



Catering Menu & Pricing

Days of Operation: Tuesday – Saturday **Limited Availability:** Holidays, Sundays & Mondays
Standard Starting Hours: 11AM-12:30PM, 6PM-7PM, 10PM-11PM (arrival/set up: 15-30 min. prior to event)

Truck Food & Beverage Minimum (based on two hours serving time)

\$1250* for most Events within normal operating hours (\$1200+ for Event Participation)

\$1500* for Saturday dinner

For events longer than two hours and/or do not start at our typical serving times, the food & beverage minimum may increase and vary. Event price is subject to change based on end times, additional hours, additional guests & location. Prices and minimums are subject to change anytime at Kogi's discretion.

Menu Options

1. Custom A la Carte
2. Unlimited
3. Buy-Out

Additional Charges*

15% Service Charge, Sales Tax & Travel Fees (if applicable)

Additional charges do not apply toward the food & beverage minimum.

Permits/Insurance

Client is responsible for all permits necessary for their event location if located outside of the City of Los Angeles. Additional Insurance beyond \$1M coverage per incident is available for purchase.

Cancellation Policy

30 or more days prior to the event date, the full deposit will be refunded

15-29 days prior to event, ½ of the deposit will be refunded

4-14 days prior to event, the full deposit will be retained by Kogi™

3 days or less prior to the event, the full amount of the event will be retained / owed to Kogi™

Payments Accepted

Cashier/Personal Check/Company Check (10 business days prior) - \$35 fee for all bounced/returned checks

Credit Cards: Visa, Mastercard, & American Express

Truck Clearance

CLEARANCE(approx.): length: 30 feet; height: 16 feet; width: 15.5 feet; weight: 15k+

For any questions please contact: Luisana Valdez 323.315.0256

Email: catering@kogibbq.com



A la Carte Menu

Need to feed +150 people on a budget? No worries, Kogi's got you covered.
Perfect for corporate lunches and other large events.

3-Taco Plate* Plate Combo

Choice of:

Short rib: sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

Spicy pork: sweet & spicy gochujang marinade, sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

Chicken: ginger soy marinade, sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

Tofu: salsa verde, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

PRE-FIXE: \$8.25 per person

- Meats for combo preordered prior to the event date. (e.g. 2 short rib tacos and 1 chicken taco)
- Vegetarians are allowed to substitute all tacos for tofu. No other substitutions allowed.

CUSTOM: \$9.75 per person

- Guests get to choose their combo

Add drink @\$2.00 each (sodas & water)

Add dessert @\$4.00 each

Each Additional hour – prorated by 30 minutes based on the minimum (subject to availability).

*Additional menu items can be added upon request. 2-Taco Plates also available.

Additional Charges: 15% Service Charge, Sales Tax, and Travel Fee (if applicable)

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Tacos por Vida! The Unlimited Menu

Get the party started with our signature tacos. Menu is unlimited; you heard right **un-li-mi-ted**. We said it, we meant it, and we're here to represent it.

Unlimited Tacos \$12.50 per person

Short rib: sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

Spicy pork: sweet & spicy gochujang marinade, sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

Chicken: ginger soy marinade, sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

Tofu: salsa verde, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

Unlimited Tacos & Sliders \$16.00 per person

Sliders: Short rib, sesame, mayo, cheese, salsa roja, cabbage-romaine slaw, chili soy vinaigrette on toasted buns.

* Sliders can be substituted with Kimchi Quesadilla, Kogi Dogs, Burritos, Blue Moon Mulita

Unlimited Tacos & Blackjack Quesadillas \$16.50 per person

Blackjack Quesadilla: spicy pork, caramelized onions, cheddar and jack cheese, and roasted jalapeno salsa verde

* Blackjack can be substituted with Sweet Chili Chicken Quesadilla, Pacman Burger

Unlimited Tacos, Sliders and Kimchi Quesadilla \$19.50 per person

Kimchi Quesadilla: buttered & caramelized kimchi, cheddar and jack cheese, and salsa roja

Unlimited Tacos, Sliders, Burritos** and Blackjack Quesadilla \$23.50 per person

Burritos: hash browns, scrambled eggs, shredded cheddar and jack cheese, onions, cilantro, romaine lettuce, cabbage, chili soy vinaigrette, sea salt, sesame chili salsa roja, meat of choice.

Add ons:

Unlimited drinks - \$2.00 per person (sodas, water)

Dessert - \$4.00 each (Sriracha Bars, Chocolate Tres Leches)

Each Additional hour – prorated by 30 minutes based on the minimum. Additional \$2.00 person/hour (subject to availability)

Additional menu items can be added upon request

**Only one burrito allowed per order

Guests receive a ticket, which is redeemed for a stamp that gives access to the truck

To go orders are not allowed

3 items are served per order

Unlimited orders

Additional Charges: 15% Service Charge, Sales Tax, and Travel Fee (if applicable)

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Last revised: 12.28.16



Baller Shot Caller - Full Buyout Menu*

Love Kogi? Want to share it with everyone and their mothers? We have the full menu available for you and your guests.

\$2900 all you can eat for two hours, \$1000 per additional hour

Tacos

Short rib: sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro-onion-lime relish, and sea salt

Spicy pork: sweet & spicy gochujang marinade, sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro- onion-lime relish, and sea salt

Chicken: ginger soy marinade, sesame-chili salsa roja, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro-onion-lime relish, sea salt

Tofu: organic tofu, salsa verde, julienne romaine lettuce, cabbage, chili soy vinaigrette, cilantro-onion-lime relish, sea salt

Burritos

Hash browns, scrambled eggs, cheddar and jack cheese, onions, cilantro, romaine lettuce, cabbage, chili soy vinaigrette, sea salt, sesame chili salsa roja, and meat of choice.

Kogi Favorites

Kogi dog: all beef kosher frank, julienne romaine lettuce, cabbage, cilantro-onion-lime relish soy vinaigrette, sesame mayo, caramelized kimchi, sesame-chili salsa roja.

Sliders: Short rib, sesame mayo, cheese, salsa roja, cabbage-romaine slaw, chili soy vinaigrette on toasted buns.

Kimchi Quesadilla: buttered & caramelized kimchi, cheddar and jack cheese, and salsa roja

Fan Favorites

Blue Moon Mulita: cheese, grilled onions, chicken, corn tortillas, salsa azul, crushed sesame seeds.

Blackjack Quesadilla: spicy pork, caramelized onions, cheddar and jack cheese, and roasted jalapeno salsa verde

Pacman Burger: short rib, chicken, pork, sesame mayo, salad, jack and cheddar cheese, salsa roja, salsa verde, salsa azul, soy chili vinaigrette sauce, cabbage/lettuce relish

Sweet Chili Chicken Quesadilla: caramelized onions, chicken, sweet & spicy salsa naranja, flour tortillas, jack & cheddar cheese, sesame seeds

Drinks

Assorted sodas and bottled water.

Add on Desserts at \$4.00 each

Chocolate Tres Leches: Spiced peanut brittle with toffee, cocoa pebbles, cinnamon toast crunch, devil's food cake, cream, and condensed milk, infused in cinnamon and cayenne.

Sriracha Bars: dark chocolate, crisped rice, Sriracha, ganache, spiced candied peanuts, caramel, cayenne

Add on Calamari Tacos at \$4.00 each

*3 items are served per round. We only guarantee to feed 125 people in two hour time frame. We do not guarantee to feed everyone at the event.

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