

CATERING MENU

MORNING FOOD

continental

fresh squeezed organic orange juice, seasonal fruit salad with organic yogurt, house made granola, muffins, scones, and breakfast cake, butter and jam

\$15/ person
10 person min.

boardroom breakfast

fresh squeezed organic orange juice, seasonal fruit salad, smoked salmon sandwiches on mini bagels with cream cheese, platter of tomatoes, cucumbers and onions, coffee cake, scones and muffins

\$21.0/ person
10 person min.

FOOD signature sandwiches

1 seasonal deli salad, plus choice of green, or caesar salad and assorted finger sweets, plasticware, napkins, bottled water

\$21.5/ person
10 person min

grilled free range chicken breast

avocado, watercress, tomato, lemon-rosemary aioli, ciabatta

slow roasted grass fed beef tenderloin

arugula, horseradish cream, roasted garlic-onion jam, baguette

oven roasted free range turkey breast

brie, arugula, cranberry chutney, ciabatta

cilantro tofu

grilled corn relish, avocado, tomato, organic greens, soy mayo, whole grain wheat

classic grilled cheese

sharp cheddar, applewood smoked bacon, tomato, egg bread

roman holiday

prosciutto, salami, provolone, olivata, roasted peppers, onions, organic greens
red wine vinaigrette, baguette



seasonal fruit salad



breakfast pastries



assorted sandwiches



beef tenderloin sandwich



grilled shrimp and crudite



antipasto platter

All prices subject to change without notice

FOOD signature salads

caesar

romaine, rustic croutons, shaved reggiano parmesan, classic caesar dressing

caesar with grilled chicken

romaine, rustic croutons, shaved reggiano parmesan, grilled chicken, classic caesar dressing

chopped kitchen sink

organic greens, tomato, cucumber, radish, red and yellow peppers, onion, garbanzo beans, fennel, snow peas, creamy green goddess dressing

farmers' market herb

herbed organic greens, goat cheese, pecan brittle, dried cranberries, asian pears, fig-orange balsamic dressing

cobb deconstructed

grilled herb chicken breast, egg, applewood smoked bacon, blue cheese, tomato, avocado, romaine, creamy blue cheese dressing

thai grilled steak

organic spicy greens, shredded carrots, cilantro, roasted peanuts, mint, asian pears, green onions, cucumbers, daikon sprouts, thai basil vinaigrette

FOOD's chopped salad

grilled chicken, romaine, endive, radicchio, arugula, garbanzo beans, cucumbers, fennel, kalamata olives, red onion, pecorino, reggiano parmesan, red wine vinaigrette

FOOD signature platters

FOOD antipasto salad

marinated buffalo mozzarella, assorted olives, roasted peppers, marinated feta, marinated artichoke hearts, basil almond pesto, salame, prosciutto, and baguettes

classic shrimp cocktail platter

jumbo shrimp with traditional cocktail sauce

grilled vegetable platter

seasonal vegetables selection with balsamic reduction and fresh basil

5 person min.

7.5 / person

13.5/ person

7.5/ person

8.0/ person

9.5/ person

9.5/ person

11.5/ person

16.0/ person
10 person min.

120/ 50 shrimp

7.0/ person
10 person min.



Antipasto platter



Antipasto platter



seasonal grilled vegetables



seasonal grilled vegetables



classic shrimp cocktail



farmer's market herb salad

FOOD cocktail sandwiches

on mini brioche buns

60/ dozen
one dozen min. per selection

grilled chicken

with watercress, tomato, avocado, lemon-rosemary aoli

pork tenderloin

with garlic onion marmalade

smoked salmon

with cream cheese, cucumber and chive on pumpernickel

mozzarella fresca

with cherry tomato and pesto on baguette (seasonal)

beef tenderloin

arugula, horseradish cream, roasted garlic-onion jam

grilled veggies

seasonal grilled vegetables with balsamic glaze, basil almond pesto and goat cheese

