

Brighten Up Your Future with a Happy Bento Wedding

Your wedding is one of the most important events of your life and it should be memorable. But when reality comes into play, you have to carefully allocate your budgets, be efficient as well as impressive. One African American and Japanese couple came up with an revolutionary idea to use bento boxes for wedding banquets, and they collaborated with FUJI Catering, the leading bento box catering company in New York, to create a completely original bento wedding banquet. Here we will share how they achieved that.

Timeline for Lynne and Shinya's wedding banquet

4 months prior to the wedding:

Made a phone call to FUJI Catering and pitched their idea. Conducted a in-person consultation and decided to create three different menus: Chicken, Fish and Vegetarian.

2 months prior to the wedding:

FUJI Catering ordered special customized containers from Japan. Created a menu with soul food chefs. Checked the location of the banquet.

1 month prior to the wedding:

Tasted the sample dishes and added final touches to the actual menu.

4 hours before the wedding:

Started preparing food at FUJI Catering with soul food chef.

1 hour before the wedding:

Started setting up at the banquet location.

At the wedding banquet:



Beautifully lined up bento.

Three different kinds of bento were served upon the guests' request. The bride enjoyed a chicken bento while the bridegroom had fish.



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Lynne & Shinya say...



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Shinya & Lynne Miyamoto

As a musician, I have attended a lot of wedding banquets and noticed that most of the

foods cool down as the parties go on. So for my wedding I wanted something tasty even if it's not hot, and I came up with the idea of bentos. Also, bentos can pack everything in one small world, so I thought it would be perfect for that occasion.

I chose FUJI Catering because they were the most passionate among the companies that I contacted. Mr. Furukawa was so flexible about our requests and willing to try something new such as incorporating two completely different food cultures: Soul food from my wife, Lynne, and Japanese from my side. Lynne and I were reassured by how nicely he mixed the two cuisines, and we knew that our choice was right when we tasted their sample banquet dinner.

If you want to plan something original, bentos will definitely surprise your guests and FUJI Catering will help you from the heart.

Mr. Furukawa says...



Toru Furukawa, President of FUJI Catering

It was an interesting experience to blend soul food and Japanese food in a bento box for the wedding. The toughest part of this mission is the temperature. Japanese food in bentos is created to be tasty even when it's cold; on the other hand, soul food should be steaming hot when the guests are about to eat. So I had to carefully time when the food was served. Also, I ordered a special container that can warm food up just by pulling a string attached to it. It's common in Japan, but I think it will wow guests here. Bentos are absolutely cost effective, and after a consultation we can customize the content, container, and arrangement according to your request. If you want to liven up your party, why not try it?



We deliver to your neighborhood! All **Manhattan**, **New Jersey**, **Long Island**, **Queens** and **Brooklyn**.

All bento can be customized. If you like to customize your bento, make an order at least a week prior and the delivery will be on its way, on time and to your desired location! In order to customize bento for weddings and other special events, place an order at least two months prior to the events and allow us the time for preparation.

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