

PREFERRED ▼ VENDOR MENUS

Breakfast

- Bagel Nosh - pg. 2

Lunch

- The Curious Palate - pgs. 3-4
 - Fresh Brothers Pizza - pg. 5
 - HomeState Tacos - pgs. 6-9
 - Coral Tree Cafe - pgs. 10-15
 - Luxe Bites - pgs. 16-29
- Hey, Sunshine Kitchen- pgs. 30-33
 - Nagila Pizza - pg. 34

Dessert

- Dippin Dots - pg. 35
- SusieCakes Brentwood - pgs. 36-38
 - Cookie Good - pg. 39
 - Caked by Day - pgs. 40-41
 - Gourmeletas - pg. 42
- McConnell's Ice Cream - pgs. 43-45



Phone: 310-451-8771

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

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

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

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 Broccoli \$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

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

Orders must be placed by 3PM on the day prior to pickup.
Orders for fifty or more require 48 hours

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

The background of the entire page is decorated with several slices of pepperoni pizza, arranged around the central text. The slices are shown from a top-down perspective, highlighting the melted cheese and pepperoni toppings.

FRESH BROTHERS

Santa Monica
(310) 656-6888

XL 1-TOPPING PIZZAS

\$17

LARGE 1-TOPPING PIZZAS

\$14

**20% OFF OTHER MENU
ITEMS**



A T E X A S K I T C H E N

HomeState **CATERING**

BIRTHDAYS • PARTIES
PRODUCTIONS • CORPORATE EVENTS



BOX OF TACOS

24 TACOS / INCLUDES RED & GREEN SALSA

BREAKFAST

Frio
refried pinto beans, monterey jack

Brazos
black beans, monterey jack

Trinity
eggs, bacon, potatoes, cheddar

Guadalupe
eggs, chorizo, cheddar

Neches
eggs, refried pinto beans, cheddar

Comal
eggs, black beans, monterey jack

Blanco
egg whites, mushrooms, monterey jack

Pecos
eggs, brisket

Don't Mess with Texas
refried pinto beans, bacon, potatoes,
cheddar

ANYTIME

Potato
potatoes, cheddar, sour cream, guacamole,
cabbage, pico de gallo, pickled jalapeños

Emo's
black beans, guacamole, cabbage, pickled onions

Brisket
brisket, guacamole, cabbage

Vaqueuro
brisket, pickled jalapeños, onions, cilantro, lime

Tijuana Panther
brisket, queso, potatoes, pico de gallo

Ground Beef
ground beef, cheddar, pickled jalapeños,
cabbage

Chicano Batman
soyrito, potatoes, guacamole, salsa verde

Chicken
chicken (lil' spicy), guacamole, cabbage

Fort Worth
chicken (lil' spicy), bacon, pickled jalapeños,
pico de gallo, lettuce, tomatillo ranch



EXTRAS

SERVES 10-12

QUESO + chips

RANCH SALAD

GUACAMOLE + chips

BEANS

SOMETHING SWEET

FRESHLY BAKED SALTED CHOCOLATE CHIP COOKIES

DRINKS

MARGARITA (1/2 gallon)

MEXICAN COKE

SPICY PALOMA (1/2 gallon)

COKE ZERO

HOT COFFEE CARRIER

TOPO CHICO

ICED COFFEE

SUMMER TEA

ORGANIC ICED TEA

HIBISCUS LIMEADE

ARNOLD PALMER

LEMONADE

ORANGE JUICE

Delivery or Pickup

All tacos are gluten-free if made on corn tortillas

Vegan & vegetarian options available





Scan Here to Order

.....

QUESTIONS?

(323) 694-7900

catering@myhomestate.com





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

Sliced lemon and herb marinated natural chicken breast

\$79.00

\$158.00

ROASTED NATURAL CHICKEN

Sweet peppers, black olives & oven roasted tomatoes

\$99.00

\$198.00

GRILLED PRIME SIRLOIN

Marinated with garlic, fresh herbs & red wine sauce

\$139.00

\$278.00

GRILLED SALMON

Herb grilled, local lemons & served with house made remoulade sauce

\$159.00

\$318.00

BROWN RICE BOWL

Seasonal local vegetables, brown rice, lemon juice & fresh herbs

\$68.00

\$98.00

PASTAS

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

\$68.00

\$98.00

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

SWEET ENDINGS

COOKIES Chocolate Chip, Oatmeal Raisin		\$54.00 Dozen
BROWNIES Dark Chocolate Brownies		\$54.00 Dozen
CANELES French pastry with a tender vanilla custard center		\$39.00 Dozen
MACARONS Assorted flavors		\$36.00 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 \$78.00
medium large
serves 8-10 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 \$64.00
medium large
serves 6-8 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

