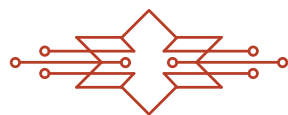




CATERING MENU



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

minutes 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

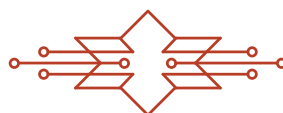
Wild Smoked Salmon, Herb Cream Cheese, Capers, Shaved Red Onions, Persian Cucumber

BRIOCHE FRENCH TOAST

PANCAKES

OVERNIGHT OATS

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



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

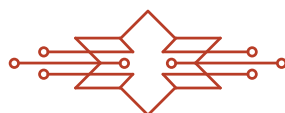
fresh herbs, celery, red onion, preserved lemon dressing

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 vegetables, baby spinach, and 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

COBAN 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

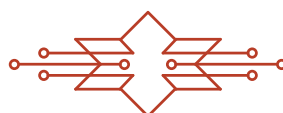
Salmon

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

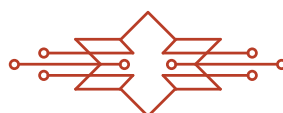
SEASONAL FRUIT PLATTER

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

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

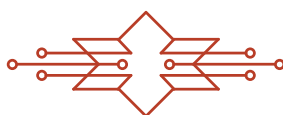
BÖREK Spinach and cheese and/or Beef and Onion

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

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



ENTREES



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 oven-roasted crispy baby potatoes and chimichurri

FISH & SHRIMP TACOS Pico de Gallo, Queso Fresco, Creamy Avocado Sauce & Lime

COD PROVENÇAL Braised In White Bean and Chorizo Stew

BRANZINO with Martini Relish and

OVEN-ROASTED CORNISH HEN with Spinach Bechamel

BUTTER CHICKEN With Makhani Sauce, Basmati Rice, and Naan

KÖFTE Turkish Meatballs

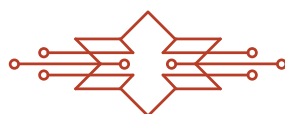
CHICKEN SHISH

SLOW ROASTED CRISPY LEG OF LAMB HERB DE PROVANCE

Served with spiced rice

HERB BUTTER ROASTED SALMON (GF) Fresh herb salad

OLD FASHIONED BEEF STEW Braised with chickpeas in tomato sauce





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

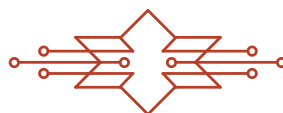
PENNE PASTA (V) with Eggplant Almond Pesto

MUSHROOM RISOTTO (V) (GF)

CREAMY MASHED POTATO (GF)

GRILLED CORN OFF 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)

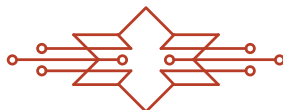
Chocolate baklava

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.

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) 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

