



BREAKFAST

THE BUTTERMILK PANCAKE BREAKFAST

Includes scrambled eggs, breakfast meat (bacon, sausage and/or turkey-sausage), buttermilk pancakes & freshly-cut fruit salad 13.49/person

THE "GOOD MORNING!" BREAKFAST SPREAD

Includes scrambled eggs, breakfast meat (bacon, sausage, and/or turkey-sausage), hash browns, freshly-cut fruit salad & a bagel platter with assorted bagels cream cheese 13.99/person

THE SWEET FRENCH TOAST BREAKFAST

Includes scrambled eggs, breakfast meat (bacon, sausage, and/or turkey-sausage), French toast and freshly-cut fruit salad 13.49/person

THE BREAKFAST BURRITO/BREAKFAST

SANDWICH PACKAGE

Includes scrambled eggs, breakfast meat (bacon, sausage, and/or turkey-sausage), French toast and freshly-cut fruit salad 13.49/person

HEALTHY YOGURT & GRANOLA

Includes scrambled eggs, breakfast meat (bacon, sausage, and/or turkey-sausage), French toast and freshly-cut fruit salad 8.49/person

SUPER CONTINENTAL BREAKFAST

Assorted bagels sliced on platters, seasonal fruit salad and freshly-squeezed orange juice 11.49/person

SIMPLE BAGEL BRUNCH

Freshly-baked bagels, sliced on platters with assorted spreads 5.29/person

PLATTERS

SIGNATURE SMOKED FISH PLATTER

Lox and or whitefish arranged on a platter with tomatoes, onions, cucumbers, capers and lemon slices. Includes assorted bagels on a platter & your choice of cream cheese (plain, vegetable and/or chive) 16.95/person

FRESH VEGETABLE PLATTER

Cherry tomatoes, cucumber, celery, broccoli and carrots arranged on a platter, served with ranch dressing 5.99/person

CHEESE AND CRACKER PLATTER

Domestic cheeses arranged on a platter with red grapes, served with assorted crackers 5.99/person

TUNA SALAD APPETIZER PLATTER

3 lbs. of freshly-made tuna salad on a platter, surrounded by quartered bagels 49.50

EGG SALAD APPETIZER PLATTER

3 lbs. of freshly-made egg salad on a platter, surrounded by quartered bagels 44.50

DELUXE SANDWICH PLATTER

Choose From: Turkey Breast, Corned Beef, Rare Roast Beef, Turkey-Pastrami, Black Forest Ham, Chicken Salad, Tuna Salad, Egg Salad, or Veggie Sandwiches 13.49/person
Includes 2 Salads: Potato Salad, Coleslaw, or Macaroni Salad

TRADITIONAL DELI MEAT PLATTER

Choose 3 Meats From: Turkey Breast, Roast Beef, Black Forest Ham, Corned Beef, Turkey-Pastrami, Kosher Salami 14.49/person
Choose 2 Salads: Potato Salad, Coleslaw, or Macaroni Salad
Includes: Assorted Breads and or Bagels, Tomato and Onion Platter, Lettuce, Pickles, and Condiments +1.99/person with cheese

FRESH FRUIT

BOWL OF FRESH FRUIT SALAD

3.75/person

FANCY FRUIT ARRANGEMENT

5.75/person

BAGELS

20 VARIETIES OF FRESHLY-BAKED BAGELS

Plain	Egg	Salt	Cheddar-Cheese
Onion	Pumpernickel	Poppy	Cheddar-Onion
Garlic	Cinnamon-Raisin	Jalapeno	Chocolate Chip
Sesame	Whole Wheat Sesame	Blueberry	Jalapeno-Cheddar
Whole Wheat	Whole Wheat Everything	Everything	Over the Rainbow!

10 VARIETIES OF CREAM CHEESE

Plain	Veggie	Strawberry	Jalapeno	Honey-Walnut Raisin
Lite	Chive	Blueberry	Lox Spread	Vegan (Dairy Free)

PASTRIES

DANISH PASTRY SPREAD - CHOOSE YOUR FLAVORS

Cheese, Apple-Crumb, Cherry, Chocolate Chip, Cinnamon, Pineapple, Blueberry-Crumb, Coconut Custard, Raspberry, Lemon 6.49/person

FRESH MUFFIN PLATTER - CHOOSE YOUR FLAVORS

Blueberry, Cranberry, Banana-Walnut, Honey Bran, Lemon Poppy Seed, Chocolate Chip. Double Chocolate Chip 4.49/person

PASTRY AND DESSERT PLATTER- CHOOSE FLAVORS

Cookies: Fancy butter Cookies, Sugar Cookies, Confetti Cookies, Black and Whites
Rugelach: Chocolate Chip, Cheese, Cinnamon-Nut, Cinnamon-Raisin, Raspberry, Apricot 6.49/person
Danish/Pastries: Cheese Danish, Apple-Crumb, Cherry, Chocolate Chip, Cinnamon, Pineapple, Blueberry-Crumb, Coconut-Custard, Bear Claw, Raspberry, Lemon

DRINKS

OUR FAMOUS FRESH-SQUEEZED ORANGE JUICE

Served in 16 or 32 oz. carafes, Provides 8 oz. per person 3.49/person

COFFEE BY-THE-BOX

96 oz. of Diedrich Colombian Coffee, Vanilla-Hazelnut or Decaffeinated. Serves 12 19.50/box

HANDHELDS

ten minimum, \$14 per handheld, each cut in half

Turkey Sandwich

sliced breast, mustard aioli, seasonal fruit, goat cheese, red onion, mixed greens on country white

Chipotle Chicken Wrap

havarti, roasted red peppers, cilantro, scallions, chipotle aioli, mixed greens in a flour tortilla

The Florentine

goat cheese, grilled zucchini, tomato, spinach, avocado, moroccan olives, balsamic vinaigrette on five-grain

Spicy Thai Satay Sandwich

thai-marinated chicken or steak (+4), spicy peanut sauce, curry pickles, avocado, scallions on five-grain

Veggie Wrap

seasonal fruit, cranberries, roasted almonds, roasted red bell peppers, golden beets, aged white cheddar, mixed greens, tossed in cilantro yogurt in tortilla

Bánh Mi

vietnamese street sandwich, choice of thai-marinated satay chicken, braised pork belly (+2), shrimp or steak (+4), pickled veggies, cilantro w/chipotle aioli on a baguette

Turkey Club Sandwich

Sliced breast w/butter lettuce, tomato, pickled red onion, hickory smoked bacon & mustard aioli on country white

Tonkatsu Wrap

panko fried chicken or pork belly (+2) w/miso slaw in a tortilla

Burrata Caprese Baguette

burrata, chiffonade basil, tomatoes, balsamic vinaigrette on a baguette

Spicy Italiano

soppressata salami, havarti cheese, tomato, lettuce, onion, pickled pepper, aioli, sherry vinaigrette on a baguette

Farmer Market Tomato BLT

hickory-smoked bacon, pickled red onion, butter lettuce, feta, pickles, cilantro yogurt, chimichurri aioli on country white

PB&J \$12

house made strawberry, raspberry or blackberry jam, house made peanut butter on country white

