



CATERING LOCATION AND HOURS

Our catering staff is ready to assist you Monday-Saturday 8am-4pm.
Please contact us at eat@lincolnpasadena.com.

Orders are available to pick up at
1992 Lincoln Avenue Pasadena, CA.

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

Delivery fees begin at \$20 and will vary depending on the distance from our kitchen. Minimum order for delivery is \$100.

PRESENTATION AND PRICING

Disposable servingware accompanied with the appropriate serving utensils. All prices are subject to change without notice.

PAPER & PLASTIC

We provide paper and plasticware at \$1.00 per person.
This includes a fork, knife, spoon, napkin, and plate.

CHANGES & CANCELLATIONS

Cancellations must be made 24 hours before time of pick up or delivery. Late cancellations will be charged 75% of invoice total.



BREAKFAST

Breakfast Basket

An assortment of scones, muffins, and croissants.

- 12 PIECES - \$42**
- 24 PIECES - \$84**
- 36 PIECES - \$126**

Granola & Yogurt Bowl

Greek yogurt, house made granola & seasonal fruit

- SERVES 10, \$68.50**
- INDIVIDUAL, \$6.85**

Coconut Chia Pudding

Gluten free and vegan coconut chia pudding, seeded streusel & seasonal fruit

- SERVES 10, \$68.50**
- INDIVIDUAL, \$6.85**

Smoked Salmon Platter

Served with brown bread, creme fraiche, tomato confit, cornichons, red onion, mixed greens, grilled lemon

- SERVES 10-12, \$144.50**

Quiche

Flaky brisee crust filled with egg custard and choice of veggie or meat filling with cheese.

- 9" PIE PAN SERVES 6-8, \$39**
- 10" DEEP ROUND SERVES 8-12, \$56**

Strata

Savory bread pudding. Choice of spinach, roasted garlic & feta or ham & swiss

- HALF TRAY SERVES 9-12, \$45**
- FULL TRAY SERVES 18-20, \$90**

Frittata

Gluten free. As delicious as its cousin, strata; only sans bread

- HALF TRAY SERVES 9-12, \$45**
- FULL TRAY SERVES 18-20, \$90**

Seasonal Fruit Bowl

- PER SERVING, \$5.85**

COFFEE & TEA

Stumptown Coffee

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

- SERVES 10-12, \$24**

Art of tea.

Whole leaf tea bags with a disposable box of hot water includes 12 assorted tea bags, cups, cream, sugar, sweetener & stirrers

- SERVES 10-12, \$40**



SANDWICHES

Classic Sandwich Platter

Selection of our signature sandwiches

SANDWICH PRICES VARY, \$11.85 - \$13.85

Mini Sandwich Platter

Half size of our signature sandwiches

6 Sandwich (per variety) minimum

\$6.45 PER SANDWICH

Cocktail Sandwich Platter

Petite 2-bite versions of our signature sandwiches

12 Sandwich (per variety) minimum

\$3.45 PER SANDWICH

Lunch Box

Includes sandwich, side salad & cookie

\$16.85 EACH

Sandwich Selections

Ham & Brie, BLT, Pesto Turkey, Tuna Salad, Egg Salad, Avocado Veggie, Caprese,
Grilled Chicken, Reuben, Patty Melt, Tuna Melt, Salmon, Thai Steak

ENTRÉE SALADS & BOWLS

Small (Serves 4-6)/Medium (Serves 8-10)/Large (Serves 12-16)

Mixed Greens Salad

Mixed greens, cucumber, tomato, parsley shallot vinaigrette

\$22/\$40/\$72

Yuzu Chicken Salad

Mixed cabbage, carrot, red onion, shredded chicken,
daikon sprouts, seaweed garnish, yuzu vinaigrette

\$53.80/\$107.60/\$161.40

Cobb Salad

Gem lettuce, turkey, bacon, egg, bleu cheese, tomato,
red onion, avocado, green goddess dressing.

\$61.80/\$123.60/\$185.40

Nicoise Salad

Greens, tomato confit, olives, haricots verts, potato,
boiled egg, with salmon or turkey, parsley shallot
vinaigrette.

\$61.80/\$123.60/\$185.40

Farro Bowl

Farro, baby kale, sautéed fennel & onion,
romesco, almonds, lemon vinaigrette.

\$47.40/\$94.80/\$142.20

Spicy Shrimp Bowl

Cilantro rice, carrot, napa cabbage, radicchio,
peanuts, spicy shrimp, yuzu vinaigrette, charred
lemon, herbs, harissa.

