

Think Outside the “Box Lunch” with Boom

Boom party platters are a great way to bring a whole new dimension of flavor to your office lunch meeting or catered event.

We have assembled some of our most popular creations into perfect portions with *something for everyone* in mind.

How To Order

You can send an email to:
catering@boomnoodle.com
(please specify your store location)

Or you can call any one of our locations:

Capitol Hill: (206) 701-9130
Bellevue Square: (425) 453-6094
University Village: (206) 525-2675

For orders of 3 or more platters please give us 24 hour notice.

Ebi Katsu Platter

our twist on a japanese classic- phyllo and sesame crusted white prawns, umeboshi & shiso dipping sauce

\$42 serves 10 -14



Calamari Platter

lightly breaded calamari rings served with our house-made creamy chili tofu sauce.

\$42 serves 10 -14



Edamame Puree Platter

our signature edamame puree served with cucumber, japanese eggplant, yuzu pepper and house-made sweet potato crisps

\$54 serves 20-30



Gyoza Platter

pan crisped dumplings with boom garlic dipping sauce

\$28 serves 7 -10



Ahi Taco Platter

seared sashimi-grade ahi in crispy wonton shells with shiso, carrot and daikon, creamy chili tofu sauce

\$33 serves 6 -8



Miso Green Bean Platter

quick fried green beans with sweet saikyo miso drizzle

\$18 serves 12 -14



Fresh Spring Roll Platter

rice paper wrapped shrimp, lettuce, fresh herbs, cucumber, with chili lime dipping sauce.

\$28 serves 6 - 8



Spicy Sesame Tofu Platter

chilled organic tofu topped with spicy sesame chili sauce, green onions and sweet pickled cucumbers

\$42 serves 10



Salt & Pepper Tofu Platter

crispy fried organic tofu, wok toasted spice with green onions

\$22 serves 10 -12



Vietnamese Noodle Salad

vermicelli rice noodles with grilled pork, cucumber, cilantro, basil, crispy shallots, crushed peanuts with chili lime dressing.

\$45 serves 10 -14



Beef Yakisoba Platter

shaved beef, egg noodles, cabbage, carrots, jalapeno peppers, onions and bean sprouts.

\$50 serves 10 -14



Miso Broiled Rice Cakes

mixed grain rice topped with caramelized miso, sesame vegetable slaw, with creamy tofu sauce

\$38 serves 10 -12



Chilled Sesame Ramen

chicken or tofu with hand-made ramen noodles, julienne lettuce, egg, cucumber, tomato, green onion, ginger, hot mustard and cilantro

\$50 serves 10 -14



Spicy Garlic Beef

marinated beef with green beans, shiitake mushrooms, onions, chilis and sweet egg, over steamed rice.

\$54 serves 8 -10



Okonomiyaki Platter

think "japanese pizza." okonomiyaki is a special pancake with braised pork, topped with green onions, aioli, tonkatsu sauce

\$30 serves 8 -12



Katsu Curry Platter

crispy fried chicken cutlet with japanese curry vegetable stew, soy marinated egg, over steamed rice

\$47 serves 8 -10



Teriyaki Chicken Platter

grilled marinated chicken on rice with cabbage slaw and teriyaki sauce

\$42 serves 8 -10



Mongolian Beef

caramelized medallions of angus beef with carrots, scallions, dried red chili peppers and crispy noodles served over steamed rice

\$52 serves 8 -10



Chopped Chicken Salad Platter

julienne lettuce, napa cabbage, chicken, cherry tomato, cucumber, edamame, bean sprouts, crispy noodles with creamy miso dressing

\$43 serves 10 -14



Pad Thai Platter

rice noodles with chicken, fried tofu, green onions, egg, bean sprouts, peanuts and lime

\$48 serves 10 -12



boom
platter menu