LEAVES & ROOTS

half tray serves 10-12 sides / full tray serves 20-24 sides

Chinese Chicken Salad \$57/\$114

black bean marinated grilled chicken skewers, spinach, cabbage, tangerine, carrots, scallions, cilantro, pickled peppers, tortilla strips, cucumber, chili oil, miso-ginger dressing

Misto Garden Salad \$45/\$90

cucumbers, seasonal fruit, red onion, tomatoes, avocado, sherry wine vinaigrette on mixed greens

Big Curious Salad \$45/\$90

marinated chickpeas, feta cheese, moroccan olives, red bell peppers, golden beets, grilled zucchini, balsamic vinaigrette on mixed greens

Spicy Kale Chicken Caesar Salad \$57/\$114

Grilled chicken breast, cherry tomatoes, torn croutons, monterey jack cheese, roasted jalapeño caesar dressing

Thai Satay Salad \$57/\$114

thai-marinated chicken skewers or steak skewers (+16/+32), spicy house-roasted peanut sauce, japanese pickles, avocado, pickled carrots, red bell peppers, scallions, mixed greens, miso dressing

Chopped Salad \$45/\$90 Chicken or Salami \$57/\$114

spicy pickled peppers, marinated chickpeas, tomatoes, red onion, green olives, cucumber, feta cheese, butter lettuce, sherry wine vinaigrette

Kale & Maple Pecan Salad \$48/\$96

w/avocado, golden beets, marinated chickpeas, blue cheese and a sherry vinaigrette

Insalata Mediterranea \$57/\$114

pasta salad of cucumbers, garbanzo beans, olives, spinach, carrots, grilled zucchini, pickled peppers, feta cheese, sherry wine vinaigrette and pesto

Fat Asparagus Salad \$57/\$114

grilled chili rubbed asparagus, cherry tomato, burrata, hickory smoked bacon crumble, peas, pickled onion & radish, butter lettuce, sherry vinaigrette

CATERING

SIDES

half tray serves 12 sides / full tray serves 24 sides

Mac N' Cheese \$70/\$140

havarti, aged white cheddar, goat and blue cheeses, topped w/breadcrumbs

Spicy Broccolini \$49/\$98

candied kumquats, thai chili anchovy sauce

Curry Roasted Cauliflower \$42/\$84

chili flakes, aged monterey jack cheese and a cilantro yogurt sauce

Roasted Garlic Hummus w/pita chips \$38/\$76

Roasted Brussels Sprouts \$49/\$98

golden beet puree, burrata, balsamic reduction

Guacamole, Pico de Gallo and chips \$54/\$108

Crudites Platter \$20/\$40

Farmers' Market Fruit Platter \$48/\$96

Thai Satay Grilled Skewers

w/house made spicy peanut sauce
half tray, 12 chicken \$30 or 12 steak \$36
full tray, 24 chicken \$60 or 24 steak \$72

Chocolate Chunk Cookie \$1.5/ea

ENTREES

half tray serves 4-5 / full tray serves 8-10

Steak \$75/\$150

harissa rubbed hanger steak, oyster mushroom, bed of spinach, blackberry vinegar reduction

Chile Rubbed Grilled Swordfish \$75/\$150

garnished w/mango pickled pepper salsa, spinach

Pan Roasted Salmon \$75/\$150

bed of spinach served w/romesco sauce

Chinese Style Fried Chicken \$60/\$120

black bean marinated chicken tossed w/chilies, peanuts, cilantro and scallions

THE CURIOUS PALATE

info@thecuriouspalate.com 310-395-2901

Call ahead for pickup or delivery within the mall

KIDS CATERING

serves 12/14

Chicken Fingers

tray \$60

Crudites w/Ranch and Hummus

\$20

Mac 'n' Cheese

tray \$70

Farmers' Market Fruit Salad

\$48

Guacamole & Chips

\$27

Sandwich Platters

Turkey & Cheese, Cheddar Cheese,
or PB&J (choice of strawberry, raspberry or blackberry)

sandwiches \$6/ea (10 minimum)

Chocolate Chunk Cookie \$1.5/ea



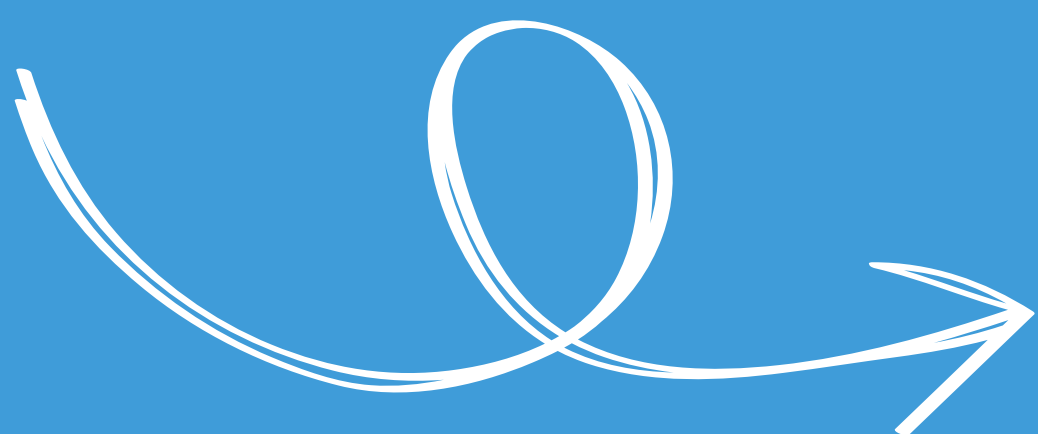
D
Caked by Day
Custom Cakes and Cupcakes

Flavors

Choose From Below, Or Make A Request!

-  Vanilla w/ Vanilla Buttercream
-  Vanilla w/ Vanilla Buttercream and Fresh Strawberries
-  Vanilla w/ Lemon Buttercream
-  Chocolate w/ Chocolate Buttercream
-  Chocolate w/ Vanilla Buttercream
-  Red Velvet w/ Cream Cheese Buttercream
-  Blue Velvet w/ Cream Cheese Buttercream
-  Marble w/ Vanilla Buttercream
-  Very Vegan Vanilla

With nearly 100
colors of icing!



ivory	beige	honey-dew	sage	olive	emerald	army green	gumdrop green	kelly green
spear-mint	seaglass	lime	pear	parakeet	avocado	khaki	spring green	celery
seafoam	lagoon	mermaid	aqua	spruce	jade	hunter	midnight	navy
pool	robin	turquoise	monaco	spa	peacock	steel blue	denim	sapphire
dusk	powder blue	baby blue	ice blue	corn-flower	indigo	royal blue	pacific	cerulean
jubilee	iris	lavender	lilac	orchid	beet	purple	amethyst	plum
raspberry	fuschia	hot pink	magenta	red	dark red	garnet	wine	eggplant
peony	mauve	bubble gum	light pink	blush	cherry blossom	peach	flamingo	rose
butter	lemon	gold	goldfish	tangerine	dark orange	spice	coral	salmon
sand	dandelion	mustard	tan	off-white	latte	mocha	chocolate	slate
rosewood	taupe	light taupe	linen	harbor	light grey	gray	charcoal	black



