

Catering Menu



BREAKFAST

MINI BREAKFAST PASTRY PLATTER

Croissants, chocolate croissants, morning buns, blueberry danish and za'atar croissants

Small: \$45 - 15 pastries

Large: \$72 - 30 pastries

ASSORTED MUFFINS & SCONES - FULL SIZE

Bran, ginger peach, brown butter & hazelnut muffins with scones of the day. Served with foil wrapped butter

Small: \$45 - 15 pastries

Large: \$72 - 30 pastries

MINI BISCUIT PLATTER

Biscuits split open and filled with your choice of:

- Vanilla Cream Cheese & Toasted Pecans
- Chunky Peanut Butter & Strawberry Jam

Small: \$97 - 30 biscuits

Large: \$195 - 60 biscuits

MINI BREAKFAST BISCUIT PLATTER

Biscuits split open and filled with your choice of:

- Bacon & Tomato
- Smoked Ham & Cheddar
- Veggie Breakfast Sausage & White Cheddar

Small: \$97 - 30 biscuits

Large: \$195 - 60 biscuits

BAGEL PLATTER *72 hour notice*

Fresh bagel halved and served with red onion, sliced tomato, cucumber and capers with your choice of two spreads:

Small: \$54 - 24 halves

Large: \$91 - 48 halves

CHIA PUDDING

Date-sweetened chia pudding topped with seasonal fruit (v)(gf)

Small: \$48 - 64oz

Large: \$96 - 128oz

YOGURT WITH BANANAS, BERRIES & GRANOLA

Whole vanilla yogurt topped with sliced bananas, berries, & granola

Small: \$48 - 64oz

Large: \$96 - 128oz

FRESH FRUIT PLATTER

Pineapple, watermelon, honey dew, cantaloupe, kiwi, grapes & berries

Small: \$59 - 60 pieces

Large: \$98 - 120 pieces

FRESH BERRY BOWL

Sliced strawberries, blackberries, blueberries, & raspberries (v)(gf)

One size: \$86 - 64oz

CHICKEN APPLE SAUSAGE PINWHEELS

Chicken apple sausage & puff pastry pinwheels

Served with Mustard Maple dipping sauce

Small: \$60 - 25 pieces

Large: \$120 - 60 pieces

QUICHES

Cut into small rectangles suitable for the fingers. Options are listed below..

Spinach & Gruyere

Small: \$45 - 30 bite size pieces

Large: \$90 - 60 bite size pieces

Bacon & Gruyere

Small: \$45 - 30 bite size pieces

Large: \$90 - 60 bite size pieces

Kale, Feta & Sun-dried Tomato

Small: \$45 - 30 bite size pieces

Large: \$90 - 60 bite size pieces

Roasted Cherry Tomato, Corn & Goat Cheese

Small: \$45 - 30 bite size pieces

Large: \$90 - 60 bite size pieces

Mushroom, Turkey Sausage & Gruyere

Small: \$48 - 30 bite size pieces

Large: \$95 - 60 bite size pieces

Chicken Sausage & Red Pepper

Small: \$48 - 30 bite size pieces

Large: \$95 - 60 bite size pieces

Seasonal Vegan Quiche

Small: \$48 - 30 bite size pieces

Large: \$95 - 60 bite size pieces

Tofu & Mushroom w/Rosemary Almond Crust (v)(gf)

Small: \$48 - 30 bite size pieces

Large: \$95 - 60 bite size pieces

Catering Menu



SALADS

Spring

CHOPPED KALE

Baby kale, cabbage, peanuts, parmesan cheese, jalapeno, herbs, scallions. Served with Sesame Peanut Vinaigrette

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

BBQ CHICKPEA

Romaine, arugula, bbq garbanzos, green beans, red onion, goat cheese, bbq sauce. Served with Buttermilk Dressing

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

SPRING GREENS

Little gem, butter lettuce, asparagus, radish, hazelnut, egg, feta cheese. Served with Apple Cider Vinaigrette

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

GRILLED VEGGIE GREEK

Mixed greens, grilled veggies, cherry tomato, olives, feta cheese. Served with Oregano Vinaigrette

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

Summer

PICADO

Romaine, arugula, garbanzo beans, grilled corn, cherry tomato, cucumber, olives, feta cheese. Served with Basil Tahini Dressing.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

