

BOA Steakhouse

Katana

Sushi Roku

2015 OFF SITE GUIDE

IDG

Innovative Dining Group

CATERING

INTRODUCTION



IDG's extensive event experience, led by Jenn Heimpel, will give any occasion the same style, class, and dedication to detail made famous in our restaurants.



By anticipating your needs and honoring your discriminating tastes, we will communicate your vision with inspiration.



Whether it is an intimate gathering or an event on which your reputation is riding, our exceptional guest service, gracious and elegant servers, and award-winning chefs guarantee that your special occasion is flawless.



A service fee of 22% plus California sales tax of 9.75% added to all food & beverage items.

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BOA Steakhouse / Katana / Sushi Roku

FROM THE KITCHEN



The Innovative Dining Group Kitchen blends a variety of flavors and culinary techniques to create a bold and unique dining experience.



Inspired by the seasons, the menus celebrate nature's bounty. Our chefs use only the freshest ingredients from the garden, farm and sea.



Offering vast and colorful customized menus, featuring signature Modern Asian Cuisine, California Sushi, Robotayaki, Japanese Tapas, Mediterranean, Italian, French Brasserie, American Steak and Seafood.

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OFF
PREMISE
CATERING



BAR PACKAGE



Soft Drinks

Featuring: Coke, Diet Coke, Sprite & Dr. Pepper

1 Hour:	\$5	per guest
2 Hours:	\$6	"
3 Hours:	\$8	"
4 Hours:	\$10	"
5 Hours:	\$12	"

Beer & Wine

Featuring: Cabernet, Chardonnay, Sparkling Wine, Heineken, Amstel Light, Kirin, Sapporo

1 Hour:	\$9	per guest
2 Hours:	\$13	"
3 Hours:	\$16	"
4 Hours:	\$19	"
5 Hours:	\$22	"

Premium Bar

Featuring: Absolute Vodka, Tanqueray Gin, Cruzan Rum, Jim Beam Bourbon, Sauza Tequila, Johnny Walker Red Scotch, Seagram's Seven Crown Whiskey, Cabernet Sauvignon, Chardonnay, Sparkling Wine, Heineken, Amstel Light, Kirin, Sapporo, Soft Drinks, Still & Sparkling Water, Juice

1 Hour:	\$17	per guest
2 Hours:	\$20	"
3 Hours:	\$23	"
4 Hours:	\$26	"
5 Hours:	\$29	"

Platinum Bar

Featuring Grey Goose Vodka, Bombay Sapphire Gin, Pyrat Rum, Makers Mark Bourbon, Johnny Walker Black Scotch, Crown Royal Canadian Whiskey, Patron Silver Tequila, Champagne, Chardonnay, Cabernet Sauvignon, Sapporo, Heineken, Amstel Light, Kirin, Soft Drinks, Juice, Still & Sparkling Water

1 Hour:	\$20	per guest
2 Hours:	\$24	"
3 Hours:	\$28	"
4 Hours:	\$34	"
5 Hours:	\$38	"

HORS D'OEUVRES

TRAY PASS ♦ EAST



Fish

- Asian BBQ Seared Tuna Cubes**, garlic teriyaki & wasabi drops
- Salmon Tartar on Cucumber Slices**
- Yellowtail Tartare with Mango** crispy rice cakes
- Tuna Tartare served on Toasted Crostini** jalapeno tobiko
- Spicy Tuna on Crispy Rice Cakes**
- Seared Tuna Tataki on Crisp Wontons**
- Alaskan King Crab Spring Rolls** sweet & sour sauce
- Uni (Sea Urchin) Brulee Tartlet**
- Seafood Ceviche with Popcorn Rock Shrimp** crispy wonton shells
- Spicy Crab Roll in Soy Paper**
- Sushi Rolls in Colorful Soy Paper**, california, spicy tuna, toro jalapeño, mushroom & avocado
- Sauteed Shichimi Crusted Shrimp** wasabi creme fraiche

Noodles / Veggies / Cheese

- Pan Fried Yaki Soba Noodles** in mini to go boxes
- Tomato Bruschetta** on crostini with balsamic
- Chinese Chicken Salad** served in a to go box
- Shiitake Mushroom & Avocado Roll in Soy Paper**
- Spring Rolls with Jalapeno Ponzu Dipping Sauce**
(Available in chicken, beef, seafood & vegetable)

