

CATERING MENU



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Catering Location and Hours

Our catering staff is ready to assist you 7 days a week from 7am-7 pm. Please contact us at 626.304.4800 or sales@littleflowercandyco.com. Orders are available to pick up at 1424 West Colorado Blvd., Pasadena.

How to Place an Order

Orders may be placed by phone or email. We kindly ask for 48 hours notice in order to best accommodate your needs. Orders are confirmed when we call or email you and a form of payment is on file.

Delivery

We offer deliveries 7 days a week. Delivery fees begin at \$40 and will vary depending on the distance from our kitchen.

Presentation, Seasonality, and Pricing

Our food is beautifully prepared with the freshest seasonal ingredients available. It is arranged on disposable serving ware accompanied with the appropriate serving utensils. All prices are subject to change without notice.

Paper & Plastic

We provide paper and plastic ware at \$1.50 per person. This includes a plate, fork, knife, and napkin. Serving utensils are also available free upon request.

Changes & Cancellations

Cancellations must be made 24 hours before time of pick up or delivery. Payment on the balance due may be required if cancellations are made after the scheduled time of pick up or delivery.



BREAKFAST

Perfect for that morning meeting or get together at home.

Breakfast Basket

an assortment of maple oat scones, banana muffins, blueberry bran muffins, morning buns, cinnamon rolls & butter croissants

12 pieces	\$54
24 pieces	\$108
36 pieces	\$162

Granola & Yogurt Bowl

 $plain\,whole\,milk\,yogurt, house\,made\,granola$

& seasonal fruit

serves 10 \$78.50

Coconut Chia Pudding

gluten free coconut chia pudding, seeded streusel & seasonal fruit

serves 10 \$78.50

Old Fashioned Oatmeal

old fashioned rolled oats, flax seeds, brown sugar & seasonal fruit

serves 8-10 \$78.50

Smoked Salmon Platter

served with bagels, cream cheese, to mato, red onion, cucumbers $\&\ \mbox{capers}$

serves 10 \$150

Quiche

flaky brisee crust filled with fluffy egg custard and choice of 2 of the following ingredients: feta, swiss, cheddar, provolone, parmesan, goat cheese, bacon, ham, turkey, caramelized onion, spinach, tomato, zucchini, mushroom, or red pepper

9" round serves 6–8	\$60.00
half sheet serves 12–16	\$120
giant quiche serves 20-24	\$175

Strata

Savory bread pudding baked with our fluffy buttermilk pretzel rolls served in disposable serving ware. Choice of spinach, roasted garlic & feta or ham Swiss

halftray serves 9–12	\$55
full tray serves 18-20	\$110

Frittata

gluten free, as delicious as its cousin, strata; only sans pretzel rolls

halftray serves 9–12	\$55
full trav serves 18-20	\$110

Scrambles

Your choice of the following scrambles served with toast & butter. Jam, sriracha & ketchup available upon request.

Bagels and cream cheese substitute is additional fee.

sausage, fennel, parmesan veggie & swiss

salmon & cream cheese

serves 12 \$118.20

sausage egg white scramble with tomato & avocado serves 12 \$130.20

Seasonal Fruit Platter

seasonal fruit garnished with edible flowers & fresh herbs serves 8-10 \$54.50 serves 11-15 \$81.75 serves 16-20 \$109.00

La Colombe Coffee

Served in disposable box includes cups, cream, sugar, sweetener & stirrers. Soymilk and almond milk available upon request.

serves 10–12 \$27

Art of Tea

whole leaf tea bags with a disposable box of hot water, includes 10 assorted tea bags, cups, cream, sugar, sweetener & stirrers

serves 10-12 \$27



Hot Chocolate

served in disposable box with a side of Little Flower Candy Co.'s vanilla marshmallows

serves 10-12 \$36

SANDWICHES

Classic Sandwich Platter

selection of our signature sandwiches served with dill pickles, 10 sandwich minimum.

sandwich prices vary. \$11.85-\$16.95

Mini Sandwich Platter

half size of our signature sandwiches served with dill pickles, price per sandwich \$6.45

Cocktail Sandwich Platter

petite 2-bite versions of our signature sandwiches,
30 sandwich minimum
price per sandwich \$4.45

Lunch Box

\$26.85

Includes a side salad of mixed greens, red wine vinaigrette, chocolate chip cookie, & potato chips.

Sandwich Selections

Sopressata & Manchego

French Ham & Butter

Italian

Rare Roast Beef

Green Turkey

Egg Salad

Old-Fashioned Turkey

Prosciutto

Banh Mi Chicken Or Tofu

BLTA

Curried Chicken

Tuna Salad

Roasted Veggie

RICE BOWLS

Available in catering sized bowls or disposable aluminum tray with serving utensils.