WATERMELON QUINOA

Spinach, arugula, watermelon, quinoa, feta cheese, mint, basil. Served with Lime Balsamic Vinaigrette.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

SOUTHWEST

Romaine, spinach, roasted red & yellow peppers, black beans, avocado, jicama, tortilla strips. Served with Honey Jalapeno Lime Dressing.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

GREEN GODDESS KALE

Baby kale, cabbage, radish, cherry tomato, red bell pepper, toasted pepitas. Served with Green Goddess Dressing.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

Half Tray serves 6-10

Full Tray serves 11-15

Fall

LIVING

Kale, organic broccoli, avocado, nori, crispy chickpeas. Served with Lemon Vinaigrette.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

WARM FALL

Spinach, arugula, warm seasonal veggies, candied walnuts, goat cheese. Served with Pomegranate Vinaigrette.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

WALDORF

Butter lettuce, grapes, apples, celery, toasted hazelnuts, blue cheese. Served with Apple Cider Vinaigrette.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

CAESAR

Romaine, crispy capers, croutons, parmesan cheese. Served with Caesar Dressing.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

Winter

SEASONAL LIVING

Baby kale, grated root vegetables, avocado, sunflower seeds. Served with Lemon Vinaigrette.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

ROASTED ROOT VEGGIE

Mixed greens, honey roasted root vegetables, quinoa. Served with Chili Mint Dressing.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

WINTER NICOISE

Romaine, arugula, radish, chickpea, pee wee potatoes, egg, capers, olives. Served with Meyer Lemon Vinaigrette.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

COBB

Romaine, arugula, smoked bacon, egg, avocado, chives, blue cheese. Served with Red Wine Vinaigrette.

Half Tray: \$40

Full Tray: \$78

Out of Season: \$100

Catering Menu



SANDWICHES

Spring

CHOPPED CHICKPEA (COLD)

Butter Lettuce, Celery, Pickles, Onion, Dijon & Veganaise on Country White Bread (V)

Small Platter: \$70

Large Platter: \$130

Out of Season: Large Platter - \$150

FRENCH ONION GRILLED CHEESE

Caramelized Onions & Gruyere Cheese on Country White Bread

Small Platter: \$70

Large Platter: \$130

Out of Season: Large Platter - \$150

BUFFALO CHICKEN

Grilled Chicken, Butter Lettuce, Gruyere Cheese, Red Onion, Pickles, Avocado, Mustard & Buffalo Mayo on Ciabatta

Small Platter: \$75

Large Platter: \$140

Out of Season: Large Platter - \$160

FIERY STEAK

Grilled Steak, Queso Fresco, Arugula, Avocado Relish & Smokey Aioli on Ciabatta

Small Platter: \$80

Large Platter: \$150

Out of Season: Large Platter - \$170

Summer

TEMPEH BLTA

Tempeh Bacon, Heirloom Tomato, Butter Lettuce, Avocado & Vegan Mayo on Country White Bread (V)

Small Platter: \$75

Large Platter: \$140

Out of Season: Large Platter - \$160

CAPRESE

Heirloom Tomatoes, Marinated Mozzarella, Arugula, Pickled Red Onion & Pesto Aioli on Ciabatta

Small Platter: \$75

Large Platter: \$140

Out of Season: Large Platter - \$160

CHIPOTLE CHICKEN

Chipotle Chicken, Butter Lettuce, Swiss Cheese, Avocado, & Smokey Aioli on Brioche

Small Platter: \$80

Large Platter: \$150

Out of Season: Large Platter - \$170

ROAST BEEF (COLD)

Top Round Beef, Pickled Cucumbers, Crispy Shallots, Cilantro, Mint, & Spicy Mayo on Ciabatta

Small Platter: \$80

Large Platter: \$150

Out of Season: Large Platter - \$170

Small Platter - 20 Mini Sandwiches

Large Platter - 40 Mini Sandwiches

Fall

PORTOBELLO BANH MI

Grilled Portobello, Sauteed Kale, Pickled Carrots, Jalapeno, Cilantro & Sriracha Veganaise on a Baguette (V)

