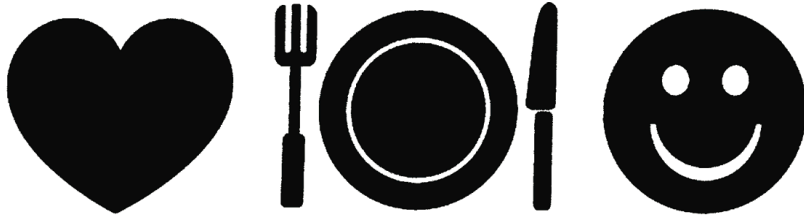


# LOVE. EAT. SMILE.



## FOOD LAB

**FOOD LAB WEST HOLLYWOOD**  
CAFÉ & MARKETPLACE  
7253 Santa Monica Blvd (Cross Street Poinsettia)  
West Hollywood, CA 90046  
T: 323.851.7120  
F: 323.851.7177

**FOOD LAB SILVERLAKE**  
CAFÉ & MARKETPLACE  
3206 W. Sunset Ave (Cross Street Descanso Street)  
Los Angeles, CA 90026  
T: 323.661.2666  
F: 323.661.2667

**CATERING DEPARTMENT**  
T: 323.851.7170  
F: 323.851.7177  
E: [FOODLABCATERING@GMAIL.COM](mailto:FOODLABCATERING@GMAIL.COM)  
[WWW.FOODLABCATERING.COM](http://WWW.FOODLABCATERING.COM)  
(NOT OPEN TO THE PUBLIC)

CATERING DEPARTMENT HOURS: M – F 9AM to 5PM  
EMAIL ALL ORDERS AND INQUIRIES IF POSSIBLE

# CATERING.

## ABOUT:

FOOD LAB, comprised of mother & son team Esther & Nino Linsmayer, thought they would make a few meals for some friends. This being the fifth year of business, we have catered over three thousand photo shoots, events & private parties. In 2009 they followed with the first Café & Marketplaces located in West Hollywood, it features Sandwiches & Salads, cheeses, charcuterie & many take home items and European sweets. Just a year and a half later, they opened their second café at the Pacific Design Center, and a few months after that, their third café in Silverlake.

Staying true to our original mission, we use only organic, nitrate & hormone free ingredients wherever possible. We purchase our produce on a daily basis, source our meats and poultry carefully, and prepare all of our food with love & care. We are proud to announce we are 80% eco-friendly. Ranging from our kitchen to our consumer, we are trying to make an effort to save this beautiful planet, one plate, one trash bag, one light bulb, and one piece of paper at a time.

## ORDERING INFORMATION:

To ensure premium quality and availability, we require **48 HOURS** notice on all orders. All orders will be confirmed via fax or email. Upon acceptance, this is a binding contract. A full charge will be applied if there is a cancellation less than 24 hours before the event. A 50% cancellation charge applies on all orders canceled less than 24 hours in advance. We require a minimum order of \$250, not including delivery and tax. Prices and availability of seasonal items are subject to change without notice.

We are happy to accommodate special requests and dietary needs such as wheat or dairy free, low fat, low-carb, sugar free, etc. Additional charges may apply.

Delivery charges depend on distance and are charged per trip. We require a separate fee for each delivery i.e. breakfast and lunch. Delivery charges are calculated to and from location. Our staff is there to deliver, set-up, and properly display and/or heat the food. If they are required to stay on site, a charge of \$25 per hour will apply. An additional PICK UP FEE will be applied if we are required to pick up trash, plates, food etc.

China, flatware, and linens can be provided if so requested. Our disposable eco-friendly ware will be supplied at \$1.50 per person per meal period. China service starts at \$3 per person.

We require payment at the time of order. If you would like to set up a Net 7 or Net 15 account, please ask at time of order. A credit card is required to be kept on file before any order can leave our facility. Any payment not received after 30 days will be subject to a late fee of 10%, and 10% every 30 days past that. We accept all major credit cards, check, wires (\$10 surcharge as bank charges that) or cash.

Thank you for your support and please enjoy.

