

CATALOG

2024 - 2025



TOKYO CATERING CLUB

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COFFEE BREAK & BREAKFAST

From the morning to the end of the day, give your teams a break to recharge their batteries, and a time to build relationships with the other participants in the day's meetings.



COFFEE BREAK & BREAKFAST



Corporate Breakfast

Start the day with a moment of sharing and energizing your team! We offer a wide selection of products to get your day off to the perfect start!

From 2,500 JPY



All-Day Coffee Break

Whether it's a hot coffee and croissant available all day, or a selection of hot and cold drinks and snacks, give your guests the energy they need to make the most of their day at work.

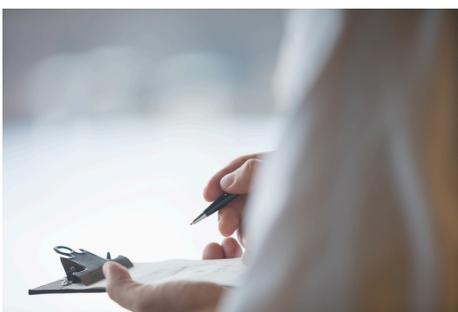
From 1,200 JPY



Breakfast Bento

We can arrange for a continental-style bento to be delivered first thing in the morning, so you can start your first meeting on a full stomach!

From 2,200 JPY



Tailor-Made Breakfast

Whether you want a typical Japanese lunch with live onigiri, a breakfast inspired by the finest palaces or to highlight a particular product, we're here to help you make your wish come true.

Ask for more!



CORPORATE LUNCH

The lunch break is a special time for exchanging ideas with co-workers, and we can offer you a wide range of solutions to help your team bond and ensure that all your guests have a delicious time together!

CORPORATE LUNCH



DELIVERY

We can deliver dishes to share for your guests, for all your needs, with the necessary equipment, to offer a simple and delicious catering solution right on site!

From 3.500 JPY



ONSITE BUFFET

We can provide a varied buffet, hot or cold, with all the necessary equipment, and in the style of cuisine you prefer, directly to your office or event venue!

From 4.500 JPY



LIVE STATION

Create an unforgettable moment with our Live Stations! Sushi, Wagyu Beef and many others, made on your event directly by our experts.

Ask for more!



V.I.P VISIT

Make your VIP's visit a success with our dedicated offer, to combine business with pleasure, with our tailor-made packages and concierge service.

BUFFET LUNCH MENU OPTIONS

All our products are made fresh with best ingredients in Japan

More recipes available upon request

We can accomodate dietary restrictions

STARTERS

_ Thai Style Salad: Minced Beef, Thai Basil and Fresh Vegetables. Thai dressing

_ Caesar Salad: Parmigiano, Croutons and choice of protein: Shrimps, Chicken, Miso Salmon or None.
Homemade Caesar Dressing

_ Oriental Tabouleh, Roasted Shrimps and Chermoula Green Sauce

_ Summer Salad with Hokkaido Scallops and Lemon, Lemon Vinaigrette dressing

_ Parisian Salad: Lettuce, Comte Cheese, Ham and Boiled Eggs. Vinaigrette Mustard Dressing

_ Nordic Salad with Smoked Salmon and Green Asparagus

_ Caprese Salad: Tomato, Hokkaido Mozzarella, Fresh Basil. Balsamic
Vinegar and Olive Oil dressing

_ Wellness Salad: Mix Greens, Nuts and Goji Berries, Kabocha Pumpkin and Roasted Pumpkin Seeds.
Light Vinaigrette Dressing

_ Bonito Tataki, Myoga Ginger and Ponzu Dressing

- Mini-Pasta, Fresh Basil Sauce, Shaved Parmigiano and Pine Nuts

MAIN DISHES

- _ Grilled Chicken Yakitori Style, Teriyaki Sauce, Jasmine Fried Rice and Steamed Leek
- _ Glazed and Grilled Miso Salmon, Steamed Rice and Broccoli, Miso sauce. Orzo Pasta, Homemade Tomato Sauce and Meatballs
- _ Penne Al Pesto Genovese (Basil and Pines sauce), Cod Fish Patty, Edamame Beans
- _ Yakisoba Noodles, Stir-Fried Vegetables, Roasted Shrimp or Pork. Red Ginger and Yakisoba Homemade Sauce
- _ Chicken Basquaise, Tomatoes and Red/Green Bell Pepper Sauce, Fried Jasmine Rice
- _ Lemon and Thyme Chicken, Roasted Pumpkin and Butter Pasta
- _ Garlic Sauteed Shrimp, Zucchini and Pilaf Rice

DESERTS

- _ Assorted French Macarons
- _ Matcha Sponge Cake
- _ Castella Cake, Whipped Cream and Fresh Fruits
- _ Homemade Chocolate Mousse, Fresh Orange Zest
- _ Chocolate Terrine
- _ Basque Cheesecake
- _ Bordeaux-Style Canelé
- _ Fresh Fruits Skewers
- _ Custard Pudding and Caramel Sauce
- _ Baked Cheese Tart and Res Fruits Coulis

COCKTAIL BITES

Whether it's for a networking cocktail party, a private reception or a boutique opening, our cocktails will meet all your sharing needs.