***inquire on other seasonal selections**

FOOD crostinis

36/ dozen
one dozen min. per selection

mozzarella fresca

tomato and pesto spread

beef tenderloin crostini

with arugula and horseradish cream

goat cheese crostini

with roasted pepper and olivata

***inquire on other seasonal selections**

FOOD cheese board

chef's selection of artisanal cheese from around the world, seasonal fruit, fruit paste and baguette and crackers

FOOD sweets

brownies, lemon bars and assorted cookies

note: cakes, tarts and our seasonal fruit cobblers can be special ordered with 2 day notice



Assorted cocktail sandwiches



grilled chicken cocktail sandwich



Assorted cocktail sandwiches



Green beans and cherry tomato salad



FOOD cheese board



FOOD cheese board

12.5/ person
10 person min.

6.0/ person
10 person min.

FOOD seasonal side salads

2 pound minimum

anti pasta salad	13/ pound
beet salad	12/ pound
black bean and corn	10/ pound
chicken curry salad	13/ pound
chicken chipotle salad	13/ pound
egg salad	11/ pound
farro salad	13.5/ pound
farmers market fruit salad	13/ pound
green bean and tomato salad	13/ pound
grilled asparagus	13/ pound
heirloom tomato caprese salad	13/ pound
hummus	10/ pound
lentil salad	12/ pound
moroccan cous cous	12/ pound
orzo salad	12/ pound
quinoa salad	14.5/ pound
raw kale salad	12/ pound
roasted cauliflower	11/ pound
roasted vegetables	12/ pound
salmon salad	14.5/ pound
sesame broccolini	11/ pound
spicy thai noodles	11/ pound
tarragon chicken salad	13/ pound
tuna salad	13/ pound
tuna cranberry salad	13/ pound



Antipasto platter



Antipasto platter



seasonal grilled vegetables



seasonal grilled vegetables



classic shrimp cocktail



farmer's market herb salad

*inquire on other seasonal selections

All prices subject to change without notice

CATERING MENU

Thank you for your interest in **FOOD**. All food from our corporate catering menu can be delivered or picked at **FOOD** located at 10571 W. Pico Blvd. (between Overland and Beverly Glen). We welcome you to visit **FOOD** and our website, www.food-la.com , to experience our food and company. Parking is available in the paid city lot behind **FOOD**.

ALL ORDERS MUST BE PLACED IN ADVANCE: Our menu items change with the seasons and are subject to availability. Please contact our Catering and Events Coordinator to place your order. **All orders require a 24 hour notice, unless otherwise specified on the menu.** If ordering for the next business day please place order before 5pm.

DELIVERY: Food can be delivered to your office or off-site location seven days a week. Delivery charges are based upon distance from **FOOD** and day of the week. Delivery fee estimate will be provided at time order is placed.

PLATTERS: Unless otherwise specified, food will be beautifully arranged on disposable platters or baskets.

UTENSILS, PLATES, ETC.: Disposable plasticware can be provided for you at \$2.50/ person. Plasticware to include a dinner plate, fork, knife, and napkin. Serving utensil are provided free of charge upon request.

PRICING: All prices subject to change without notice. **Please note many items on the menu require a 10 person minimum. (50% DEPOSIT will be taken at time order is placed)**

CHANGES AND CANCELLATIONS: Changes and cancellations must be made 24 hours in advance of the scheduled pick up or delivery time. Orders scheduled for pick up or delivery after 3 pm may not be changed or cancelled after 3 pm. on the week day prior. **Contact the Catering and Events Coordinator directly for any changes and cancellations! Please note our cancellation policy on your invoice.**

Catering Office Hours: 9AM-5PM Monday-Friday

For any assistance regarding quantities or selections, please call our Catering and Events Coordinator **Marcus Martinez** at **FOOD (310)441-7770** cell**(310) 498-9481** or email at marcus@food-la.com

We look forward to working with you. Thank you.