Esther & Nino

# HELLO.

## MINIMUM 10 PEOPLE ON ALL ITEMS

### THE GRANDE FOOD LAB

Fresh Squeezed Orange & Grapefruit Juice, Basket of brioche, plain, chocolate, raisin & almond croissants, organic European style yogurt & granola & berries, assorted preserves, butter, bowl of hard-boiled eggs, fruit salad, mini muffins bowl

(YOU MAY SUB BAGELS W/ FIXINGS FOR PASTRIES)

\$15 per person (ALSO AVAILABLE IN INDIVIDUAL BAGS; Minimum 20)

### THE EUROPEAN

Fresh Squeezed Orange & Grapefruit Juice, Assorted Pastries, organic Bircher Muesli, assorted preserves, butter, bowl of hard-boiled eggs, fruit salad, mini muffins bowl, Ham, Prosciutto, Gruyere and Brie w/ platter w. breads.

\$17 per person

### SMOKED SALMON PLATTER

Smoked Norwegian Salmon with selection bagels, cream cheese, capers, red onion, sliced Roma tomatoes & fresh lemons

Small Platter \$75 up to 10 people; Large Platter \$120 up to 20 people

### BREAKFAST SANDWICH PLATTER

Choose from the following:

Smoked Salmon w/ creme fraiche, watercress & capers on wheat \* ADD \$4 per Sandwich

Paris Ham & Gruyere w/ Arugula & Dijon

Egg Salad w/ Asparagus on Five Grain

Hard Boiled Eggs, Pancetta, Aioli & Watercress on Wheat

Small (5 Sandwiches) \$45 Large (10 Sandwiches \$90)

### SCRAMBLED ORGANIC EGGS w. Chives

Half Pan \$ 55 (up to 15 People) / Full Pan \$120 (up to 30 people)

### SCRAMBLED ORGANIC EGGWHITES

Half Pan \$ 75/ Full Pan \$130

### BELOVED BREAKFAST BURRITO (VEGGIE ONLY)

Egg, Corn, Tomato, Peppers, Cheese & Spices

Served w/ Avocado Cream, Salsa & Hot Sauce

\$6.50 Per Person (MINIMUM 10 PEOPLE)

### NIMAN RANCH BACON & ORGANIC TURKEY BACON

Half/Half available

\$50 Half Pan (10-15 People) \$100 (15-30 People)

### SEASONAL FRUIT PLATTER (SMALL 48 oz. / LARGE 320 oz.)

Freshest fruit selection available

\$50 small/\$95 large

### VIENNESE COFFEE CARRY BOXES SERVES 10-15 PEOPLE (DECAF AVAILABLE)

w/ soy and half & half, sweeteners, stirrers, and cups (We proudly brew MEINL of Vienna)

\$25 per box

### TEA

Featuring Revolution Tea's individual matchbook style boxes (Earl Gray Lavender, Tropical Green, Sweet Ginger Peach, White Pear & English Breakfast) Includes hot water, cups, honey, sugar, milk & lemon

\$20 per Water Carry Box + 7 TEA SELECTIONS

# BREAKFAST.

## FOOD LAB PICNIC STYLE BOXED LUNCH

PERFECT for Location Shoots, The Hollywood Bowl, or a picnic with loved ones, we offer boxed lunches.

Included are a sandwich of your choice, a side salad, a mixed green salad, water, dessert & a stick of gum. Each person has his or her own lunch box that is specified to his or her dietary needs (I.E. vegan, vegetarian, allergies, etc.) Please be sure to mention any of these needs at time of ordering.  
(Minimum 10) \$20 **add fruit cup \$4**

## SANDWICH PLATTERS

ALL SANDWICHES ARE CUT IN HALF & SERVED WITH A SIDE OF CORNICHONS & OLIVES.

