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B

Q

## What to Expect

Chefs Caleb and Roren will give you and your guests a luxury Korean BBQ experience right in the comfort of your own home! Sit back, relax, and enjoy an unforgettable dinner and service.

## Requirements

6 Person minimum  
Outdoor grilling space with table & coverings in case of rain

## Add Ons

Low end beverage pairing - \$55/person  
Mid range beverage pairing - \$75/person  
High end beverage pairing - \$100/person  
\*Non-Alcoholic pairings available  
Beverage service - starts at \$45  
Simple table scape without florals - \$20  
Simple table scape with florals - \$45  
Rental flatware, tableware, etc. - Based on need

## Pricing

Prices listed are inclusive of service charge. Tax is calculated for the state/district that the event is hosted at. Additional gratuity is always welcome, but never expected!





# MAGPIE & THE TIGER

## SAMPLE TIER 1 MENU\*

\$180 PER PERSON

### STARTERS

시작

CRISPY KIMCHEESY  
POTATO SALAD

korean potato salad with  
kimchi and chives on  
griddled cheddar

or

NAENGMYEON  
MU-SSAM

chewy buckwheat noodle,  
asian pear, cucumber,  
mustard vinaigrette

### BANCHAN

반찬

NAPA KIMCHI

배추김치

SCALLION SALAD

파절이

PICKLED RADISH

쌈무

### STONE BOWL SIDES

독배기

KIMCHI JJIGAE

aged napa kimchi  
stew with pork

or

DWAENJANG JJIGAE

soybean stew with zucchini,  
onions, radish greens

and

GYERANJJIM

egg souffle made  
with anchovy stock

### BARBECUE

고기구이

USDA PRIME  
BRISKET

차돌박이

AUTUMN OLIVE PORK  
RIBEYE CHOP

오토무 올리브 등심

A3 WAGYU  
DELMONICO

A3와규 등심

A3 WAGYU  
RIBEYE CAP

A3와규 새우살

KING'S CUT KALBI

왕갈비

KBBQ KIMCHI  
FRIED RICE

특별한 볶음밥

### DESSERT

디저트

fruit sando, sweet milk bread, chantilly cream



\*some options are subject to change depending on quality and availability

# MAGPIE & THE TIGER

## SAMPLE TIER 2 MENU\*

\$225 PER PERSON

### STARTERS | 시작

(choice of 2)

CRISPY KIMCHEESY  
POTATO SALAD

korean potato salad with  
kimchi and chives on  
griddled cheddar

NAENGMYEON  
MU-SSAM

chewy buckwheat noodle,  
asian pear, cucumber,  
mustard vinaigrette

OYSTER WITH  
GREEN APPLE

green apple kkakdugi  
mignonette, perilla leaf oil

### BANCHAN | 반찬

NAPA KIMCHI

배추김치

PICKLED CUCUMBERS &  
SEAWEED

오이미역

PICKLED RADISH

쌈무

SCALLION SALAD

파절이

PICKLED PERILLA

깨잎찜

### STONE BOWL SIDES | 돌배기

(choice of 1 soup)

KIMCHI JJIGAE

aged napa kimchi stew  
with pork

SUJEBI JJAMPPONG

spicy seafood soup with clams,  
shrimp, and hand torn noodles

KKALGUKSU

knife-cut noodle soup with  
a clam and anchovy broth

DWAENJANG JJIGAE

soybean stew with zucchini,  
onions, radish greens

GYERANJJIM

egg souffle made  
with anchovy stock

### BARBECUE | 고기구이

WAGYU  
BRISKET

차돌박이

AUTUMN OLIVE PORK  
RIBEYE CHOP

오토무 올리브 등심

A5 WAGYU  
DELMONICO

A5와규 등심

KBBQ KIMCHI  
FRIED RICE

특별한 볶음밥

A5 WAGYU  
RIBEYE CAP

A5와규 새우살

KING'S CUT KALBI

왕갈비

### DESSERT | 디저트

fruit sando, sweet milk bread, chantilly cream



\*some options are subject to change depending on quality and availability



# MAGPIE & THE TIGER

## KOREAN BARBEQUE

### ADDITIONS | 사치

(seasonal, limited availability)

MUL NAENGMYEON | 물냉면 \$10/PP  
cold and refreshing buckwheat noodle soup, a KBBQ classic

BIBIM NAENGMYEON | 비빔냉면 \$10/PP  
sweet and spicy mixed buckwheat noodles, asian pear, cucumbers

GANJANG SAEWOOJANG | 간장 새우장 \$10/PP  
soy-marinated shrimp, soy cured egg yolk

YANGNYEOM SAEWOOJANG | 양념새우장 \$10/PP  
gochujang and garlic marinated shrimp, soy cured egg yolk

GANJANG GEJANG | 간장게장 \$20/PP  
soy-marinated raw female blue crab with roe

YANGNYEOM GEJANG | 양념게장 \$20/PP  
gochujang and garlic marinated female blue crab with roe

HOKKAIDO UNI | 성게알 홋카이도 MP  
sourced from Regalis Foods

CAVIAR SERVICE ASK FOR PRICING  
sourced from Petrossian

SUMMER TRUFFLE SERVICE ASK FOR PRICING  
sourced from Regalis Foods

