



Breakfast & Brunch

Continental Breakfast Platter
Bagels with Cream Cheese, Petite Muffins, Petite Danish, and Fresh Fruit
\$130 Platter serves 20-25
\$70 ½ order serves 10-12

Smoked Salmon Platter
Nova Lox, Assorted Bagels, Cream Cheese, Capers, Red Onions and Tomato Slices
\$12 per person, 5 minimum

Hot Breakfast Items

Breakfast Burritos
Scrambled Eggs, Bacon, Potatoes, Cheese, Salsa and Sour Cream. These oversized Burritos are served cut in half and are large enough to share for lighter eaters
\$7.5 each, 10 minimum

Frittatas
(a fabulous cross between an omelet and a soufflé)
each pan serves 12-16
• Tomato Basil **\$38**
• Grilled Veggies and Mozzarella **\$44**
• Potato, Cheddar and Pasilla Chilies **\$44**
• Bacon, Tomato, Avocado **\$48**
• Chicken Apple Sausage, Arugula, Caramelized Onion, Fontina Cheese **\$48**

Breakfast Bakery Platters
by the Dozen

- Large Croissants \$30**
- Full size Danish \$30**
- Large Muffins \$30**
- Bagels with Cream Cheese \$36**
- Oversized Chocolate Croissants \$40**
- Cinnamon Buns \$42**
- Cake Monkey "Pop Pies"** (like the best Pop "tart" you ever had!)
- Apple or Blueberry \$48**
- Breakfast Potatoes**
pan fried with Peppers and Onions; **\$20**
pan serves 12-16

Applewood Smoked Bacon
Extra Thick Cut
\$24 for 2 dozen
\$10 each additional dozen
Chicken Apple Sausage
\$33 for 2 dozen
\$15 each additional dozen
Naked Juice Orange Juice
\$4.75 for 15.2 oz
(disposable cups available for sharing)
Coffee/Hot Tea Service
\$38 96 oz with ten 12 oz cups
\$52 160 oz with sixteen 12 oz cups
Includes half & half, sugar, Splenda, Equal and stir sticks

Odds and Ends
Butter Balls **\$1.75** per 2 dozen
Strawberry Jam/Orange Marmalade/
Blackberry Jam **\$4.25** per dozen
Cream Cheese **\$4** ½ pint

Lunch

Petite Sandwiches
Two per order, made on Brioche Rolls, Pretzel Rolls or Ciabatta Rolls
Substitute Gluten Free Bread - add \$1.5 per order

Choose 3 types:
• Roasted Turkey, Cheese, Lettuce and Tomato
• Roast Beef, Cheese, Lettuce and Tomato
• Ham, Cheese, Lettuce and Tomato
• Tuna Salad, Lettuce and Tomato
• Cashew Chicken Salad, Lettuce and Tomato
• Double Cheese, Lettuce and Tomato
\$6 per order
• BBQ Chicken, Avocado, Cheese, Lettuce and Tomato
• Roast Beef, Grilled Onions, Blue Cheese, Lettuce and Tomato
• Grilled Vegetables, Smoked Mozzarella, Baby Kale and Tomato
• Turkey Breast, Brie, Cranberry Aioli and Baby Spinach
• Turkey Breast, Bacon, Avocado, Lettuce and Tomato
\$7.5 per order

Wraps

One per order, made on Whole Wheat Lavash
• Grilled Chicken Caesar
• BBQ Chicken, Lettuce, Tomato, Cheese and Chipotle Cream
• Roast Beef, Grilled Onions, Lettuce, Cheese, Tomato, Horseradish Sauce
• Fried Chicken Breast, Lettuce, Tomato, Cheese and BBQ Mayo
• Grilled Veggies, Goat Cheese, Baby Greens, Tomato and Balsamic Mayo
\$7.5 each