Small Platter: \$75

Large Platter: \$140

Out of Season: Large Platter - \$160

KIMCHI GRILLED CHEESE

Kimchi & Gruyere Cheese on Country White Bread

Small Platter: \$70

Large Platter: \$130

Out of Season: Large Platter - \$150

CHICKEN PASILLA PANINI

Sliced Chicken, Pasilla Peppers, Caramelized Onions, Brie Cheese, & Garlic Aioli on Housemade Focaccia

Small Platter: \$75

Large Platter: \$140

Out of Season: Large Platter - \$160

BEEF BRISKET TORTA

Brisket, Butter Lettuce, Black Beans, Queso Fresco, Pickled Onion & Spicy Mayo on Ciabatta

Small Platter: \$80

Large Platter: \$150

Out of Season: Large Platter - \$170

Winter

ROASTED CAULIFLOWER

Roasted Cauliflower, Butter Lettuce, Red Onion, Pickles, & Garlic Dill on Ciabatta (V)

Small Platter: \$75

Large Platter: \$140

Out of Season: Large Platter - \$160

ORGANIC EGG SALAD

Organic Eggs, Mayonnaise, Dijon & Watercress on Ciabatta

Small Platter: \$70

Large Platter: \$130

Out of Season: Large Platter - \$150

SHORT RIB GRILLED CHEESE

Braised Short Rib, Gruyere Cheese, Red Onion & Horseradish on Country White Bread

Small Platter: \$80

Large Platter: \$150

Out of Season: Large Platter - \$170

CUBANO

Pulled Pork, Prosciutto, Swiss Cheese, Pickled Jalapeno, Pickles, & Garlic Aioli on Ciabatta

Small Platter: \$80

Large Platter: \$150

Out of Season: Large Platter - \$170

Catering Menu



FINGER FOODS

Small Platter - 36 pieces

Large Platter - 72 pieces

MANCHEGO STUFFED DATES

Wrapped with Prosciutto (GF)

Small Platter: \$70

Large Platter: \$140

MINI CHICKEN & GOAT CHEESE QUESADILLAS

Small Platter: \$70

Large Platter: \$140

HEIRLOOM CHERRY TOMATO CAPRESE SKEWERS (GF)

Small Platter: \$70

Large Platter: \$140

BRIE & TRUFFLE HONEY IN PHYLLO CUPS

Small Platter: \$81

Large Platter: \$162

PARMESAN POLENTA BITES

With Heirloom Tomato & Micro Basil (GF)

Small Platter: \$70

Large Platter: \$140

SPICED CHICKEN SKEWERS

With Smoked Paprika Yogurt (GF)

Small Platter: \$81

Large Platter: \$162

LENTIL MEATBALLS

With Meyer Lemon Pesto

Small Platter: \$70

Large Platter: \$140

LAMB MEATBALLS

With Pomegranate Molasses (GF)

Small Platter: \$106

Large Platter: \$212

ROASTED TOFU SATAY

With Peanut Sauce (V) (GF)

Small Platter: \$70

Large Platter: \$140

GREEN CURRY SHRIMP ENDIVE LEAVES

With Mango

Small Platter: \$70

Large Platter: \$140

JERK TEMPEH ENDIVE LEAVES

With Pickled Red Onion & Arugula (V)

Small Platter: \$81

Large Platter: \$162

ROASTED TOMATO CROSTINI

With Tuscan Kale & Burrata Cheese

Small Platter: \$83

Large Platter: \$166

VEGAN CRABCAKE

With Vegan Tartar Sauce (V)(GFO)

Small Platter: \$83

Large Platter: \$166

SMOKED SALMON, HORSERADISH CREAM CHEESE & CUCUMBER ROLLS (GF)

Small Platter: \$106

Large Platter: \$212

SWISS CHARD ROLLS

Stuffed with Quinoa, Raisins, & Goat Cheese (VO)(GF)

Small Platter: \$86

Large Platter: \$166

STEAK WRAPPED FINGERLING POTATOES

With Caper Chimichurri Sauce (VO)(GF)

Small Platter: \$106

Large Platter: \$212

SMOKED SALMON POTATO PANCAKES

With Creme Fraiche & Capers Tuna Tartare on Rice Crackers (GF)