SaMo Pizza Catering

Classic Pizza

	<u>Med</u>	<u>Large</u>	<u>XL</u>	<u>12" Gluten Free</u>
Cheese	13.95	19.95	21.95	17.95
Pepperoni	15.95	21.95	25.95	20.95
White Pizza	14.95	21.95	25.95	20.95
Margherita	14.95	21.95	25.95	20.95
Capriccioso	15.95	21.95	25.95	20.95
Hawaiian	14.95	21.95	25.95	20.95
Chicken Pesto	15.95	23.95	27.95	21.95
BBQ Chicken	15.95	23.95	25.95	21.95
Veggie	14.95	21.95	25.95	20.95
Spinach Artichoke	15.95	22.95	25.95	25.95



Appetizers

Garlic Bread	5.95
Cheese Bread Sticks	10.95
Mozzarella Sticks (7)	8.95
Chicken Wings - BBQ or Buffalo (6)	10.95
Chicken Wings - BBQ or Buffalo (12)	18.95

Specialty Pizza

	<u>Med</u>	<u>Large</u>	<u>XL</u>	<u>12" Gluten Free</u>
Meat Lovers	16.95	25.95	29.95	21.95
Prosciutto Arugula	16.95	23.95	25.95	21.95
Burrata	14.95	21.95	24.95	19.95
SaMo Style	19.95	27.95	31.95	21.95
Supreme	15.95	23.95	27.95	20.95
Mediterranean	15.95	21.95	25.95	20.95
Ranch Chicken	15.95	23.95	27.95	20.95
Buffalo Chicken	16.95	23.95	27.95	21.95
Vegan Coconut	19.95	23.95	29.95	21.95



Salads

	<u>Small</u>	<u>Large</u>
Caesar Salad	30	60
Caprese Salad	40	80
Greek Salad	40	80
SaMo Salad	40	80
Italian Chopped Salad	40	80
House Chopped Salad	40	80

Catering Specials

12.95 per person

30 People

5 XL Pizzas (Your Choice of Topping)
1 LG Salad Tray (Your Choice)
3 Appetizers Bread (Your Choice)
Choice of 50 Wings (Plain, BBQ, or Buffalo) OR 50 Mozzarella Sticks
30 Small Brownie Pieces

40 People

6 XL Pizzas (Your Choice of Topping)
1 LG Salad Tray (Your Choice)
1 SM Salad Tray (Your Choice)
4 Appetizers Bread (Your Choice)
Choice of 60 Wings (Plain, BBQ, or Buffalo) OR 60 Mozzarella Sticks
40 Small Brownie Pieces

50 People

8 XL Pizzas (Your Choice of Topping)
2 LG Salad Tray (Your Choice)
5 Appetizers Bread (Your Choice)
Choice of 70 Wings (Plain, BBQ, or Buffalo) OR 70 Mozzarella Sticks
50 Small Brownie Pieces



Desserts

Tiramisu	6.50
Brownie	3.95
Large Chocolate Chip Cookie	3.95



Prices do not include gratuity or delivery fee.



Sweeten up your event with a Gourmeletas Dessert Cart!

- Hand Dipped Ice Cream Cart
- Gourmet Churro Cart
- Churro Ice Cream Sundaes
- Ice Cream Sundae Bar
- Gourmet Milkshakes
- Funnel Cakes
- Gourmet Pretzels
- Popcorn
- Cotton Candy
- S'mores Bar
- Caramel Apple Cart
- Hot Cookie Cart
- Mobile Espresso Cart
- Frozen Hot Chocolate
- Hot Cocoa Cart
- Frappe Cart
- Boba Tea Cart
- Fresh Lemonade Cart
- Fresh Fruit Cart
- Smoothie Cart
- Waffle Pops
- Snow Cones

Service is for 2 hours (plus 1 hour setup).

Packages start at 50 in quantity.



Orders Desk:
orders@mcconnells.com

General Inquiries:
info@mcconnells.com

800 N. Del Norte Boulevard
Oxnard, California 93030
Office: 805.963.8813
McCONNELLS.COM

McCONNELL'S FINE ICE CREAMS was founded in Santa Barbara, California, in 1949.

Our ice creams are **made from scratch**, using the finest, local, sustainable and organic, raw ingredients, sourced from farms, artisans and purveyors we've partnered with for decades. **The Result?** Incredible balance and purity of flavor, smoothly consistent texture, mouth-filling creaminess and a sweet, **75+ year legacy** of churning out **the world's finest ice creams**.

2025 FLAVORS AVAILABLE* IN BULK SIZES:

FINE ICE CREAMS

Banana & Salted Caramel
Brazilian Coffee
Chocolate Caramel Cookies
Chocolate Chip
Chocolate Chocolate Chocolate
Chocolate Covered Strawberries
Churros con Leche
Coffee
Cookies & Cream
Cookie Dough
Double Peanut Butter Chip
Earl Grey Tea & Shortbread Cookies
Eureka Lemon & Marionberries
Mint Chip
Peppermint Stick
Salted Caramel Chip
Santa Barbara Strawberry
Sea Salt Cream & Cookies
S'mores
Sprinkle Cake
Sweet Cream
Sweet Cream Caramel Brownie
Toasted Coconut Almond Chip
Vanilla Bean

DAIRY-FREE FLAVORS

Chocolate Fudge & Cookies
Coffee Cookie Crumble
Cookies & Cream
Passion Fruit Lemon Swirl
Peanut Butter Chocolate Crunch
Salted Caramel Chocolate Swirl
Vanilla Bean
Mango Sorbet

SEASONALS [availability]

Pumpkin Spiced Latte [8/1-11/22]
Martinelli's Apple Cider & Cranberry Jam [9/1-12/31]
Reindeer Tracks [9/1-12/31]

BULK SIZES AVAILABLE:



2.5 GALLON TUB

Pack Size: 1
Unit Weight: 2.5 Gallon
Case Weight: 20 lbs
Case Dims: 9.75" x 9.75" x 10.25"
PLT Tie: 20
PLT High: 5
PLT Qty: 100
Shelf Life: 270 Days



10-LITER CASE

Pack Size: 2
Unit Weight: 5 liter
Case Weight: 20.4
Case Dims: 7" x 14" x 10.25"
PLT Tie: 17
PLT High: 6
PLT Qty: 102
Shelf Life: 270 Days

SINGLES FLAVORS

12 Singles per Display Case 3.6 oz. Cups

Double Peanut Butter Chip
Salted Caramel Chip
Vanilla Bean



*McConnell's cannot guarantee availability of every product listed. Availability based upon current production and inventory.





BULK ICE CREAM PRICE LIST

Spread joy and sweetness at your next event with the finest ice creams.

FINE ICE CREAMS

5 Liter Tray [serves 33 - 5 oz. scoops].....	\$125
10 Liter Tray [serves 67 - 5 oz. scoops]	\$250
2.5 Gallon Tub [serves 64 - 5 oz. scoops].....	\$250
Single Serve Cups [12 pack].....	\$60
Pints [8 pack of one flavor].....	\$105

EXTRAS

Sugar Cone [pack of 200 cones].....	\$30
McC's Branded 4 oz. Cups [pack of 50 cups].....	\$10
Wooden Spoons [pack of 100].....	\$8

SPECIAL ORDERS

*Requires 2 weeks advance notice. Maximum quantity may apply depending on availability and location.
50% deposit required at time of order.*

Chocolate Chunk Cookies [12].....	\$30
Ice Cream Sammies [12].....	\$120
8" Ice Cream Pie [serves 8-10].....	\$65
8" Ice Cream Cake [serves 10-12]	\$80
Waffle Cones Bits [1 quart].....	\$15
Rainbow Sprinkles [1 quart].....	\$30
Chocolate Ganache [1 quart].....	\$30
Caramel Sauce [1 quart].....	\$30

All items are available for pickup only. We aren't able to provide dry ice at this time.

