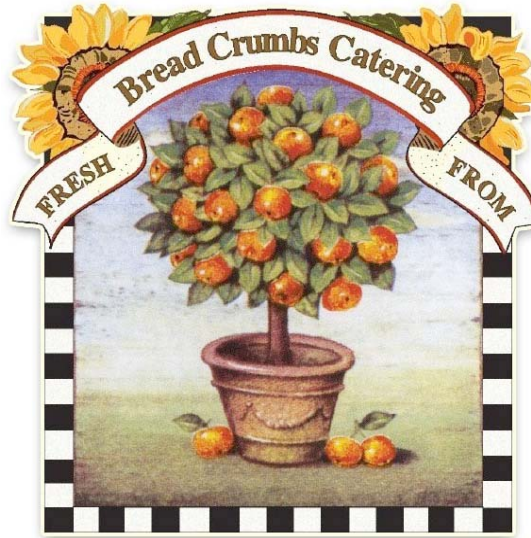


# Bread Crumbs Catering

## *Catering Menu*



*Thank you for your interest in Bread Crumbs Catering. We are pleased you have requested our menu and hope to assist you in planning your event. Our catering menu is designed to provide you with examples of our extensive gourmet specialties. If there is a particular item you would like that is not listed on our menu, we welcome your suggestions. We will make every effort to ensure your event is as carefree and stress-free as possible.*

*If you should have any questions, please give us a call.*

*Sincerely,  
Laura*

*2772 Clearwater Street ~ Los Angeles, California ~ 90039*

*(323) 255-9990 fax (323) 644-5487*

*Web Address: [Breadcrumbscatering.com](http://Breadcrumbscatering.com) Email: [Info@breadcrumbscatering.com](mailto:Info@breadcrumbscatering.com)*

# *Breakfast Menu*

*minimum 20 person order*

**Continental Breakfast:** Freshly baked Danish, croissants, bagels, fresh fruit, coffee, orange juice or bottled water

**Scrambled Egg Breakfast:** With melted cheese and scallions, bagels and cream cheese, fresh fruit, orange juice and coffee

**English Muffin Breakfast Sandwich:** Filled with fluffy scrambled eggs, ham and cheese, fresh fruit platter, coffee and orange juice

**Breakfast Sandwich:** Mini croissant filled with eggs, bacon or ham and cheese, Danish, fresh fruit, orange juice and coffee

**Breakfast Burritos:** Mini burritos filled with eggs, chorizo or ham and cheese, Danish, fresh fruit, orange juice and coffee

**Eggs Benedict:** Toasty English Muffin, poached egg with Canadian bacon and homemade hollandaise sauce, Danish, fresh fruit, fruit juice and coffee

**Frittata Breakfast:** Frittata filled with potato and veggies, Danish, fruit platter, coffee and orange juice

**Deluxe Breakfast:** Scrambled eggs, bacon or sausage, crispy herb potatoes, Danish, bagels with cream cheese, fresh fruit, orange juice and coffee

**French Toast Breakfast:** Golden brown French Toast with ham steak or bacon, scrambled eggs, Danish, fresh fruit, orange juice, coffee, butter and maple syrup

**Pancake Breakfast:** Fluffy pancakes with ham steak or bacon, scrambled eggs, Danish, fresh fruit, orange juice, coffee, butter and maple syrup

**Omelets:** Filled with cheese, scallions, ham, bacon or mushrooms; Danish, croissants, fresh fruit, orange juice, coffee and spicy salsa on the side

**Performance Omelet Bar:** Includes deluxe breakfast with on-site omelet bar (requires full service)

# *Lunch Menu*

## *Sandwiches, Salads and Soups*

*minimum 20 person order*

**Buffet Lunch:** Sandwich prepped on our daily fresh-baked bread; choice of two salads, or one salad and chips, with sweets (choice of turkey, ham, chicken salad, tuna, and veggie)

**Gourmet Sandwiches:** Choice of

- Marinated grilled chicken with pepper jack cheese and avocado
- Smoked turkey with gouda cheese and avocado
- Curry walnut cranberry chicken salad
- Roast beef with Swiss cheese and caramelized onions
- Roasted veggies with avocado
- Honey turkey, cranberry, Fontina cheese and avocado
- Combo – turkey, salami and ham with Provolone and peperoncini
- Fresh mozzarella roasted peppers and pesto