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HORS D'OEUVRES

TRAY PASS ♦ **EAST**



Cold

Seared Tuna Tataki on crisp wontons with wasabi mayo
Salmon Tartare on Cucumber Slices
Shrimp Cocktail on a Skewer

Hot

Potato Cups with smoked salmon & eggplant caviar
Lobster Cigars
Curry Chicken

Single-Serving

Vegetable Pan-Fried Yaki Soba Noodles
in a takeout box
\$5/serving (with takeout box)

Fresh Oyster Shooters
infused with spicy ponzu in a shot glass
\$7/serving (with glass)

* NOTE: SUSHI ROLLS & ROBATA SKEWERS CAN ALSO BE TRAY PASSED

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HORS D'OEUVRES

TRAY PASS ♦ WEST



Meat

Kobe Beef Corn Dogs

Seared Beef Tenderloins chimichurri sauce

Seared Beef Tenderloin on Crostini onion confit & horseradish cream

Twice Baked Baby Potatoes applewood smoked bacon

Mini BOA Burgers

Mini 40-Day Dry-Aged New York Steak & Shaft Blue Cheese Tart bordelaise shallots

Braised Short Rib Spoons

Seared Dry-Aged "New York Wrap" carrots, sprouts, red onion, chimichurri

Mini Kobe Meatball Skewer parmesan

Short Rib Perogi horseradish creme

Chicken Corn Dogs honey mustard

Chicken Matzo Ball Soup Shots

Braised Pork Shoulder Sopes oaxacan cheese & pickled cabbage

Smoked Duck, Truffle Tremor Cheese & Asparagus Tip Quesadilla

Spaghetti & Mini Kobe Beef Meatball Spoons

Cashew Curried Chicken Salad on sweet potato chip

Mini Spicy Fried Chicken & Waffle maple syrup glaze

Duck Latkes winter-spiced apple sauce

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HORS D'OEUVRES

TRAY PASS ♦ WEST

Fish

- Mini-Alaskan King Crab Cakes** wasabi cream sauce
- Lotus Root Chip & Salmon-Wrapped Avocado** yuzu citrus
- Miso Glazed Popcorn Shrimp Tempura** asparagus & chinese mushrooms,
served in a to go box
- Mini Dungeness Crab Cakes** lemon aioli
- Tuna Tartare on Croutons**
- Smoked Salmon & Caviar on Wheat Blini's**
- Fresh Prawns & Cocktail Sauce**
- Fresh Oyster Shooters** infused with spicy ponzu
- Smoked Salmon on Toast Points** sour cream & chives
- Potato Cups** smoked salmon & eggplant caviar
- Spicy Tuna Tacos** avocado relish
- Fried Oyster** cajun remoulade
- Mini Ricotta & Sweet Pea Pancakes** smoked salmon, lemon thyme, creme fraiche
- Mini Shrimp Ceviche Tostadas**
- Proscuitto-Wrapped Shrimp Skewers**
- Vanilla-Scented Lobster Fritter** aleppo Pepper Aioli

Noodles / Veggies / Cheese

- Mini Truffled Grilled Cheese Sandwiches**
- Feta & Goat Cheese Brushetta**
- Truffled Mac-N-Cheese** served in a to go box
- Fontina Cheese & Caramelized Shallots** stuffed in cremini mushrooms
- Grilled Eggplant & Sweet Peppers** herbed goat cheese on crostini
- Goat Cheese Black Truffle Baklava** pistachios
- Crispy Brie** onion jam, honey
- Compressed Watermelon-Basil Skewer**
- Grilled Eggplant Roulade** smoked mozzarella, pesto
- Fig, Walnut & Aged Goat Cheese Stuffed Padron Peppers**
- Parmesan & White Truffle-Scented Popcorn**
- Gazpacho Jell-O Shot**
- Spiced Pumpkin & Mascarpone Profiteroles**
- Mini Soft Pretzels** violet mustard
- Smashed Plantain Tostones** whipped habanero cream cheese
- Smoked Eggplant Ravioli Spoons**
- Oven-Roasted Balsamic Fig** on mini waffle

