



CATERING FAQ



PICK UP AND DELIVERY

Can I pick it up or have it dropped off?

You can do both. You can pick it up at The Hatchery between 11:00 am and 8:00 pm or have it delivered between the same hours (confirmation is required).

CATERING HOURS

What are the hours for catering pick up and drop off?

11:00 am and 8:00 pm

MINIMUMS AND FEES

Is there a minimum purchasing order?

No there isn't. But we recommend starting at \$500.

What does the catering fee consist of?

Our catering fee charge helps cover the costs of the hours needed to prep and plan the event. As well as cost for utensils, and catering packaging materials.

How much is the delivery fee?

(From The Hatchery - 135 N Kedzie Ave, 60612, Chicago)

Pick up at The Hatchery is free.

Within 5 miles	\$15
More than 5 miles	\$20
More than 10 miles	\$40

PAYMENT OPTIONS

What payment methods are accepted?

We will send you an invoice after your event. You can pay with the link provided with a credit/debit card.

Can I deduct taxes if I am a university? Yes.

MENU

Are items interchangeable between packages? For example, is mochi interchangeable with onigiri?

Yes. Items in packages are interchangeable if the price is the same. For example, onigiri, mochi and drinks are interchangeable because they have the same price.

Can the onigiri on the catering packaging order be any flavor?

Yes. Onigiris can be any flavor from our catering menu. Special flavor inquiries are possible. Let us know your inquiry and we will evaluate this possibility.

PLACING AN ORDER

When do I need to place my order?

48 hours in advance is preferable. If it is less than this we will do our best to accommodate your order.

Will you confirm my order?

You will receive a confirmation email.

HOW TO SET UP AND ENJOY ONIGIRI

We recommend leaving the onigiri in the trays. Serving the seaweed in a bowl and letting people know they can enjoy onigiri wrapped with seaweed. (A printed card will be provided with instructions on wrapping onigiri with the seaweed).

How to serve the onigiri? Does it need reheating?

If the onigiri is served within one hour of drop-off time or pick-up time it is perfect to be enjoyed. If you serve the onigiri after 4 hours you will need to reheat it using the microwave. 20 seconds per onigiri.

ALLERGENS

Negi miso (vegan): Soybeans, Sesame seeds, Wheat (We use a small amount of wheat for the miso fermentation process).

Inari (vegan): Soybeans, Sesame seeds

Pork Belly: Fish, Soybeans, Sesame seeds

Crunchy Garlic Corn (vegan): Almond, Soybeans, Sesame seeds, Wheat

Salmon Butter: Fish, Soybeans, Sesame seeds, Wheat (We use a small amount of wheat for the miso fermentation process)

Chicken Karaage: Soy, Sesame

Edamame (vegan): Soy

PACKAGING OPTIONS

We offer two different presentation and packaging options.



Trays



Individual packaging (for an additional cost)

Please send us your request by filling out the catering form at www.onirikororin.com/catering

For additional inquiries, questions or suggestions please contact us at ykatsuyama@onirikororin.