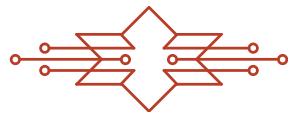




# CATERING MENU



# *BREAKFAST*

## **CLASSIC BREAKFAST PLATTER**

assorted croissants, scones, and bagels served with butter, labne, jam

## **CALIFORNIA BREAKFAST**

Two Eggs Any Style, Smoked Turkey Bacon or Sausage, Hash Browns, Toast

## **STEAK & EGGS**

flank steak, pasture-raised eggs served with potatoes, arugula salad

## **SCRAMBLED EGGS**

with Mushroom and Tomatoes and Grilled Country Sourdough Bread

## **SMASHED EGGS**

7 minutes boiled egg, Labne, Muhammara, Black Sesame, Aleppo, Organic Micro Greens

## **MENEMEN**

Poached Eggs in Homemade tomato sauce and pepper sauce

## **AVOCADO TOAST**

Mediterranean style avocados served with country loaf

## **MEDITERRANEAN BREAKFAST WRAP**

Pasture Raised Eggs, Avocado, Feta, Parsley, Organic Mixed Greens, Aleppo

## **SELF-CARE BREAKFAST PLATTER**

Feta Cheese, Marinated Olives, Tomato, Cucumber Salad, Fresh Herbs, Muhammara (contains nuts), 7-minute Boiled egg, Cream and Honey Walnut, Fig, Date

## **ÇILBIR - TURKISH EGGS**

Organic Swiss Chard, Garlic-infused organic Yogurt, Poached eggs, Burnt Aleppo Butter

## **LOX AND BAGEL**

Wild Smoked Salmon, Herb Cream Cheese, Capers, Shaved Red Onions, Persian Cucumber

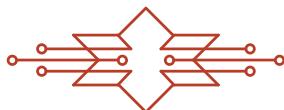
## **BRIOCHE FRENCH TOAST**

## **PANCAKES**

## **OVERNIGHT OATS**

with flax seed, chia seed, almond butter and fresh berries, honey and cinnamon

**BÖREK** Spinach and cheese and/or Beef and Onion



# SIGNATURE SANDWICHES

## BBC

Salted Butter, Brie, and Cucumber on a French  
Baguette

## EGG SALAD SANDWICH

Pasture-raised eggs, mayo, and mustard

## CAPRESE

mozzarella, heirloom tomatoes, pesto, basil, oil, balsamic vinegar

## TARRAGON CHICKEN SALAD

Tomato, Lettuce, Slivered Almonds

## MEDITERRANEAN TUNA SALAD

Roasted Pepper, Dill Pickle, Fresh Herbs, Champagne Vinaigrette

## TURKEY CLUB

Mild Cheddar, Turkey Bacon, Mayo, Tomato, Lettuce

## CRISPY CHICKEN SANDWICH

Kale slaw, Shaved Parmesan,  
Yuzu Labne Dressing

## PASTRAMI SANDWICH

Aged Cheddar with Mayonnaise, Dijon Mustard and Dill Pickle

## SHRIMP SALAD

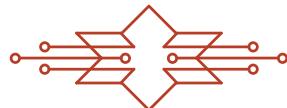
fresh herbs, celery, red onion, preserved lemon dressing

## MAINE LOBSTER ROLL

clarified butter fresh dill and chives and lemon slices on a Brioche roll

For regular size 10 sandwich minimum, please choose a maximum of 4 sandwich  
varieties

For Petite size 24 minimum, please choose 4 sandwich varieties



# SALADS

## NIÇOISE SALAD WITH ROASTED SALMON

Mixed Organic Greens, Roasted Baby Potatoes, Green Beans, Cucumber, Tomatoes, Olives, Boiled Egg with Pickle Vinaigrette

## GRILLED FLANK STEAK

Seasonal Greens, Shaved Parmesan, balsamic dressing

## CHOPPED SALAD

Iceberg Lettuce, Tomato, Marinated Chickpeas, Bell Peppers, Shredded Mozzarella, Fresh Herbs,