HORS D'OEUVRES

TRAY PASS ♦ **SKEWERS EAST**



Meat

Kobe Beef & Blue Cheese Skewer

Beef & Garlic Teriyaki Skewer

Free Range Chicken Citrus Pepper

Fish

Shrimp Skewer tarragon miso

Pineapple Glazed Shrimp Skewer

Salmon with Pesto Skewer

Veggies

Cherry Tomato Skewer wrapped in bacon

Mushroom Skewer cilantro pesto

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STATIONS

APPETIZERS ♦ PASTAS



Pasta

Ravioli

(choose 1): kobe beef with bolognese sauce OR
lobster with tarragon creme OR wild mushroom with truffle creme

Strozzapreti Langostine

wild mushrooms, brown butter

Spaghetti & Kobe Beef Meatballs

ginger or soy dressing marinara

Porcini Risotto

month aged parmigiano reggiano

Penne Pasta

squash, spinach, shiitake mushroom, hazelnuts

Orzo

basil pesto, tomato confit

Cavatelli

broccolini, chile, salmoriglio

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Salads

- Treviso, Wild Mushroom & Goat Cheese** warm pancetta dressing
- Warm Canellini Bean & Celery Leaf** grilled sausage & red wine vinaigrette
- Waldorf Revisited** apples, belgium endive, candied pecans, stilton blue cheese crumbles
- California Caesar** hearts of palm & lime basil vinaigrette
- Roasted Corn** chili lime salt
- Classic Caesar Salad**
- Grilled Summer Vegetable Chop** balsamic dressing
- Greek Style Penne** cucumber, tomato, red onion, feta cheese tossed with pesto
- Roasted Beet** fennel, blood orange, watercress, shaved smoked ricotta salata, citrus vinaigrette
- Butter Lettuce** fine herbs, ruby grapefruit, champagne vinaigrette
- BOA Chop Chop** shredded iceberg, radicchio, olives, garbanzo beans, artichoke hearts, italian salami, provolone cheese, pine nuts, pepperoncini, tomatoes; choice of red wine vinaigrette or white balsamic vinaigrette
- Kale** oranges, red onion, purple cabbage & goat cheese
- BOA** escarole & butter lettuces, shaved red onions, radishes, grana padano, lemon truffle vinaigrette
- Greek Style Penne** cucumber, tomato, red onion, feta cheese tossed with oregano vinaigrette

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Meat

Filet Mignon stuffed with blue cheese

Smoked Kobe Brisket

Traditional Roast Beef, Rack of Lamb, Pork Loin or Turkey

40-Day Dry-Aged New York Strip J-1, chimichurri or creamed horseradish

Herb Crusted Bone-In Prime Rib cabernet jus & creamy horseradish

Spaghetti & Kobe Beef Meatballs

Roulade Boneless Pork Tenderloin

Roasted Rosemary Pork Loin apple-cherry chutney

Duck Confit

Katana Lamb Chops marinated in soy garlic

Grilled Teriyaki Chicken Breast

Grilled Free Range Chicken ginger relish, yuzu pepper sauce

Grilled Free Range Chicken

Adobo Style Half Chicken garlic rice medley

Chicken Piccata lemon, caper, white wine butter

Stuffed Boneless Chicken Breast sun-dried tomatoes & goat cheese

Porcini-Crusted Breast of Chicken

Smoked Breast of Turkey jack daniel's gravy

Braised Short Ribs

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Fish

Grilled Tuna Steak

- Asian Herb Crusted Baked Salmon** sauteed soy flavored green beans
Whole Cedar Planked Salmon bacon garlic or herbed crust, citrus creme fraiche
Grilled Swordfish saffron rice, bbq charmoulla sauce
Chilean Sea Bass yuzu citrus & assorted grilled vegetables
Paella Espana
Lobster & Four Cheese Ravioli tomato truffle fondue
Pancetta-Wrapped Scallops & Apricot Chutney
Spicy Jumbo Shrimp & Crisp Potato Chips
Salmon Picatta

Noodles / Veggies / Cheese

- Pan-Fried Yaki Soba Noodles & Jumbo Prawns**
Assorted Vegetable & Seafood Tempura
Tofu Steak assorted mushrooms in japanese garlic sauce



Chop Chop Station

Make your own BOA Chop Chop Salad with choices of:
shredded iceberg lettuce, redicchio, olives, garbanzo beans, artichoke hearts,
italian salami, provolone cheese, pine nuts, pepperoncini, tomatoes;
choice of red wine vinaigrette or white balsamic vinaigrette

Braised Short Ribs

Polenta, mashed potatoes, and brioche and horseradish cream

A service fee of 22% plus California sales tax of 9.75% added to all food & beverage items.