ORGANIC EGG WHITES \$114.00

APPLEWOOD SMOKED BACON \$59.00

TURKEY BACON

CAFE POTATOES

VEGETABLE FRITTATA

\$59.00

\$49.00

\$95.00



KID'S MENU

KID'S PENNE PASTA

Penne with house made marinara, parmesan cheese

\$9.95 \$45
individual box *medium*
with fruit or veggies *serves 10-15*

MAC 'N' CHEESE

Macaroni with melted cheddar and monterrey jack cheese

\$9.95 \$65
individual box *medium*
with fruit or veggies *serves 10-15*

PEANUT BUTTER 'N' JELLY SANDWICH

Strawberry jam and peanut butter on brioche bread

\$9.95 \$65
individual box *medium*
with fruit or veggies *12 halves*

TURKEY 'N' CHEDDAR SANDWICH

Sliced turkey and cheddar cheese on whole wheat bread

\$9.95 \$65
individual box *medium*
with fruit or veggies *12 halves*

MINI PANCAKES

Choice of buttermilk or chocolate chip, served with maple syrup

\$9.95 \$65
individual box *medium*
served with fruit *serves 10-15*



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.





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 tajin, 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*



Desserts

Our dessert cones are a sweet tooth's haven with assorted dessert favourites such as macarons, 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, macarons, 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

Starting at
\$12
 /person

+ 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!

hey, SUNSHINE KITCHEN

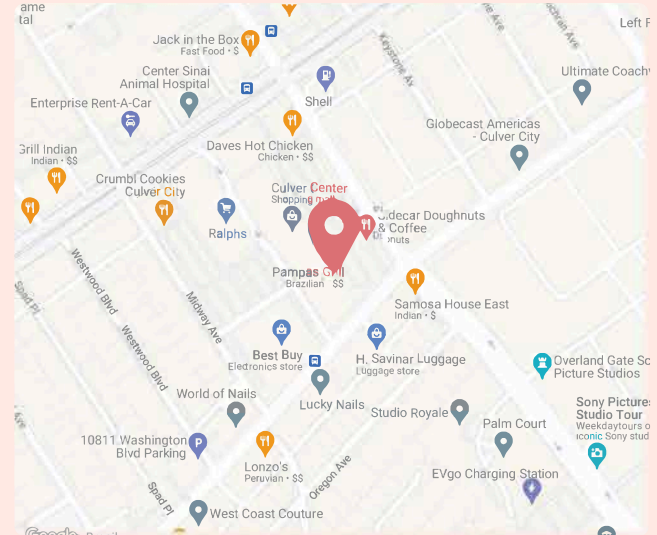
Hey, Sunshine! When you're ready, please don't hesitate to reach out.

You can order catering by phone or email.

☎ (310) 360-3620

✉ hey@heysunshinekitchen.com

Delivery available within 2 miles of 90232.



3863 Overland Avenue
Culver City, CA 90232
(310) 360-3620

Hey, Sunshine Kitchen is a plant-based restaurant founded by sisters, mompreneurs, and authors of two cookbooks, Jenny Engel and Heather Golden Ray.

Heather and Jenny also founded Spark Foods, a vegan food company and cooking school for cooks and chefs, in 2007 where they've educated thousands of home cooks and professional chefs worldwide.

Hey, Sunshine Kitchen's mission is to inspire the community to nourish their inner shine through plant-based dining.

Whether you're catering a company lunch or a family celebration, we can't wait to serve you!



Sisters & Co-founders: Heather Golden Ray & Jenny Engel

Who we've catered for

THE HUMANE LEAGUE 

BILLIE EILISH 

amazon  wework

TBWA \ CHIAT \ DAY


BEYOND MEAT®

creditkarma™

 World Central Kitchen

 ASPIRE

 Wallis Annenberg
PetSpace®

UCLA

 SUPPORT
+ FEED

Daring.

