



Catering Menu - 2017

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.

Sushi and Sashimi Platters

Description	Price	Serves up to...
XL Sushi/Sashimi Combo Platter: Contains 16 pieces of sushi, 16 pieces of sashimi, and 8 sushi rolls. The sushi, sashimi, and sushi rolls are chef's choice.	\$150	15
Extra Large Sushi Platter: Platter consists of 15 sushi rolls. The rolls are chef's choice including cooked rolls, raw fish rolls and tempura rolls.	\$120	15
Large Sushi Platter: Platter consists of 10 sushi rolls (80 pieces). The rolls are chef's choice including cooked rolls, raw fish rolls and tempura rolls.	\$80	10
Medium Sushi Platter: Platter consists of 7 sushi rolls (54 pieces). The rolls are chef's choice including cooked rolls, raw fish rolls and tempura rolls.	\$50	7
Large Veggie Sushi Platter: 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	10
Medium Veggie Sushi Platter: 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	7





Appetizers

Description	Price	Serves up to ...
Salmon Teriyaki: 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 = \$80 M = \$110 L = \$130	40 50 60
Jalapeño Poppers stuffed with crab: 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 = \$70 M = \$90 L = \$110	30 40 50
Cucumber Shells stuffed with Kani: Fresh cucumber shells stuffed with spicy mayo flavored kani.	S = \$70 M = \$90 L = \$110	30 40 50
Rice Paper Summer Rolls: Delicate rice paper stuffed with assorted fresh vegetables and herbs. Served cold. Very refreshing!	S = \$60 M = \$80 L = \$100	12 16 20
Vegetable Dumplings: Pan seared vegetable dumplings individually skewered and served with a sesame ponzu sauce	S = \$60 M = \$80 L = \$100	35 45 55
Soosh Vegetarian Spring Rolls: 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	35 45 55
Salmon and Cucumber Crisps: Thinly sliced cucumber topped with raw salmon and decorated with jalapeno, slivered red onion and scallions	S = \$60 M = \$80 L = \$100	30 40 50
Kani Poppers: 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 = \$70 M = \$90 L = \$110	30 40 50





Salads & Sides

Description	Price	Serves up to ...
Steamed Edamame: Soybeans lightly steamed and tossed with sea salt	L = \$40	20
Edamame Salad: Refreshing edamame, corn, chickpea, cucumber and red pepper salad, in a honey and mayo dressing.	S = \$30 L = \$60	10 20
Fennel Salad: Fresh and flavorful fennel and red onion salad, served in a sweet lemon dressing	S = \$30 L = \$60	10 20
Mixed Green Salad: Bountiful bowl of fresh salad and assorted vegetables. Served with light sesame dressing.	L = \$50	10 20
Creamy Garlic Salad: Fresh romaine salad tossed in a creamy garlic dressing and topped with croutons.	L = \$50	20
Mango Avocado Salad: Mango, avocado, cucumber and red pepper salad in a delicious lemon dressing.	L = \$60	20
Kani Salad: Shredded Kani tossed with cucumber and carrots in a sesame dressing.	S = \$70	10
Cucumber Salad: Thinly sliced sliced cucumber, dried to crispy perfection and served in a tangy and barely sweet vinegar dressing.	S = \$30 L = \$50	10 20
Vegetable Yaki Udon Noodles: Succulent bowls of thick Japanese noodles sautéed to perfection and tossed with assorted sautéed fresh vegetables. With Salmon or Kani – Add \$20	L = \$60	20
Nishiki Flavored Rice: Delicious Sushi Rice with assorted fresh vegetables and flavored with Spicy Mayo and the chef's special sauce.	L = \$50	20
Tomato, Cucumber, Salad: So refreshing! Served in a light lemon dressing	L = \$50	20
Zesty Quinoa Salad: Quinoa tossed with corn, cucumber and tomatoes in a Balsamic vinaigrette dressing.	L = \$60	20
Grilled Vegetable Platter: Grilled seasonal vegetables including yellow squash, zucchinis, peppers	L = \$80	20



Desserts

Description	Price	Serves up to ...
Fruit Platter: Elegant assorted seasonal fruit, on a beautifully decorated platter.	M = \$40 L = \$50	25 35
Fruit Skewers: Elegant assorted seasonal fruit, on a beautifully decorated platter.	M = \$50 L = \$60	25 35
Chocolate Chip Cookie Platter: Freshly baked in Soosh's kitchen. Soft and yummy chocolate chip cookies.	S = \$30 M = \$40 L = \$50	30 40 50