Carving

All carved items served with dilver follar tolls
and appropriate condiments.
Carving Stations require an additional chef fee.

Traditional: Roast Beef, Rack of Lamb, Pork, Turkey

Kobe Beef Filet Mignon soy japonaise sauce & wasabi mashed potatoes

Smoked Filet Mignon tomato chutney or bernaise

40-Day Dry-Aged NY Strip J-1, chimichurri, or creamed horseradish

Tenderloin Filet chimichurri, J-1

Roulade, Boneless Pork Tenderloin Rolled arugula & parmesan reggiano

Boneless Chicken Breast Rolled sun-dried tomatoes & goat cheese

Smoked Beef Tenderloin creamy horseradish sauce

Roasted Rosemary Pork Loin apple-cherry chutney

Roasted Breast of Turkey cranberry aioli

Herb Crusted Bone-In Prime Rib cabernet jus & creamy horseradish

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Sides

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Wasabi Mashed Potatoes

Garlic Rice Medley

Peas 3 Ways: English, Sugar Snap & Pea Shoots

Braised Rainbow Swiss Chard

Roasted Corn with Chipotle

Polenta

Broccolini

Roasted Brussels Sprouts

Sauteed Spinach

Grilled Farmer's Market Vegetables

Grilled Shitake Mushrooms

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Roku's Yatai Live Action Sushi Station

Baked Crab Hand Rolls
Spicy Tuna Hand Rolls
Veggie Hand Rolls

BOA Chop Chop Live Action Station

shredded iceberg lettuce, radicchio, olives, garbanzo beans, artichoke hearts, italian salami, provolone cheese, pine nuts, pepperoncini, tomatoes, choice of red wine vinaigrette or white balsamic vinaigrette

Ravioli Live Action Station

Featuring lobster, wild mushroom or kobe beef
choice of tarragon crème, truffle crème or kobe bolognese sauce

Katana's Robata Grill Bar

Chilean Sea Bass
Bacon-Wrapped Shrimp
Lamb Chop Marinated in Soy Garlic
Filet Mignon Wrapped Foie Gras & Asparagus
Chicken Meatballs
Potato Caviar
Buttom Mushrooms
Shishito Peppers

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Don Buri Live Action Station

Grilled Chicken

Grilled Salmon

Veggies carrots, snow peas, celery, red peppers

served with brown or white rice, sesame seeds, kim chi, sriracha, crispy won tons

Potato Skin Action Station

make your own, choice of

crab oscar, smoked cheddar, bacon, creme fraiche, chives & smoked salmon

Ravioli Station

choice of ravioli: lobster, butternut squash or beef

choice of sauces: sage brown butter, creamy pesto or kobe bolognese

Taco Bar

Duck Confit ancho chile cherry glaze

Pacific Rim Marinated Skirt Steak

Tequila Lime Shrimp or Lobster

Roasted Chipotle Vegetables

Tortillas 3 inch corn, blue corn & spinach

TOPPINGS

cojita cheese • shredded cabbage kimchi • habanero pickled red onions

guacamole • mango, cucumber & fresno chile salsa

yuzu creme fraiche • pickled beets



Other Station Options

Mesquite Smoked Memphis-Style Baby Back Ribs

chipotle lime corn, charred broccolini

Roasted 40-Day Dry-Aged New York Strip

served with J-1, chimichurri or creamy horseradish sauce

horseradish potato gratin, brussel sprouts lyonnaise

Braised Short Ribs

served 2 different ways: with polenta or mashed potatoes, grilled jumbo asparagus