To order or if you have any questions, please don't hesitate to reach out to: info@mcconnells.com



Catering Menu

Instagram:
[@luxebitesla](#)

Email:
sales@luxebitesla.com

Phone
(323)-447-6382

Welcome To Luxe Bites!

For the best catering with unparalleled customer service in Los Angeles, we are ready to take on the challenge for your next event! At Luxe Bites, we aim to create a lifetime of memories with our stellar and tasty displays.



We are dedicated to finding quality solutions for all budgets with an array of catering options and are devoted to ensuring a top-tier catering experience. The eye-catching food display is tiered to graciously fit every occasion and milestone from weddings, birthdays, baby showers, graduation, and grand opening to corporate celebrations, housewarmings, memorial services and more. We are excited to work with you to create memories for you and your guests!



Customizable Menu

Tailor your menu to accommodate dietary restrictions and preferences. We cater to vegan, vegetarian, gluten-free, nut-free, and non-pork diets



Stunning Display

Our artistic fresh floral and eucalyptus leaves with faux candles create an unforgettable ambiance for your event. Impress your guests with a picture-perfect display.



Custom Branding

Add a unique touch with your custom branding on our charcuterie items with logo stickers, table signs and decor to match the theme. Elevate your special occasion with our branded catering options.

Charcuterie Grazing Tables

Elevate your Los Angeles event with our luxurious charcuterie grazing tables that are fully customizable with sweet and savoury bites. Our grazing tables can be customized to suit everyone's palate with the option to add in gluten-free, non-pork, vegetarian, dairy-free and vegan bites for the crowd.

Perfect for weddings, birthdays, and corporate events, our tables feature premium cheeses and charcuterie meats, fresh fruits and crudite, sweet and savoury dips and jams, bread and cracker baskets, olives and bread stick jars as well as delicious dessert bites. Enjoy an unforgettable atmosphere with faux candles, fresh floral decor, and gold utensils.



Pricing + Serving Recommendation (Setup fee is included in the price)

• 20 feet/230+	\$6900	• 7 feet/85+	\$2400
• 15 feet/180+	\$5200	• 6 feet/75+	\$2000
• 12 feet/150+	\$4240	• 5 feet/55+	\$1700
• 10 feet/120+	\$3600	• 4 feet/45+	\$1500
• 8 feet/95+	\$2900	• 3 feet/35+	\$1300

Dietary Restrictions

- Vegetarian
- Gluten-free
- Dairy free (+ \$150-250+)
- Vegan (+ \$150-250+)
- Non pork (+ \$150)



Takeaway Graze

Introducing our exquisite Takeaway Graze Charcuterie Board- the most needed centerpiece for all your special events. This is designed to be a deliverable and portable grazing table for you while saving \$350+ of setup fees. This is an elevated choice to cater for your next event! The above picture is our 36x16" large graze board. This graze board can be customized to suit any dietary preference from nut-free, dairy-free, vegetarian, non-pork, vegan and more.

Customizable (popular choices)

- ✓ Charcuterie
- ✓ Fruit
- ✓ Crudite
- ✓ Dessert

Dietary Restrictions

- Vegetarian
- Nut-free
- Non-pork(+ \$50.00)
- Dairy-free(+ \$100.00)
- Gluten-free
- Vegan(+ \$100.00)



All you need to do is unwrap and enjoy! We have 2 size options: 36x12" is our customer feedback serving size for 30+ guests and our 36x16" is recommended for 50+ guests. If you have more guests, combining a few will create a beautiful table runner centerpiece for your event.

Takeaway Graze Pricing

36x12"

\$650

36x16"

\$950



Stationed Appetizers add-ons

\$4.5
/each

Caprese skewer
Watermelon+feta skewer
Mini shrimp cocktail shooters
Mini caprese salad cups 7oz
Mini caesar salad cups 7oz

\$5
/each

Fruit skewers
Prosciutto + pear skewer
Prosciutto + melon skewer
Smoked salmon cucumber bites

\$6
/each

Full skewers
Antipasto skewers (tortellini, olives, roasted red pepper, artichoke, tomato)

Add a tea sandwich board **\$95 (12+ guests)** or a tea sandwich platter **\$195 (25+ guests)**

Options - Turkey, Roast beef, Cucumber cream cheese

Vegan options

- Vegan poke in mini martini glasses **\$5**
- Vegan meatball or falafel skewers with vegan tzatziki dip **\$5**

Breakfast & Brunch



Brunch Grazing Tables

If you are hosting an early morning corporate meeting, event or gathering, our brunch charcuterie tables are the perfect way to start the day! There is no better way to energize your guest than with fresh bagels, smoked salmon and cream cheese, croissants, scones, danishes, Belgian waffles, and more. Indulge in the best breakfast catering in LA with our handcrafted brunch tables featuring the best brunch favourites crafted with fresh fruit, spreads and fruit jams, cheese and charcuterie options, pastry baskets and more. Our breakfast catering is completed with yoghurt parfaits, avocado bowls, orange juice and more. Our Brunch tables are beautifully set up with fresh flowers, leaves and faux candles.

Pricing + Serving Recommendation (Setup fee is included in the price)

• 20 feet/230+	\$6900	• 7 feet/85+	\$2400
• 15 feet/180+	\$5200	• 6 feet/75+	\$2000
• 12 feet/150+	\$4240	• 5 feet/55+	\$1700
• 10 feet/120+	\$3600	• 4 feet/45+	\$1500
• 8 feet/95+	\$2900	• 3 feet/35+	\$1300

Dietary Restrictions

- Vegetarian
- Gluten-free
- Dairy free (+ \$150-250+)
- Vegan (+ \$150-250+)
- Non pork (+ \$150)

Smoothies and Juice

Smoothie \$9/16oz disposable cup

Juice \$9/12oz plastic bottle



Starting at **\$20 per Person**

Breakfast Platters Delivery

We offer drop-off delivery service of breakfast catering for your event, production crew or Sunday brunch party. Our shared breakfast platters include an assortment of brunch pastries such as **croissants, bagels, danishes, muffins, scones, a lox smoked salmon + ham/cheese platter, fresh orange + apple juice bottles, mini yogurt parfaits with granola and fresh fruit and more.** We can customize vegan, gluten-free, non-pork and vegetarian options as needed.



Cups & Cones

If you are looking for an elegant and hassle-free way to celebrate your upcoming party, look no further than our charcuterie cone displays! It has virtually no cleanup needed and is the most luxurious and Instagrammable cocktail hour idea that will be sure to keep your guests satisfied and impressed.