\$53.80/\$107.60/\$161.40

Buddha Bowl

Cilantro rice, baby kale, broccolini, jalapeno, green miso,
tofu, pistachios, sprouts, cilantro citrus vinaigrette.

\$53.80/\$107.60/\$161.40

LINCOLN

SOUPS

Soups come by the quart and require reheating.

Soups are \$12.45 per quart. Veggie chili is \$14.45 per quart. Meat chili is \$16.45 per quart.

Black Bean ^{v GF}	Potato Poblano Cheddar
Carrot Ginger Coriander ^{v GF}	Red Posole ^{v GF}
Cauliflower Spinach ^{v GF}	Split Pea ^{v GF}
Celery Leek ^{v GF}	Spinach Zucchini ^{v GF}
Chicken Vegetable	Turmeric Red Lentil ^{v GF}
Chickpea Stew ^{v GF}	Turkey Chili
Lentil Minestrone ^{GF}	Veggie Chili ^{v GF}

ENTRÉES

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

Sausage Lasagna HALF SHEET SERVES 10, \$92.25 FULL SHEET SERVES 20, \$184.50	Green Chicken Enchilada Pie HALF SHEET SERVES 10, \$92.25 FULL SHEET SERVES 20, \$184.50
Kale Leek Spinach Lasagna HALF SHEET SERVES 10, \$82.25 FULL SHEET SERVES 20, \$164.50	Bacon Carbonara Bake HALF SHEET SERVES 10, \$92.25 FULL SHEET SERVES 20, \$184.50
Macaroni And Cheese HALF SHEET SERVES 10, \$72.25 FULL SHEET SERVES 20, \$144.50	Pesto Rigatoni HALF SHEET SERVES 10, \$82.25 FULL SHEET SERVES 20, \$164.50

LINCOLN

CRACKERS & DIPS

Dips come by the pint \$12.90 or by the quart \$25.80

Housemade Crackers

\$10 (SERVES 4)

Tapenade Pinwheels

\$10 (SERVES 4)

Parmesan Crisps ^{GF}

\$12 (SERVES 4)

Pesto Dip

White Bean Dip

Beet Hummus

Carrot Hummus

Classic Hummus

Cilantro Hummus

Kale Leek Spinach Parmesan Dip

Minted Pea Dip

Green Goddess

Red Harissa

Green Harissa

Romesco

Buttermilk Dill

APPETIZERS

Minimum order 2 dozen

Skewers: Chicken, Steak,
Salmon, or Veggie With Sauces

\$4 EACH

Savory Tartines 2" Bites
(ORDER IN MULTIPLES OF 24)

\$1.50 EACH

Deviled Eggs With Fried

Shallots and Bacon

\$2 EACH

Spinach Cheese Spanakopita

\$3 EACH

Latke With Smoked Salmon

\$5 EACH

Smashed Pea Crostini with
Whipped Feta

\$4 EACH

Meatballs: Lamb or Turkey
with Harissa or Chimichurri

\$4 EACH

Carrot Socca With Green Harissa

\$3 EACH

Pan Fried Polenta With Mushrooms

\$4 EACH

Mini Pretzel Dogs With Mustard

\$3.50 EACH

SIDES

Served by the quart \$21.80

Roasted Veggies

Classic Macaroni Salad

Lemon Parmesan Pasta Salad

Fruit Salad

Austrian Potato Salad (VEGAN)

Herb Potato Salad

Tabbouleh

Quinoa Salad

Farro Salad

Lentils & Burrata

Rice Salad

Baked Olives - **\$12 (16OZ SERVING)**

Marinated Feta - **\$12 (8OZ SERVING)**

LINCOLN

PLATTERS

Charcuterie

Assorted salamis, nuts, olives,
with housemade crackers.

\$8 PER PERSON

With cured salmon

\$10 PER PERSON.

Cheese Board

Served with fruit, nuts, and olives. A
selection of bleu, hard, semi soft, and
soft cheeses with baguette.

\$8 PER PERSON

Market Crudite

A selection of seasonal farmer's market
vegetables with housemade crackers
and your choice of dip.