Dal Bowl

brown rice, curried cauliflower, garlic spinach, apricot red pepper chutney, baked tofu, raita & red lentil dal

Brown Rice Bowl

brown rice, baked tofu, carrots, mushrooms, black eyed peas, haricot verts, bell peppers, nori, sesame seeds, micro greens, carrot ginger dressing

Salmon Bowl

Brown rice, baked salmon, carrots, daikon radish, cucumber relish, chopped seasonal vegetable, micro greens, ponzu dressing. Add \$5 per serving

SALADS

Available in catering sized bowls or disposable aluminum tray with serving utensils.

 $\begin{array}{lll} \text{small bowl serves 2-4} & \$50.35 \\ \text{half tray serves 4-6} & \$77.25 \\ \text{full tray serves 8-12} & \$154.50 \end{array}$

Mixed Greens

mixed greens, tomato, basil, pepitas & red wine vinaigrette

Beet & Goat Cheese

mixed greens, beets, toasted almonds, fresh goat cheese & sherry vinaigrette

Goddess

butter lettuce, haricot verts, feta, cucumbers, chopped egg, lemon thyme vinaigrette & chives



Vietnamese

mixed greens, carrots, daikon radish, cucumber, cilantro, fresh jalapeno, red onion, asian dressing & choice of chicken or tofu

Kale Caesar

kale, parmesan, croutons & caesar dressing

White Bean & Prosciutto

arugula, baked prosciutto, white beans, avocado, parmesan & lemon thyme vinaigrette

Fennel & Arugula

arugula, fennel, parmesan & carrot ginger dressing

Salmon Nicoise

butter lettuce, baked salmon, haricot verts, red bell peppers, chopped egg, kalamata olives, yams & lemon thyme vinaigrette

Mezze Trio

kale tabouleh, israeli cous cous, beet hummus, cucumber, cherry tomato, kalamata olives & feta

Dilly Shrimp

poached wild shrimp, yellow bell pepper, red bell pepper, fennel, cucumber, celery, red onion, dill, parsley, lemon juice, garlic

SOUPS

Soup selections change with the season. Please contact us for soups that will be available at the time of your event. Soups come by the quart and requires reheating. Three-quart minimum per variety.

soups, per quart	\$14.85
veggie chili, per quart	\$16.45
meat chili, per quart	\$18.45

Chicken Noodle

Turkey Noodle

Harira

 $To mato\ Lentil$

Lemon Lentil

White Bean & Kale

Carrot Ginger

Mushroom

Turmeric Cauliflower Stew

Spinach Zucchini

Green Soup

Mushroom, Beef & Barley

Potato Leek

Cauliflower Leek

Vegetarian Chili

Chicken Chili

Beef Chili

Ribolitta

Coconut Curry Chickpea

ENTREES

The following entrees require reheating and are served in foil containers.

Pesto Rigatoni

half sheet serves 10	\$82.25
full sheet serves 20	\$164.50

Vegan Enchilada

half sheet serves 10	\$92.25
full sheet serves 20	\$184.50

Sausage Lasagna

half sheet serves 10	\$92.25
full sheet serves 20	\$184.50

4 Cheese Lasagna

half sheet serves 10	\$82.25
full sheet serves 20	\$164.50



Macaroni and Cheese		APPETIZERS	
half sheet serves 10	\$72.25		
full sheet serves 20	\$144.50	Vegetarian Spring Rolls	
		with peanut ginger sauce	
Chicken Tortilla Pie		price per dozen	\$38.70
half sheet serves 10	\$92.25		
full sheet serves 20	\$184.50	Couscous or Quinoa	
O1 ' 1 TZ 1 T		with Roasted Veggies	
Chicken Kale Lasagna		price per quart	\$21.80
half sheet serves 10	\$92.25		
full sheet serves 20	\$184.50	Block Party Macaroni Salad	
D '11 D ' 101 ' 1	+-0	price per quart	\$21.80
Buttermilk Fried Chicken	\$26.50		
6 pieces (1 breast, 2 thighs, 1 drumstick, 2	2 wings)	Orzo	
Picnic Menu		greek orzo, lemon orzo, or tomato feta orz	o salad
	.1 6 1 11	price per quart	\$21.80
main entrée (choose one): fried chicken,			
(veggie, turkey, chicken or beef), herb roa	sted chicken	Fruit Salad	AF 4F
bread (choose one): buttermilk pretzel ro	ll honevbutter	perserving	\$5.45
biscuit, corn bread	ii, iiolioy battel	m	
3230111, 20111, 31044		Tartines melted leek, zucchini & goat cheese, toma	ito & feta.
sides (choose two): macaroni & cheese, le	mon herb potato	olive & thyme, ham & swiss.	,
salad, mashed potatoes, quinoa & roasted		half sheet (24 bite size)	\$36
tabouleh, mixed greens		full sheet (48 bite size)	\$72
serves 8	\$150	ζ-	
		Lemon Herb Potato Salad	
Crackers & Dips		price per quart	\$21.80
White Bean Dip			
Minted Pea Dip		Baked Olives	
Roasted Leek & Kale Dip		price per quart	\$16
Cilantro Hummus			
Beet Hummus		Kale Tabouleh	
by the pint	\$12.90	price per quart	\$21.80
by the quart	\$25.80		
Housemade Crackers			

