

PUFFER MALARKEY COLLECTIVE

EVENTS AT ANIMAE



MENUS





# RECEPTION TRAY PASSED OPTIONS

Choose 3 for \$25 per guest for 1 hour,  
\$10 per half hour extension

Choose 4 for \$30 per guest for 1 hour,  
\$12 per half hour extension

Choose 5 for \$35 per guest for 1 hour,  
\$14 per half hour extension

- ❖ **Tom Yum Mushroom & Herbs Toasts** - *Leeks & Cilantro*
- ❖ **Local Yellowtail** - *Asian Pear, Daikon, Nori, Chogochujang*
- ❖ **Bao Buns** - *Pulled Pork, Kimchi, Garlic Chives, Cilantro*
- ❖ **Ahi Tuna** - *Crispy Rice, Charred Chili Ponzu, Spicy Mayo*
- ❖ **Tuna Kinilaw** - *Coconut, Calamansi, Cilantro Chili Oil*
- ❖ **+\$10 Lamb Lollipops** - *Cumin, Szechuan Peppercorn, Cilantro Cream*

+ 8% SURCHARGE/ADMIN FEE + 7.75% SALES TAX + 18% DISCRETIONARY TIP

❖ MENU ITEMS SUBJECT TO CHANGE





# COMPOSED STATIONS

Priced per guest

Stations open for up to 1.5 hours.

## COMPOSED STATIONS

- ✦ **Kurobuta Pork Ragu** ..... \$30  
*Korean Rice Cakes, Gochujang, Mozzarella*
- ✦ **Lemongrass Chicken** ..... \$25  
*Roasted Carrot, Pickled Mandarinquats, Carrot Curry Puree, Nam Jim Jaew*
- ✦ **Branzino Cha Cá** ..... \$30  
*Rice Noodles, Nuoc Cham, Turmeric, Dill, Peanut*
- ✦ **Short Rib Kare Kare** ..... \$35  
*Long Beans, Eggplant, Bagoong Peanut Oil*
- ✦ **Grilled Local Fish** ..... \$MP  
*Miso Brown Butter, Charred Lime, Fresh Herbs*

+ 8% SURCHARGE/ADMIN FEE + 7.75% SALES TAX

+ 18% DISCRETIONARY TIP

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# COMPOSED STATIONS CONTINUED

## SIDES

Choose 2 for \$18 per person,  
\$5 per person for each additional side

Stations open for up to 1.5 hours.

- ✦ **Beet Salad** - Asian Pear, Chicory, Tofu "Ricotta", Yuzu Kosho Vinaigrette
- ✦ **Cucumbers** - Soy & Sesame
- ✦ **Crispy Potatoes** - A5 Fat, Chinese Sausage Jam, Koji Sour Cream
- ✦ **Roasted Broccolini** - Sesame Puree, Szechuan Cashew Crumble
- ✦ **Vegetarian Fried Rice** - Maitake, Trumpet Mushrooms, Garlic, Egg
- ✦ **Coal Roasted Cabbage** - Brown Butter Miso, Charred Lime
- ✦ **+\$8 Wagyu Fried Rice** - Maitake, Trumpet Mushrooms, Garlic, Egg

## DESSERTS

Choose 2 for \$10 per person,  
\$5 per person for each additional dessert

- ✦ **Ube Profiteroles** - Ube Pastry Cream, Coconut, Cheese Tuile
- ✦ **Coffee And Calamansi Mousse** - Coconut Sponge Cake, Coffee Crumble, Calamansi Gel
- ✦ **Matcha Mousse Torte** - Matcha, Mascarpone, Roasted Strawberries
- ✦ **Coconut Cashew Napoleon** - Puff Pastry, Cashews, Coconut, Coconut Cream
- ✦ **Red Bean Tart** - Burnt Honey & Persimmon

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# THE DETAILS

## PLEASE NOTE OUR CURRENT RESERVATION POLICIES:

An 8% surcharge/admin fee, a 7.75% sales tax and a recommended 18% discretionary tip will be added to all food & beverage minimums.

A 50% deposit is required for all parties booking private spaces or contracted large parties.

Check may be split by a maximum of 5 payment methods.

Outside wines are not available for parties over 12 guests.  
Outsourced cakes for special occasions are allowed for an additional \$3.50 per person plating fee.

No balloons, party favors, exotic straws or confetti are allowed. We do encourage low-profile flowers (12-inches maximum height), if you desire.

The event begins at the time of contract, not the time the group has been seated, so encourage your guests to arrive on time.

We know this is a lot of information, so please, drop us a line via email, phone call or carrier pigeon, we're here to help.

## CONTACT US

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ANIMAE