\$6 PER PERSON

THE BAKERY

Sweets Basket

Assorted cookies, brownies, blondies,
meringues, mochi cakes

12 PIECES - \$44

24 PIECES - \$88

36 PIECES - \$132

Minis Basket

Assorted mini cookies, mini brownies,
mini olive oil cakes

18 PIECES - \$22

30 PIECES - \$ 35

48 PIECES - \$ 57

Cookie Platter

Chocolate chunk, oatmeal cinnamon pecan,
glazed ginger, gf peanut butter, brown butter shortbread

(Mini cookies, half-price)

12 PIECES - \$24

24 PIECES - \$48

36 PIECES - \$72

Bread Pudding

Serves 9-12

\$45

VANILLA APPLE CARAMEL
CHOCOLATE CHUNK
CARAMEL PUMPKIN (SEASONAL)

ADDITIONAL MINI DESSERTS

Olive oil cakes with
brownbutter buttercream
\$3.50 EACH

Financier: Classic or GF Chocolate
\$2.50 EACH

Chocolate Almond
Cupcakes with Ganache ^{GF}
\$3.50 EACH

Meringues: Strawberry or Chocolate
\$1.50 EACH

Tarts
\$3.00 EACH

LEMON MERINGUE
CHOCOLATE WITH
CARAMEL OR MERINGUE
SEASONAL FRUIT WITH CREAM
BUTTERSCOTCH WITH CARAMEL



PASTRY LIST

Croissants

- BUTTER
- CHOCOLATE
- HAM & CHEESE
- SPINACH & PARMESAN

Cookies

- CHOCOLATE CHUNK
- OATMEAL CINNAMON PECAN
- GLAZED GINGER
- BROWNBUTTER SHORTBREAD
- PISTACHIO APRICOT THUMBPRINT

Muffins

- LEMON POPPYSEED
- COCOA COFFEECAKE

Scones

- CHERRY ALMOND
- VANILLA BEAN
- BLACKBERRY LAVENDER
- CHEDDAR CHIVE

& more

- CHOCOLATE BREAD PUDDING
- PECAN CINNAMON ROLL
- FINANCIER (Almond Cake With Fresh Fruit)
- FRUIT GALETTE (Brisee Dough With Seasonal Fruit)
- KOUIGN AMANN (Caramelized Croissant Bun)
- MORNING BUN (Cinnamon Sugar Croissant Bun)
- BUTTERMILK PRETZEL ROLL
- PRETZEL DOG (Full Size Or Mini)
- DANISH (Sweet Or Savory)

GLUTEN FREE OR VEGAN PASTRIES

Cookies

- PEANUT BUTTER ^{GF}
- CHOCOLATE CHERRY OAT ^{GF}
- FLOURLESS CHOCOLATE ^{GF}
- PEANUT BUTTER THUMBPRINT ^V

& more

- BLUEBERRY OAT MUFFIN ^{GF}
- BANANA BUCKWHEAT MUFFIN ^{GF V}
- MOCHI CAKES ^{GF}
- OAT CAKE ^{GF V}
- CHOCOLATE FINANCIER ^{GF}



SIGNATURE CAKES

- Vanilla Bean Cake**
Vanilla Cake, Vanilla Bean Buttercream
- Chocolate Chocolate Chocolate! Cake**
Chocolate Cake, Chocolate Buttercream, Chocolate Krispies
- Pistachio Rose Cake**
Vanilla Cake, Pistachio Filling, Rose Buttercream
- Churro Cake**
Vanilla Cake, Cinnamon Buttercream, Caramel, Cinnamon Crisps
- Chocolate Lavender Cake**
Chocolate Cake, Lavender Buttercream
- Brown Butter & Jam Cake**
Vanilla Cake, Raspberry Or Apricot Jam, Browned Butter Buttercream

- Neapolitan Cake**
Chocolate Cake, Strawberry Buttercream, Vanilla Buttercream
- Lemon Cake**
Lemon Cake, Lemon Curd, Vanilla Buttercream
- Coffee Almond Cake**
Chocolate Or Vanilla Cake, Coffee Buttercream, Almonds
- Chocolate Cake ^{GF}**
Chocolate Almond Cake, Chocolate Ganache, Berries
- Olive Oil Cake (Single Layer)**
Olive Oil Cake, Browned Butter Buttercream, Berries



6" ROUND	SERVES 4-8	\$40 (OLIVE OIL \$30)
8" ROUND	SERVES 10-16	\$50
10" ROUND	SERVES 12-18	\$72 (OLIVE OIL \$60)
1/2 SHEET	SERVES 40-50	\$200 (OLIVE OIL 2 LAYERS, \$140)

BEVERAGES

- Iced Tea**
Black, Green, Or Seasonal
**\$24.00 PER GALLON
CUPS INCLUDED**
- Bottled Spring Or Sparkling Water**
\$3.00 EACH

- Housemade Lemonade**
**\$24.00 PER GALLON
CUPS INCLUDED**
- Assorted Sodas**
\$3.00 EACH