WORLD
YMCA

Nadel



PARTY TRAYS 165.00 per tray (makes 10 bowls)

Select a signature party tray and choose a base:
sunshine rice, brown rice or fresh salad greens

FIESTA CARNITAS

spicy jackfruit carnitas, black beans, sweet potato, grilled corn, red onion, diced tomato, shredded cabbage, tortilla strips, fresh cilantro, massaged kale, house pickles, lime wedge, jalapeño crema

CHICKEN CAESAR 🌱🌱

grilled plant-based chicken, grilled broccoli, shredded cabbage, sweet potato, shredded carrots, slivered almonds, organic croutons, massaged kale, house pickles, lime wedge, pistachio caesar, GF optional

HEARTY BEEF CRUMBLE

seasoned plant-based beef crumble, caramelized onions, diced tomato, sautéed cauliflower, red onion, shredded carrots, shoestring onions, massaged kale, house pickles, lime wedge, tangy carrot vinaigrette

MEDITERRANEAN CHICKPEA

griddled house-made chickpea patty, caramelized onions, shredded carrots, marinated beets, cucumber, sunflower seeds, fresh mint, massaged kale, house pickles, lime wedge, lemon herb aioli

BACKYARD BBQ TOFU 🌱

organic BBQ tofu, sweet potato, coleslaw, sautéed cauliflower, grilled corn, diced tomato, shoestring onions, fresh cilantro, massaged kale, house pickles, lime wedge, buttermilk ranch

AVOCADO CRUNCH 🌱

sesame-crusting avocado, dried cranberries, diced tomato, shredded carrot, sweet potato, slivered almonds, sunflower seeds, massaged kale, house pickles, lime wedge, lemon dijon vinaigrette

Individual bowls also available for group ordering at 13.95 per bowl

PREMIUM TOPPINGS & TRAY ADD-ONS

AVOCADO +20.00 per tray

EXTRA SIDE OF SAUCE +5.00 (10oz)

- Buttermilk Ranch 🌱
- Lemon Dijon Vinaigrette
- Pistachio Caesar 🌱
- BBQ Sauce
- Jalapeño Crema
- Lemon Herb Aioli
- Tangy Carrot Vinaigrette
- BBQ Ranch 🌱

EXTRA PAN OF RICE +15.00

EXTRA PAN OF PROTEIN +60.00



SANDWICH PARTY TRAYS

58.00 (8 half sandwiches) | **116.00** (16 half sandwiches)

CRISPY CHICKEN 🍷🌱

crispy plant-based chicken, sliced tomato, dill pickles, shredded lettuce, shoestring onions, mayo, buttermilk ranch

HOT CHICKEN 🌱

spicy crispy plant-based chicken, coleslaw, dill pickles, mayo

MEDITERRANEAN CHICKPEA 🌱

crispy house-made chickpea patty, cucumber, coleslaw, house pickles, fresh mint, lemon herb aioli, GF optional

CLASSIC CHEESEBURGER 🍷🌱

grilled plant-based beef patty, cheese, lettuce, onion, sliced tomato, dill pickles, shoestring onions, mayo, GF optional

◆ **Gluten free bun available** (+6.00 half tray | +12.00 full tray)



SIDES

24.75 each (serves 4-5)

MAC SALAD 🌱

POTATO SALAD

COLESLAW

SIDE SALAD

MAC AND CHEESE 🍷🌱



DRINKS

 made daily with real fruit!

38.00 per gallon (serves 8-10)

WILD BLUEBERRY LEMONADE

STRAWBERRY MINT LEMONADE

UNSWEETENED ICED GREEN TEA

SPICED HIBISCUS ICED TEA



DESSERTS

24.00 (half dozen)

RAINBOW CHOCOLATE CHIP COOKIE 🌱

CHOCOLATE VELVET CAKE 🌱

RASPBERRY LEMON CREAM CAKE 🌱

CHOCOLATE BROWNIE

www.heidsunshinekitchen.com

- Free delivery within 2 miles for orders over \$145
- Please inquire for delivery fee above 2 miles
- 24 hours advance notice preferred
- Call or email to place you order at:

☎ (310) 360-3620

✉ hey@heidsunshinekitchen.com

📍 3863 Overland Avenue
Culver City, CA 90232

📷 heidsunshinekitchen

🌱 Contains Gluten

🌰 Contains Nuts



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 ZAAATAR			
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 & ZAAATAR			
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 ADD REFRIED BEANS, JALAPENOS, SOUR CREAM OR CHEDDAR CHEESE (EXTRA CHARGE)	\$14.50
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



**Straight from our
Museum store!**

***All proceeds directly
support the Cayton!**

***Based on availability**



- 12 bags = \$57.60
 - 24 bags = \$115.20
 - 32 bags = \$153.6
- (taxes not included)**



Cookies 'n Cream

Cotton Candy



Rainbow Ice

Banana Split



EVENT MENU

Cakes

Single Cakes

4" Round Serves 1-2	\$35+
6" Round Serves 6-12	\$54.99+
9" Round Serves 12-20	\$69.99+
12" Round Serves 28-56	\$237+

Tier Cakes

4"/6" Serves 10-15	\$140
6"/9" Serves 20-44	\$280
9"/12" Serves 44-86	\$560
4"/6"/9" Serves 25-50	\$340
6"/9"/12" Serves 52-100	\$600
4"/6"/9"/12" Serves 54-106	\$685

On tier cakes, Red Velvet and Carrot will have a cream cheese frosting inside and buttercream outside.

Quarter Sheet Cakes

9 1/2" x 13 1/2" Serves 20-30	\$155+
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Cupcakes

Susie's Signature Cupcakes	\$5.25+/each
Mini Cupcakes	\$35.88+/dozen

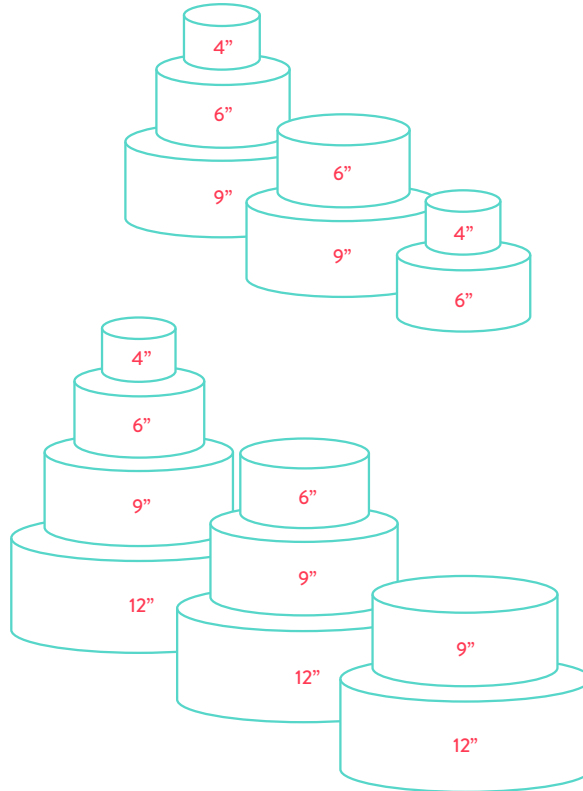
Vanilla, Chocolate, Red Velvet, Strawberry, Lemon, Coconut, Peanut Butter, Flourless Chocolate

Additional flavors are subject to seasonal availability
Can be personalized with inscriptions of initials or wedding date for an additional fee








Cookies

Chocolate Chip Cookies	\$3.99/each
Mini Chocolate Chip Cookies	\$22.50/dozen
Snickerdoodle Cookies	\$3.99/each
Flourless Peanut Butter Cookies	\$3.75/each
Mini Flourless Peanut Butter Cookies	\$22.50/dozen

Individual cellophane bag & satin ribbon wrapping for an additional fee
Minimum order of 3 dozen for mini cookies



CAKE FLAVORS

-  Vanilla
-  Vanilla Confetti
-  Chocolate
-  Red Velvet
-  Classic Marble
-  Carrot
-  Vanilla (made without gluten)

Additional flavors may be available seasonally.

BUTTERCREAM OPTIONS

-  Vanilla
-  SusieBlue Vanilla
-  SusiePink Vanilla
-  Chocolate

For additional customization, inquire with your Celebration Specialist.

PICKUP OR DELIVERY

Pick up your tier cake and save 10%!