SMALL PLATTER (5 SANDWICHES/10 HALVES) \$50 Choose 3 varieties

LARGE PLATTER (10 SANDWICHES/20 HALVES) \$95 Choose 5 varieties

ORGANIC CURRIED CHICKEN WITH LINGONBERRY CHUTNEY ON RAISIN WALNUT  
ORGANIC CHICKEN SALAD WITH APPLE, GRAPE & WATERCRESS ON RAISIN WALNUT  
ORGANIC TURKEY BREAST WITH BRIE, PEAR, HONEY & FIG COMPOTE ON WHEAT  
TUNA SALAD WITH APPLE & OLIVE TAPENADE ON WHEAT  
ORGANIC CAGE FREE EGG SALAD WITH ASPARAGUS ON 5 GRAIN  
CUBAN STYLE: PORK LOIN, GRUYERE, HAM, PICKLES & MUSTARD ON CIABATTA  
AUSTRIAN MEATLOAF W. DRIED TOMATO AIOLI, FRIED ONIONS & DIJON ON CIABATTA  
ORGANIC CHICKEN WIENERSCHNITZEL W. LINGONBERRY CHUTNEY & AIOLI ON CIABATTA  
GRILLED ORGANIC CHICKEN AVOCADO W. QUESO BLANCO & DRIED TOMATO ON CIABATTA  
GRILLED ORGANIC CHICKEN 'BLT': BACON, TOMATO, ARUGULA & AIOLI ON CIABATTA  
GRILLED ORGANIC CHICKEN GOUDA W. DRIED TOMATO AIOLI, ARUGULA ON CIABATTA  
PROSCIUTTO & FRESH FIG WITH RICOTTA, HONEY & BALSAMIC REDUCTION ON RAISIN WALNUT \*  
VEGAN SANDWICH: HUMMUS, ROASTED VEGGIES & DRIED TOMATO W. BASIL PESTO ON 5 GRAIN  
ROASTED VEGGIE WITH FRENCH GOAT CHEESE, DRIED TOMATO & BASIL PESTO ON 5 GRAIN  
GARDEN: HUMMUS, AVOCADO, WATERCRESS, TOMATO, CUCUMBER & CARROT ON 5 GRAIN  
GORGONZOLA DOLCE WITH FIG COMPOTE, PEAR & HONEY ON RAISIN WALNUT  
SMOKED SALMON WITH CREME FRAICHE, CUCUMBER & LIME ZEST ON WHEAT \*  
GRILLED CHEESE: GRUYERE, TALLEGIO & RACLETTE ON 5 GRAIN W. CARAMALIZED ONION

\* Additional \$3 per Sandwich

---

## MINI SANDWICHES:

\$5 EACH; MINIMUM 50; MINIMUM 10 PIECES PER ITEM (48 HOUR NOTICE)

TWO TO THREE BITES, THESE CUTE ROUND ROLLS FEATURE OUR MOST POPULAR SANDWICHES; MINI!

GRILLED CHICKEN BLT: PANCETTA, TOMATO, ARUGULA & AIOLI  
GRILLED CHICKEN W. SMOKED GOUDA & DRIED TOMATO AIOLI  
GRILLED CHICKEN AVOCADO W/ QUESO BLANCO  
CURRIED CHICKEN W/ LINGONBERRY  
TURKEY BREAST W/ FIG, HONEY & BRIE  
CHICKEN SALAD W/ APPLE & GRAPE  
ROASTED VEGGIE & GOAT CHEESE OR HUMMUS (VEGAN)  
GORGONZOLA DOLCE W/ FIG & HONEY  
PROSCIUTTO W/ FRESH FIG & RICOTTA FRESCA  
TUNA SALAD W/ APPLE & OLIVE TAPENADE

## BRITISH STYLE TEA SANDWICHES

(CUT IN TRIANGLES) \$4.50 EACH; MINIMUM 100/25 PER ITEM

GOAT CHEESE, RADISH & POPPY SEED  
CUCUMBER, MINT & CREAM CHEESE  
EGGSALAD & SCALLIONS  
CURRIED CHICKEN W/ LINGONBERRY  
SMOKED SALMON & CREME FRAICHE \* Additional \$3 per sandwich  
PARIS HAM & GRUYERE CHEESE  
MATCHSTICK CARROT & CREAM CHEESE

ASK ABOUT OUR MONTHLY SPECIAL SANDWICH.

