

# Catering



**CITY** CATERING  
FINE FOODS  
**KITCHEN**

**1 800 704 2070**

[citykitchen.com](http://citykitchen.com)

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There is no greater pleasure to humanity than the discovery of new and delicious food, which heightens the joys of the table, sweetens the company of friends, expresses beauty to your guests.

Our business is to transport you far beyond the everyday, into the realm of the exceptional, through the most fundamental experience; fine food.

That is the concept of City Kitchen.



# Breakfast

10 person minimum

## **Breakfast Burrito \$10.50 per person**

Scrambled Eggs, Cheddar Cheese, Turkey Chorizo and City Potatoes Wrapped in a Tortilla and Served with Homemade Salsa and Fresh Cut Seasonal Fruit Salad

Vegetarian Burritos available

## **Grilled Breakfast**

### **Sandwich \$10.50 per person**

with Smoked Gouda Cheese, Applewood Smoked Bacon and Scrambled Eggs on a Soft Roll. Served with Fresh Cut Seasonal Fruit Salad

### **Continental \$10.95 per person**

Fresh Squeezed Orange Juice, Freshly Baked Muffins and Bagels, Fresh Cut Seasonal Fruit Salad, Plain or Vegetable Cream Cheese, Assorted Preserves and Butter

### **Scrambled Eggs topped with Cheddar Cheese \$12.95 per person**

Served with City Potatoes, Bagels, Cream Cheese, Butter and Preserves Includes your choice of Applewood Smoked Bacon, Turkey Bacon or Breakfast Sausage

### **Breakfast Quesadilla \$10.50 per person**

Flour Tortilla with Scrambled Eggs, Melted Jack Cheese and Fresh Salsa Served with City Potatoes and Fresh Cut Seasonal Fruit Salad Includes your choice of Applewood Smoked Bacon, Turkey Bacon or Breakfast Sausage

### **Texas French Toast \$13.95 per person**

Served with Scrambled Eggs and Fresh Cut Seasonal Fruit Salad Includes your choice of Applewood Smoked Bacon, Turkey Bacon or Breakfast Sausage

### **Buttermilk Pancakes \$13.95 per person**

Choice of Plain, Blueberry or Banana Pancakes with Maple Syrup Served with Scrambled Eggs and Fresh Cut Seasonal Fruit Salad Includes your choice of Applewood Smoked Bacon, Turkey Bacon or Breakfast Sausage

### **Power Breakfast \$13.95 per person**

Assorted Fresh Baked Bagels, Plain or Vegetable Cream Cheese and Fresh Cut Seasonal Fruit Salad

Choose one of the following:

**Italian Vegetable Frittata** with Mozzarella Cheese

**Turkey Sausage Frittata** with Caramelized Onions and Cheddar Cheese

**Brioche, Spinach, Caramelized Onion Strata** with Goat Cheese

### **Smoked Salmon Platter \$16.95 per person**

Smoked Norwegian Salmon with Assorted Fresh Baked Bagels, Plain or Vegetable Cream Cheese, Sliced Tomatoes, Red Onions and Capers Served with Fresh Cut Seasonal Fruit Salad

## à la carte

### **Freshly Baked Muffins and Assorted Bagels \$4.95 per person**

Served with Plain or Vegetable Cream Cheese, Preserves and Butter

### **Bagels, Croissants, Scones + Breakfast Breads \$4.95 per person**

Served with Plain or Vegetable Cream Cheese, Preserves and Butter

### **Scrambled Egg Whites with Quinoa, Kale + Butternut Squash \$5.00 per person**

### **Hash Browns \$2.00 per person**

### **Turkey Sausage, Turkey Bacon or Applewood Smoked Bacon \$2.00 per person**

### **Fresh Sliced Seasonal Fruit \$5.50 per person**

### **Yogurts and Granola \$4.75 per person**

## Beverages

### **Freshly Squeezed Orange Juice \$2.50 per person**

### **Regular or Decaf Coffee by the Box \$25.00**

### **Bottled Water • Iced Tea • La Croix \$2.00**

### **Coke • Diet Coke • Sprite \$1.50**



# Lunch

10 person minimum

## City Kitchen Lunch

**\$14.95 per person**

includes choice of any Sandwich,  
two City Sides  
and Dessert Selection

### Signature Salad Bowls

S (serves 8-10) **\$65**

M (serves 11-15) **\$75**

L (serves 16-25) **\$95**

## Super City Lunch

**\$16.95 per person**

includes choice of any Sandwich,  
one City Side, one Signature Salad  
and Dessert Selection