Delivery is available up to 18 miles from our bakeries. Prices vary by location. While we don't offer on-site setup, we will coordinate the drop off, serving and storage instructions with your event planner.

SusieCakes®

TIER CAKE TEXTURE GUIDE



QUESTIONS?

We're here to help!
1-800-730-2253
susiecakes.com/contact



Vertical Stripes

Pictured: 6"/9"/12"



Horizontal Stripes

Pictured: 4"/6"/9"



Naked

Pictured: 9"/12"



Smooth

Pictured: 4"/6"/9"/12"



Rustic

Pictured: 6"/9"



Swirls

Pictured: 6"/9"/12"



Cascading White Pearl

Pictured: 6"/9"/12"



Vintage

Pictured: 6"



Vintage Heart

Only offered in 6" | Cannot be a tier

Some designs may incur an additional charge. Inquire with your Celebration Specialist for details. These are example photos from our past guests. SusieCakes does not place fresh flowers or toppers on cakes, though often guests will have their florists add these elements.

SusieCakes®

CAKE CUTTING GUIDE

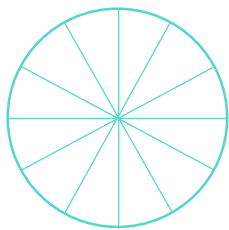


QUESTIONS?

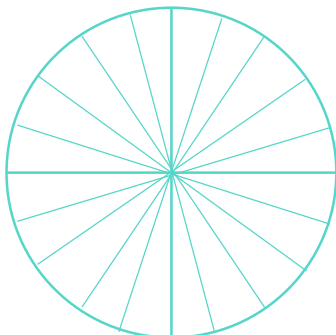
We're here to help!
1-800-730-2253
susiecakes.com/contact

SEGMENT SERVING SIZES

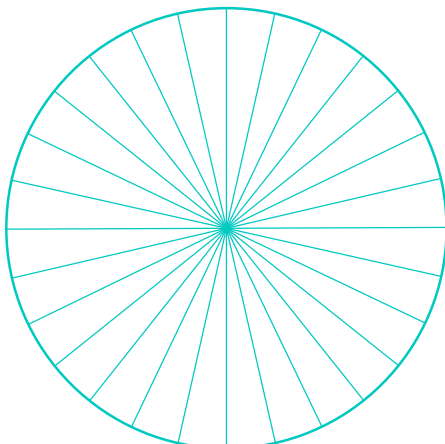
When cutting cakes for a birthday party or everyday celebration, you may expect to cut about 6-12 slices from our 6" cakes, and 12-20 slices from our 9" cakes.



6" ROUND
12 Segment Slices



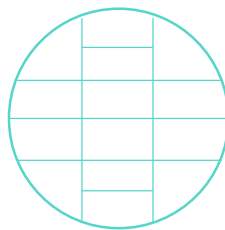
9" ROUND
20 Segment Slices



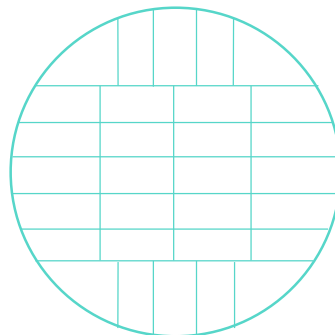
12" ROUND
28 Segment Slices

RECTANGLE SERVING SIZES

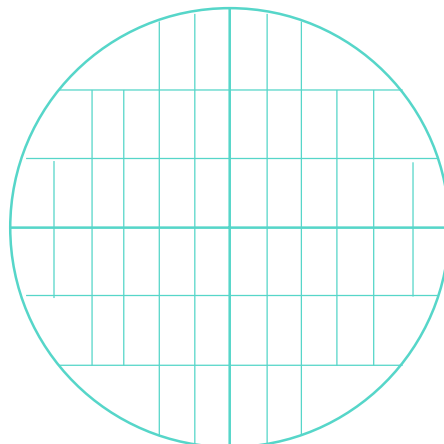
When cutting the cake in small rectangular pieces, you may serve up to 14 guests with our 6" cakes, 30 guests with our 9" cakes, and 56 guests with our 12" cakes.



