



CATERING MENU & PRICING

Days of Operation

Tuesday – Saturday

Holidays, Sundays & Mondays (limited availability)

Recommended Start Times

11:00AM – 12:30PM

6:00PM – 7:00PM

10:00PM – 11:00PM

* Truck will arrive 15 – 30 mins prior to contracted time. If you will be needing us to come earlier, minimums will increase to guarantee arrival.

Food & Beverage Minimum (2 hour guarantee)

Weekdays: start at \$1250

Weekends/Holidays: start at \$1500

Additional Charges

Included in ALL Contracts

15% - 18% Service Charge

*(portion is allocated to the crew)

CA Sales Tax

Travel Fee

Add-ons

Specialty plates

Servers/food runners

Additional time over 2 hours

Early set-up fee

Start/Set up outside recommended start time

Additional Insurance Coverage (COI \$25 each)

Cancellation Policy

30+ 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 or less days 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, AMEX, Discover

Permits

Client is responsible for all permits necessary for their event location if located outside of the City of Los Angeles.

Truck Clearance

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

For any questions, please contact the catering office at 323.315.0253

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**

All tacos come with: sesame-chili salsa roja, romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

Choice of meat:

Short rib: double caramelized soy & garlic marinade (beef)

Spicy pork: sweet & spicy gochujang marinade

Chicken: ginger soy marinade

Tofu: sweet & spicy gochujang marinade

PRE-FIXE: (3 tacos \$11.25/plate, 2 tacos \$7.50/plate)

recommended for quick-fast service

All plates the SAME for every guest

Combo preordered prior to the event date.

(e.g. 2 short rib tacos and 1 chicken taco)

Vegetarians allowed to substitute all tacos for tofu.

NO OTHER SUBSTITUTIONS ALLOWED.

Additional \$0.25 for each short rib taco

CUSTOM: (3 tacos \$12/plate, 2 tacos \$8/plate)

recommended for events that want more variety

All plates DIFFERENT for every guest. Guests get to choose what they want to try/eat

ADD ONS:

Calamari Tacos \$5.00 each

Burritos \$11.50 each

Sodas & waters \$2.00 each (coke, diet coke, sprite, orange, grape, strawberry fantas)

Sodas Korean Drinks & waters \$2.50 each

Dessert \$5.00 each (Chocolate Tres leches cake or Siracha Chocolate bar)

Additional Time \$250 per 30 minutes (subject to availability).

* All a la carte menus are customizable.

(e.g. 2-Taco Plates or 2-Taco plates with 1 slider)

** Vegan/lactose free: tofu tacos

Vegetarian: tofu burritos

Pescatarian: kimchi quesadillas

Gluten free: Free the Mulita & Tofu Citrus Salad

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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.

RULES

1. Each guest can order 3 items per round. Unlimited times.
2. Each guest will receive a stamp for their ticket (host or truck will distribute). If more servings are needed, the client will need to sign for authorization.
3. NO TO-GO

UNLIMITED 1 ITEM MENU: \$16.00 per person

UNLIMITED 2 ITEM MENU: \$19.00 per person

UNLIMITED 3 ITEM MENU: \$26.50 per person

UNLIMITED 4 ITEM MENU: \$31.50 per person

Tacos: choice of meat, sesame-chili salsa roja, romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

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

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

Sweet Chili Chicken Quesadilla: chicken, caramelized onions, cheddar/jack cheese, salsa naranja

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

Blue Moon Mulita: crispy corn tortilla, chicken, caramelized onions, cheddar/jack cheese, salsa azul

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

ADD ONs:

Calamari Tacos	\$5.00 each
Burritos & Pacman	\$11.50 each
Sodas & waters	\$2.00 pp unlimited (coke, diet coke, sprite, orange, grape, strawberry fantas)
Sodas, Korean Drinks & waters	\$2.50 pp unlimited
Dessert	\$5.00 each (Chocolate Tres leches cake or Siracha Chocolate bar)
Additional Time	\$250 per 30 minutes (subject to availability).
Specialty plates	variable

** Vegan/lactose free: tofu tacos

Vegetarian: tofu burritos

Pescatarian: kimchi quesadillas

Gluten free: Free the Mulita & Tofu Citrus Salad

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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 full menu all-you-can-eat for 2 hours

Guarantees to fee 125 of your favorite people. After that, everyone for themselves! (or....you can add more time so they don't go hungry)

RULES

1. Each guest can order 3 items per round. Unlimited times.
2. We are only guaranteeing to feed up to 125 people in a 2-hr time frame. If you have a party of 300, there may be guests that WON'T get a chance to order unless you order a 2nd truck.
3. NO TO-GO

TACOS

Choice of meat (short rib, spicy pork, chicken or tofu), sesame-chili salsa roja, romaine lettuce, cabbage, chili soy vinaigrette, cilantro onion relish, sea salt

BURRITOS

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

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

Gluten Free Option: Free the Mulita

ADD ONS:

Calamari Tacos \$5 each

Desserts \$5 each (Chocolate Tres leches cake* or Sriracha Chocolate bar**)

Additional Time \$1000/hour (subject to availability).

* 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

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