## W: \%ix LITTLE FLOWER <br> CATERING MENU

## CATERING MENU

## Catering Location and Hours

Our catering staff is ready to assist you 7 days a week from $8 \mathrm{am}-4 \mathrm{pm}$. 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 day and 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. 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.

Strata
Savory bread pudding baked with bread and served in
disposable serving ware. See quiche for choice of fillings.

half tray serves 9-12
full tray serves 18-20
full tray serves 18-20 \$110

## Frittata

Gluten free, as delicious as its cousin, strata, only sans bread. See quiche for choice of fillings.
half tray serves 9-12 \$55
full tray serves 18-20 \$110

## Scrambles

Your choice of the following scrambles served with bagels or toast \& butter or cream cheese. Jam, hot sauce, and ketchup available for additional charge.
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 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. Soy milk, oat milk, 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

## 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$\$ 6.85$

## Cocktail Sandwich Platter

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

## Bigger Than a Foot

\$36.00
Perfect for a party! Choice of our signature sandwich on a full 18 " baguette. Can not be cut.

Lunch Box
\$28.00+
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
EggSalad
Old-Fashioned Turkey
Prosciutto
Banh Mi Chicken Or Tofu
BLTA
Curried Chicken
TunaSalad
Roasted Veggie

## RICE BOWLS

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

| small bowl serves 6-8 | $\$ 80$ |
| :--- | :---: |
| half tray serves 9-12 | $\$ 118$ |
| full tray serves 18-24 | $\$ 200$ |

## 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.
small bowl serves 2-4 \$50.35
half tray serves 4-6 \$77.25
full tray serves 8-12 \$154.50

## 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

## Kale Caesar

kale, parmesan, croutons \& caesar dressing

## Fennel \& Arugula

arugula, fennel, parmesan \& carrot ginger dressing

| Vietnamese | soups, per quart | \$16 |
| :---: | :---: | :---: |
| mixed greens, carrots, daikon radish, cucumber, | veggie chili, per quart | \$18 |
| cilantro, fresh jalapeno, red onion, asian dressing | meat chili, per quart | \$18 |
| \& choice of chicken or tofu |  |  |
|  | Chicken Noodle |  |
|  | Turkey Noodle |  |
| White Bean \& Prosciutto | Harira |  |
| arugula, baked prosciutto, white beans, avocado, parmesan | Tomato Lentil |  |
| \& lemon thyme vinaigrette | Lemon Lentil |  |
|  | White Bean \& Kale |  |
|  | Carrot Ginger |  |
| Salmon Nicoise | Mushroom |  |
| butter lettuce, baked salmon, haricot verts, red bell peppers, | Turmeric Cauliflower Stew |  |
| chopped egg, kalamata olives, yams \& lemon thyme | Spinach Zucchini |  |
| vinaigrette | Green Soup |  |
|  | Mushroom, Beef \& Barley |  |
|  | Potato Leek |  |
| Mezze Trio | Cauliflower Leek |  |
| kale tabouleh, israeli cous cous, beet hummus, cucumber, | Vegetarian Chili |  |
| cherry tomato, kalamata olives \& feta | Chicken Chili |  |
|  | Beef Chili |  |
|  | Ribolitta |  |
|  | Coconut Curry Chickpea |  |

## CRACKERS \& DIPS

White Bean Dip
Minted Pea Dip
Roasted Leek \& Kale Dip
Cilantro Hummus Beet Hummus
by the pint $\quad \$ 12.90$
by the quart $\quad \$ 25.80$

House-made Crackers \$10
serves 4

## 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. Threequart minimum per variety.
veggie chili, per quart \$18
meat chili, per quart \$18

Chicken Noodle
Turkey Noodle
Harira
Tomato 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

Coconut Curry Chickpea

## ENTREES

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

| Pesto Rigatoni |  |
| :--- | ---: |
| half sheet serves 10 |  |
| full sheet serves 20 | $\$ 82.25$ |
| Vegan Enchilada | $\$ 164.50$ |
| half sheet serves 10  <br> full sheet serves 20  <br>  $\$ 92.25$ <br> Sausage Lasagna $\$ 184.50$ <br> half sheet serves 10  <br> full sheet serves 20 $\$ 92.25$ <br>  $\$ 184.50$ <br> 4 Cheese Lasagna  <br> half sheet serves 10 <br> full sheet serves 20 $\$ 82.25$$\quad \$ 164.50$ |  |