*Served with two salads and sweets*

**Boxed Sandwich:** Choice of our Buffet or Gourmet sandwich selection prepared with chips or salad and sweets

**Boxed Salad:** Selection includes chicken Caesar, chef, Greek, chicken salad, tuna salad, chopped, Chinese chicken and roasted veggie, with bread and sweets

**Two Salad Combo:** Choice of Chinese chicken salad, pesto pasta with chicken, pasta with deli meats, baby greens with antipasto, roasted veggie with avocado, assorted breads and sweets

**Soup and Salad or Soup and Sandwich:** Our soups are served steaming hot and made to order. Choose from tomato bisque, veggie rice, minestrone, sweet pea, corn chowder served with choice of salad (from Two Salad Combo Menu); bread and sweets or buffet sandwich and sweets

**Assorted Salads:** Pesto pasta, potato, Caesar, beets and cranberries, melon, Greek, fruit, Waldorf, Mediterranean rice, orzo, field greens or cucumber salad

**Fruit Platter:** Seasonal fresh fruit garnished with berries and grapes

**Crudités Platter:** Assorted seasonal vegetables with our signature sesame herb dressing

**Cheese Platter:** Assorted domestic and imported cheeses with crackers, grapes and dried fruits

# *Afternoon Snacks*

*minimum 20 person order*

**Mini Croissant Sandwiches:** Chicken salad, turkey cranberry, smoked ham or veggie

**Tea Sandwich Platter:** 24 assorted tea sandwiches, traditional cucumber, turkey avocado, tomato basil, pecan chicken salad, ham with cream cheese

**Mini Wrap Platter:** 24 mini wraps, turkey cranberry, curry chicken salad, grilled chicken Caesar, roasted veggies, ham with smoked gouda and fresh mozzarella, and basil

**24 Piece Sandwich Platter:** Turkey, honey ham, chicken salad, tuna salad on assorted breads

**Chips and Homemade Salsa:** Crispy lightly salted yellow corn chips and Zesty chunky salsa

**Chips and Homemade Guacamole:** Our guacamole is prepared fresh to order (requires 24-hour notice)

**Chips, Guacamole, Salsa and Sour Cream:** It's a party in your mouth

**Fruit Platter:** Seasonal fresh fruit garnished with berries and grapes

**Crudités Platter:** Assorted seasonal vegetables with our signature sesame herb dressing

**Cheese Platter:** Assorted domestic and imported cheeses with crackers grapes and dried fruits

**Desserts:** Cookies, brownies, macaroons, rice marshmallow treats

**Pastries:** Fruit tarts, cream puffs, mini cakes, éclairs, crème brûlée, and chocolate covered strawberries (seasonal)

Iced Tea, Citrus Punch, Lemonade, Soft Drinks and Bottled Water

## *Lunch and Dinner Entrees*

*minimum 20 person order*

**Gourmet Lasagna\*:** Saucy, meaty, creamy and delicious served with crispy salad and rustic bread

**Vegetarian Lasagna\*:** Roasted seasonal vegetables with crispy salad and rustic bread

**Chicken Marsala:** Sautéed breast with roasted mushroom and made-to-order marsala sauce

**Beef Stroganoff:** Braised tender beef and mushrooms with rich sour cream sauce

**Chicken Piccata:** Sautéed breast with lemon and capers in a white wine sauce

**Tostada Buffet\*:** Choice of beef or chicken with all the accoutrements, including our guacamole

**Rosemary Chicken:** Sautéed breast in white wine sauce with fresh rosemary

**Chicken Primavera:** Sautéed breasts with fresh vegetable in cream sauce

**Beef Primavera:** Tender beef sautéed then braised with fresh vegetables in cream sauce

**Sweet and Sour Chicken\*:** Served with fried rice, Chinese salad with crispy noodles and cookie

**Teriyaki Chicken\*:** Served with fried rice, Chinese salad with crispy noodles and cookie

**Lemon Chicken:** Sautéed breast with zesty lemon sauce and toasted almonds

**Butter Roasted Turkey\*:** With walnut stuffing and cranberry orange sauce

**Chicken Parmigiana:** Breaded chicken filet baked with fresh mozzarella and pomodora sauce

**Spinach Gouda Chicken Breast:** Sautéed and baked with cream sauce

*Select side dishes from Lunch and Dinner Entree Accompaniments next page*

*\*additional sides excluded*

# *Lunch and Dinner Entree Accompaniments*

*minimum 20 person order*

Entrees are served with the following. Choose one item from category one, two, and three.