House-Smoked Turkey

holiday stuffing cake with corn relish

DESSERTS



Tray Pass or Plated

Chocolate Volcano vanilla ice cream

Assorted Mochi Ice Cream

Banana Flambe caramel ice cream

Smores All Grown Up

Warm Homemade Cookies vanilla ice cream

Chocolate Mouse

Tiramisu

Vanilla Bean Panna Cotta

Assorted Creme Brulee

vanilla bean, green tea, lavender, coffee, chocolate, strawberry

Green Tea Tempura Ice Cream

Cotton Candy

Apple Tarte Tatin cinnamon ice cream

Custard-Filled Cinnamon Sugar Churros

Mini Chocolate Chip Cookies with milk shots

Mini White Chocolate Chip Cookies with milk shots

Key Lime Pie Pops

Fudge Turtle Brownies

Monte Cristo PB&J

DESSERTS CONTINUE >>

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DESSERTS

Tray Pass or Plated... continued

Strawberry Shortcake Trifle

Blackberry Almond Truffles

Molten Espresso Cupcakes

Mini Red Velvet Whoopie Pies cream cheese frosting

Banana Cream Torte homemade "nilla" wafers

BOA "Snickers" Bars

Blueberry Cheesecake Trifle

cheesecake mousse, blueberry compote, sugar cookie crumble

Espresso Cardamom Panna Cotta

Peanut Butter & Banana Whoopie Pie

Smores homemade graham crackers, chocolate ganache, honey marshmallow

Chocolate Butterscotch Pudding

Honey Citrus Madeleines

Chocolate Ding Dongs

Milke Chocolate Almond Crunch Cake

breton sable, almond feuilletine layer milk chocolate mousse

Vanilla Elderflower Torte vanilla biscuit, elderflower citrus cream, strawberry glaze

Passion Fruit Sandwich Cookies turbinado sugar cookies, passion fruit curd filling

Dark Chocolate Fudge Bars

Almond & Sour Cherry Poundcake lemon frosting

Raspberry Granola Bars raspberry jam granola crumble topping

Honeycomb Candy

Salted Peanut Brittle

White Chocolate & Lemon Truffles

Raspberry Brown Butter Cakes

Gianduja Hazelnut Pirouettes

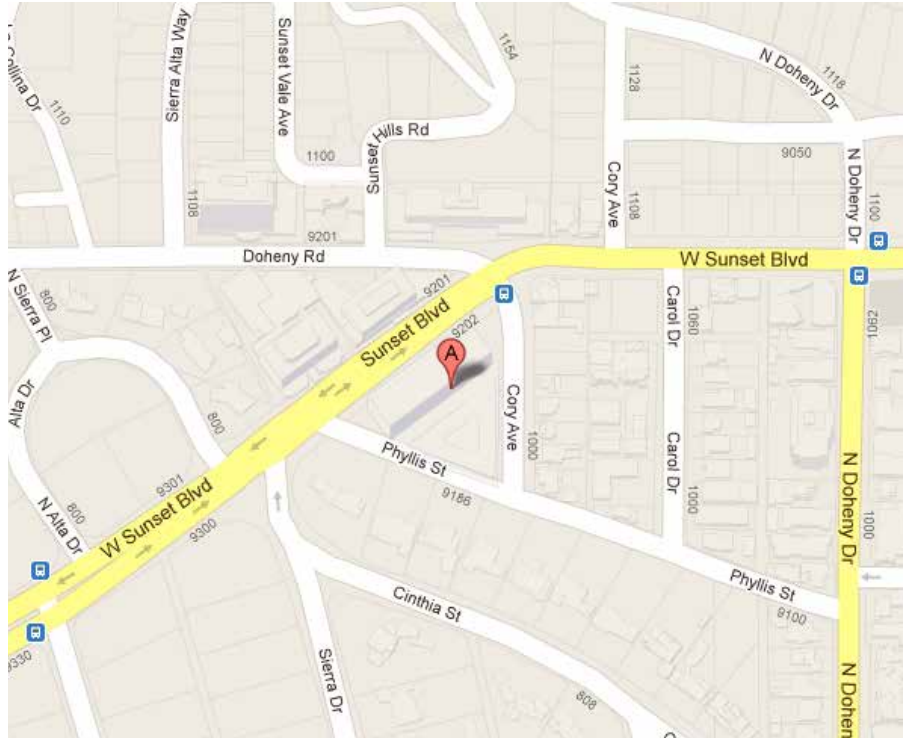
Aple Gallete puff pastry apple butter, sliced granny smith apples

Carrot Cake mascarpone frosting

Peach Almond Crème Tart

Nutella Crème Puffs

Stone Fruit Jam Pop



Contact: Jenn Heimpel

9200 Sunset Blvd., West Hollywood, CA 90069

310.271.6000 ext. 115

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