White Wine Vinaigrette

## ORGANIC QUINOA TABBOULEH

Organic Quinoa, tomato, cucumber, sautéed shallots, citrus, and fresh herbs

## COBB

Seasonal Greens, Cherry Tomatoes, Avocado, Turkey Bacon, Charred Corn, Blue Cheese, Lemon Vinaigrette

## GEM CAESAR SALAD

Anchovies, cherry tomato, radish, shaved Parmesan, Brioche Crumble

## ÇOBAN SALATA(SHEPPARD'S SALAD)

tomatoes, cucumber, peppers, parsley, red onions, lemon, and olive oil

## ARUGULA SALAD

Arugula, Shaved Parmesan, Cherry Tomato, and Lemon Vinaigrette

## FARRO GREEN BEAN SALAD

Toasted Walnuts, Fresh Herbs Add

## THAI-STYLE TOMATO SALAD

With Cucumber and Ginger Lime Vinaigrette

## FREEKEH SALAD

Chickpeas, Celery, and Fresh Herbs with Lemon Cumin Vinaigrette

## FRESH HERB SALAD

Seasonal Fresh Herbs, Zaatar, and Lemon Vinaigrette

## ASIAN CHICKEN

Napa Cabbage, Mixed Greens, Carrots, Crispy Wontons

## EGGPLANT SALAD

Heirloom Tomato Fresh Herbs

## SALAD ENHANCEMENTS

Chicken

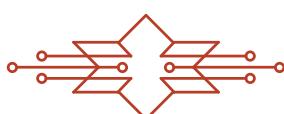
Salmon

Shrimp

8 oz flank steak

Grilled lobster tail

Produce sourced from the local Santa Monica Farmers' Market



# PLATTERS

## MEDITERRANEAN PLATTER

Hummus  
Tzatziki  
Muhammara  
Stuffed vine leaves  
Marinated olives  
Served with haus-made pita

## BRUSCHETTA PLATTER

Served with Focaccia  
-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

## CRUDITÉ PLATTER

Seasonal vegetables with whipped Feta and Hummus

## CHARCUTERIE PLATTER

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

## CHEESE PLATTER

Selection of artisan cheese served with crackers and seasonal accompaniments

## SEASONAL FRUIT PLATTER

## HAUS-MADE TORTILLA CHIPS PLATTER

With guacamole and salsa

## DESSERT PLATTER

Assorted mini desserts and cookies



# HORS D'OEUVRES

minimum 25 each

**CAPRESE SKEWERS** Tomato, Mini Mozzarella, Basil, and Balsamic Glaze

**CAVIAR** toasted mini brioche, creme fraiche - additions: smoked salmon, blinis, mini latkes, finely chopped shallots, boiled eggs, chives