\$10

serves 4



LITTLE FLOWER

Bread Pudding PLATTERS Vanilla Caramel 10 person minimum on all platters Caramel Chocolate Chip Charcuterie Caramel Pumpkin (seasonal) Caramel Apple hot salami, sopressata salami, fennel salami, glazed serves 9-12 \$45 nuts or pistachios, kalamata or castelvetrano olives, with housemade crackers or toasted baguette price per person \$10 \$12 CAKES AND PIES with smoked salmon Milk & Honey Cake Cheese Board Served with fruit, nuts and olives. A selection of 3 bleu, hard, classic or coffee semi soft, or soft cheeses with toasted baguette. \$50 Bowl. \$10 price per person **Bundt Cake with Berries** Market Crudité chocolate with ganache or vanilla with vanilla bean glaze A selection of seasonal farmers market vegetables with your choice of one dip. GF Chocolate Almond Cake with Ganache & Berries price per person \$8 8" cake The Bakery \$45 Sweets Basket: assorted cookies, brownies, blondies, Unicorn Cake chocolate sea salt caramel tarts, almond foley bars vanilla with vanilla buttercream or chocolate with 12 pieces \$48 brown butter buttercream \$96 24 pieces 6" cake \$50 \$144 36 pieces Olive Oil Cake/Chocolate Olive Oil Minis Basket with brown butter buttercream/espresso buttercream assorted mini cookies, mini brownies, mini chocolate 10" cake \$60 sea salt caramel tarts, mini almond foley bars 6" cake \$30 18 pieces \$35 30 pieces \$50 Cupcakes 48 pieces \$85 chocolate, vanilla or red velvet cake with vanilla buttercream, chocolate buttercream, brown butter Cookie Platter buttercream, or cream cheese frosting chocolate chip, oatmeal raisin, ginger molasses, 1 dozen \$48 chocolate sea salt caramel, gf peanut butter, brown butter shortbread Pies 12 pieces \$36 lemon meringue, apple crumble, pumpkin (seasonal),

banana cream

\$39

\$72

\$108

24 pieces

36 pieces



SIGNATURE CAKES	All cakes are 4 layers except 3 layered sheet cake	s and
Cl ' 77 'll	6 layer rainbow cake. Prices start at: 6" round serves 4–8	\$45
Classic Vanilla	9" round serves 10–16	\$ 4 5 \$75
vanilla cake with vanilla buttercream	1/2 sheet serves 50	\$230
Lavender		
vanilla or chocolate cake with lavender buttercream	Rainbow 6"	\$85
Brown Butter Apricot*	9"	\$125
vanilla cake, apricot jam, and brown butter buttercream		
Earl Grey	BEVERAGES	
vanilla or chocolate cake with earl grey buttercream	Iced Tea	
Black and White	black, green, or seasonal. cups included. sugar	
Alternating layers of vanilla and chocolate cake with	and stirrers available upon request	
caramel buttercream	price per gallon	\$27
Coconut*	Housemade Lemonade	
vanilla cake, coconut filling, and coconut buttercream	cups included.	
, canal control 22222, canal coccontrol 222222	price per gallon	\$27
Raspberry Rose*	D 1777 .	
vanilla cake, raspberry jam and rose buttercream	Bottled Water	
	still or sparkling water	фО
Chocolate Sea Salt Caramel*	price per bottle	\$3
$chocolate\ cake, vanilla\ buttercream, sea\ salt\ caramel,$	San Pellegrino's	
chocolate glaze	assorted flavors	
Mocha Almond	price per each	\$2
	• •	·
vanilla cake, coffee buttercream and toasted almonds	Sodas	
Red Velvet	assorted flavors	
red velvet cake with cream cheese frosting	price per each	\$3
Tod vorvot cane with of eath cheese Hostilig		
Horchata	Orange Juice	
horchata soaked vanilla cake with cinnamon dulcey	price per gallon	\$20
buttercream	Character Daily G. St.	
	Stumptown Drip Coffee	

Rainbow

cake.

6 layers of colored vanilla cake and vanilla buttercream

Flavors marked with an asterisk are subject to an additional charge of \$10-\$20, depending on the size of the

 $serves\,12$

\$27