## **Category One:**

Saffron Rice	Parsley Rice
Au Gratin Potatoes	Butter Herb Pasta
Sautéed Potatoes	Spanish Rice
Potato Puree	Roasted Garlic Pasta
Butter Herb Couscous	Mushroom Rice

## **Category Two:**

Garden Fresh Salad	Peas with Sautéed Almonds
Sweet Gourmet Carrots	Pasta Salad with Sun Dried Tomatoes
Orzo Salad	Sautéed Mixed Vegetables
Roasted Vegetables	Broccoli Au Gratin

## **Category Three:**

Cheese Bread	Garlic Bread
French Bread	Dinner Rolls

*Add a dessert to complete your dining bliss*

## **Category Four - Dessert:**

Assorted Fruit Tarts	Cream Puffs
Chocolate Éclairs	Petite Cakes
Napoleons	Fresh Fruit with Cream

*Mexican Delights*  
*Lunch and Dinner Entrees*  
*minimum 20 person order*

All entrees are served with Spanish rice, fresh garden salad and dinner rolls.

**Chile Rellenos:** Roasted and filled with a blend of cheeses, presented in a light tomato base salsa

**Carne de Puerco en Chile Verde:** Sautéed pork simmered in tomatillo and chile salsa

**Steak a la Mexicana:** Sautéed beef strips of sirloin braised in fresh pico de gallo salsa

**Enchiladas de Pollo:** Spicy or mild enchiladas topped with a blend of cheeses, served with sour cream (green or red salsa)

**Tequila Steak:** Tender strips of sirloin sautéed, then simmered in a tequila tomato sauce; topped with scallions

**Carne de Res en Adobo:** Chunky beef pieces sautéed in garlic, simmered in a rich thick blend of roasted chile powder salsa

**Chipoque Chicken:** Chicken strips sautéed in garlic and onion, simmered in a lightly smoked chile chipoque salsa

**Tecate Chicken:** Boneless chicken breast simmered in a Tecate beer salsa with tomatillo, chile and cilantro

**Picadillo Beef:** Lean ground beef cooked in a chunky red salsa with potato cubes and onions

**Chilaquiles with Chicken:** Baked layers of tortillas chicken salsa and cheese with sour cream

**Sizzling Fajitas:** Chicken, beef, or veggie fajitas are cooked to order; served with assorted salsas and guacamole

# *Sweet Tooth Menu*

Our desserts and cookies are made and baked at our facility to ensure the freshest and finest quality.

## *Cookies and Sweets* *minimum 10 pieces per selection*

Chocolate Chip  
Oatmeal Raisin  
Palmiers  
Butter Cookies  
Rice Krispie Treats

Peanut Butter  
Double Chocolate  
Cinnamon Sticks  
Coconut Cookies  
Macaroons

## *Dessert Pastries* *minimum 20 pieces per selection*

Assorted Fruit Tarts  
Chocolate Éclairs  
Napoleons  
Mousse-filled Phyllo Baskets  
Cappuccino Mousse Cake with berry coulis  
Whip Cream Lemon Tri-Layer Cake  
Banana Flambé requires station  
Raspberry Sorbet Roulade with crème anglaise  
Chocolate-covered Strawberries

Cream Puffs  
Petite Cakes  
Fresh Fruit with Cream  
Tiramisu with crème anglaise  
Assorted Chocolate Truffles  
Walnut Chocolate Torte  
Cheesecake with berries  
Chocolate Mocha Mousse  
Fondue with Fresh Fruit

# *Equipment and Services*

## *Service Staff Fee*

We take great pride in our ability to service our customers and make their event as gracious and memorable as possible. Our serving staff are uniformed in white and black with a splash of color, and are always willing to go the extra mile. Their time begins when they leave our facilities in Atwater and ends when they have completed clean-up at the event location. Our rates are based on the type of event and can range from \$30 to \$34 per hour.

## *Equipment and Rentals*

We can provide all dinnerware, flatware, glassware, buffet equipment, linens, as well as chair covers, and anything else you can imagine.

## *Service Fee, Delivery Fees and Payment*

There is a \$300 minimum food order for deliveries.