### City Side Bowls

S (serves 8-10) **\$45**

M (serves 11-15) **\$55**

L (serves 16-25) **\$75**

## Sandwiches

served on Freshly Baked Breads

### à la carte

All Sandwiches **\$11.50**

Ahi Tuna **\$14.00**

### Pepper Crusted Roast Beef

with Lettuce, Tomato and Horseradish Dressing on an Onion Kaiser Roll

**Grilled Chicken** Salad on Pumpnickel

**Albacore Tuna** Salad on Multigrain Bread

**Fresh Grilled Vegetables** with Goat Cheese  
and Basil Aioli on a Squaw Roll

**Oven Roasted Turkey Breast** with Swiss Cheese, Lettuce,  
Tomato and Whole Grain Mustard Spread on a Salted Pretzel Roll

**Smoked Turkey** with Cranberry Mayonnaise Spread on a Rustic Panini

**Grilled Chicken Breast** with Roasted Sweet Peppers on a Brioche Roll

**Grilled Ahi Tuna** with Asian Slaw and Wasabi Mayonnaise on a Rustic Panini  
+ \$3.00 per person

**Tavern Ham** with Cheddar Cheese and Whole Grain Honey Mustard on a Kaiser Roll

**Tomato, Fresh Mozzarella, Basil and Extra Virgin Olive Aioli** on a Baguette

**The City Hero** Mortadella, Capicola, Salami, Provolone, Lettuce and Tomato on Baguette  
with Italian Dressing and Spices

**Turkey BLT** with Oven Roasted Turkey, Turkey Bacon, Romaine Lettuce, Ripe Tomatoes  
and Green Goddess Dressing on a Brioche Bun

**Grilled Rosemary Maple Chicken Breast** with Arugula, Grilled Red Onions,  
Gorgonzola Aioli on an Onion Kaiser Roll

## Wraps Served in Flour Tortilla

**Southwest Chicken Wrap** Grilled Marinated Chicken Breast with Chipotle  
Black Bean Salad, Monterey Jack Cheese, Avocado, Roasted Poblano Chiles  
+ Cilantro Dressing

**Tuscan Wrap** Capicola, Salami, and Fresh Mozzarella with Romaine Lettuce,  
Tomatoes + Italian Vinaigrette

**Turkey BLT Wrap** Oven Roasted Turkey Breast + Turkey Bacon with Lettuce, Tomatoes,  
Cheddar Cheese + Ranch Dressing

**Chicken Parmesan Wrap** Breaded Chicken Tenders with Shredded Mozzarella,  
Romaine Lettuce, Parmesan Cheese, Marinated Tomatoes + Caesar Dressing

**Grilled Vegetable Wrap** Grilled Seasonal Vegetables with Romaine Lettuce, Goat Cheese  
Hummus + Basil Aioli



## City Kitchen Box Lunch

**\$14.95 per person**

Choice of any Sandwich,  
One City Side, Homemade Potato  
Chips and Homemade Cookie

Ahi Tuna

+ \$4.00 per person

## City Box Lunch Sides

Fresh Cut Seasonal Fruit Salad

New Potato Salad

Cucumber and Sweet Red Onion Salad

Israeli Couscous

Bowtie Pasta

Sweet Corn Salad

Quinoa and Mango Salad

# City Kitchen Signature Salads

## Arugula Salad

with Cherry Tomatoes and Bocconcini with a Balsamic Vinaigrette

## Chicken Caesar

with Roasted Garlic Croutons

## Cobb Salad

Grilled Breast of Chicken, Cheddar Cheese, Crisp Turkey Bacon, Tomato, Avocado, Hard Boiled Eggs, Blue Cheese and the Original Brown Derby Dressing