6" ROUND
14 Rectangle Slices



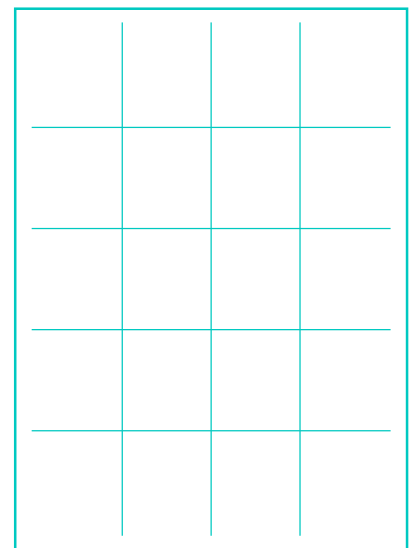
9" ROUND
30 Rectangle Slices



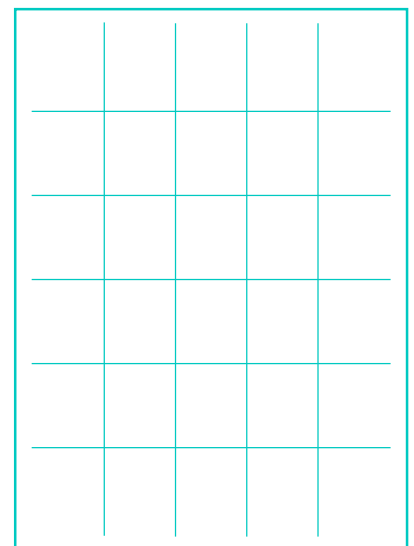
12" ROUND
56 Rectangle Slices

QUARTER SHEET CAKE SERVING SIZES

1/4 Sheet cakes (9 1/2" x 13 1/2")
serve up to 30 guests.



9 1/2" x 13 1/2" SHEET
20 Rectangle Slices



9 1/2" x 13 1/2" SHEET
30 Rectangle Slices



bakery boxes

an assortment of cookies in a white bakery box
(also available with brownies & gluten-free)

- mini box \$18
(6 cookies)
- 1 doz \$33
- 1.5 doz \$49.50
- 2 doz \$66
- 3 doz \$99
- 4 doz \$132
- 5 doz \$155*



*a \$10 savings

add gift wrap & custom note card - \$5



having a party or event?

we offer **bulk** pricing on orders over 5 dozen **cookies, brownies, & gluten-free***

*applies only to 5-dozen size box orders

let's get personal

Cookie Good LOVES to customize! From custom labels & note cards to custom cookie flavors, we're excited to find creative ways to make our treats uniquely yours.



cookie corn

what is cookie corn?

we pop up the plumpest corn, cover it with homemade caramel, roll it in cookie crumbs and bake it until it's crisp & crazy delicious.

\$8 each

also available in a mini size - \$5



Cookie Good is a literal mom & pop bake shop in Santa Monica run by Melanie & Ross Canter. Ross was a screenwriter who loved to bake. During the Hollywood writer's strike in 2008, Melanie suggested they start selling his cookies to make some pocket money and despite not having any business background, they quickly outgrew their home kitchen.

Since opening their retail shop in 2014, Cookie Good has been featured on Oprah's List, the Food Network, and has become a favorite for Hollywood celebrities. With fun and nostalgic flavors like Banana Pudding, Cinnabun, and S'mores, it's not very hard to see (or rather, taste) why.



individually wrapped

single cookie in a cello bag

- with a Cookie Good label \$37/doz
 - with your logo or artwork \$40/doz
 - with a full custom label \$43/doz
- we can also make "Duos" - 2 cookies in a cello

2448 wilshire blvd * santa monica * california * 90403
424.280.4100 * info@cookiegood.com * www.cookiegood.com














D
Caked by Day
Custom Cakes and Cupcakes

Email:
 management@shawverscaker
 y.com
 Phone: 213-547-9621

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	emmy blizzard	peach	flamingo	rose
butter	lemon	gold	goldfish	tangerine	dark orange	spice	coral	salmon
sand	banana	mustard	tan	off-white	latte	mocha	chocolate	slate
rosewood	taupe	light taupe	linen	harbor	light grey	gray	charcoal	black



info@gourmelattes.com

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: 805.969.8819

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 (8/1-12/31)
- 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 Tls:** 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 Tls:** 17
- PLT High:** 8
- 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



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



McConnell's SINCE 1949
FINE ICE CREAMS
SANTA BARBARA, CA



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