pork Dumplings Sweet soy and honey vinegar, shredded carrot

Firecracker Shrimp Tempura battered shrimp, vietnamese infusion honey lime glaze

Bang Bang Cauliflower 🖊 Tempura battered cauliflower, honey chili sauce, scallions

(Can be served family style)

# MAIN DISH

Choose one

Hot Stone Bibimbap or vegan Traditional stone bowl, crunchy rice, seasonal vegetables, beef bulgogi, fried egg, gochujang chili sauce

Japchae 🖊 🧐

Korean sweet potato glass noodles, mushroom, spinach, onion, zucchini, carrot, shredded beef, sesame

# Seared Salmon Bowl

Pan seared salmon, garlic broccoli, shredded carrot, sliced avocado and white rice, topped with spicy mayo, unagi sauce, and roasted sesamee

Master Chang's Chicken
Tempura battered chicken, chili garlic sauce, bell pepper and onion, white rice

**DESSERT** (2 pieces ea)

Mochi Ice Cream 🖊 Flavored ice cream mochi, seasonal flavors

Includes choice of: fountain soda, water, iced tea, lemonade.

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Orden online

koyboston.com/catering

# WHAT TO KNOW BEFORE ORDERING

- 24 hour notice required for orders- if you are within this window of time and want to order, please reach out via EMAIL and we will do our best to accommodate your order!
- Pricing for all items on this catering menu is subject to change depending on availability
- Pricing excludes tax and delivery fees
- A 10% delivery fee is charged on all orders that require delivery
- Utensils, plateware, and serving utensils are NOT included. These may be ordered for an extra .50 cents per person for plateware, utensils, and chopsticks, and \$1 per serving utensil (we offer serving tongs, serving spoons, and serving forks).
- Tablecloths may be pre-ordered for \$5 each.
- Event staffing is available- please inquire with your order.

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