## Greek Salad

Romaine Lettuce Topped with Feta Cheese, Bell Peppers, Cucumber, Tomatoes and Kalamata Olives with a Mediterranean Vinaigrette

## Asian Chicken Salad

Grilled Breast of Chicken, Asian Greens with Scallions, Bean Sprouts, Bell Peppers and Crisp Wonton Strips with a Sesame Ginger Dressing

## Mediterranean Chopped Vegetable Salad

Fresh Grilled Vegetables, Hearts of Palm, Chickpeas, Grilled Sweet Peppers, Cucumber and Artichoke Hearts with an Italian Vinaigrette Topped with Goat Cheese

## Chicken Fajita Salad

Grilled Breast of Chicken with Crispy Tortilla Strips, Avocado, Sweet Corn and Chopped Tomatoes Served with a Creamy Cilantro Ranch Dressing

## Spicy Thai Beef Salad + \$10 per Bowl

Romaine Lettuce Garnished with Cucumbers, Carrots, Red Onion, Tomato + Sliced Skirt Steak Served with a Sweet + Spicy Thai Dressing

## Penne Pasta Salad

with Sliced Chicken Breast, Sundried Tomatoes and Artichoke Pesto

## Penne Pasta Salad

with Grilled Eggplant, Feta Cheese, Kalamata Olives and Roasted Bell Peppers Tossed in Extra Virgin Olive Oil

## Mojito Marinated Chicken Salad

with Fresh Oranges, Gorgonzola Cheese and Belgian Endive Served over Crisp Romaine Lettuce

## Mixed Organic Baby Greens

with Candied Walnuts, Red Grapes and Gorgonzola Cheese Served with a Balsamic Vinaigrette

## Caprese Pasta Salad

Mini Mozzarella Balls Tossed with Spiral Pasta and Fresh Roma Tomatoes in a Basil Pesto Dressing

## Chopped Italian Salad

Chopped Roasted Turkey, Salami and Provolone Cheese with Romaine Lettuce, Olives and Garbanzo Beans Served with Italian Dressing

## Julienne Pear Salad

with Fennel, Arugula and Chopped Hazelnuts Served with Hazelnut Vinaigrette

## Roasted Kale Salad

with Walnuts, Goat Cheese + Dried Cranberries

## Kale Caesar Salad

with Caesar Dressing

# City Sides

**Mixed Garden Salad** with Assorted Lettuces, Cucumber, Bell Peppers, Roma Tomatoes and Shredded Carrots. Choose Balsamic or Ranch Dressing

## Fresh Cut Seasonal Fruit Salad

## New Potato Salad

## Cucumber and Sweet Red Onion Salad

**Israeli Couscous Salad** Shaved Fennel, Cucumber, Radish, Dried Cranberry, Feta + Lemon Vinaigrette

**Bowtie Pasta** with Fresh Chopped Tomatoes, Basil and Parmesan Cheese

**Szechuan Green Beans** with Seared Tofu and Toasted Sesame Seeds

**Asian Glass Noodle Salad** Tossed with Asian Mushrooms, Daikon, Fresh Mint and Basil

**Quinoa and Mango Salad** with Diced Tomatoes, Cucumbers, and Jicama Tossed in a Red Wine Vinaigrette

**French Lentil Salad** with Ricotta Salata, Lemon Zest, Roasted Peppers and Parsley

**Sweet Corn Salad** with Avocado and Jicama

Disposable plates, napkins, flatware, serving pieces and equipment available for additional fee.

