

AUTUMN 2019

catering specials

APPETIZERS

- rueben**- corned beef on rye toast with swiss cheese and pickled cabbage \$3.50
- braised short rib** - in bbq sauce on a brioche toast point with pickled shallot, blue cheese and celery leaf \$3.50
- roast turkey crostini** - with whipped goat cheese, cranberry jam and fried sage \$3.25
- baharat rubbed chicken skewer** -spice rubbed chicken thigh with sweet potato and charred onion \$3.25 (g.f.)
- butternut squash arancini** - with rosemary, blue cheese and maple syrup \$3.25
- apple brie tartlet**- with bloomsdale spinach, toasted pecan and brie cheese \$2.75
- potato and leeks fritter** - smoked paprika aioli \$2.75
- warm dungeness crab stuffed mushroom** - cremini mushroom with dungeness crab and parmesan \$3.75 (g.f.)
- shrimp louie salad cup** - shrimp salad with capers, parsley and louie aioli in an endive leaf capers \$3.75 (g.f.)
- seared albacore tuna slider**- with cabbage slaw and sriracha mayo on a brioche bun \$3.75
- cauliflower & sweet potato** - with beet hummus and micro shiso \$2.75 (g.f.) (vegan)
- impossible meatball** - with cranberry bbq sauce and orange zest \$3.75 (vegan)



ENTRÉES

- grilled swordfish - herb caper butter \$19.25 (g.f.)**
maple roasted rainbow carrots, braised leeks
wild rice, sweet onion, roasted garlic
arugula salad - with shaved fennel, pomegranate seeds, walnuts, pecorino and an apple cider vinaigrette
- curried kabocha squash stew - kabocha squash with garlic, ginger, scallions, mint and cilantro \$16.95 (g.f.)**
confit fingerling potatoes - with fresh herbs, garlic and chili
turmeric spiced cauliflower - with cumin and pine nuts
escarole & frisee salad - with figs, gorgonzola, beets and a sherry vinaigrette
- coq au vin - with pearl onion, crimini mushrooms and thumbelina carrots 18.95 (g.f.)**
herb polenta with crispy brussels sprout and lemon zest
black tuscan kale salad - with shaved pears, dates and shaved saint andré cheese
- braised beef short rib - with crispy parsnip in braising jus 19.95 (g.f.)**
sea salt and butter green beans with roasted heirloom beets and horseradish whipped potatoes
mustard green salad with grilled radicchio, acorn squash and a white balsamic dressing



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GOURMET ENTRÉE SALADS SEASONAL SELECTIONS

\$17.95

- **little gem and grilled chicken salad** - with shaved celery root, fromage blanc cheese, toasted pecans, pink pearl apples, grapes and a tarragon vinaigrette (g.f.) (d.o.s.)
- **chicory and grilled skirt steak salad** - treviso, castelfranco, toasted pumpkin seeds, grapes, radish and grilled skirt steak with a caramelized honey vinaigrette (g.f.) (d.o.s.)
- **smoked salmon salad with butter lettuce**, frisee, radicchio, marcona almonds, red and gold beets, pomegranate, avocado and smoked salmon salad with a lemon vinaigrette (g.f.) (d.o.s.)
- **panzanella**- blistered brussels sprouts, butternut squash, baby kale, sun-dried tomatoes, chickpeas, parmesan, pumpkin seeds and ciabatta croutons with a red wine vinaigrette



EXECUTIVE SANDWICH BOARD SEASONAL SELECTIONS

\$18.75

- **slow cooked pot roast** - with grilled carrot, crispy shallot, arugula and rosemary - horseradish aioli on a hoagie roll
- **steak reuben** - with grilled beef tri tip, gruyere, creamy endive slaw and russian dressing on rye
- **porchetta sandwich**- roast pork loin, arugula, marinated artichoke and caper aioli on herb ciabatta
- **shrimp roll**- with smoked paprika aioli, celery, scallions and crispy shallots on a brioche roll
- **grilled "korean" tofu** - with kimchi slaw and gochujang aioli on a brioche bun

GOURMET SANDWICH BOARD SEASONAL SELECTIONS

\$16.75

- **prosciutto and fig** - prosciutto, manchego, sliced fig, caramelized onion jam and lettuce mix on a baguette
- **rosemary roasted fall squash** - butternut squash, white cheddar, thin sliced apple, shredded cabbage dressed with an apple cider vinaigrette on a pretzel roll
- **roasted herbed chicken** -smoked gouda, dates, red endive, arugula and citrus aioli on a croissant

CLASSIC SANDWICH BOARD SEASONAL SELECTIONS

\$14.75

- **smoked turkey** - with thin sliced tart apples, havarti cheese, green leaf lettuce and cranberry remoulade on sliced sourdough
- **b.l.p.** - thinly sliced persimmon with applewood smoked bacon, butter lettuce and lemon thyme aioli on sliced french bread
- **citrus marinated pulled chicken** - with grilled clementine oranges, olive tapenade, shaved fennel, herbs and frisee on olive bread
- **roast cauliflower** - with cucumber, pickled red onion, parsley, roasted red pepper hummus and grilled persimmon on wheat lavash

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STATIONS (NEW) | includes mixed greens, seasonal roasted vegetables and dessert bar

baked potato bar: customize your own "fully loaded baked potato" \$16.75 (g.f.)

-russet potato or red garnet yams

-toppings: whipped butter, crumbled bacon, cheddar cheese, steamed broccoli, scallions, sour cream, sautéed mushrooms

french dip station: byo french dip on a french baguette 18.75

-carved roasted beef or turkey with roasted wild mushroom

-toppings: cheese sauce, spicy mustard, grilled onions, wilted kale, au jus, horseradish cream

DESSERTS | Small bites \$3.25/ individual size \$4.50

pumpkin pie cheesecake with chocolate ganache and toasted pistachios

red wine poached pear and almond tart

chocolate pecan pie with salted caramel

Candied apple station \$6.95 (G.F.)

-granny smith and red delicious apples

-dipping sauces: caramel and chocolate

-toppings: peanuts, mini m&ms, chocolate sprinkles, mini marshmallows, crushed Butterfinger



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