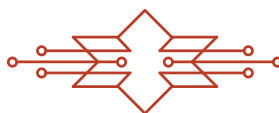




LOKL  
HAUS  
KITCHEN

# CATERING MENU



# BREAKFAST

(Serves 8-10)

THE CLASSIC BREAKFAST PLATTER • \$175.00 scrambled eggs, country bread, served with butter, whipped cream cheese and preserves, house salad and vinaigrette

ASSORTED PASTRIES • \$85 – croissant, chocolate croissant, cheese danish, almond bear, claw

SMOKED SALMON PLATTER • \$225.00 served with bagels, hard-boiled eggs, whipped cream

cheese, sliced tomatoes, cucumbers, red onion, and capers

STEAK & EGGS • \$255 flank steak and scrambled eggs served with breakfast potatoes, arugula salad, and country bread

SMASHED EGGS • \$165 minutes boiled egg, labne, muhammara, black sesame, aleppo, organic micro greens

HOMEMADE ORGANIC GRANOLA • \$135.00 (serves 10) with organic haus-made vanilla yogurt and organic farmers market berries

OVERNIGHT OATS • \$95 served with organic homemade almond butter and organic farmers market berries

MENEMEN • \$165 eggs poached in tomato and pepper sauce, served with micro greens and country bread

ÇILBIR "TURKISH EGGS" • \$170 organic swiss chard, garlic-infused organic yogurt pasture-raised Poached eggs, burnt butter with aleppo, microgreens, and country bread

MEDITERRANEAN BREAKFAST WRAP • \$16.00 each with mixed green salad (10 minimum) avocados, scrambled eggs, feta cheese, power greens, parsley, aleppo

ALMOND BUTTER TOAST • \$90 organic almond butter, farmers market berries, date syrup, cinnamon

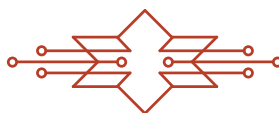
SEASONAL FRUIT PLATTER • \$95.00

COFFEE SERVICE • \$48.00 (8-10 cups) includes coffee cups, stirrers, sugar, and cream

TEA SERVICE • \$46.00 (8-10 cups) includes tea bags, hot water, cups, stirrers, sugar, lemon

ICED TEA • \$46 (8-10 cups) choose from 3 flavors: Black Tea, Jasmine Green Tea, Hibiscus Raspberry. Freshly Brewed per order

COLD BREW • \$55.00 (8-10 cups) served with cream and sugar



# SANDWICHES

Signature Sandwich Platter • \$15.50 per sandwich,  
(12 sandwiches minimum, please choose a maximum of four sandwich varieties)

Petite Sandwich Platter • \$10.50 per sandwich  
(24 sandwiches minimum, please choose a maximum of four sandwich varieties)

EGG SALAD SANDWICH • pasture-raised eggs, mayo, and mustard

CAPRESE • mozzarella, heirloom tomatoes, pesto, balsamic vinegar

TARRAGON CHICKEN SALAD • lettuce, celery, mayo, mustard, slivered almonds

MEDITERRANEAN TUNA SALAD • roasted pepper, dill pickle, fresh herbs, lemon, olive oil.

TURKEY CLUB WRAP • aged cheddar, turkey bacon, mayo, kale Slaw

CRISPY CHICKEN WRAP • kale slaw, shaved parmesan, yuzu labne dressing

PASTRAMI SANDWICH • aged cheddar with mayonnaise, dijon mustard, and dill pickle

Grilled Seasonal Vegetable Wrap • with hummus and balsamic glaze (V)

LUNCH BOX • \$30.00 per person

includes a sandwich, chips, a chocolate chip cookie, and a napkin (10 sandwiches minimum, please choose a maximum of four sandwich varieties)

GOURMET LUNCH BOX • \$38.00 per person

includes a sandwich, Seasonal greens salad, mini mezze cup with crudites, a chocolate chip cookie, plasticware, and a napkin

(10 sandwiches minimum, please choose a maximum of four sandwich varieties)

# SALADS

Small Serves 8-10

Large Serves 12-15

NIÇOISE SALAD WITH ROASTED SALMON • (Small \$155 - Large \$225) mixed organic greens, roasted baby potatoes, green beans, cucumber, tomatoes, olives, boiled egg with pickle vinaigrette

CHOPPED SALAD • (Small \$115 - Large \$145)

iceberg lettuce, tomato, marinated chickpeas, bell peppers, shredded mozzarella, fresh herbs, white wine vinaigrette with tuna or turkey

MEDITERRANEAN SALAD • (Small \$105 - Large \$155) mixed greens, muhammara, feta cheese, 7-minute boiled egg, balsamic aleppo vinaigrette

AVOCADO CAESAR SALAD • (Small \$95 - Large \$135)

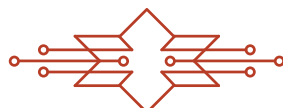
little gem, avocado, shaved parmesan, haus-made cheese croutons, and caesar dressing.

TACO SALAD • (Small \$115 - Large \$165)

chipotle chicken, avocado, shaved iceberg, cabbage, mexican blend cheese, roasted corn, black beans, red onion, grape tomatoes, cilantro, green goddess ranch.

ORGANIC QUINOA TABBOULEH • (small \$95, Large \$135) (V)(GF)

tomato, cucumber, sautéed shallots, and fresh herbs, lemon juice and olive oil



# SIGNATURE PLATTERS

Serves 8-10

## **MEDITERRANEAN PLATTER • \$265**

hummus, tzatziki, muhammara, zucchini fritters, stuffed vine leaves, marinated olives, served with haus-made pita.