## PLATTERS

10 person minimum on all platters

## Charcuterie

hot salami, sopressata salami, fennel salami, nuts,
kalamata or castelvetrano olives, with toasted baguette

| price per person | $\$ 10$ |
| :--- | :--- |
| with smoked salmon | $\$ 15$ |

## Cheese Board

Served with fruit, nuts and olives. A selection of 3 bleu, hard, semi soft, or soft cheeses with toasted baguette.
price per person

## Market Crudité

A selection of seasonal vegetables and your choice of dip. price per person $\$ 8$

## Sweets Platter

assorted cookies, bars, chocolate sea salt caramel tarts

| 12 pieces | $\$ 57$ |
| :--- | ---: |
| 24 pieces | $\$ 115$ |
| 36 pieces | $\$ 170$ |

## Mini Sweets Platter

assorted mini cookies, mini bars, mini chocolate sea salt caramel tarts
18 pieces $\$ 40$
30 pieces $\$ 60$

48 pieces $\$ 90$

## Cookie Platter

chocolate chip, oatmeal raisin, ginger molasses, chocolate sea salt caramel

| 12 pieces | $\$ 42$ |
| :--- | :--- |
| 24 pieces | $\$ 84$ |
| 36 pieces | $\$ 126$ |

Bread Pudding

Vanilla Caramel

Caramel Chocolate Chip

Caramel Pumpkin (seasonal)

Caramel Apple (seasonal)

half tray, serves 9-12

$\$ 50$

## CAKES AND PIES

Milk \& Honey Cake
classic or coffee
half tray, serves 9-12\$64

## Bundt Cake with Berries

chocolate with ganache or vanilla with vanilla bean glaze 9" cake\$60

GF Chocolate Almond Cake with Ganache
\& Berries

8" cake ..... \$55

## Unicorn Cake

vanilla or chocolate cake with vanilla buttercream 6" cake \$50

Olive Oil Cake/Chocolate Olive Oil
with brown butter buttercream/espresso buttercream
$10^{\prime \prime}$ cake
6 " cake

## Cupcakes

chocolate, vanilla or red velvet cake with vanilla buttercream, chocolate buttercream, brown butter buttercream, or cream cheese frosting 1 dozen\$54

## Pies

lemon meringue, apple crumble, mixed berry crumble, pumpkin (seasonal), banana cream $9 "$

| Signature cakes | All cakes are 4 layers except 3 layered sheet cakes and 6 layer rainbow cake. Prices start at: |  |
| :---: | :---: | :---: |
| Classic Vanilla | $6 "$ round serves 8 | \$50 |
| vanilla cake with vanilla buttercream | 9 " round serves 12-16 | \$80 |
|  | $1 / 2$ sheet serves 50 | \$240 |
| Lavender |  |  |
| vanilla or chocolate cake with lavender buttercream | Rainbow |  |
|  | 6 " | \$90 |
| Brown Butter Apricot* <br> vanilla cake, apricot jam, and brown butter buttercream | 9 " | \$125 |
| Earl Grey <br> vanilla or chocolate cake with earl grey buttercream | beverages |  |
|  | Iced Tea |  |
| Black and White* <br> alternating layers of vanilla and chocolate cake with caramel buttercream | black, green, or hibiscus. cups included. sugar and stirrers available upon request serves 10-12 | \$27 |
| Coconut* <br> vanilla cake, coconut filling, and vanilla buttercream | House-made Lemonade cups included. serves 10-12 | \$27 |
| Raspberry Rose* <br> vanilla cake, raspberry jam and rose buttercream | Bottled Water |  |
| Chocolate Sea Salt Caramel* | still or sparkling water price per bottle | \$3 |
| chocolate cake, vanilla buttercream, sea salt caramel, chocolate glaze | San Pellegrino's <br> assorted flavors |  |
| Mocha Almond <br> chocolate cake, coffee buttercream and toasted almonds | price per can | \$2.50 |
| Red Velvet <br> red velvet cake with cream cheese frosting | Sodas <br> assorted flavors <br> price per each | \$3 |
| Horchata <br> horchata soaked vanilla cake with cinnamon buttercream | Orange Juice price per gallon | \$27 |
| Rainbow** | La Colombe Drip Coffee serves 10-12 | \$27 |
| 6 layers of colored vanilla cake and vanilla buttercream |  |  |
| Flavors marked with an asteriskaresubject to an additional charge of \$10-\$20, depending on the size of the cake. |  |  |