Side Salads

- Pasta Salad with Tomatoes, Olive Oil, Garlic, Pinenuts and Basil
- Crisp Apple Slaw
- Baby Greens, Tomatoes, Cucumber, Carrots, Balsamic Vinaigrette
\$3 serving
- Greek Potato Salad with imported Feta, Kalamata Olives, Tomatoes, Lemon Vinaigrette
- Spicy Asian Peanut Slaw
- Quinoa Salad with Tomatoes, Grilled Veggies, Basil, Balsamic Vinaigrette
- Classic Caesar Salad
- Pasta Salad w Pesto, Green Beans, Tomatoes, and Diced Potatoes
- Winter Kale Salad (seasonal) with Butternut Squash, Walnuts, Parmesan Cheese, Honey Jalapeno Vinaigrette
- Summer Kale Salad (seasonal) with Artichoke Hearts, Heirloom Tomatoes, Parmesan, Lemon Vinaigrette
\$4 serving
- Moroccan Cous Cous with Roasted Garbanzo Beans, Grapes, Currants, Spiced Vinaigrette
\$5 serving
- Baby Greens with Berries or Sauteed Pears (Seasonal), Candied Pecans, crumbled Goat Cheese and Strawberry Vinaigrette/Balsamic Vinaigrette
\$6 serving

Appetizers

Dips and Chips

By the Pint

Fire Roasted Tomato Salsa \$7

Tomatillo Salsa \$7

Fresh Guacamole (market)

Buttermilk-Bacon \$7.5

Caramelized Onion \$8

Roasted Red Pepper Dip \$8

Bruschetta Topping \$8

Caponata \$8

Cracked Pepper Hummus \$8

Olive Tapenade \$12

Thick Cut Tortilla Chips

\$10 small pan serves 10-15

\$15 large pan serves 30-40

House-Made Salt and Pepper Potato Chips

\$16 small pan serves 10-15

\$40 large pan serves 30-40

Crostini

\$12 three dozen

Parmesan Crisps

\$5 dozen, 2 dozen minimum

Cold Hors d'oeuvres

by the dozen

2 dozen min. each type

• Devilled Eggs

\$13.5 dozen

• Crostini with Hummus, Olive

Tapenade and Heirloom Tomato

• Caprese Skewers

• Lemon Chicken Bites on

Bamboo Curls

\$15 dozen

• Brussel Sprout Skewers with Port

Soaked Figs

• Crostini with Fig and Wine Paté

and Double Cream Brie

• Tortellini Skewers in Pesto Sauce

• Cucumber Rounds with

Goat Cheese and Herbs

\$18 dozen

• Crostini with Dilled

Cream Cheese/Smoked

Salmon/Capers

• Brussel Sprout and Parma

Prosciutto Skewers

\$24 dozen

Hors d'oeuvre Sauces

Wasabi Sauce

Sweet Chili Sauce

Honey Soy Sauce

Spiced Sour Cream

\$4 each, 8 oz

Canapes and Finger Sandwiches

• Cucumber/Lemon Chive Cream
\$18 dozen

• Cashew Chicken Salad Canape
with Baby Kale

• Triple Deck Tuna or Egg Salad
\$24 dozen

• Tiny Spice Muffins with Turkey
Breast, Cranberry Mayo, Arugula

• Tavern Ham on Mini Biscuits with
Honey Butter

• Smoked Salmon Mousse Canape
\$28 dozen

Hot Hors d'oeuvres

by the dozen

2 dozen min. each type

• Tomato/Basil/Fresh Mozzarella
Flatbread Pizza Bites

• Tomato, Basil, Mozzarella

Quesadilla wedges

• Caramelized Onion Meatballs

• Korean Spiced Meatballs

• Moroccan Chicken Bites

\$15 dozen

• Chicken or Beef Sate with
Peanut Sauce

• Miniature Potato Pancakes with
Spiced Sour Cream

• Spanikopeta

• BBQ Chicken Quesadillas with
Jalapenos and Cheddar

\$18 dozen

• Corn Cakes w Chipotle Cream
and Salsa

• Short Rib Bites

• Crispy Prosciutto/Potato
Flatbread Pizza Bites

• Moroccan Chicken Strudel
Triangles

• Chicken Sui Mai

• Caramelized Onion Tarts

• Short Rib, Sautéed Mushroom
and Fontina Quesadilla

• Citrus BBQ Pork Belly, Apple,
Caramelized Onion Quesadilla

\$24 dozen

• Date Rumaki stuffed with
Blue Cheese

• Coconut Shrimp

\$28 dozen

• Miniature Crab Cakes with
Remoulade Sauce

\$36 dozen

Sliders by the dozen:

• Smoked BBQ Brisket, Chipotle
Mayo, Grilled Onions

• Italian Meatball (Turkey or Beef),
Marinara Sauce, Mozzarella
Cheese

• California Slider (Burger made
with our house blend of Short
Rib, Chuck and Brisket or Diestel
Free Range Turkey) Guacamole,
Vella Habanero Jack

\$36 dozen

Platters

Fresh Fruit Display

\$35 12" serves 10-15

\$55 16" serves 20-25

\$75 18" serves 30-35

Crudites

With Spiced Buttermilk or
Roasted Red Pepper Dip

\$30 12" serves 10-15

\$50 16" serves 20-25

Grilled Veggie Platter

Fresh, seasonal vegetables
marinated in Olive Oil, Garlic
and Herbs, grilled and plattered,
drizzled with Balsamic Reduction

\$50 16" serves 10-15

\$90 18" serves 20-25

Jumbo Cocktail Shrimp

Artfully displayed with our tangy
Cocktail Sauce and Lemon
Wedges

\$75 2.5 lbs of Shrimp
(approx 55-60 pieces)

Poached Salmon

Garnished with Dill, Lemons and
Cucumber Slices, served with Dill
Sauce,

\$65 Approx. 3 lbs

Charcuterie

A selection of Salamis such as
Angel Black Truffle Salami, San
Danieli Parma Prosciutto, Olli
Calabrese Spicy Salami with Wine,
Whole Grain Mustard, Garlic Aioli,
Gherkins,
Crackers, Baguette Slices
\$12 per person, 5 minimum
Add Pate w Black Peppercorn
\$3 per person





Everyday Cheese Platter

Featuring a selection of classic cheeses: Aged Vermont Cheddar, Smoked Gouda, Goat Cheese in Herbs, Fontina and Gruyere Cheeses with Grapes and Crackers
\$5.5 per person, 10 minimum

Artisan Cheese Board

Midnight Moon Aged Goat, Cypress Grove Humboldt Fog, Imported Sheep's Milk Feta, Murcia Wine Soaked Goat Cheese, Triple Cream Brie (selections may vary), Marcona Almonds, Wine and Fig Paté, Grapes, Toasted Walnuts, Breads and Crackers
\$10 per person, 10 minimum

Baked Brie En Croute

with baguette slices
\$20 Small (serves 6-8)
\$62 Large (serves 30-35)

Baked Brie En Croute with Fillings

- Caramelized Onions
- Fig and Wine Paté
- Caramelized Pear and Pecan
- Olive/Caper Tapenade

\$22 Small
\$66 Large

Summer Chicken

Grilled boneless, skinless Breast of Chicken marinated in Lemon and Herbs, chilled and thinly sliced, garnished with Cherry Tomatoes and fresh Herbs, served with a fresh Herb Dijonaise
\$6.5 each, 10 orders minimum

Entrée Salads

Includes Bread and Butter

- Baby Kale, Imported Feta Cheese, Baby Heirloom Tomatoes, Garbanzo Beans, Kalamata Olives
\$10 per person
- **Asian Chicken Salad** Baby Greens, Mandarin Oranges, Green Onions, Celery, crispy Wontons, Toasted Almonds, Rice Noodles and Ginger Dressing
- **Grilled Chicken Caesar Salad** with our house made Garlic Croutons, Shredded Parmesan Cheese, Tomatoes and our creamy Caesar dressing
\$11.5 per person

- **Baby Greens with Grilled Breast of Chicken**, Strawberries, Fresh Oranges, Red Onions, Candied Pecans and Strawberry Citrus Vinaigrette
\$11.5 per person

- **Steak Cobb Salad** Baby Greens, Grilled Sirloin Steak, Shaft's Blue Cheese, Pork Belly "Croutons", Hard Boiled Eggs, Tomatoes and Red Onions with Choice of Dressing
\$13.5 per person

- **Niçoise with Seared Ahi**, Baby Greens, Cucumbers, Olives, Tomatoes, Capers, New Potatoes, Green Beans and Lemon Vinaigrette
\$15.5 per person

Any Salad can be boxed individually for \$1 more per person

Dinners/Entrees

Dinners come with choice of Salad, Bread and Butter and 1 Side Dish

Salads:

Caesar, Baby Greens w Tomato and Cucumber, Kale Salad of the Season, Orange Almond Salad

Side dishes:

Mashed Potatoes, Caramelized Onion Mashed Potatoes, Basmati Rice w Orange Zest and Basil, Trio Rice Blend, Roasted New Potatoes w Olive Oil and Rosemary, Roasted Brussel Sprouts with Orange Zest, Spicy Green Beans with Red Peppers and Walnuts, Cous Cous with Pinenuts, Sundried Tomatoes and Basil, Pesto Pasta

Beef

Lager Glazed, Boneless Short Ribs
\$19
Smoked, BBQ Brisket in Bourbon BBQ Sauce
\$17
Meat Loaf Cupcakes with Whipped Potato Icing
\$12.75

Chicken

Grilled Breast of Chicken with Fire Roasted Cherry Tomatoes, Artichokes, Olives and White Wine
\$14

Chicken Veronique Sautéed with Green Grapes, Shallots, Butter and White Wine
\$14

Chicken Florentine stuffed with Ricotta Cheese, Spinach and Garlic, roasted and served sliced on the bias in Roasted Red Pepper Sauce
\$15

Moroccan stuffed Chicken in an aromatic rub of Lemon Zest and Spices, filled with Dried Fruits, Caramelized Onions and Almonds and drizzled with Cider Reduction
\$17

Seafood

Grilled Salmon filet with Dill Sauce and Lemon Wedges or fresh Papaya Salsa
\$17

Salmon in Sesame-Wasabi Crust, garnished with Wasabi Cream
\$17

Add an additional side dish to your dinner for 2.50 per person

Pasta Entrees with Salad and Garlic Bread

Penne, Tomatoes, Basil, Mushrooms, Garlic, Olive Oil, Baby Spinach
\$11.5

Vegan Cauliflower Alfredo with Mushrooms
\$12.5

Penne, Grilled Chicken, Zucchini, Arrabiatta Sauce, Kalamata Olives with Parmesan and Crushed Peppers on the side
\$13

Chicken and Spinach Ravioli in Fire Roasted Tomato Cream Sauce
\$16

Wild Mushroom Ravioli in White Wine Sauce, Truffle Oil
\$16





Entrees by the Pan

Classic Chili Con Carne or Turkey Chili

With shredded Cheese, Cilantro and Chopped Onions
\$45 pan serves 6-8 as an entrée serves 12-16 by the cup

Traditional Lasagna with Meat Sauce

Ricotta Cheese, Tomato Sauce and Mozzarella
\$55 serves 9-12

Ranchero Chicken Enchilada Torte

Layered with Tortillas, Ranchero Sauce, Cheeses and Shredded Chicken
\$45 serves 9-12

Chicken Lasagna

Seasoned Ground Breast of Chicken, Bechamel, Mozzarella Cheese, fresh Herbs
\$55 serves 9-12

Vegetarian Fare

Potato Lasagna

with Goat Cheese, Ricotta Cheese, Mushrooms, Arugula, fresh Tomatoes and Béchamel Sauce
\$52 serves 9-12

Classic Pesto Pasta

with Fresh and Sundried Tomatoes
\$28 pan serves 6-9 as an entrée, serves 12-16 as a side dish

Thai Pasta

with Green Onions, Peanuts and Asian Vegetables in savory Thai Sauce
\$38 pan serves 6-9 as an entrée, serves 12-16 as a side dish

Vegan Cauliflower Alfredo

with mushrooms
\$38 pan serves 6-9 as an entrée, serves 12-16 as a side dish



Side Dishes

Freshly made Mashed Potatoes

\$28 pan serves 12-16 as a side dish

Specialty Mashed Potatoes

\$32 pan serves 12-16 as a side dish

choose from:

