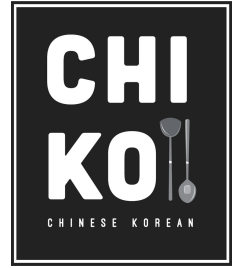


CATERING AND EVENTS
WINTER 2024

WWW.MYCHIKO.COM • EVENTS@TFRC.COM

CHIKO

SINCE 2017



WHAT WE DO

DROP OFF / PICK UP

Want to impress your friends or coworkers with a unique meal or take the stress out of hosting your next dinner party? All of your CHIKO favorites, and even some off-menu ones, are available for larger groups. You can pick up your platters at one of our locations or our friendly staff can deliver everything to you. Various set up options are available as well as the equipment and utensil needed. Want to enjoy your event and not worry about clean up? We even have professional waitstaff at the ready to help with service and breakdown. It is the perfect answer for everything from office lunches to moving parties to those big family dinners and everything in between.

FULL SERVICE

Looking for something a little different and fully custom? Let our award winning Chefs and culinary team craft a completely bespoke experience at a location of your choosing. After getting to know a little about you, we'll design a menu that brings your vision to life by collaborating with local vendors to create a truly memorable experience. Whether you are looking for a pig roast to entertain your friends, a formal dinner to celebrate a milestone, or a unique menu for your next gathering or fundraiser- you can look to us for a meal you won't be able to stop talking about!

ON PREMISE

Reach out to our team about hosting your next event in one of our restaurants!

ABOUT CHIKO

CHIKO was born in 2017 when award winning Chefs Scott Drewno and Danny Lee decided to join forces and bring their creativity and passion for food to life. Using the best local ingredients, their years of technical training and modern methods, and favorite traditional Chinese and Korean flavors they turned "fast-casual" on its head and created a "fine-casual" sensation. The Capitol Hill Community welcomed the first CHIKO with open arms, and our small concept exploded to five current locations (and growing). The demand for our chef driven menus and hospitality didn't stop there. Our team has a remarkable talent for cooking anything, anywhere and word spread with requests pouring in for intimate soirees, backyard gatherings, galas, fundraisers, and family events.

Reach out to our team now to indulge in a fully customized experience from nationally recognized talents in the comfort of your own home (or wherever suits your fancy).

BOX IT UP LUNCH

STARTING AT \$16

MINIMUM ORDER OF 15 BOXES

AVAILABLE UNTIL 3PM

PLEASE SELECT ONE STARTER AND ONE MAIN



STARTERS

SOY MARINATED AVOCADO SALAD
CANDIED ALMONDS, JICAMA, CUCUMBER

PORK + KIMCHI POTSTICKER
SOY SESAME

VEGGIE DUMPLINGS
CHILI SOY

GARLIC SHRIMP DUMPLINGS
CHILI CRUNCH

CHILLED GREEN BEAN SALAD
SESAME DRESSING

ADD A LITTLE EXTRA...