Our charcuterie cones come with 3 types of cheeses, **an olive and meat skewer, a fruit skewer, breadstick and cheese sticks, as well as small dessert bites.** Feel free to blend a mix of charcuterie and dessert cones for your next event in LA! Our cone stands rentals fit **18 or 24 cones.**

Pricing

\$14 Per Charcuterie Cone

- Stand rental from **\$50+**
- Setup fee from **\$275+**
- Custom stickers on cones from **\$100+**



Charcuterie Cup Displays

Another beautiful option for catering at your next LA event is our charcuterie cup displays! **At \$14+ per cup, we offer delicious and artfully designed cups designed as individual portions for your guests to grab and go.** We curate charcuterie, fruit, crudite or dessert cups that can be the centre of attention at your next event! We offer full setups to imitate full grazing table catering setup but with absolutely no cleanup needed after the event! Our charcuterie cup displays allow guests to feel comfortable that no one else is touching their food!

Our charcuterie cups come with 3 types of cheeses, a fruit skewer, an olive and meat skewer, breadsticks and cheese sticks, dessert treats, dried fruit and nuts. Our fruit cups serve the freshest fruits in season such as watermelon, cantaloupe, pineapple, papaya, pomegranate seeds, mango, assorted berries, peaches and more! Our crudités cups feature the market's freshest vegetables such as carrots, Persian cucumbers, tomatoes, snap peas, baby corn, mini bell peppers and more.

Pricing

\$18

per charcuterie cup
(12oz white cup)

- Setup fee from \$275+
- Custom stickers on cones from \$100+



7oz Clear Cups

\$18

Per Cup - 10oz unbreakable
stemless wine glass

\$14

Per cup (7oz clear cup)



Customizable Mobile Cart

Introducing our newest service! These live station carts are interactive and festive. Our cart can be decorated and customized for your event's theme.

Contact us to discuss any offerings you don't see listed below

Snack Cart

Charcuterie cart - \$18/person

The classic happy hour favorite: 3 cheeses, salami and olive skewer, fruit skewer, dried fruit, nuts, baguette, crackers, honey and more. Available in bamboo leaf boat, cup or cone

Fruit cart - \$15/person

Fresh seasonal fruits with topping such as tain, chamoy, whipped cream, crème fraiche, fresh lime & lemon. Available in a bamboo leaf boat, cone or cup. Perfect for an outdoor event!

Acai bowl - \$15/person

Fresh acai with toppings (fresh fruit, granola, chia seed, coconut, nut butter and syrups) to make it feel like summer forever

Brunch cart: Bagel + yogurt parfait cart - \$15/person

Brunch bar with options for smoked salmon lox bagel and appropriate toppings paired with yogurt parfait and fruit/granola toppings for your next early riser event

Dessert Cart

Mini pancake cart - \$12/person

Fresh off the grill mini pancakes with choice of toppings such as fresh fruit, syrups, powdered sugar, whipped cream, crushed oreos, chocolate chips

Dessert cone bar - \$13/person

Customizable mix of bite-sized treats such as macaroons, caramel wafers, chocolate almonds, brownies, cookies, lemon bites, donuts and more

S'mores cart - \$12/person

Interactive station where your s'mores are roasted live in front of you. Customizable toppings such as assorted flavor graham crackers, assorted chocolate bars and bite size treats

Beverage Carts

Hot chocolate cart - \$8/person

A festive flair for your next event with a live station to select your hot cocoa toppings of your dreams to keep you cozy and warm for the event

Policies

- Setup fee/travel fee from \$275+
- Minimum 30 guests
- Price based on 2 hour bookings
- Additional fees apply to bookings longer than 2 hours
- Dietary restrictions can be accommodated upon request

Drop-off Platter Delivery Service



If you are looking for a casual drop-off of party trays, we offer a delicious assortment of platters that can be delivered to you ready to eat! Optional setup from **\$275+** which includes tiers, fresh floral + eucalyptus leaves and faux candles. These platters can be combined with any other options such as charcuterie cones and cups. Dietary options such as vegetarian, gluten-free, non pork, and vegan options available for all options below

22x12" Platters Options



Charcuterie Brunch Platter
\$225.00



Charcuterie Party Platter
\$230.00



Crudités Platter
\$225.00



Fruit Platter
\$225.00



Dessert Platter
\$225.00



Sandwich Platter
\$195.00

12" Round Boards



Charcuterie Board
\$130.00



Crudités Board
\$125.00



Crudités & Fruit Board
\$125.00



Sandwich Board
\$95.00



Dessert Board
\$125.00



Fruit Board
\$125.00

Gourmet Full-size Sandwich Catering

Experience the ultimate gourmet sandwich catering with Luxe Bites! Our full-size sandwiches are crafted with the finest ingredients and are perfect for any event. Choose from a variety of flavors or customize your menu to suit your tastes. This can be added to your next delivery drop-off or table setup with us!

Minimum order of 6 per option

Full size sandwiches

\$15 Each (usually cut in halves)



- **Italian sub sandwich**

Shredded iceberg lettuce, mayonnaise, red onion, cheese, red wine vinegar, trio of italian meats (salami and pepperoni), pepper on sub sandwich

- **Turkey swiss croissant**

mayonnaise, swiss cheese, turkey breast deli slice, shredded iceberg lettuce, pepper on croissant sandwich

- **Caprese ciabatta (Vegetarian)**

pesto, mozzarella, tomatoes, fresh basil leaves, pepper and balsamic glaze on ciabatta sandwich

- **Smoked salmon bagels**

cream cheese, dill, red onion, smoked salmon and capers on bagel

- **Vegan Sandwich (vegan, vegetarian)**

Hummus, cucumber, tomato, alfalfa sprouts, lettuce, avocado, pepper on sourdough toast

Gluten-free option - \$2 more

**Open to customizing any additional requests*



Our dessert cones are a sweet tooth's haven with assorted dessert favourites such as macaroons, truffles, brownies, wafer sticks, cookies, chocolate almonds, caramel waffles and more. All our cones are \$13 per cone and can be ordered to cater for dietary restrictions such as vegan, vegetarian, gluten-free, or nut-free. Our cone stands rentals fit 18 or 24 cones. Our team is ready to set up for your next event with our full setups with floral, eucalyptus leaves and faux candles to create that dreamy atmosphere for your next party.

Pricing

\$13 Per Dessert Cone

- Stand rental from **\$50+**
- Setup fee from **\$275+**
- Custom stickers on cones from **\$100+**



Dessert Table



Luxe Bites brings magic to life with our full dessert catering. Our dessert bars and candy bars can range from 4 feet and up for your next event to steal every sweet tooth's heart! Our dreamy and timeless dessert tables can be customized for your next event for a table made in heaven. Our dessert tables include luxury tiers of tiramisu cups, cake parfaits, doughnuts, cupcakes, sugar cookies, candy jars, macaroons, chocolate-covered strawberries and Oreos, dipped pretzels sticks, fruit tarts, cheesecakes, hearts and more!

Customizable to dietary preferences

Luxe Bites offer customized branding on your desserts with company logos on the treats. We look forward to bringing your idea to life for your next all-white winter wonderland, Halloween, sweet 16 or dream wedding! Clients love to pair our irresistible dessert stations with our savoury charcuterie grazing tables. You can't go wrong with the best of both worlds. No party is ever complete with dessert... Let us sweeten up the mood at your next event!