# City Kitchen Meals

10 person minimum

All meals include Garden Salad or Caesar Salad, Main Course, choice of City Rice, Mashed, Scalloped or Roasted New Potatoes, Mac n' Cheese and Choice of Vegetable and Dessert selection

\$16.95 per person

## Roasted Chicken Breast

with Maple Rosemary, Texas BBQ Sauce, Asian Glaze or Country Style Mushroom Sauce

## Chicken Parmesan

Breaded Chicken Breast  
Topped with Homemade Marinara and Provolone Cheese

## Chicken Piccata

Sautéed Chicken Breast in a Classic Sauce of Rich Chicken Stock, Lemon Juice and Fresh Parsley

## Grilled Basil Pesto Chicken

Served with Blistered Tomatoes and Balsamic Syrup

## Herb Crusted Chicken

## Grilled Thai BBQ Chicken

Served over Sautéed Baby Bok Choy

## Lasagna

Italian Sausage and Beef or Spinach

## Braised Brisket of Beef

with Savory Vegetables, Cherry BBQ Marinade or Red Wine Sauce

## Turkey Meatloaf

with Homemade Mushroom Gravy

## Mojito Marinated Chicken

Grilled Breast of Chicken Marinated in Garlic, Mint, Lime Juice and Chiles

## Penne with Sautéed Spinach and Shiitake Mushrooms

Tossed in a Light Goat Cheese Cream Sauce

## Pan Roasted Lemon Thyme Whitefish

Served over Wilted Garlic Spinach with Chive White Wine Sauce or Shaved Fennel Slaw with Bell Peppers and Chives

## Create your own Pasta Main Course:

**Pasta Choices** Penne, Spaghetti, Tortellini or Gemelli

**Protein Choices** Grilled Chicken Breast or Shrimp

**Sauce Choices** Marinara with Fresh Basil, Alfredo, Bolognese or Basil Pesto



## Desserts \$5.75

Assorted Fresh Baked Cookies

Homemade Carrot Cake

Cheesecake Squares

Double Chocolate Brownies

Additional specialty desserts may be offered in our selection  
Assorted Fresh Baked Cookies \$2.50



Pasta selections are served with Garden Salad or Caesar Salad, choice of Vegetable and Dessert selection

**\$18.95 per person**

**Grilled Marinated Tri-Tip**

Rubbed with Garlic and Cracked Black Pepper Topped with Grilled Peppers and Onions

**Steak Florentine** Served Over a Bed of Wilted Baby Spinach

**Garlic and Herb Marinated Angus Sirloin**

with Chimichurri Sauce Served Over Caramelized Fennel

**Grilled Pacific Salmon**

Choose either Sesame Crusted with Asian Glaze or Rubbed with Dijon Mustard, Shallots and Fresh Dill

**Gulf Shrimp Jambalaya**

Chicken Andouille Sausage, Tricolor Peppers, Spring Onions

Served over a Bed of Basmati Rice

**Pacific Salmon**

Steamed in Banana Leaf and Rubbed with Lemon Zest, Parsley and Shallots

**Bowtie Pasta and Sautéed Shrimp**

with Asparagus, Peas, Fresh Parsley, Extra Virgin Olive Oil, Garlic and Lemon Zest

**Orzo Pasta with Sautéed Chicken Breast**

Tossed with Asparagus and Wild Mushrooms in a Saffron and Parmesan Cream Sauce

**Baked Breast of Chicken**

Stuffed with Sautéed Spinach and Feta Cheese

**Moroccan Chicken**

Grilled Chicken Breast Rubbed with Moroccan Spices and Garnished with

Apricot Almond Chutney and Harissa

**Grilled Ahi Tuna**

Served over Edamame and Sweet Corn Salsa

+ \$2.00 per guest

**Sliced Yakitori Tri-Tip Steak**

Over Caramelized Shiitake Mushrooms with Soy Ginger and Scallions

**Fresh Grilled Shrimp**

Over Checca with Artichoke Hearts and Capers

**Spinach and Feta Strudel**

in Puff Pastry

**Roasted Jumbo Portobello Mushrooms**

Stuffed with a Savory Filling of Herbed Goat Cheese and Sautéed Spinach

**Vegetable Choices**

Roasted Seasonal Vegetables

String Beans with Toasted Almonds and Julienne Shallots

Julienne Zucchini, Yellow Squash and Bell Peppers

Sweet Corn and String Bean Succotash

Sautéed Spinach with Shallots and Diced Tomatoes

Grilled Seasonal Vegetables

Grilled Asparagus + \$1.00 per person

**Assorted Rolls and Butter \$12.95 per dozen**

Disposable plates, napkins, flatware, serving pieces and equipment available for additional fee.