NAPA CABBAGE KIMCHI \$4

TURMERIC PICKLED DAIKON \$4

SODAS \$2.75

COKE, DIET COKE, SPRITE, GINGERALE

MAINS

SEASONAL VEGGIE STIR FRY
FURIKAKE, SSAMJANG, CRISPY SHALLOTS

SPICY BULGOGI STIR FRY +\$2
GREEN ONION, MUSHROOM

KIMCHI MARINATED CHICKEN +\$1
CRISPY SHALLOTS, GREEN ONION

SOY GLAZED BRISKET +\$1
FURIKAKE BUTTER, PICKLED PEPPERS, EGG

XO SHRIMP STIR FRY +\$2
SEASONAL VEGETABLES, CRISPY GARLIC

CITRUS SOY SALMON +\$2
SEASONAL VEGETABLES, FURIKAKE BUTTER

ALL MAINS SERVED ON TOP OF STEAMED RICE

SESAME CUSTARD \$5
ASK ABOUT OUR SEASONAL OFFERING

CHIKO POP \$3.5
CHOCOLATE COVERED PEANUT BUTTER POP
WITH COCONUT AND SESAME

BOTTLED WATER \$3.5
SPARKLING OR STILL

NUMBER OF COMBINATIONS MAY BE
RESTRICTED BASED ON GUEST COUNT

MENUS ARE SUBJECT TO CHANGE

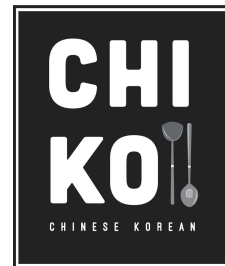
UTENSILS AVAILABLE FOR AN ADDITIONAL CHARGE

LUNCH BOXES AVAILABLE FOR PICK UP OR DELIVERY

DELIVERY FEES AND MINIMUMS APPLY

CHOOSE YOUR OWN ADVENTURE

EACH PLATTER SERVES APPROX 10 PEOPLE



STARTERS

SOY MARINATED AVOCADO SALAD \$60
CITRUS SOY, BREAKFAST RADISH,
CANDIED ALMONDS

DOUBLE-FRIED CHICKEN WINGS \$75
DRY SPICED

WOK BLISTERED GREEN BEANS \$55
TOASTED SESAME OIL, CRISPY GARLIC

CHILLED PEANUT NOODLES \$65
CHILI ROASTED PEANUTS, ASIAN PEAR,
CILANTRO

PORK + KIMCHI POTSTICKERS \$65
SOY VINEGAR SAUCE

CRISPY CHICKEN SPRINGROLLS \$60
CHINESE HOT MUSTARD

MAINS

HOUSE FRIED RICE \$90
PLEASE ASK ABOUT AVAILABLE OPTIONS

CUMIN LAMB STIR FRY \$95
WHEAT FLOUR NOODLES,
CAMELIZED SHALLOTS

SOY GLAZED BRISKET \$95
SOY BRINED EGG, FURIKAKE BUTTER, RICE

WOK CHARRED WHEAT NOODLES \$75
WILD MUSHROOMS, CAMELIZED SHALLOTS
ADD SHRIMP +\$20

LOADED VEGETABLE FRIED RICE \$75
DRIED APRICOT, CANDIED ALMONDS

SPICY BULGOGI STIR FRY \$95
MUSHROOMS, GREEN ONION, GOCHUJANG,
STEAMED RICE

CITRUS SOY SALMON \$95
BLACK BEAN BUTTER, WILD MUSHROOMS

KOREAN GARDEN NOODLES \$70
HOUSE PONZU, SEASONAL VEGETABLES
ADD BULGOGI +\$20 ADD TOFU +\$15

DUMPLINGS

EACH ORDER CONTAINS 30 DUMPLINGS

PORK + KIMCHI POTSTICKER \$65

GARLIC SHRIMP DUMPLING \$60

MARYLAND CRAB RANGOON \$80

STEAMED CHICKEN SIU MAI \$55

CUMIN LAMB DUMPLING \$60

GARDEN VEGETABLE SPRINGROLL \$55

CRISPY CHICKEN SPRINGROLL \$60

MAINE LOBSTER DUMPLING \$80

VEGGIE DUMPLING \$50

GALBI BEEF DUMPLING \$60

PEANUT + CHICKEN DUMPLING \$55

PORK + SHRIMP DUMPLING \$60

SNACKS

NAPA CABBAGE KIMCHI \$18

TURMERIC PICKLED DAIKON \$18

MENUS ARE SUBJECT TO CHANGE

UTENSILS AND BUFFET EQUIPMENT
AVAILABLE FOR AN ADDITIONAL CHARGE

AVAILABLE FOR PICK UP OR DELIVERY
DELIVERY FEES AND MINIMUMS APPLY

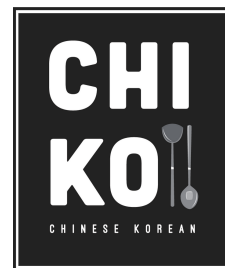
MOVEABLE FEAST

\$500

SERVES APPROX 25 PEOPLE

AVAILABLE FROM 1:30PM - 6:30PM

PLEASE SELECT TWO ITEMS FROM EACH CATEGORY



STARTERS

SOY MARINATED AVOCADO SALAD
CITRUS SOY, BREAKFAST RADISH, CANDIED
ALMONDS

WOK BLISTERED GREEN BEANS
TOASTED SESAME OIL, CRISPY GARLIC

CHILLED PEANUT NOODLES
CHILI ROASTED PEANUTS, ASIAN PEAR,
CILANTRO

CRISPY CHICKEN SPRINGROLLS
CHINESE HOT MUSTARD

MAINS

HOUSE FRIED RICE
PLEASE ASK ABOUT AVAILABLE OPTIONS

SOY GLAZED BRISKET
SOY BRINED EGG, FURIKAKE BUTTER, RICE

SPICY BULGOGI STIR FRY
MUSHROOMS, GREEN ONION, GOCHUJANG,
STEAMED RICE

LOADED VEGETABLE FRIED RICE
DRIED APRICOT, CANDIED ALMONDS

CITRUS SOY SALMON
BLACK BEAN BUTTER, WILD MUSHROOMS