We offer a selection of our best-sellers, but can adapt our menus to your needs or desires!

Discover some of them on the next pages!

Prices from 3.000 JPY per guest

COCKTAIL BITES



STUFFED SHITAKE

Shiitake Mushroom
Vegetables Duxelle
Fresh Herbs
Vegan Recipe

KABOCHA PUMPKIN TARTLET

Kabocha Japanese Pumpkin Cream
Roasted Pumpkin Seeds
Vegan Tartlet Base



CHEESE AND EDAMAME TARTLET

Cottage Cheese and Thyme Mousse
Edamame Beans
Parmigiano Cheese Jelly
Vegan Tartlet Base

COCKTAIL BITES



SCALLOPS VERRINE

Hokkaido Scallops
Sweet Basil Coulis
Cauliflower Velvet

SMOKED SALMON TOAST

Brod Bakery Rye Bread
Premium Smoked Salmon
Dill Sour Cream, Citrus Jelly



WAGYU SANDO

Japanese Wagyu Beef
Special Homemade Sauce
Japanese Shokupan Sliced Bread

COCKTAIL BITES



FRIED SUSHI NEGITORO

Tuna Tater, Negitoro Style
Crispy Fried Rice
Special Soy Sauce
Grated Shizuoka Wasabi

JAPANESE CAPRESE

Japanese Fresh and Confit Tomato
Tomato Water Jelly
Hokkaido Mozzarella Foam
Sweet Basil Jelly



SPANISH SALMOREJO AND SHRIMP

Spanish Tomato and Watermelon Velvet
Roasted Aka-Ebi Shrimp
Spanish Olive Oil
Saeonsal Fresh Crudités

COCKTAIL BITES



WAGYU VERRINE

Japanese Wagyu Tataki
Eggplant Caviar
Baby Leaves
French Mustard

PONZU SESAME TOFU

Firm Artisan Tofu
Sesame Paste
Ponzu Citrus Sauce and Fresh Herbs



FRESH FRUITS CASTELLA

Artisan Castella Cake
Whipped Cream
Fresh Seasonal Fruits
Available in Matcha Version

COCKTAIL BITES



ASSORTED MACARONS

French Macarons
Including Pistacchio, Chocolate,
Lemon, Raspberry...

JEROME CHOCOLATE TERRINE

Jerome Quilbeuf Signature Recipe
Valrhona Chocolate and Tonka Bean
Available in bite size or full serving



ASSORTED TARTLETS

Earl Grey and Lemon Tart
Chocolate Ganache Tart
By "Patisserie Cacahouete"

COCKTAIL BITES MENU OPTIONS

This is a selection of items

TOASTS AND BITES

- _ Rye Bread, Smoked Salmon and Dill Sour Cream
 - _ Pork Rillettes Country Bread Toast
- _ Sardine Rillettes « Japanese Style », Shokupan Bread Toast
 - _ Chicken and Sourdough Bread Toast
 - _ Chickpea Hummus and Roasted Eggplant toast
- _ French Cured Ham, Cornichon Pickle and Butter Toast
 - _ Dried Fruits and Comté cheese bites
 - _ Roasted Shrimps and Vegetables Skewers
- _ Chicken Yakitori and Homemade Teriyaki sauce Skewers
 - _ Torinesi Grissini and Cured Ham
 - _ Thyme Cream Cheese and Edamame Tartlet
 - _ Eggplant Caviar and Rosemary Tartlet
 - _ Goat Cheese and Honey Tartlet
 - _ Tomato and Mozzarella Tartlet
 - _ Liver Mousse and Porto Jelly Tartlet