# Appetizers

20 Person Minimum

**\$13.95 per person**

Choose 4 of the following:

**Chicken or Vegetable Pot Stickers** with Sweet Chili or Hot Mustard Sauce

**Quesadillas with Poblano Chiles, Grilled Chicken or Grilled Vegetables**

Served with Roasted Tomato Salsa on the side

**Spicy Buffalo Chicken Wings** with Ranch Dressing

**Caprese Skewers** with Pearl Sized Fresh Mozzarella Wrapped in

Oven Roasted Tomato with Fresh Basil Leaf

**Mini Fruit Skewers**

**Mini White Cheddar Biscuits** with Black Forest Ham and Honey Mustard

**Sundried Tomato and Mushroom Bruschetta**

on Crostini Garnished with Shaved Reggiano Parmesan Cheese

**Mac and Cheese Balls**

**Veggie Mushroom Caps** with Spinach + Feta

**Chicken Fingers** with Ranch Dip

**Chicken Satay** with Spicy Thai Peanut Sauce

**\$17.95 per person**

Choose 4 of the following:

**Seared 5-Spice Tuna** on Wonton Crisps with Asian Slaw

**Smoked Salmon** on Brioche Toast Rounds with Dill Cream Cheese

**Mini Crabcakes** with Remoulade Sauce

**Beef Tenderloin Crostini** with Blue Cheese and Sweet Onion Relish

**Chipotle Shrimp Skewers** with Creamy Avocado Dipping Sauce

**Beef Tenderloin on Rosemary Skewers** with Creamy Gorgonzola Dipping Sauce

**Angus Beef Sliders** with Gruyere Cheese

**Spanakopita** Served with Cucumber Yogurt Sauce

**Short Rib Empanadas** with Chipotle BBQ Dipping Sauce

**Pan Pizza Squares** with BBQ Chicken or Grilled Vegetables

## Dip Platters

**\$7.95 per person**

**Homemade Salsa  
and Fresh Guacamole**

with Fresh Tortilla Chips

**Hummus or Artichoke Hummus**

with Fresh Baked Pita Chips

**Imported Cheese, Fruit and Cracker Platter**

S (serves 8-10) **\$65**

M (serves 11-15) **\$85**

L (serves 16-25) **\$105**

**Vegetable Cruités with  
Garden Vegetable or Spinach Dip**

S (serves 8-10) **\$55**

M (serves 11-15) **\$70**

L (serves 16-25) **\$95**





# City Kitchen Theme Menus

\$18.95 per person

All Menus Include Our Assorted Dessert Selection

## Mexican Menu

### Fajita Salad

Romaine Lettuce with Crispy Tortilla Strips, Avocado, Sweet Corn and Chopped Tomatoes Served with a Creamy Cilantro Ranch Dressing

**Entrees** choose 2

**Chicken Fajitas**

**Beef Fajitas**

**Grilled Vegetable Quesadillas**

**Bean and Cheese Enchiladas**

**Chicken Enchiladas**

### Menu served with

Flour Tortillas, Homemade Salsa, Spanish Rice, Black Beans  
Add Guacamole + \$1.00 per person

## Italian Menu

### Caesar Salad

with Roasted Garlic Croutons

**Entrees** choose 2

**Chicken Saltimbocca**

over Sautéed Spinach

**Chicken Marsala**

**Baked Eggplant Rollatini**

Stuffed with 4 Italian Cheeses and Served with Marinara Sauce

### Menu served with

Penne Tossed with Extra Virgin Olive Oil, Parmesan, Parsley and Fresh Tomatoes

## Asian Menu

### Asian Vegetable Salad

with Sesame Ginger Dressing

**Entrees** choose 2

**Teriyaki Beef or Chicken**

with Stir Fried Shiitake Mushrooms and Peppers

**Thai BBQ Chicken**

Roasted Chicken Breast Basted with a Sweet Hot BBQ Sauce made from Mirin, Rice Vinegar, Soy and Chiles