KOREAN GARDEN NOODLES
HOUSE PONZU, SEASONAL VEGETABLES
ADD BULGOGI +\$20 ADD TOFU +\$15

DUMPLINGS

PORK + KIMCHI POTSTICKER

GARLIC SHRIMP DUMPLING

STEAMED CHICKEN SIU MAI

VEGGIE DUMPLING

PEANUT + CHICKEN DUMPLING

GALBI BEEF DUMPLING

SNACKS

NAPA CABBAGE KIMCHI

TURMERIC PICKLED DAIKON

MENUS ARE SUBJECT TO CHANGE

CHAFERS INCLUDED (OPTIONAL)

AVAILABLE FOR PICK UP

OR DELIVERY

DELIVERY FEES APPLY

ALLERGIES AND RESTRICTIONS



THIS LIST IS NOT EXHAUSTIVE

PLEASE SPEAK TO YOUR SALES MANAGER
IF YOU HAVE ANY ALLERGIES OR RESTRICTIONS

VEGAN (OR VEGAN AVAILABLE)

SOY MARINATED AVOCADO SALAD
KOREAN GARDEN NOODLES
CHILLED GREEN BEAN SALAD
SEASONAL VEGGIE STIR FRY
WOK BLISTERED GREEN BEANS
VEGGIE DUMPLING
LOADED VEGETABLE FRIED RICE
TURMERIC PICKLED DAIKON
WOK CHARRED WHEAT FLOUR NOODLES

VEGETARIAN

CHILLED PEANUT NOODLES
GARDEN VEGETABLE SPRING ROLL
CHIKO POP

GLUTEN FREE AVAILABLE

SOY MARINATED AVOCADO SALAD
KIMCHI MARINATED CHICKEN
CHILLED GREEN BEAN SALAD
CITRUS SOY SALMON
WOK BLISTERED GREEN BEANS
XO SHRIMP STIR FRY
DOUBLE FRIED CHICKEN WINGS
NAPA CABBAGE KIMCHI
HOUSE FRIED RICE
TURMERIC PICKLED DAIKON
KOREAN GARDEN NOODLES
SESAME CUSTARD

CONTAINS SEAFOOD

PORK + KIMCHI POTSTICKERS
KIMCHI MARINATED CHICKEN
GARLIC SHRIMP DUMPLINGS
CUMIN LAMB STIR FRY
MARYLAND CRAB RANGOON
XO SHRIMP STIR FRY
MAINE LOBSTER DUMPLING
CITRUS SOY SALMON
PORK + SHRIMP DUMPLING
NAPA CABBAGE KIMCHI
CUMIN LAMB DUMPLING

CONTAINS NUTS

SOY MARINATED AVOCADO SALAD
CHILLED PEANUT NOODLES
LOADED VEGETABLE FRIED RICE
PEANUT + CHICKEN DUMPLING
SESAME CUSTARD
CHIKO POP

MENUS ARE SUBJECT TO CHANGE
WHILE EVERY CARE IS TAKEN, WE
CANNOT GUARANTEE INGREDIENTS
TO BE FREE OF ALLERGENS

WE CANNOT ACCOMMODATE
SESAME ALLERGIES

CATERING AND EVENT POLICIES



CONFIRMATION + BOOKING

Contracts are valid for 4 days from the date created. Events are confirmed upon receipt of a signed contract and completed credit card authorization. Full service catering and onsite events will also require the processing of a 50% deposit. Payment will be applied to the previously authorized credit card unless otherwise arranged by the host. All events are subject to one master check.

EVENT CHARGES

All charges and minimums are exclusive of 4% administrative fee and 10% DC tax. Delivery and or service fees may apply dependent on the nature of the event. DC tax exempt organizations must provide a valid Washington, DC tax exemption certificate with your signed contract and deposit payment.

ALLERGIES AND RESTRICTIONS

Please alert your coordinator and event captain if there are any dietary restrictions due to a food allergy or intolerance. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

EQUIPMENT FEES

Utensil packages (compostable fork, chopsticks, and napkin) are available for \$1.50 per person. Compostable plates can be added for a combined charge of \$3.50 per person. For buffet style events, wire chafing racks with base pans and two sterno are available for \$10 a set. All other equipment and rentals will be priced individually. Disposable serving utensils will be provided for all buffets.

MENUS AND LABELS

All Lunch Boxes and a la carte platters will come labeled. Tent cards will be provided for buffets as well as for passed items for full service catering. Individual menus are provided for seated meals.