VERRINE

- _ Cauliflower Velvet and Ikura Salmon Roe, Shiso Oil
- _ Corn Risotto, Hokkaido Scallops, Dashi and Olive Oil
- _ Spanish Salmorejo Soup, Yuzu kosho Pepper Bonito, Fresh Herbs
- _ Eggplant Caviar, Diced Wagyu Tataki, French Mustard
- _ Wagyu Sliced Tataki, Baby Leaves, Wasabi and Demi-Glace Sauce
- _ Chickpea Hummus, Crunchy Vegetables and Paprika
- _ Broccoli Purée, Roasted Shrimp and Pine Nuts
- _ Kabocha Pumpkin Purée, Roasted Kabocha Seeds, Crispy Bacon
(available without bacon)
- _ Tuna Tartar Red Ball
- _ Yellowtail and Jalapeno Tartar

SWEETS

- _ Signature Plain Castella Cake
- _ Plain or Matcha Sponge Cake
 - _ Chocolate Terrine
 - _ Basque Cheesecake
 - _ Pistachio Cake
 - _ Assorted Macarons
 - _ Matcha Cake
 - _ Fresh Fruits Skewers
 - _ Seasonal Fruits Salad
 - _ Date and Nuts Energy Ball
 - _ Fresh Fruits Castella
 - _ Chocolate Mousse Verrine
- _ Pannacotta and Red Berries Sauce Verrine
- _ Granola Yoghurt, Honey and Nuts Verrine
 - _ Lemon Custard Tartlet
 - _ Dark Chocolate and Orange Tartlet
 - _ Cream and Mint Tartlet
 - _ Red Berries Mousse Tartlet

BENTO LUNCH BOXES

Discover our selection of bentos, with varied compositions, made every day by our Chef and his team, with the best ingredients and the greatest care in taste and preparation. Prices include premium chopsticks and oshibori.



BENTO LUNCH BOXES



TERIYAKI CHICKEN

Seasonal Vegetables Salad
Jasmine Fried Rice
Grilled Chicken Breast and Thighs
Homemade Teriyaki Sauce
Steamed and Grilled Vegetables
Dessert (Cake or Macarons)

Price 2.950 JPY Excl. Tax

MISO SALMON

3 Assorted Vegan Appetizers
Chan-Chan Yaki Miso Salmon
Steamed Rice
Steamed Vegetables and Tofu
Homemade Confit Fruits

Price 2.950 JPY Excl. Tax



Other Available Bentos: Vegetarian or Vegan, Italian Pasta Bento, Yakisoba Bento, Chinese Style Pork Bento, Garlic Shrimp Bento

PREMIUM LUNCH BOXES



PREMIUM WAGYU

3 Assorted Appetizers
Premium Wagyu Tataki
Garlic Jamine Fried Rice
Seasonal and Local Vegetables
Dessert (Cake or Macarons)

Price 4,500 JPY Excl. Tax

PREMIUM VEGAN

3 Assorted Vegan Appetizers
Roasted and Fried Mini-Eggplant
Red Bean or Brown Fried Rice
Steamed Vegetables and Tofu
Homemade Confit Fruits

Price 4,000 JPY Excl. Tax



BEVERAGES

We offer a wide variety of hot and cold beverages, with or without alcohol, from all over the world, selected by our sommeliers to meet your every need.



NON-ALCOHOLIC SELECTION



CUSTOM DRINKS

If you have a special request regarding our drinks, we will make sure to meet every demand.

WATER SELECTION

We offer a wide selection of premium water options for your events, ensuring that your guests stay refreshed and hydrated. Whether you need still or sparkling water, we will satisfy your needs.



SOFT DRINKS

From classic sodas to refreshing fruits juices, we have something to satisfy every guest's taste.

ALCOHOLIC BEVERAGES



CHAMPAGNE AND WINE

Enjoy the richness of the most exclusive terroirs with our selection of champagnes and wine from around the world.

SAKE SELECTION

Let us guide you through the exceptional world of Japan's flagship products, such as sake, with our Master Sommeliers' selection for Tokyo Catering Club.



LIVE COCKTAILS

Let our exceptional bartenders make your favorite cocktail or create one especially for you right at your event!

Ask for more!

OUR SERVICES

Discover our services that go far beyond ordinary catering! We become your privileged partner to bring all your projects and requests to life.



SPECIAL SERVICE



ONSITE STAFF

We can provide onsite staff depending on your needs and the size of your event.



FLORAL DECORATION

Our expert florists are here to add magic to your decoration, adapting to your style.



TABLE AND GLASSWARE RENTAL

We can provide you with all types of crockery to suit your needs, with our reference partners such as Riedel crystal glasses.



SPECIAL REQUESTS

Do you have a special request? We're here to help! Create a special food-related gift for your guests with our team.

TOKYO CATERING CLUB

YEAR 2024 - 2025

Contact Us

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