An 18% service charge and 9.75% sales tax will be added to the total of full-service events.

Delivery charges will be based on the size of the order and event location.

**Date Guarantee and Tasting:** \$450 non-refundable. If event is confirmed, amount will be applied to the order (tasting only, \$150)

**Fees and Deposits:** 50% non-refundable deposit is required upon placing an order. Balance due one week prior to event. If order is placed within one week of event, payment will be required in full.

**Second Entrée Request:** In order to accommodate requests for a second entrée, we require an additional 50% per entrée to avoid shortage.

**Equipment/Deposit:** Equipment must be returned next working day unless other arrangements are made in advance.

# *Stations Menu*

## *minimum 100 person order*

Stations parties can be fun and entertaining. It allows your guests the opportunity to wander to each station and enjoy the food selections as well as the tablescape. We suggest a minimum of three to four stations as the price reflects this minimum. Prices are subject to change if fewer stations are desired. (Set-up time, Linens, Tables, Plates, and Flatware not included)

### *Fruit, Crudités, and Cheese*

A cornucopia of seasonal fresh / dried fruits and fresh vegetables accompanied by imported and domestic cheeses. Served with our delicious sesame, yogurt, herb dips, and spreads, gourmet crackers and breads.

### *Pasta Performance Station*

Our Chef will sauté fresh minced garlic and olive oil while your guests select their favorite sauce. Served hot from sauté pan to your plate, with assorted breads.

### *Mexican Fiesta*

Our Mexican fiesta station is sure to make a hit with our assortment of beef or chicken in a mild salsa, seasoned ground beef, refried beans, lettuce, diced tomato, grated cheese, sour cream, and our fabulous guacamole served on tostadas, taco shells and piping-hot mini flour tortillas.

### *Heavenly Desserts*

Your guests will indulge in our delicately made mini pastries, cream puffs, éclairs, fruit tarts, chocolate truffles, palmiers and much more.

### *Coffee, Cappuccino and Espresso Bar*

The perfect way to end a perfect station party

*Additional stations available: Sliders, Hot Wings, Carving, Seafood, Salad, Omelets, Cupcake Tower, Ice Cream Sundae, and Banana Flambé.*

# *Soup and Salads*

## *Minimum 20 person order*

### *Soups:*

Split Pea	Chicken Vegetable
Gazpacho (Cold Tomato Soup)	Cream of Onion
Vegetable (Vegetarian)	Chicken with Rice
Minestrone	Beef Vegetable
Cream of Mushroom	Potato Leek

### *Salads:*

**Chicken Caesar** with homemade croutons, hand-grated Parmesan cheese and fresh herb dressing

**Hearty Tri-Color Pasta Salad** with turkey, mortadella, salami, and pecorino romano

**Cheese Pecan Chicken Salad** with Gala apples and croissant croutinis

**Fresh Fruit and Cheese** with honey yogurt dressing

**Antipasto Salad** Mortadella, salami, artichokes, Roma tomatoes, eggplant and Kalamata olives

**Albacore Tuna Salad** with pears and crisp celery cubes

**Sautéed Chicken Strips** with garden-fresh vegetables

**Sautéed Vegetables:** eggplant, beets, mushrooms, onions, asparagus and red pepper

**Chicken Greek Salad:** Romaine lettuce, tomatoes, cucumber, red onions, olives and Feta cheese

**Chinese Chicken Salad:** Sautéed chicken strips, chopped romaine, fresh herbs, wonton strips

**Chef Salad:** Ham, turkey, cheddar and jack cheese, tomato, cucumber, and avocado

**Chopped Salad:** Bacon, turkey, salami with Swiss cheese, fresh basil and chickpeas

**Spicy Chicken Strips** braised in pico de gallo sauce served with tortilla chips

**Hearty Pasta Salad** with turkey, mortadella, salami, ham, and pecorino romano cheese

**Sampler Salad:** chicken, Albacore tuna, and shrimp salad

**Stuffed Avocado** with shrimp and almond salad

**Sirloin Strips in Cuervo Sauce** with guacamole served with tortilla chips

**Grilled Steak** with mushrooms and leeks

### *Dressing:*

Signature Fresh Herb	Dill and Sour Cream	Honey Mustard Dijon
Raspberry Vinaigrette	Creamy Sesame	Balsamic Vinegar and Olive Oil
Toasted Sesame Soy	Pico de Gallo Relish	Creamy Vinaigrette
Basil Pesto Vinaigrette	Fresh Cilantro Vinaigrette	Mango, Kiwi, Cilantro Chutney

