



Sumo Seafood Corporate Catering Menu 2022





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How it works

Menu Choices

Choose your menu.

- 1) Select a menu made up of ONLY 3 MENU ITEMS.
- 2) Most items are available in vegan/vegetarian options (**except the Seafood Boil)
- 3) Rice Bowls are our only gluten free options.

Add Classic Appetizer \$6 per person

Add Specialty Appetizer \$8 per person

Add Dessert \$6 per person

Additional Main Item Menu: +\$300

For those who need more options

Food Truck Tip: A small menu makes each item feel more specialized. Adding protein variations to selected menu items will increase cook and wait times.





Truck Pricing

Food & Beverage minimum	\$1500
Truck Rental Fee (Gas, Propane, Prep Time, Disposables)	\$500
Extra Time (90 minutes includes)	\$350/hr
Standard Service Fee (Driver, Staffing, Gratuity included)	20%
Travel & Night Driving (50 km included in price, Total distance calculated)	\$5/km (Outside GTA)





Classic Appetizers - \$6 per person

Tokyo Fries

Hand cut fries. Spicy mayo. Garlic aioli. Nori. Bonito flakes. Green onions.

Waikiki Cauli Bites

Breaded cauliflower bites on a bed of sweet chili slaw with Tokyo sauce.

Popcorn Chicken

Freshly fried battered chicken bites. Spicy garlic aioli. Green onions. Sesame seeds.

Vegetarian Spring Rolls

Freshly fried. Julienned veggies. Sweet chili sauce.





Specialty Appetizers - \$8 per person

Popcorn Shrimp

Freshly fried popcorn shrimp on a bed of sweet chili slaw. Seafood sauce. Lemon wedge.

Fried Calamari

Breaded squid bites with our Honolulu sauce. Green onions.

Coconut Shrimp

Freshly fried coconut coated shrimp on a bed of slaw. Sweet chili sauce.

Mango Scallop Ceviche

Citrus marinated scallops. Diced mango. Red onions. Cilantro. Corn. Served with tortilla chips.





Off the Grill - \$14 per person

Angus Hamburger

Thick and juicy Angus burger. Lettuce. Tomato. Onion. Condiments. Served with fries & coleslaw.

Veggie Option: Veggie Burger

Chicken Burger

Thick and juicy chicken burger. Lettuce. Tomato. Onion. Condiments. Served with fries & coleslaw.

Veggie Option: Veggie Burger

Jumbo Sausage

Juicy jumbo sausage. Hot dog bun. Condiments. Served with fries & coleslaw.

Veggie Option: Veggie Dog

Condiments: Ketchup, Mustard, Relish, Dill Pickles





Classic Mains - \$17 per person

Shawarma Chicken Tacos/ Kalbi Steak Tacos

Seasoned shawarma chicken OR Kalbi marinated steak. Asian coleslaw. Singapore roti taco. Lime. Cilantro. Crispy Onions.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Fried Chicken Sando

Freshly fried breaded chicken. Cheddar Cheese. Asian slaw. Spicy garlic aioli. Toasted brioche bun. Served with fries.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Steak & Cheese Sandwich

Kalbi marinated steak. Melted mozzarella. Mushrooms & onions. Toasted rye. Served with fries.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Shawarma Chicken/ Kalbi Steak Rice Bowl

Seasoned shawarma chicken OR Kalbi marinated steak. Rice. Asian coleslaw. Crab salad. Seaweed salad. Crispy onions.

Veggie Option: Roasted Veggie & Fried Tofu Hash





Specialty Mains - \$19 per person

Crispy Fish Tacos

Freshly fried fish. Asian coleslaw. Singapore roti taco. Lime. Cilantro. Crispy Onions.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Grilled Salmon Rice Bowl

Freshly grilled salmon. Sushi rice. Asian coleslaw. Crab salad. Seaweed salad. Crispy onions.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Jerk Shrimp Tacos

Jerk marinated shrimp. Asian coleslaw. Singapore roti taco. Lime. Cilantro. Crispy Onions.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Surf & Turf Rice Bowl

Grilled garlic butter shrimp with steak. Rice. Asian coleslaw. Crab salad. Seaweed salad. Crispy onions.

Veggie Option: Roasted Veggie & Fried Tofu Hash





Specialty Mains - \$19 per person

Copy Cat Filet-o-Fish

Freshly fried battered whitefish. Melted cheddar cheese. Secret Sumo sauce. Toasted brioche bun. Served with fries.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Tuna Poke Bowl

Fresh marinated tuna. Sushi rice. Asian coleslaw. Crab salad. Seaweed salad. Spicy aioli. Crispy onions.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Seafood Boil

Fresh shrimp and mussels. Smoked sausage. Potatoes. Corn. Garlic butter. Parsley. Lemon wedge.





Specialty Mains - \$21 per person

Lobster Roll

Fresh lobster. Mayo. Asian coleslaw. Hot chips.

Veggie Option: Roasted Veggie & Fried Tofu Hash

Lobster Grilled Cheese

Fresh lobster. Cheddar Cheese. Buttered toasted rye. Served with fries. Pickle on the side.

Veggie Option: OG Grilled Cheese

Lobster Mac & Cheese

Fresh lobster. Four cheese blend. Macaroni. Fresh cream. Green onions. Crispy onions.

Veggie Option: OG Mac & Cheese





Desserts - \$6 per person

Choco Banana Bao

Fried Asian donut. Fresh banana. Vanilla ice cream. Chocolate sauce. Caramel drizzle. Caramel corn.

Cream Cookie Sandwich

Freshly baked chocolate chip cookies. Vanilla ice cream. Sprinkles.

Drinks

Pineapple Green Tea - \$4 per person

Freshly brewed green tea. Pineapple juice. Eco friendly cup.

Canned Pop & Water - \$2 per person

Coke. Diet Coke. Sprite. Ginger Ale. ESKA Spring Water.