# SANDWICHES.

## SIDE SALADS

SIDE SALADS ARE CORE INGREDIENT SALADS; NO LETTUCE & MAKE A GREAT ADDITION TO SANDWICH PLATTERS (Served in a 48oz OR 160 oz bowls). **DAILY SELECTION VARIES.**

### DESCRIPTIONS

CAPRESE W/ PINK PEPPERCORNS basil, greek olive oil, mozzarella, tomato \$40/\$95 V  
WHITE BEAN & ARTICHOKE SALAD w/ tomato \$35/\$80 N  
COLD GERMAN POTATO SALAD with mayonnaise and pickles \$35/\$80 V  
COLD AUSTRIAN POTATO SALAD pancetta, chives & fingerling potato \$35/\$80  
COLD AUSTRIAN CUCUMBER SALAD with dill, vinegar & shallots \$35/\$80 N  
EDAMAME SALAD with pearl tomatoes, lime & mint \$35/\$80 N  
BELUGA LENTIL SALAD with parsley, rice wine vinegar \$35/\$80 N  
SPINACH & BASIL PESTO PASTA SALAD w/ Peas, basil, Parmesan & Pine Nuts \$ 35/ \$80 V  
ISRAELI COUS COUS w/ roasted vegetables, onions, carrots \$35/\$80 N  
CARROT SALAD w/ apple, shallots & vinegar \$35/\$80 N  
WILD RICE SALAD with peppers, scallions & lemon \$35/\$80 N

V = Vegetarian N = Vegan

## LEAFY SALADS

M (160 oz. bowl; up to 12 People) L (320 oz. bowl; up to 25 People)  
CHICKEN ARUGULA SALAD w/ candied walnut, cranberry & edamame \$60/ \$85  
BUFFALO MOZZARELLA SALAD with vine tomatoes, zucchini, pesto & sunflower seeds \$65/ \$90  
VEGAN SALAD with eight vegetables & house vinaigrette \$40/ \$60  
THREE CHEESE SALAD with apricot, fig, seeds, walnuts, dried apple & house vinaigrette \$60/ \$85  
SALAD NICOISE tuna salad, pearl tomatoes, egg, olives, green beans & fingerling potato \$55/\$80  
GRILLED VEGETABLES WITH GOAT CHEESE with pearl tomatoes \$50/ \$75  
FIG & PROSCIUTTO SALAD with Halmoui Cheese, Balsamic Reduction, Pecans & Apricot \$70/\$90  
CHICKENSALAD w/ Arugula, Candied Pecans, Manadarin, Tomato, Grape & Apple \$60/\$85

*Add Grilled ORGANIC Chicken \$15 MEDIUM / \$25 LARGE*

## PLATTERS

ALL (10-15 People) or LARGE (15 – 30 People)  
CHEESE BOARD: FINE EUROPEAN CHEESES SERVED W/ DRIED FRUIT & A BREAD BASKET \$75/ \$145  
CHARCUTERIE PLATTER: IMPORTED EUROPEAN MEATS W/ BREAD & OLIVES \$75/ \$145  
CRUDITE: VARIOUS ORGANIC RAW VEGGIES W/ BUTTERMILK RANCH & HUMMUS \$45/ \$60  
VEGETABLE PLATTER: OVEN ROASTED VEGETABLES W/ GOAT CHEESE & CROSTINI \$50/ \$90  
ASPARAGUS PLATTER: GRILLED ASPARAGUS W/ MANCHEEGO CHEESE & LEMON ZEST \$50/ \$90  
HEIRLOOM TOMATO PLATTER: W/ RED WINE VINEGAR & SHALLOTS (SEASONAL) \$45/ \$75  
BRESAOLA PLATTER: W/ ARUGULA, LEMON, SHAVED PARMESAN AND EVOO/BALSAMIC \$50/ \$85  
FRUIT PLATTER (BITE SIZED SEASONAL FRUITS SEPERATED ON A PLATTER) \$50/ \$95

## HOUSEMADE ROSEMARY SEA SALT CHIPS BOWL W/ SECRET SAUCE DIP

**YOU WILL NOT STOP EATING THESE!**

MEDIUM BOWL \$30/ LARGE BOWL \$40

# SIDES, SALADS & PLATTERS.

## DESSERTS

### COOKIES:

WE ARE PROUD TO ANNOUNCE OUR PARTNERSHIP W/ DELUSCIOUS COOKIES & MILK  
\$3.75 EACH/\$22.50 HALF DOZEN/ \$40 FULL DOZEN

FLAVORS INCLUDE:

PEANUT BUTTER; OATMEAL RAISIN; ROCKY ROAD (Seasonal); CHOCOLATE DECADENCE  
(LIKE THE BEST BROWNIE YOU HAVE EVER HAD); WHITE CHOCOLATE TOFFEE;  
CINNAMON SUGAR; and of course a CHOCOLATE CHIP.