Pricing + Serving Recommendation (Setup fee is included in the price)

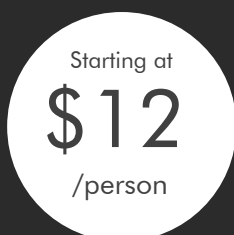
• 30 feet/300+	\$5000	• 8 feet/100+	\$2150
• 18 feet/250+	\$4100	• 6 feet/75+	\$1650
• 15 feet/200+	\$3250	• 5 feet/50+	\$1350
• 13 feet/175+	\$2850	• 4 feet/30+	\$1100
• 10 feet/150+	\$2500	• Custom logos on treats from	\$150+

HOT CHOCOLATE BAR

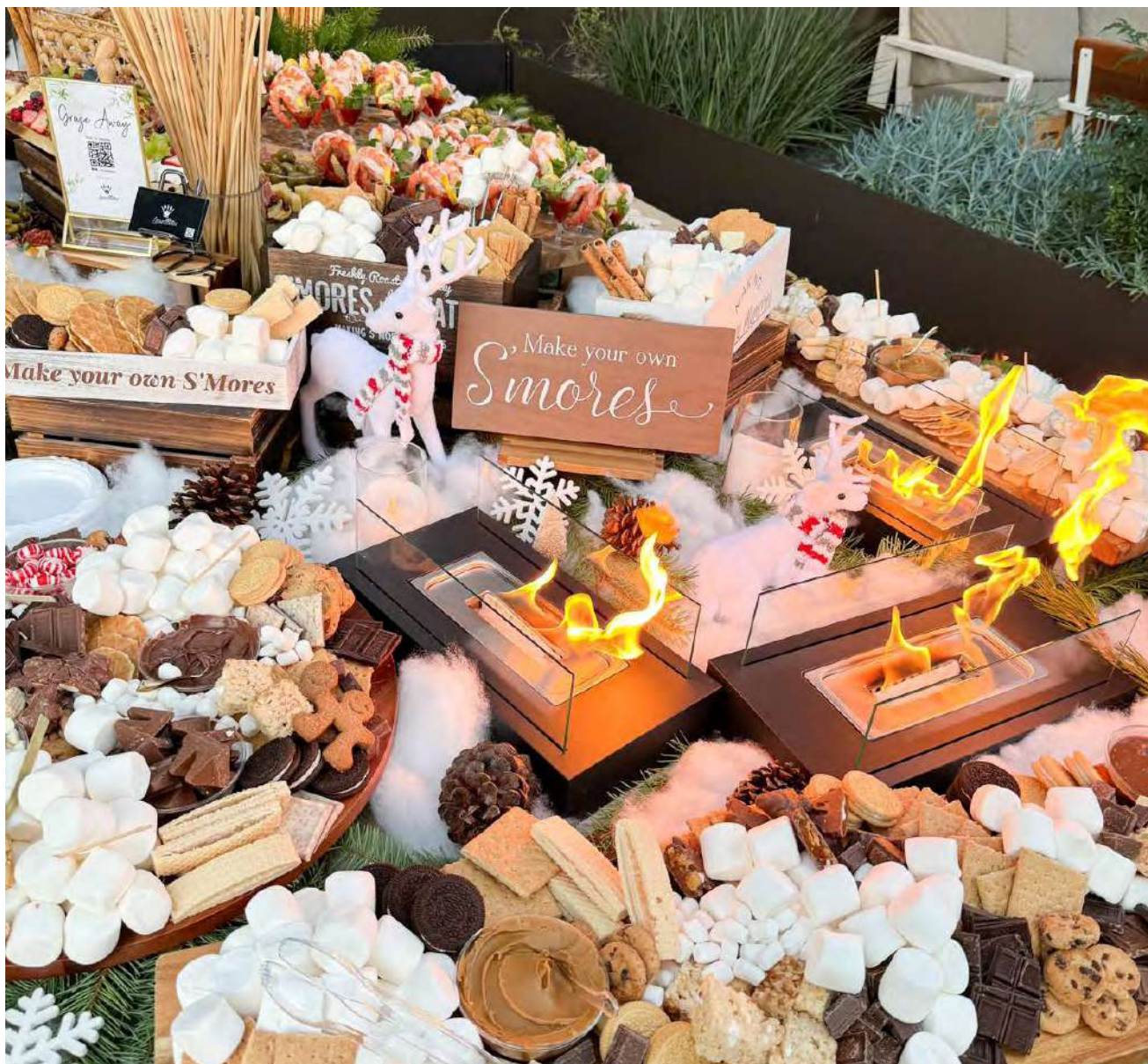


Luxe Bites also provides full hot cocoa bar setups to keep your winter parties cosy! We provide an aesthetic display of hot cocoa powder, an array of syrups, a hot water dispenser as well as all the hot chocolate toppings you can imagine. From marshmallows and crushed Oreos to cinnamon sticks and peppermint, we have a full selection to keep guests warm during your party!

Pricing



+ Setup fees



S'mores Station

From **\$12** Per person plus setup fees

Looking for the perfect s'more station to addition to your grazing table display? Our s'morecutorie station is a cozy display that is unique and engaging for your next party! Picture table top fire pits with a beautiful display of marshmallows, graham crackers, variety of chocolates, dessert treats, sweet dips, and all the toppings you can imagine! Our S'mores Station Catering is a feast for the senses that offers a unique and interactive experience that transcends ordinary catering. Whether it's a wedding, corporate event, or a casual get-together, our cozy dessert station is the ultimate life of the party. From classic combinations to inventive flavor twists, the possibilities are as endless as your imagination.

Elevate your next event to a new level of sweetness and sophistication with our S'mores station catering. It's more than a dessert – it's an experience that will leave your guests with lasting memories of indulgence and camaraderie. Book our S'mores station catering today and treat your guests to a taste of pure delight!



Coral Tree Café

CATERING & EVENTS MENU



CONTACT US TO PLACE YOUR ORDER!

(310) 882-5868 • CATERING@CORALTREECAFE.COM

SALADS

We source the freshest, highest quality produce.
Add chicken \$27 medium \$54 large

\$68.00 medium Serves 10-12
\$98.00 large Serves 18-24

ORGANIC FIELD

Organic baby field greens, tomatoes, julienne carrots, cucumbers & hearts of palm. Served with balsamic vinaigrette

CHINESE CHICKEN SALAD

Sliced grilled chicken breast, romaine/iceberg mix, toasted cashews. sesame seeds, cilantro, mandarin oranges & wonton crisps. Served with pomegranate vinaigrette

CHOPPED SALAD

Chopped roasted turkey breast, crisp iceberg, garbanzo beans, cucumber, roma tomatoes, and mozzarella cheese. Served with red wine vinaigrette dressing

COBB SALAD

Grilled chicken breast, romaine/iceberg mix, avocado, applewood smoked bacon, organic hard-boiled egg, roma tomatoes, cucumber, blue cheese and mozzarella with yogurt lemon herb dressing

SONORA SALAD

Grilled chicken breast, romaine, roasted yellow corn, roma tomatoes, red onions, black beans, topped with house made tortilla crisps & cilantro. Served with chipotle ranch dressing

TUNA SALAD

Our house made tuna salad, served with organic baby field greens, roma tomatoes, cucumber, red onions & carrots with balsamic vinaigrette