# *Hors d'oeuvre*

*40 piece minimum per item*

Melon Wrapped Prosciutto	Brie Rosemary Puffs
Asparagus Quiche Tarts	Caramelized Onion Puffs
Spinach-Stuffed Mushrooms	Feta Basil Cherry Tomatoes
Chicken Walnut Puffs	Honey-Smoked Ham and Gouda Puffs
Marinated Mushrooms	Sweet and Sour Meatballs
Spicy Beef Empanadas	Cucumber Rings with Crab Salad
Sesame Chicken Rolls	Tomato Basil Crostinis
Spicy Shrimp Pinwheel	Chicken Phyllo Triangles
Quesadillas with Roasted Peppers	Piped Crudités
Olive Tapenade with Asiago Cheese	Crispy Vegetable Rice Cake
Savory French Toast	Fresh Herb and Parmesan Palmiers
English Cucumber Rolls	Frico Taco with Baby Greens
Mini Chicken Crepes	Fresh Herb Cheese Balls
Nutty Cheese Grapes	Rice Pearl Balls
BBQ Hot Wings	Deviled Bacon and Thyme Eggs
Crab-Stuffed Mushrooms	Spicy Crab Cheddar Crostinis
Shrimp Puffs	Smoked Salmon Pâté with Capers
Mushroom Beef Triangle	Brushetta Topped with Tapenade
Apple Brie Tarts	Albacore Tuna Croquettes
Chicken Croquettes	Phyllo Brie Berry Wraps
Veggie Tarts	Gorgonzola Walnut Croutons
Fruit and Cheese Kabobs	Pâté on Pear Slices
Walnut Chicken Triangles	Feta Cheese Tarts
Marinated Beef Skewers	Baby New Potato Skins
Beef Mushroom Rolls	Twice-Baked Cream and Leeks Potato
Ceviche Avocado on Corn Chip	Mini Crab Cakes
Asparagus Straws	Mini Sopes with Chorizo or Chicken
Artichoke Leek Tarts	Spicy Beef Tarts
Puff Pastry Chicken Pinwheel	Puff Pastry Beef Pinwheel
Mini Caesar in Phyllo Basket	Chicken Skewers
Assorted Canapés	Salmon Toasties
Cucumber Rings with Zesty Shrimp	Mushroom Pâté on Croissant Croutons

# *Dips, Pâté, Salsas, and Spreads*

*Cocktail Hour - Serves 12 to 16*

## **Baked Brie En Croute**

Baked to perfection, topped with caramelized apples

## **Chips and Salsa**

Try our delicious homemade-style salsa prepared with fresh tomatoes, jalapeno chiles, and other traditional ingredients

## **Pâté Maison**

Chicken pâté marinated in brandy and finished with fresh herbs, shallots, truffle oil, and pistachios served with croutons

## **Antipasto Salad**

Italian salami, prosciutto, mozzarella and parmesan cheese, marinated artichoke hearts, mix of olives laced in extra virgin olive oil with crostini

## **Guacamole Salsa**

Traditional style guacamole with fresh jalapeno, onion, tomatoes, cilantro avocado and other family secrets; served with mini tostadas

## **Savory Cheesecake**

A mix of fresh herbs, blended cheeses served with herb crispy croutons

## **Caviar Mousse**

Caviar, with crème fraiche whipped to a smooth delicate mousse served with toast points, minced onions, and chopped boiled egg

## **Pesto/Tomato Salsa**

Fresh basil, garlic, olive oil, and tomatoes chopped and seasoned to perfection, served with crostinis

## **Nutty Cheese Loaf**

Cream cheese, brie, raisins, and mixed herbs, rolled into a loaf and wrapped with finely chopped pecans; served with gourmet crackers

## **Mushroom Pâté**

Mushrooms marinated in wine with roasted garlic, herbs, capers, and lightly dressed with olive oil; served with croutons

# *Holiday Menu*

*Minimum 50 guests*

*Call for pricing*

Our holiday menu package is sure to take all the guesswork out of planning your event, and all at one affordable price. Your package will include: Holiday tablescape, china or disposableware, service staff, set-up and tear-down.