**Kung Pao Shrimp or Beef**

with Watercress, Scallions, and Snow Peas

**Side Dishes** choose 2

Stir Fried Vegetables  
Vegetable Fried Rice  
Steamed Jasmine Rice

## BBQ Menu

### Garden Salad

Served with Balsamic or Ranch Dressing

**BBQ Chicken**

**and**

**Santa Maria Style Tri-Tip**

**Side Dishes** choose 2

Baked Beans  
Roasted New Potatoes  
Grilled Vegetables  
Corn on the Cob  
Cole Slaw

## Picnic Menu

### Garden Salad

Served with Balsamic or Ranch Dressing

**Entrees** choose 2

**Angus Beef Burgers**

**Turkey Burgers**

**Hot Dogs**

**Veggie Burgers**

Served with Lettuce, Tomato, Pickles, Relish, Mustard, Mayonnaise, Ketchup, Cheddar and Swiss Cheese

**Side Dishes** choose 2

Buttermilk Macaroni Salad  
BBQ Black Bean Salad  
Cucumber and Sweet Red Onion Salad  
New Potato Salad

## Mediterranean Menu

### Greek Salad

Romaine Lettuce Topped with Feta Cheese, Bell Peppers, Cucumber, Tomatoes and Kalamata Olives with a Mediterranean Vinaigrette

**Chicken Tikka Kabobs**

Served over a Bed of Rice Pilaf with Cucumber Raita and Tomato Chutney Dipping Sauces

### Menu served with

Mixed Grilled Vegetables  
Hummus and Pita Chips

# Holiday Menu

Please place orders 1 week in advance of event date

**\$19.95 PER GUEST**

## SALAD

### Organic Baby Greens

Garnished with Belgian Endive, Candied Walnuts, Julienne Vegetables + Gorgonzola Cheese served with a Balsamic Vinaigrette

**Freshly Baked Rolls + Butter**

## MAIN COURSE

### Carved Oven Roasted Turkey Breast

Brushed with a Fresh Cranberry + Corn Chutney served with Homemade Gravy + Cranberry Sauce

## SIDE DISHES

### Seasonal Vegetables

Roasted with Extra Virgin Olive Oil + Fresh Herbs

### Homemade Herbed Bread Stuffing

With Fresh Celery, Onions, Sage + Parsley

### Baked Macaroni and Cheese

### Assorted Holiday Desserts

*Menu above plus*

**Grilled Salmon** served on a bed of Caramelized Fennel and finished with Basil Butter or

### Honey Glazed Ham

*Menu above plus*

### Pepper Crusted Prime Rib of Beef

served with Horseradish Sauce

**\$25.95 PER GUEST**

**\$29.95 PER GUEST**

## ADD

**\$2.00 PER GUEST  
FOR EACH ADDITIONAL  
SIDE DISH**

## SIDE DISHES

### Homemade Smashed Potatoes

### Scalloped Potatoes

Baked with Sweet Onions, Light Cream + Parmesan Cheese

### Puréed Butternut Squash

Baked with Grated Nutmeg

### Blue Lake String Beans

With Caramelized Shallots + Toasted Almonds

### Candied Yams

Baked with Brown Sugar + Cinnamon

### Long Grain Wild Rice

With Diced Vegetables + Fresh Herbs

### Spiral Pasta

With Caramelized Shallots, Fresh Chopped Tomatoes, Asparagus + Parmesan Cheese Tossed in a Light Cream Sauce

## DESSERT

### Assorted Holiday Desserts



# CITY CATERING FINE FOODS KITCHEN

670 S. Santa Fe Avenue  
Los Angeles, CA 90021  
1 800 704 2070 tel  
213 236 0951 fax  
citykitchen.com

Custom Menus available  
All orders subject to Delivery Charge  
Some items may require substitution due to seasonal availability  
We accept Visa, MasterCard, American Express, Diners Club  
and Corporate Accounts

Disposable plates, napkins, flatware, serving pieces and equipment available for additional fee.



*Let us Produce Your Entire Event*  
Ask about Servers, Bartenders, Flowers + Rentals