CHOPPED KALE SALAD MOST POPULAR

Romaine lettuce, green kale, quinoa, golden raisins, toasted almond, parmesan cheese, shallots, served with lemon vinaigrette

SANDWICH PLATTERS

\$12.95
Each

VEGGIE WRAP WITH HOUSE MADE HUMMUS (VEGAN)

Hummus, alfalfa sprouts, roma tomatoes, avocado, red cabbage, red onions, olive oil, lemon juice and romaine, wrapped in a whole wheat tortilla

ROAST TURKEY SANDWICH

Roasted turkey breast, arugula, cucumber, alfalfa sprouts and cranberry cream cheese spread, served on a baguette

ROSEMARY CHICKEN SANDWICH

Rosemary marinated chicken breast, brie cheese, fresh pear, arugula and mayonnaise. served on a rustic ciabatta roll

TUNA SALAD SANDWICH (NO MAYO)

Coral Tree tuna salad, arugula and roma tomatoes, served on a rustic ciabatta roll

CURRY CHICKEN SANDWICH

Arugula, roma tomatoes and our signature curried chicken, served on a rustic ciabatta roll

CAPRESE SANDWICH

Fresh local mozzarella, roma tomatoes, fresh basil, served on a baguette

LUNCH BOX

**DELUXE
BOXED LUNCH**

Choose any of our delicious sandwiches.
Served with a local organic baby field greens salad and a house made cookie.

\$23.95 Each

*Half sandwich boxed lunch available upon request



ENTREES	All our meat and poultry are antibiotic, hormone & nitrate free.	
	medium Serves 10-12	large Serves 18-24
LEMON & BASIL GRILLED CHICKEN	\$79.00	\$158.00
Sliced lemon and herb marinated natural chicken breast		
ROASTED NATURAL CHICKEN	\$99.00	\$198.00
Sweet peppers, black olives & oven roasted tomatoes		
GRILLED PRIME SIRLOIN	\$139.00	\$278.00
Marinated with garlic, fresh herbs & red wine sauce		
GRILLED SALMON	\$159.00	\$318.00
Herb grilled, local lemons & served with house made remoulade sauce		
BROWN RICE BOWL	\$68.00	\$98.00
Seasonal local vegetables, brown rice, lemon juice & fresh herbs		

PASTAS	All our meat and poultry are antibiotic, hormone & nitrate free.	
	medium	large
	\$68.00	\$98.00
Add chicken \$27 medium \$54 large		

BAKED MACARONI AND CHEESE		
Elbow macaroni pasta, sharp cheddar, monterey jack, parmesan and blue cheese topped with a Panko crust		
FARFALLE POMODORO		
Tossed with roma tomato, fresh organic basil and extra virgin olive oil		
PENNE ARRABIATTA		
Spicy house made tomato sauce, fresh local organic parsley, and a touch of cream		
FARFALLE TURKEY BOLOGNAISE		
House made rustic turkey bolognese sauce topped with fresh organic basil		
ORECCHIETTE RUSTICA		
Orecchiette pasta. olive oil, sun-dried tomatoes, baby spinach, mushrooms, crème fraîche, arugula and pesto, topped with parmesan cheese		
CORAL TREE PASTA SALAD		
Orecchiette pasta featuring a Chef's selection of seasonal farmers market vegetables & parmesan cheese		



PREMIUM PASTAS		
	\$88.00	\$128.00
PENNE AL FORNO		
Penne pasta, grilled chicken, pancetta (Italian bacon), spinach, tomato, roasted peppers, sauteed mushrooms, parmesan, basil & roasted garlic		
BAKED SPAGHETTI SQUASH GRATIN		
Spaghetti squash, house made marinara sauce, pico de gallo, parmesan and mozzarella cheese topped with a panko crust		
HOUSE MADE FARMERS MARKET LASAGNA		
Layered with roasted local seasonal vegetables, fresh mozzarella cheese, parmesan cheese and fresh basil		
HOUSE MADE TURKEY BOLOGNESE LASAGNA		
Layered with fresh mozzarella cheese, house made turkey bolognese, parmesan cheese and fresh basil		

SIDES

	medium Serves 10-12	large Serves 18-24
SEASONAL FARMERS MARKET VEGETABLES	\$68.00	\$98.00
An array of seasonal local farmers market vegetables sauteed with olive oil & garden herbs		
ROASTED RED POTATOES	\$68.00	\$98.00
Fresh rosemary, parsley and extra virgin olive oil		
PARMESAN MASHED POTATOES	\$68.00	\$98.00
Roasted garlic, Parmesan, butter and a touch of cream		
SWEET POTATOES WEDGES	\$68.00	\$98.00
Roasted white, orange & purple sweet potatoes		
ARTISAN CHEESE PLATTER	\$99.00	\$198.00
A Chef's selection of domestic cheeses with emphasis on texture. Baked baguette, crackers, glazed walnuts, fresh & dried fruits		
CRUDITE WITH HUMMUS	\$68.00	\$98.00
An array of seasonal local farmers market vegetables		

SWEET ENDINGS

COOKIES		\$54.00
Chocolate Chip, Oatmeal Raisin		Dozen
BROWNIES		\$54.00
Dark Chocolate Brownies		Dozen
CANELES		\$39.00
French pastry with a tender vanilla custard center		Dozen
MACARONS		\$36.00
Assorted flavors		Dozen

BEVERAGES

EVIAN WATER
PELLEGRINO
SODA CANS
FRESH SQUEEZED ORANGE JUICE (HALF GALLON)
HOUSE MADE MANGO ICED TEA
HOUSE MADE LEMONADE (HALF GALLON)
ORGANIC HOT TEA SERVICE (SERVES 8)



BREAKFAST

EXECUTIVE CONTINENTAL BREAKFAST

Assorted fresh baked muffins, scones and croissants with butter & jam.
Served with Coral Tree Cafe's Organic Signature Coffee

\$10.95
per person

ELITE CONTINENTAL BREAKFAST

Assorted fresh baked muffins, scones and croissants, butter & jam.
Served with Coral Tree Cafe's Organic Signature Coffee and fresh orange juice

\$14.95
per person

SCOTTISH LOX AND BAGELS

Kosher Scottish lox served with capers, roma tomatoes, red onions, cucumbers, whipped cream cheese and bagels

\$19.00
per person

FRESH SEASONAL FRUIT SALAD

Assorted varieties of seasonal fresh fruits

\$48.00
medium
serves 8-10

\$78.00
large
serves 18-20

"SUPERFOOD" GRANOLA

Our granola features oats, golden raisins, pumpkin seeds, cranberries, coconut flakes, almonds, sunflower seeds, flax seeds, sesame seeds, honey, brown sugar and spices. Served with yogurt.