---

### CAKES:

Viennese (Hazelnut & Sponge Cake)	\$55
Mixed Fruit & Vanilla	\$55
Triple Chocolate Cake	\$55
Grandmothers Cake: Almond & Lemon	\$50
Pear Tart	\$35
Chocolate Mousse Dome	\$40

---

### CREAM PUFFS by PLAISIR

Sold by the Dozen \$25/Dozen

---

## DRINKS

FOOD LAB Water \$1.50  
PELLEGRINO \$2.5  
Regular & Diet Coke \$1.50  
Red Bull \$3.50  
Almdudler (Elderflower Drink) \$4.50  
Fresh Homemade Lemonades and Iced -T \$3 - \$4 EACH

COOLER RENTAL: \$20 per day

ICE: \$10 per bag

COOLERS NOT RETURNED WILL INCUR A \$50 LOSS FEE. NO EXCEPTIONS.

# DESSERT & DRINKS.

**CROSTINI:**

**BITE SIZED TOASTED BAGUETTE W/ OLIVE OIL; MINIMUM 100 TOTAL; 25 PER ITEM**

- BRIE, CANDIED PECAN & HONEY
- GORGONZOLA DOLCE W/ GRAPE & HONEY
- ROASTED VEGETABLE & GOAT CHEESE
- ROASTED VEGETABLE & HUMMUS
- TUNA SALAD W/ APPLE & OLIVE TAPENADE
- CHICKEN CURRY W/ LINGONBERRY CHUTNEY
- GRILLED ASPARAGUS & WHITE TRUFFLE OIL
- WHITE BEAN PUREE & SAGE
- RICOTTA FRESCA, FIG & MIEL HONEY
- BLACK OLIVE TAPENAD & HERBS
- HONEY WHIPPED MASCARPONE W. BERRIES

\$2.50 EACH

\*\*\*\*\*

- GRILLED SHRIMP, MANGO & AIOLI W. MINT
- SMOKED SALMON & CREME FRAICHE
- PROSCIUTTO W. CANTALOPE
- SPECK W/ PESTO & PECORINO

\$3.50 EACH

**MINI SANDWICHES:**

\$5 EACH; MINIMUM 50; MNIMUM 10 PIECES PER ITEM

TWO TO THREE BITES, THESE CUTE ROUND ROLLS FEATURE OUR MOST POPULAR SANDWICHES; MINI!

- GRILLED CHICKEN BLT: PANCETTA, TOMATO, ARUGULA & AIOLI
- GRILLED CHICKEN W. SMOKED GOUDA & DURED TOMAT AIOLI
- GRILLED CHICKEN AVOCADO W/ QUESO BLANCO
- CURRIED CHICKEN W/ LINGONBERRY
- TURKEY BREAST W/ FIG, HONEY & BRIE
- CHICKENSALAD W/ APPLE & GRAPE
- ROASTED VEGGIE & GOAT CHEESE OR HUMMUS (VEGAN)
- GORGONZOLA DOLCE W/ FIG & HONEY
- PROSCIUTTO W/ FRESH FIG & RICOTTA FRESCA
- TUNA SALAD W/ APPLE & OLIVE TAPENADE

**BRITISH STYLE TEA SANDWICHES**

(CUT IN TRIANGLES) \$4.50 EACH; MINIMUM 100/25 PER ITEM

- GOAT CHEESE, RADISH & POPPY SEED
- CUCUMBER, MINT & CREAM CHEESE
- EGGSALAD & SCALLIONS
- CURRIED CHICKEN W/ LINGONBERRY
- SMOKED SALMON & CREME FRAICHE
- PARIS HAM & GRUYERE CHEESE
- CARROT & CREAM CHEESE

**FINGER FOOD.**

# SAMPLE CATERING MENUS

## OPTION A.

### BREAKFAST:

#### GRANDE FOOD LAB

Our classic continental breakfast; Includes European Style Pastries & Muffins, Fresh Fruit Salad, Yogurt, Granola, Mini Muffins, Jam & Butter, Fresh Orange Juice & Apple Juice, and Hard Boiled Eggs.

Coffee Service and Tea

You may substitute Bagels for Pastries at no additional cost. Includes Red onion, Cream Cheese and Capers.

