

## **CATERING MENU**



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## Catering Location and Hours

Our catering staff is ready to assist you 7 days a week from 8am-4 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.



# LITTLE FLOWER

## BREAKFAST

Perfect for that morning meeting or get together at home.

## **Breakfast Platter**

An assortment of scones, muffins, croissants, and cinnamon rolls

12 pieces	\$60
24 pieces	\$120
36 pieces	\$180

## Granola & Yogurt Bowl

plain whole milk yogurt, house made granola & seasonal fruit

serves 10 \$78.50

## Coconut Chia Pudding Bowl

gluten free vegan 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 & 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	\$180

#### Strata

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

half tray serves 9–12	\$55
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 \$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 \$6.85

## Cocktail Sandwich Platter

petite 2-bite versions of our signature sandwiches,
30 sandwich minimum
price per sandwich \$4.85

## 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

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

 $\label{eq:mixed} \mbox{mixed greens, beets, to$  $asted almonds, fresh goat cheese \& \mbox{sherry vinaigrette}$ 

## 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

Monday - Sunday, 8am - 4pm



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

## White Bean & Prosciutto

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

## 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

#### **CRACKERS & DIPS**

White Bean Dip
Minted Pea Dip
Roasted Leek & Kale Dip
Cilantro Hummus Beet Hummus
by the pint

by the pint \$12.90 by the quart \$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. Three-quart minimum per variety.

soups, per quart	\$16	
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

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	
Cliff m vil Di		with peanut ginger sauce	
Chicken Tortilla Pie		price per dozen	\$38.70
half sheet serves 10	\$92.25		
full sheet serves 20	\$184.50	Grain & Roasted Veggie Salad	
		with couscous or quinoa,	
Chicken Kale Lasagna	400.07	price per quart	\$21.80
half sheet serves 10	\$92.25		
full sheet serves 20	\$184.50	Block Party Macaroni Salad	
D 'II D ' 101 ' 1	+-0	price per quart	\$21.80
Buttermilk Fried Chicken	\$26.50		
6 pieces (1 breast, 2 thighs, 1 drumstick, 2	ewings)	Orzo	
Picnic Menu		greek orzo, lemon orzo, or tomato feta orz	o salad
	.1 ( 1 :1:	price per quart	\$21.80
Main entrée (choose one): fried chicken, n			
(veggie, turkey, chicken or beef), herb roas	sted chicken	Fruit Salad	
D 1/1		perserving	\$5.45
Bread (choose one): buttermilk pretzel rol			
biscuit, corn bread. Honey Butter available	e upon request.	Tartines	
G:1 (1 · · ) :0 1 · 1	1 1	melted leek, zucchini & goat cheese, toma	to & feta,
Sides (choose two): macaroni & cheese, le		olive & thyme, ham & swiss.	400
salad, mashed potatoes, quinoa & roasted tabouleh, mixed greens	i vegetables, kale	half sheet (24 bite size)	\$36
	<b>4150</b>	full sheet (48 bite size)	\$72
serves 8	\$150	Lemon Herb Potato Salad	
			<b>404.00</b>
Barbecue Sandwich Menu		price per quart	\$21.80
Meat (choose one): pulled pork or pulled ch	ıcken	Baked Olives	
Sides (choose two): block party macaroni sa	alad haked heans		<b>44</b> C
lemon herb potato salad, coleslaw, or mixed		price per quart	\$16
ionioni io poutto sutati, colesiaw, of filiaet	W 21 CO110	Valo Tabaulah	
Ciabatta rolls, BBQ sauce, and pickles		Kale Tabouleh	<b>401.00</b>
		price per quart	\$21.80

\$200

serves 8



#### **Bread Pudding PLATTERS** 10 person minimum on all platters Vanilla Caramel Caramel Chocolate Chip Charcuterie Caramel Pumpkin (seasonal) hot salami, sopressata salami, fennel salami, nuts, Caramel Apple (seasonal) kalamata or castelvetrano olives, with toasted baguette \$50 half tray, serves 9-12 price per person \$10 CAKES AND PIES \$15 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. \$64 half tray, serves 9-12 \$10 price per person **Bundt Cake with Berries** Market Crudité chocolate with ganache or vanilla with vanilla bean glaze A selection of seasonal vegetables and your choice of dip. 9" cake GF Chocolate Almond Cake with Ganache \$8 price per person & Berries \$55 8" cake **Sweets Platter** assorted cookies, bars, chocolate sea salt caramel tarts **Unicorn Cake** vanilla or chocolate cake with vanilla buttercream 12 pieces 6" cake \$50 \$115 24 pieces 36 pieces Olive Oil Cake/Chocolate Olive Oil Mini Sweets Platter with brown butter buttercream/espresso buttercream 10" cake \$65 assorted mini cookies, mini bars, mini chocolate sea salt caramel tarts 6" cake \$30 18 pieces \$40 30 pieces \$60 Cupcakes 48 pieces \$90 chocolate, vanilla or red velvet cake with vanilla buttercream, chocolate buttercream, brown butter Cookie Platter buttercream, or cream cheese frosting \$54 chocolate chip, oatmeal raisin, ginger molasses, chocolate 1 dozen sea salt caramel **Pies**

lemon meringue, apple crumble, mixed berry

crumble, pumpkin (seasonal), banana cream

\$45

\$42

\$84

\$126

12 pieces

24 pieces

36 pieces



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*	9"	\$125	
vanillacake, a pricotjam, andbrownbutterbuttercream			
Earl Grey	BEVERAGES		
vanilla or chocolate cake with earl grey buttercream			
	Iced Tea		
Black and White*	black, green, or hibiscus. cups included. sugar		
alternating layers of vanilla and chocolate cake with	and stirrers available upon request		
caramel buttercream	serves 10-12	\$27	
Coconut*	House-made Lemonade		
vanilla cake, coconut filling, and vanilla buttercream	cups included.		
	serves 10-12	\$27	
Raspberry Rose*			
vanilla cake, raspberry jam and rose buttercream	Bottled Water		
	still or sparkling water		
Chocolate Sea Salt Caramel*	price per bottle	\$3	
chocolate cake, vanilla buttercream, sea salt caramel,			
chocolate glaze	San Pellegrino's		
	assorted flavors	<b>40.50</b>	
Mocha Almond	price per can	\$2.50	
$chocolate\ cake, coffee\ buttercream\ and\ to a sted\ almonds$			
	Sodas		
Red Velvet	assorted flavors	\$3	
red velvet cake with cream cheese frosting	price per each	ΦΘ	
Horchata	Orange Juice	φΩ <del>Ν</del>	
horchata soaked vanilla cake with cinnamon	price per gallon	\$27	
buttercream	La Colombe Drip Coffee		
Rainbow**	serves 10-12	\$27	
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 $6\,\mathrm{layers}$  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

cake.