## **BRUSCHETTA PLATTER • \$245**

served with haus-made focaccia (pick 3)

-Heirloom Tomato, Basil, and Balsamic Vinegar

-Avocado with Lemon, Olive Oil, Fresh Herbs, and Aleppo Pepper

-Burrata, Sea Salt, Olive Oil

-Whipped Feta with Charred Leeks

-Almond Butter with berries, date syrup, and cinnamon

-Honey Ricotta with fig and walnut

## **CRUDITÉ PLATTER • \$165**

seasonal vegetables with whipped feta and hummus

## **CHARCUTERIE PLATTER • \$245**

selection of cured meats served with nuts, fruits, and crackers

## **CHEESE PLATTER • \$245**

selection of artisan cheese served with crackers and seasonal accompaniments.

## **SEASONAL FRUIT PLATTER • \$145**

## **HAUS-MADE TORTILLA CHIPS PLATTER • \$115**

with mediterranean guacamole and salsa

## **DESSERT PLATTER • \$165**

assorted mini desserts and cookies

# MAINS

Serves 8-10

**TURKISH KÖFTE • \$260** Turkish meatballs, tomato, cucumber, and parsley salad, tzatziki

**HERB CRUSTED BEEF TENDERLOIN • \$300** roasted to medium rare, served with horseradish  
crème fraîche

**SALMON • \$220** - herb-crusted salmon with lemon, shallots, and parsley

**CHICKEN SHISH • \$260** marinated chicken, shaved cabbage and parsley salad, tzatziki

**CHICKEN TACO • \$240** haus-blend taco seasoned chicken, red and white cabbage slaw,  
jalapeño crema

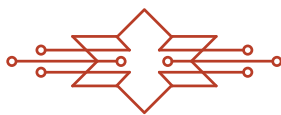
**GREEN BOWL • \$200** herb rice, avocado, bell peppers, shaved cabbage, marinated  
chickpeas, tzatziki

**CHICKEN SCHNITZEL • \$280** white cabbage and kale slaw with yuzu labneh dressing

**MOUSSAKA • \$240** eggplant, potatoes, and spiced ground beef with fresh herb salad

**LINGUINI POMODORO WITH TURKEY MEATBALLS • \$260** served with garlic bread

**PENNE PESTO PASTA • \$200** served with garlic bread



# ACCOMPANIMENTS

(Serves 4-6)

HERB ROASTED BABY POTATOES (V) (GF) • \$38

CHARRED ORGANIC BRUSSELS SPROUTS (GF) • \$46

red grapes, honey balsamic glaze, walnut and mint yogurt

ROASTED LOCAL FARMERS MARKET VEGETABLES • \$48 lemon gremolata (V) (GF)

TURMERIC ROASTED CAULIFLOWER • \$46 toasted Pine nuts, fresh herbs, and lemon dill yogurt (GF)

SAUTÉED GREEN BEANS with garlic (V) (GF) • \$42

GRILLED ASPARAGUS • \$48 with toasted almonds, capers, panko, and fresh herbs (V)

SAUTÉED BROCCOLINI • \$44 with lemon zest, juice and olive oil (GF) (V)

MEXICAN RICE • \$42

RICE PILAV (GF) • \$42

LEMONY ORZO • \$40

PESTO PASTA (V) • \$40

CLASSIC COLESLAW (GF) • \$42

# DESSERTS

Serves (8-10)

BANANA PUDDING • \$95

PROFITEROLES • \$135

SÜTLAÇ 'BRULEED RICE PUDDING' • \$95

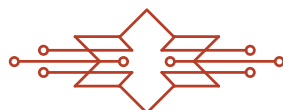
ŞEKERPAZİ "ALMOND COOKIES IN ORANGE SYRUP" • \$90

BASQUE CHEESECAKE • \$95

APPLE GALETTE • \$85

CHOCOLATE BAKLAVA • \$115

BELGIUM CHOCOLATE PUDDING • \$95



# TERMS

Our dishes are crafted from scratch in our kitchen, using the freshest seasonal ingredients sourced directly from Santa Monica farmers' markets. We ensure that everything is ready to serve at the time of your event. To guarantee proper handling and setup, we kindly request to arrive at least one hour before service.

Menu items and pricing are subject to change and based on product availability.

All orders require at least a 72-hour notice.

Full-service events require a minimum of 15 days' notice. Although we ask for advance notice, we will do our best to accommodate late orders. Late fees may apply.

We have a \$500 minimum food order.

Casual Buffet Service including;

Chafers

Beverage Dispensers

Serving Utensils

1 server Set up, Replenish, Breakdown

\$450 per 15 People, for parties more than 15 guests, additional server fees apply

CLEAR PLASTICWARE • \$5 (Per Person-Disposable) Includes A Dinner Plate, Dessert Plate, Fork, Knife, and Napkin.

SERVING UTENSILS • \$3 each

PLATTERS • \$15.00 (per platter), wooden trays.

Disposable Chafers with Sterno Fuel • \$15.00 per chafer

Delivery Charges Are Based Upon Distance from Our Kitchen. We Will Provide an Estimated Delivery Fee When You Place Your Order.

We Require A 50% Credit Card or Cash Deposit at The Time of Order.

Full Payment Is Due 10 days Before The Event, Unless Advance Arrangements Have Been Made.

CHANGES OR CANCELLATIONS, please get in touch with us directly for an inquiry.

Cancellations Are Subject to a Fee.

Taxes and Gratuity Are Not Included.

For catering inquiries and orders, please reach out to us at

(310) 954-1377 or [info@lokilhauskitchen.com](mailto:info@lokilhauskitchen.com)

To discover highlights from our previous events

we invite you to visit [www.lokilhauskitchen.com](http://www.lokilhauskitchen.com)