**Add Salmon Platter \$75 SMALL (Serves 10) / \$120 LARGE (Serves about 20)**

### LUNCH:

Gourmet Sandwich Platter

Choose up to 5 Varieties

- Tuna Salad w/ Apple and Olive Tapenade
- Chicken Salad w/ Grape & Watercress
- Chicken Curry Salad w/ Lingonberry
- Egg Salad w/ Asparagus
- Organic Chicken BLT
- Organic Chicken Gouda w/ Sundried Tomato Aioli
- Organic Chicken Avocado w/ Queso Fresco
- Organic Chicken Wienerschnitzel w/ Lingonberry
- Turkey Breast w/ Fig Compote & Pear
- Cuban Style w/ Pork Loin, Ham & Gruyere Cheese
- Austrian Meatloaf w/ Glazed Onions and Mustard
- Smoked Salmon w/ Crème Fraiche, Cucumber & Mint (Add \$3 per Sandwich)
- Prosciutto w/ Fresh Ricotta, Fig & Balsamic Glaze (Add \$3 per Sandwich)

#### VEGETERIAN & VEGAN

- Vegan Sandwich w/ Roasted Vegetables, Hummus, Pesto & Dried Tomato
- French Goat and Veggie Sandwich w/ Pesto & Dried Tomato
- Garden Sandwich w/ Raw Vegetables, Hummus, Avocado & Watercress

Vegan Salad or Roasted Vegetable Salad w/ Goat Cheese (Choose One)

Daily Side Salad (Please ask about Availability)

Homemade Rosemary & Sea Salt Chips

Crudite w/ Hummus & Buttermilk Ranch

Cookies by Deluscious Cookies & Milk

### DRINKS ADDITIONAL

**\$50 Per Person + Delivery & Tax**

# CATERING OPTION A.

## OPTION B.

### BREAKFAST:

#### GRANDE FOOD LAB

Our classic continental breakfast; Includes European Style Pastries & Muffins, Fresh Fruit Salad, Yogurt, Granola, Mini Muffins, Jam & Butter, Fresh Orange Juice & Apple Juice, and Hard Boiled Eggs.

Scrambled Eggs and Farm Raised Niman Ranch Bacon  
\$2 Extra per person for Egg whites or Wild Turkey Bacon

Coffee Service and Tea

### LUNCH:

#### Gourmet Sandwich Platter

Choose up to 5 Varieties for 10 people or less; Choose 7 for 15 People or More

- Tuna Salad w/ Apple and Olive Tapenade
- Chicken Salad w/ Grape & Watercress
- Chicken Curry Salad w/ Lingonberry
- Egg Salad w/ Asparagus
- Organic Chicken BLT
- Organic Chicken Gouda w/ Sundried Tomato Aioli
- Organic Chicken Avocado w/ Queso Fresco
- Organic Chicken Wienerschnitzel w/ Lingonberry
- Turkey Breast w/ Fig Compote & Pear
- Cuban Style w/ Pork Loin, Ham & Gruyere Cheese
- Austrian Meatloaf w/ Glazed Onions and Mustard
- Smoked Salmon w/ Crème Fraiche, Cucumber & Mint (Add \$3 per Sandwich)
- Prosciutto w/ Fresh Ricotta, Fig & Balsamic Glaze (Add \$3 per Sandwich)

#### VEGETERIAN & VEGAN

- Vegan Sandwich w/ Roasted Vegetables, Hummus, Pesto & Dried Tomato
- French Goat and Veggie Sandwich w/ Pesto & Dried Tomato
- Garden Sandwich w/ Raw Vegetables, Hummus, Avocado & Watercress

Vegan Salad **or** Chicken Arugula Salad w/ Candied Pecan & Cranberry

Choice of 2 Side Salads (Please ask about Daily Availability)

Bresaola Platter w/ Arugula **or** Cheese Platter

Crudite w/ Hummus & Buttermilk Ranch

Cookies by Deluscious Cookies & Milk **or** French Tarts

### DRINKS ADDITIONAL

**\$65 Per Person + Delivery & Tax**

# CATERING OPTION B.

## OPTION C.

### BREAKFAST:

#### GRANDE FOOD LAB

Our classic continental breakfast; Includes European Style Pastries & Muffins, Fresh Fruit Salad, Yogurt, Granola, Mini Muffins, Jam & Butter, Fresh Orange Juice & Apple Juice, and Hard Boiled Eggs.