- Caramelized Onion
- Spring Onion
- Roasted Garlic
- Pesto-Parmesan

Potatoes Au Gratin

\$38 pan serves 12-16 as a side dish

Roasted New Potatoes and Leeks

\$28 pan serves 12-16 as a side dish

Basmati Rice with Orange Zest

Mint and Pinenuts
\$28 pan serves 12-16 as a side dish

Trio of Sautéed Squash

with Thyme and Basil
\$28 pan serves 12-16 as a side dish

Roasted Brussel Sprouts

with Orange Zest
\$32 pan serves 12-16 as a side dish

Spicy Green beans

with Red Peppers and Walnuts
\$32 pan serves 12-16 as a side dish

PICNICS

Cheese and Fruit Skewers for 2+

a selection of 3 wonderful cheeses (Midnight Moon aged Goat, Brie, Porter Stout Cheddar, Creamy Chevre w Herbs, Wine Soaked Murcia, Iberico, Cheddar, Gruyere or similar selections) with Fig and Wine Paté, Marcona Almonds, Baguette slices, Crackers and four fresh Fruit Skewers
\$20

Cheese and Salami for 2+

a selection of Cheeses with condiments and slices of Olli, Angel or imported Salamis (may include Duck, Venison, Spicy, Truffle or other Salamis) with Dijonaise & Baguette
\$24

Mediterranean for 2+

Hummus, Olive Tapenade, Sheep's Milk Feta, Crudite and Baguettes
\$22

Gluten free bread and crackers in any of the above picnics, **add \$3**

21" Skinny Baguette

w Prosciutto, Brie, Dijonaise and Arugula serves 2 or more
\$12

Ciabatta Sandwich

(choose from Tuna Salad, Roast Turkey, Roast Beef, Cashew Chicken, Grilled Veggie, BBQ Chicken) with Fresh Fruit Skewer or Choice of Side Salad, Chocolate Chip or Oatmeal Raisin Cookie
\$12 each

Cold Lemon Herb Chicken Breast

sliced and served with Herb Dijonaise, Arugula Salad, Baguette, Fresh Fruit Skewer or Cookie
\$13.5 each

Sub Gluten Free Bread in the above two picnics, **add \$1.5**

Beverages

Coke, Diet Coke, Sprite
Canned 12oz **\$1.25**

Craft Sodas 12 oz bottles:
Bundaberg Gingerbeer, Lemon Lime w Bitters, Blood Orange Sodas, Sprecher brewed Root Beer, LoCal Root Beer, Grape Soda, Boylans Birch Beer, Cream Soda **\$2**

Organic Teas 12 oz: Moroccan Mint, Green with Citrus and Ginko or Synergy Kombucha **\$3**

Bottled Water 16 oz **\$2**
Vita Water 33 oz **\$3** (*bringing clean water to the world, www.vitawater.org*)
Pellegrino Sparkling 8 oz **\$1.5**
Pellegrino Sparkling 33 oz **\$4**

Wines and Beer available for take out or delivery. Ask about our Mimosas or Sangria "To Go"



Desserts

Freshly Baked Cookies

Chocolate Chip, Oatmeal Raisin, Lemon White Chocolate, Chocolate-Chocolate with Walnuts

\$18 dozen

Dessert Bars and Brownies

Iced Brownies with Nuts, Lemon Bars, Raspberry Bars with Chocolate Drizzle

\$3 each

Evolving Kneads

Amazing **Gluten Free** Brownies, Apple Crumble Bars, Peanut Chocolate Bars

\$4.5 each

Stuffed **Gluten Free** cookies

\$4 each

Cake Monkey Cakewiches

("Ding Dongy type things" made with upscale ingredients) Chocolate w Vanilla Cream, Red Velvet Raspberry, or Peanut Butter Marshmallow

\$3.75 each

Cake Monkey Chocolate Pudding Cake

Chocolate Custard, Housemade Caramel and Marshmallow

\$4.75 each (enough to share!)

Cake Monkey Award Winning

Cider Roasted Apple Pie

in Double Cheddar Crust

\$32 serves 8-10

Fantastic Stuffed Cupcakes

\$42 dozen

Crema Eclairs \$4

Crema Fresh Fruit Tarts \$5

We carry a line of elegant Bamboo Plates and Cutlery (Biodegradable, renewable resource product), or Biodegradable Plates & Napkins for your convenience

- Full service catering and event planning also available
- Delivery is additional
- To ensure availability, orders should be placed 72 hours or more in advance, although we will do everything possible to accommodate last minute orders
- 10 orders minimum unless otherwise noted



5000 E. 2nd Street
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