

Please call our catering department 323.655.2285
to place your order for pick up or delivery. *48-hour notice required

hors d'oeuvres (two dozen minimum)

mini lobster rolls 8 each
tomato feta tartlet 1.75 each
mini crab cakes with roasted garlic aioli 3 each
jumbo shrimp cocktail with joan's on third classic cocktail sauce 3.75 each
mini mediterranean turkey and zucchini meatballs with sumac sauce 2.25 each
ham & fromage d'affinois - arugula & fromage d'affinois ficelle 3 each
petrossian royal ossetra caviar \$115 / 30 grams
crème fraiche 6.95 / ½ pint
housemade potato chip 6.50 / bag

platters

cheese board with crackers 135 / serves 10-15
charcuterie platter served with bread 125 / serves 10-15
crudité with spinach leek dip 75 / serves 10-15
toasted pita triangles with hummus dip 35 / serves 10-15

entrées

five herb whole roasted chicken 24 / serves 2
whole poached salmon with cucumber dill sauce 275 / serves 14-16
oven roasted whole beef tenderloin with horseradish crème fraîche 250 / serves 8-10
individual short rib macaroni and cheese 15 each (6 minimum) - baked in ceramic ramekin

salads & accompaniments

baby gem romaine with rainbow radish, crisp apples, bleu cheese, toasted walnuts and joan's vinaigrette 45 / serves 6-8
baby field greens, spiced pecans & goat cheese with joan's vinaigrette 40 / serves 6-8
classic creamy mashed potatoes 16.50 per pound (2 pound minimum)
orzo with olives, tomatoes, arugula and toasted pine nuts 18 per pound (2 pound minimum)
roasted seasonal vegetables 18 per pound (2 pound minimum)

desserts

mini chocolate mousse 4.50 each (2 dozen minimum)
mini lemon mousse 4.50 each (2 dozen minimum)
chocolate dipped turkish apricots 35 / 9 pieces
celebration chocolate cake 65 / serves 8-10
assorted bars and mini cookies 55 / serves 10-15