Coffee Service and Tea

Scrambled Eggs and Bacon or Breakfast Burritos (Corn, Tomato, Peppers, Egg)

### LUNCH:

Choose ONE Chicken and ONE Fish Dish

(Quantity will be split based on headcount i.e. 18 people will get 9 Chicken / 9 Fish)

Organic Chicken Paillard w/ Capers and Lemon

Wild Mushroom Organic Chicken Breast w/Herbs

Organic Chicken Breast w/Pesto & Roasted Tomato

Organic Chicken Breast w/ Queso Blanco, Avocado & Dried Tomato

Pan Seared Sole w/ Brown Butter Sauce & Olives

Pan Seared Tilapia Loin w/ Pomegranate Seeds

Grilled Salmon Filet w/ Roasted Pears

Wild Black Rice OR Fingerling Potato's (Choose ONE)

Roasted Asparagus OR Broccoli & Baby Tail-On Carrots (Choose ONE)

Vegan Salad OR Roasted Vegetable & Goat Cheese Salad OR

Three Cheese Salad OR Nicoise Salad (Choose ONE)

2 Side Salads (Ask about Daily Selection)

Crudite or Bresaola Platter (Choose ONE)

Cookies by Delicious Cookies & Milk or French Tarts or Cream Puffs

**\$75 Per Person + Delivery & Tax**

### DRINKS ADDITIONAL

Add Penne Bolognese or Rustica (with bacon & capers) for \$100

(Serves up to 20 people)

Add Penne Marinara or Roasted Vegetable Penne for \$80

(Serves up to 20 people)

---

PHOTOSHOOTS & PRODUCTION OUR HOT FOODS ARE PRESENTED IN CHAFING DISHES. THEY ARE HEATED BY STERNOS THAT LAST 2 HOURS. WE RECOMMEND THAT THE FOOD IS EATEN WITHIN 30 MINUTES OF HEATING, AS OVERHEATING MAY CAUSE THE MEATS TO GET DRY. WE CANNOT ASSUME RESPONSIBILITY FOR FOODS THAT ARE DRY AS THEY SHOULD BE EATEN AS SOON AS POSSIBLE TO RETAIN THEIR FLAVOR & FRESHNESS.

THANK YOU AND ENJOY.

# CATERING OPTION C.

WE OFFER HOT FOODS CATERING TO ALL OF OUR CLIENTS. HOWEVER, DUE TO SEASONALITY AND MULTIPLE JOBS, WE MUST LIMIT OUR OFFERINGS TO CERTAIN ITEMS PER DAY. BELOW, PLEASE FIND OUR OFFERINGS. HOWEVER, PLEASE BE AWARE THAT AT THE TIME OF ORDERING, WE MAY NOT BE ABLE TO LET YOU ORDER A LA CARTE. THANK YOU FOR YOUR UNDERSTANDING.

ALL HOT FOODS ARE PRICED PER PERSON OR BY PAN SIZE. MINIMUM 10 PEOPLE PER ITEM

### MEATS, POULTRY & FISH

BISTRO STEAK with a green peppercorn sauce & fresh sea salts \$16  
CHICKEN WILD MUSHROOM w/ red wine & red currant \$11  
CHICKEN PAILLARD with meyer lemon relish and capers \$10  
GRILLED CHICKEN PESTO w/ roasted vine tomato \$10  
GRILLED CHICKEN AVOCADO w/ queso fresco & oven roasted tomato \$11  
GRILLED SALMON FILET with roasted pear \$13  
SEARED TILAPIA with pomegranate seeds & citrus zest \$13  
SEARED SOLE with brown butter sauce, olives & tomato \$13

### VEGETABLES, STARCHES & PASTA

#### HALF PAN / FULL PAN

WILD RICE \$60 / \$100  
FINGERLING POTATO \$55 / \$95  
ROASTED ASPARAGUS \$55 / \$95  
BROCCOLINI \$55 / \$95  
ROASTED BABY CARROTS \$55 / \$95  
ROASTED VEGETABLES \$50 / \$90  
SAUTEED SPINACH \$55 / \$95

# A LA CARTE ITEMS.

