



2026 Bao/Dumpling Station

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BAO/DUMPLING STATION

*Minimum 50 guests
Starting at \$30/guest
6 pieces per guest*

Our Bao and Dumpling Station brings the energy with handcrafted dumplings and loaded baos, made fresh and served hot. Think juicy siu mai, crispy skirt potstickers, spicy wontons, and pillowy baos packed with bold, crave-worthy fillings. Designed for sharing, mingling, and going back for seconds — this station is always a hit.

ALL PACKAGES INCLUDE:

- Rentals of presentation boards, risers, platters, chaffing dishes
- Soy pipettes
- Condiments in containers (ginger/wasabi/soy)
- Chopsticks
- Cocktail napkins
- Serving utensils
- Label cards with stands
- Printed menus
- Foliage display (small tabletop plants)
- all necessary cooking equipment

PACKAGES DO NOT INCLUDE:

- Tables/linen for presentation - rentals can be arranged (please note we require a minimum 6 foot table or large counter top for presentation)
- Dinner plates, utensils, dinner napkins - rentals can be arranged
- Cost of chefs on site
- 20% Auto-gratuity

OTHER INFORMATION:

- A non-refundable 30% deposit is required to secure the event date.
- A minimum spend may apply depending on the event size.
- Chefs will aim to arrive a minimum 2 hours prior to dinner service and will remain until breakdown and clean up is completed.
- We require a minimum of 2 weeks notice for booking - last-minute bookings may result in additional fees.



BAO/DUMPLING STATION

Minimum 50 guests

DUMPLINGS

4 pieces per guest

STEAMED

- Mushroom Dumpling (V) - Shiitake and wood ear mushroom
- Spicy Wonton (S) - Shrimp wonton, chili oil, scallion, sesame seeds, black vinegar
- Siu Mai - Steamed pork and shrimp
- Shrimp Ha Gow - Steamed shrimp dum

PAN FRIED/CRISPY

- Okonomi Pork Gyoza - Garlic mayo, unagi glaze, bonito flakes, ichimi
- Crispy Skirt Potsticker - Pork and vegetable, japanese plum sauce
- Green Onion Pancake (VG) - Grilled scallion, crispy pancake
- Crispy Wonton - Fried shrimp dumpling, burn miso chili oil

BAOS

2 portions per guest

- Namban Chicken - crispy chicken, namban glaze, cabbage slaw, pickled pepper, shichimi mayo
- Beef Bulgogi - Braised slice beef, pickled vegetables, cabbage, green leaf lettuce, garlic mayo
- Tuna Tataki - Mix seared tuna, miso ginger soy, ponzu jelly, peashoots, garlic chips
- Ebi Katsu - Crispy prawn outlet, Japanese tartar sauce, pickled cabbage slaw
- Veggie Katsu (V) - Crispy cauliflower fritter, goma tonkatsu, cabbage slaw, pickled vegetables

Lettuce bun available for as gluten free option