

The Office Lunch Planner

Hibachi and sushi for 10 to 100 people, planned in 10 minutes.

Ordering lunch for the team should make you look good, not keep you up at night. This one-page planner covers how much food to order, what it costs, how far ahead to book, and the questions to settle before you place the order.

1. How much food per person

Hibachi entrée	1 per guest. Comes with steamed rice, house salad with ginger dressing, hibachi vegetables and signature sauces.
Sushi	Plan 1 roll for every 2 to 3 guests as a side, or 1 roll per guest when sushi is the main event. Sushi platters are always the first thing to go.
Appetizers	Add the appetizer sampler when the meeting runs past an hour or guests arrive hungry.
Dietary needs	Vegetarian tofu and vegetables is a full entrée. Ask about gluten-conscious options when you order.

2. What it costs (per person)

Vegetarian (tofu & vegetables)	\$18
Chicken (6 oz)	\$25
Shrimp (5 oz)	\$28
Steak, N.Y. strip (6 oz)	\$31
Add fried rice or yakisoba noodles	+\$5
Add appetizer sampler	+\$9
Add sushi, basic collection	+\$10 per roll

Example: 20 guests, chicken entrée with fried rice = $20 \times (\$25 + \$5) = \$600$, before tax and delivery.

3. Delivery and lead time

- Delivery within 10 miles of Jinbeh Lewisville: Lewisville, Flower Mound, Highland Village, Carrollton, The Colony and Coppell.
- \$35 flat delivery, free on orders of \$800 or more. Minimum about 10 guests.
- Order 2 business days ahead for 20 guests or fewer, 7 business days ahead for 21 or more.
- Farther away, like Frisco or Plano? Ask about pickup or a custom quote.

4. The 10-minute checklist

- ☐ Headcount confirmed (add 10% for walk-ins)
- ☐ Date, start time and delivery window set
- ☐ Delivery address, suite number and parking or dock notes
- ☐ Dietary needs collected: vegetarian, gluten, shellfish and other allergies
- ☐ Protein mix chosen: chicken, steak, shrimp or vegetarian
- ☐ Sushi and appetizer add-ons decided
- ☐ On-site contact name and mobile number
- ☐ Budget approved; ask about an invoice for corporate accounts

5. Questions to ask any caterer

- Is the food made in a real restaurant kitchen, the same day?
- What arrives with the trays: sauces, serving utensils, plates and napkins?
- Who do I call if the driver is running late?
- Can you keep a standing weekly or monthly order?

Ready to order? We will build the quote for you.

Send us your date and headcount at jinbeh.com/catering or by phone, and our team will build your quote. Family-owned since 1988, 4.7 stars on OpenTable.

jinbeh.com/catering
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