## *Menu*

Butter-roasted turkey or honey-glazed ham or roast beef

Potato puree

Herb pasta or mushroom rice

Mixed vegetables

Classic Caesar salad or fresh baby greens

Assorted freshly baked breads

## *Dessert*

Select from Sweet Tooth Menu

Does not include: Delivery/pick-up, 18% service fee and 9.75% sales tax.

# *Deluxe Dinner Menu*

*Minimum 25 guests*

*Call for pricing*

Our deluxe dinner package is sure to take all the guesswork out of planning your event. Our coordinators will help plan your complete menu, from hors d'oeuvres to dessert, and all at one affordable price. Your package will include:

## *Hors d'oeuvres passed*

Chicken or salmon puffs  
Tomato, basil with fresh parmesan crostinis  
Dill cucumber rings with zesty shrimp  
Crudit  or fresh fruit station

## *Dinner Menu*

One entr e from our gourmet menu  
One pasta or rice or potato side  
One vegetables side  
Classic Caesar salad tossed or fresh baby greens  
Two bread selections

## *Dessert and Coffee*

Swan-shaped cream puffs with raspberry coulis  
Tiramisu with cr me anglaise  
Fruit tarts  
Flavored coffees

Includes: Four-hour service staff,  
set-up, china, flatware, glassware, linens and equipment

Does not include: alcoholic beverages, delivery/pick-up, 18% service fee,  
and 9.75 sales tax.

Additional hours available (please ask for quote).

## *Gourmet Dinner Entrees*

*minimum 25 guest*

**Bourguignon:** Beef Tenderloin seared with bacon, mushrooms, pearl onion, and carrots, then cooked in a burgundy wine sauce

**Shrimp Primavera:** Sautéed shrimp and fresh vegetables in a delicate white wine sauce

**Prime Rib:** Herb-crusted medium prime rib rare served with au jus and horseradish

**Leg of Lamb Rosemary:** Boneless roasted lamb served with mint puree and rosemary wine sauce

**Filet Mignon Medallions:** Served with garlic roasted mushroom melody in red wine reduction

**Mini Beef Wellington:** Puff pastry shell filled with beef tenderloin strips and mushrooms in creamy wine sauce

**New York Strip:** Tender strip cooked to order with horseradish and hand-dipped onion rings

**Rib Eye Steak:** Grilled to order served with Béarnaise sauce

**Grilled Salmon:** Marinated with thyme, sage and olive oil; served with lemon sauce

**Veal Marsala:** Veal strips sautéed with mushroom and marsala sauce

**Veal Picatta:** Veal medallions sautéed garlic, capers, lemon sauce

**Pork Tenderloin:** Stuffed with apricots, apples and pecans

**Rack of Lamb:** In rosemary cognac sauce

**Free-Range Butter-Roasted Turkey:** With walnut sage stuffing and cranberry orange chutney

*Select side dishes from Gourmet Dinner Entree Accompaniments, next page.*

# *Gourmet Dinner Entree Accompaniments*

*minimum 25 person order*

Gourmet entrees are served with our baby green walnut cranberry salad and a choice of the following; choose one item from each category one, two and three:

## **Category one:**

Alfredo pasta	Sautéed potatoes
Parsley potato puree	Pesto penne pasta
Herb-roasted new potatoes	Almond rice pilaf
Wild rice with brandied mushrooms	Garlic potato puree
Double-baked potatoes	Baked Gnocchi with Asiago cheese

## **Category two:**

Cream spinach with pine nuts	Creamed corn with scallions
Roasted vegetables/mushrooms	Haricots verts
Asparagus and hollandaise sauce	Eggplant parmigiana
Baby green salad with honey Dijon	Double baked potatoes
Sauteed baby zucchini (garlic olive oil)	Roasted garlic mushrooms with shallots
Roasted beets with truffle oil	Leeks and tomatoes

## **Category three:**

Sesame French rolls	Mini croissants
Herb bread	French rolls
Cheesy twists	Focaccia bread

*Add a dessert to complete your dining bliss*

## **Category four (dessert):**

Cappuccino mousse cake with berry coulis	Tiramisu with crème anglaise
Whip-cream lemon tri-layer cake	Assorted fruit tarts
Banana flambé (requires station)	Cheesecake with berries
Chocolate truffles with ice cream	Chocolate mousse
Sorbet roulade with crème anglaise	Pastry cream-filled rum babas