**PRAWN CEVICHE CUPS** With Avocado Crema

**ZUCCHINI FRITTERS** With Tzatziki

**CHICKEN LIVER PATÈ** With Pickled Beets, Mustard Greens

**KOHLRABI CARPACCIO WITH SMOKED TROUT**

**STUFFED MUSSELS** Mussels in shell stuffed with spiced rice, pine nuts, and currants

**MANTI** Beef dumplings served with salted warm yogurt and Aleppo burnt butter

**KÖFTE EKMEK** Turkish Meatballs, tomato, and fresh herb salad

**CHICKEN SHISH** Tzatziki, Shaved Cabbage

**BRAISED BONELESS SHORT RIBS** with creamy polenta and crispy leeks

**PAÇANGA BÖREĞİ** Cheese, Turkish Pastırma, Shishito Peppers

**SİGARA BÖREĞİ** with feta cheese and/or ground beef

**FRESH SPRING ROLLS WITH PEANUT DIP SAUCE**

**TOMATO TONNATO** tuna, anchovies, lemon juice, olive oil, and mayonnaise



# ENTRÉES

**GRILLED FLANK STEAK (GF)** with horseradish crème Fraiche

**PAN-SEARED RIBEYE** Creamy Polenta, Enoki Mushrooms & Port Reduction

**BONELESS PRIME RIB** with Mascarpone Mashed Potatoes and Au Jus

**GARLIC AND PEPPERCORN-CRUSTED BEEF TENDERLOIN** with  
chimichurri

**BRAISED BONELESS SHORT RIBS** with creamy polenta and crispy leeks

**HÜNKÂR BEĞENDİ** BRAISED BEEF WITH EGGPLANT BECHAMEL

**FISH & SHRIMP TACOS** Pico de Gallo, Queso Fresco, Avocado Crema

**COD PROVENÇAL** Braised In White Bean and Chorizo Stew

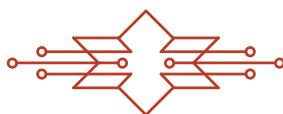
**BRANZINO** with Sauce Vierge Martini

**HERB BUTTER ROASTED SALMON (GF)** Fresh herb salad

**SLOW ROASTED CRISPY LEG OF LAMB HERB DE PROVANCE** Served  
with spiced rice

**OVEN-ROASTED CORNISH HEN** with Spinach Bechamel

**BUTTER CHICKEN** With Makhani Sauce, Basmati Rice, and Naan



# ACCOMPANIMENTS

## CHEF'S SEASONAL SOUPS

**HERB ROASTED BABY POTATOES (V) (GF)**

**CHARRED ORGANIC BRUSSELS SPROUTS (GF)** Red Grapes, Honey Balsamic Glaze, Walnut and Mint Yogurt

**ORGANIC QUINOA TABBOULEH (V) (GF)** tomato, cucumber, sautéed shallots, and fresh herbs

**MARKET VEGETABLES (V) (GF)** Roasted Local Farmers market vegetables, lemon Gremolata

**TURMERIC ROASTED CAULIFLOWER** Toasted Pine nuts, fresh herbs, and lemon Dill Yogurt (GF)

**SAUTÉED GREEN BEANS** with garlic (V) (GF)

**GRILLED ASPARAGUS** With toasted almonds, capers, panko, and fresh herbs (V)

**SAUTÉED BROCCOLINI** with Lemon Zest, Juice and Olive Oil (GF) (V)

**RICE PILAV (GF)**

**LEMONY ORZO**

**BULGUR PILAV**

**ORECCHIETTE** With artichokes, parmesan, and fresh herbs

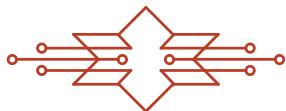
**PENNE PASTA (V)** with Eggplant Almond Pesto

**MUSHROOM RISOTTO (V) (GF)**

**CREAMY MASHED POTATO (GF)**

**GRILLED CORN On THE COB (V) (GF)**

**CLASSIC COLESLAW (GF)**

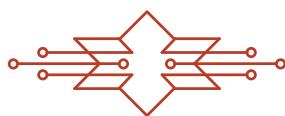


# DESSERT

- Banana Pudding
- Profiteroles
- Sütlaç 'Bruleed Rice Pudding'
- Şekerpare"Almond Cookies in Orange Syrup
- Pavlova With Lemon Crema and Champagne-infused Berries
- Basque Cheesecake
- Apple Galette
- Fig Pudding (V)
- Chocolate baklava
- Belgium Chocolate Pudding
- Dessert Platter 'assorted cakes and mini cookies'
- Artisanal Chocolate Platter



Specialty Cakes are available upon request



# 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 any late orders. Late fees may apply.

We have a \$1,000 minimum food order.

**Casual Buffet Service including:**

Chafers

Beverage Dispensers

Serving Utensils

1 server 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 or metal 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.

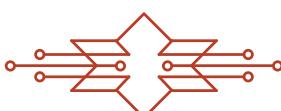
Full Payment Is Due 10 days Before The Event, Unless Advance Arrangements Have Been Made.

CHANGES OR CANCELLATIONS, please contact us directly for an inquiry.

Cancellations Are Subject to a Fee.

Taxes and Gratuity Are Not Included.

Thank you for your Business  
LOKL HAUS Kitchen





## **NEWSPAPERS & MAGAZINES**

Thousands of printed Newspapers in many languages from many countries are available upon request.

## **FLOWERS**

Our florist will be pleased to accommodate any special request and will supply custom creations to suit the size and color of your cabin. Fresh flower arrangements can also be created for your own vases.

## **LUXURY CAR RENTALS AND CHAUFFEUR SERVICES**

Arrive in style and let us help you also drive in style with our Luxury Line selection of vehicles with or without the driving service