\$39.00
serves 8-10

BAGEL PLATTER

Served with butter, whipped cream cheese and jam

\$5.00
per person

AVOCADO TOAST PLATTER

Sunflower poppy-seed bread, smashed avocado, chives, lemon zest, extra virgin olive oil, & Maldon sea salt flakes

\$48.00
medium
serves 6-8

\$64.00
large
serves 8-10

BREAKFAST BURRITO PLATTER

Platter with 12 mini burritos, served with house made pico de gallo.
Choose one flavor:
• Organic scrambled eggs, jack and cheddar cheese, spinach & tomato
• Organic scrambled eggs, bacon, potato hash, onion & bell peppers

\$72.00
serves 10-12

CHICKEN & EGG WHITE BOWL

Brown rice, organic egg whites, sliced chicken breast, red quinoa, spinach, shallots and roasted tomato salsa

\$88.00
serves 10-12

COMPLETE COFFEE SERVICE

Coral Tree Cafe's Organic Signature Blend Coffee, served with cream, milk, sugar, sweetener, cups & stir sticks

\$29.00
serves 10

HOT BREAKFAST

serves 10-12

ORGANIC SCRAMBLED EGGS	\$84.00	TURKEY BACON	\$59.00
ORGANIC EGG WHITES	\$114.00	CAFE POTATOES	\$49.00
APPLEWOOD SMOKED BACON	\$59.00	VEGETABLE FRITTATA	\$95.00



KID'S MENU

KID'S PENNE PASTA Penne with house made marinara, parmesan cheese	\$9.95 <i>individual box with fruit or veggies</i>	\$45 <i>medium serves 10-15</i>
MAC 'N' CHEESE Macaroni with melted cheddar and monterrey jack cheese	\$9.95 <i>individual box with fruit or veggies</i>	\$65 <i>medium serves 10-15</i>
PEANUT BUTTER 'N' JELLY SANDWICH Strawberry jam and peanut butter on brioche bread	\$9.95 <i>individual box with fruit or veggies</i>	\$65 <i>medium 12 halves</i>
TURKEY 'N' CHEDDAR SANDWICH Sliced turkey and cheddar cheese on whole wheat bread	\$9.95 <i>individual box with fruit or veggies</i>	\$65 <i>medium 12 halves</i>
MINI PANCAKES Choice of buttermilk or chocolate chip, served with maple syrup	\$9.95 <i>individual box served with fruit</i>	\$65 <i>medium serves 10-15</i>



CUSTOM KID BOX

HAVE SOMETHING
ELSE IN MIND?
WE CAN FULLY
CUSTOMIZE A LUNCH
BOX THAT YOUR
KIDDOS WILL LOVE!

CATERING & EVENTS INFO



SPECIALIZED IN EVENTS
Are you planning a party? Call us with your ideas, and let us do the rest. We will plan everything to fit your needs and your budget!



FULLY CUSTOMIZEABLE MENU
We offer customizable selections that are catered to your event. None of that prix fixe menu nonsense that limits those taste buds!



ON-TIME DELIVERY SERVICE
All orders can be picked up at any one of our cafes or delivered to your workplace or home, so you can simply enjoy your event.

PLEASE NOTE: Changes and cancellations must be made at least 12 hours in advance! Some items may require 48 hours' notice.





KOSHER



PIZZA

	SLICE	MEDIUM 15"	LARGE 18"
PLAIN CHEESE	\$4.00	\$21.95	\$27.85
REGULAR TOPPINGS	\$4.70	\$24.95	\$31.65
MUSHROOM, ONION, TOMATO BLACK OR GREEN OLIVE, GARLIC, GREEN PEPPER, BASIL, JALAPENOS			
PREMIUM TOPPINGS	\$5.25	\$28.30	\$35.25
EGGPLANT, VEGGERONI, MIX VEGGIES, SPINACH & ALFREDO SAUCE, PINEAPPLE			
STUFFED CRUST	\$5.65	N/A	\$41.70
CRUST IS STUFFED WITH CHEESE & MUSHROOMS, WITH ROASTED RED PEPPERS, GARLIC & BASIL ON TOP			
CHICAGO STYLE	\$5.65	N/A	\$41.70
THICK CRUST WITH GRILLED VEGGIES			
BUFFALO STYLE	\$5.65	N/A	\$41.70
THICK CRUST WITH FETA CHEESE, TOMATO, BASIL, GARLIC, GREEN OLIVES AND ZAATAR			
SICILIAN SQUARE	N/A	N/A	\$37.60
DEEP DISH, BAKED IN A SQUARE PAN.			
MAC & CHEESE PIZZA	N/A	\$32.95	\$41.70
MAC & CHEESE ON TOP OF A PIZZA			
ISRAELI PIZZA	\$5.25	\$28.30	\$31.65
TOMATO, GREEN OLIVE & ZAATAR			
MARGARITA TOMATO, BASIL, GARLIC, FRESH MUZZARELLA, NO TOMATO SAUCE	N/A	\$28.30	\$31.65
CALZONE SPINACH & CHEESE	\$12.95		



SANDWICHES

FALAFEL	\$16.95
TUNA	\$16.95
TUNA MELT	\$16.95
VEGI-SHAWARMA	\$17.95
EGG SALAD	\$15.95
HUMUS & TAHINA	\$15.95
VEGI-BURGER	\$17.95
ADD CHEESE FOR \$1.50	



SIDE ORDERS

SALAD FROM OUR SALAD BAR	\$5.25
FRENCH FRIES	\$6.45
SEASONED FRIES	\$7.45
ONION RINGS	\$7.95
BREADSTICK	\$3.00
FALAFEL BALLS (6PCS)	\$9.00
TUNA SALAD	\$16.95



SOUPS

VEGETABLE SOUP	\$7.25
MUSHROOM BARLEY SOUP	\$7.25



MEXICAN DISHES

NACHOS MARINARA SAUCE & CHEESE	\$14.50
ADD REFRIED BEANS, JALAPENOS, SOUR CREAM OR CHEDDAR CHEESE (EXTRA CHARGE)	
QUESADILLA	\$10.95
TOSTADA SALAD	\$17.95
IN A CRISPY SHELL WITH YOUR CHOICE OF REFRIED OR GARBANZO BEANS, FRESH SALAD AND SHREDDED CHEESE, WITH YOUR CHOICE OF DRESSING	



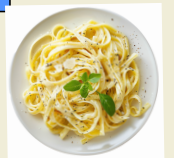
SALAD PLATES

COMBO PLATE	\$18.95
YOUR CHOICE OF ANY FOUR SALADS FROM OUR SALAD BAR, FOUR FALAFEL BALLS AND A PITA BREAD. WITH TUNA ADD \$3.00	
FALAFEL PLATE	\$18.95
8 FALAFEL BALLS, HUMUS & TAHINA, ISRAELI SALAD & A PITA BREAD.	
VEGI SHAWARMA PLATE	\$19.95
CAESAR SALAD	\$14.95
CAESAR SALAD W/ TUNA	\$19.95
GREEK SALAD	\$16.95
HUMUS & TAHINA PLATE	\$15.95



HOT DISHES

FETTUCCHINE ALFREDO	\$16.95
BAKED ZITTI	\$16.95
MAC & CHEESE	\$16.95
EGGPLANT PARMIGIANA	\$16.95
LASAGNA	\$16.95
SPINACH LASAGNA	\$16.95
FALAFEL PARMIGIANA	\$16.95
FISH & CHIPS	\$18.95
SERVE DWITH FRIES & COLESLAW	



BEVERAGES

SOFT DRINKS	SM \$1.50	MED \$2.25	LG 2.95
CANNED SODA	\$2.95		
SNAPPLE	\$3.50		
PERRIER	\$3.50		
APPLE JUICE	\$3.50		
WATER BOTTLE	\$2.75		
MALT BEER	\$4.95		