Small Platter: \$106

Large Platter: \$212

KIMCHI GRUYERE RICE FRITTERS

With Lemon & Maldon Salt

Small Platter: \$106

Large Platter: \$212

CRAB CAKES

With Roasted Tomatillo Salsa

Small Platter: \$106

Large Platter: \$212

JERK CHICKEN BITES

With Roasted Tomatillo Salsa

Small Platter: \$81

Large Platter: \$162

CHICKEN PANINI BITES

With Green Apple, Brie & Caramelized Onions

Small Platter: \$81

Large Platter: \$162

MINI SHORT RIB GRILLED CHEESE

Small Platter: \$106

Large Platter: \$212

Catering Menu



ENTREES

Minimum 12 entrees
per selection

BAKED PARMESAN POLENTA \$14.75

With Swiss Chard & Heirloom Tomatoes (GF)

QUINOA LASAGNA \$17.75

With Wild Mushrooms & Tomato Sauce
Served with French Green Beans (GF)

ROASTED SPAGHETTI SQUASH GRATIN \$15.50

With Summer Veggies, Tomato Sauce, Basil & Asiago (VO) (GF)

GRILLED EGGPLANT MOUSSAKA \$17.75

With Cauliflower & Potato puree
Served with Tomato Sauce (VO) (GF)

ROASTED CAULIFLOWER \$17.75

With Harissa Chickpeas, Tzatziki, Quinoa & Arugula (V)(GF)

JACKFRUIT CARNITAS \$17.75

With Black Beans, Brown Rice, Chipotle Crema, Avocado & Cabbage (V)(GF)

SEITEN PICCATA \$17.75

With Olives, Capers, Green Beans, & Mashed Potatoes (V)(GF)

SPICE RUBBED CHICKEN \$24.50

With Kumquat & Lemongrass Sauce, Coconut Swiss Chard & Black Rice

PROSCIUTTO WRAPPED CHICKEN \$27.50

With Sage Sauce, Roasted Fingerling Potatoes, & Broccolini

BALSAMIC GRILLED CHICKEN \$25.95

With Parmesan, Arugula, & Cherry Tomato Salad & Quinoa

ROASTED CHICKEN BREAST \$25.95

With Chickpeas, Cherry Tomatoes, French Green Beans, Roasted Fingerling Potatoes - Served with Smoked Paprika Yogurt Sauce

GRILLED HALIBUT \$29.50

With Salsa Verde, French Green Beans, & Cauliflower Potato Puree

GINGER SCALLION SALMON \$29.50

With Miso Glaze, Brown Rice, & Roasted Brussels Sprouts

GRILLED FLANK STEAK \$28.95

With Chimichurri Sauce, Grilled Squash, Asparagus, & Roasted Potatoes

BRAISED BEEF SHORT RIBS \$29.95

With Red Wine Reduction, Horseradish, Long Cooked Greens, & Potato Puree

SIDES

Half Tray serves 10-15
Full Tray serves 16-22

RAINBOW CHARD

With Shitake Mushrooms & Garlic (V)(GF)

Half Tray: \$50

Full Tray: \$98

LEMON CHILI ROASTED POTATOES (V)(GF)

Half Tray: \$50

Full Tray: \$98

ROASTED BROCCOLI

With Garlic & Lemon (V)(GF)

Half Tray: \$50

Full Tray: \$98

FRENCH GREEN BEANS

With Dried Cherries & Shallot Vinaigrette (V)(GF)

Half Tray: \$50

Full Tray: \$98

ORZO, GREEN BEAN, FENNEL SALAD

With Dill Pesto (V)

Half Tray: \$50

Full Tray: \$98

FINGERLING POTATO SALAD

With Hard-boiled Egg & Cornichons (VO)(GF)

Served with Mustard Vinaigrette

Half Tray: \$50

Full Tray: \$98

PASTA SALAD

With Roasted Cherry Tomatoes, Basil, & Pine Nuts

Served with Pecorino Oregano Vinaigrette

Half Tray: \$50

Full Tray: \$98

BABY BRUSSELS SPROUTS

Served with Maple Dijon Vinaigrette

Half Tray: \$50

Full Tray: \$98

KAFFIR LIME BRUSSELS SPROUTS

With Caramelized Onion Jam, Smoked Almonds

Served with Kaffir Lime Vinaigrette

Half Tray: \$50

Full Tray: \$98

GRILLED HEIRLOOM TOMATOES

With Fresh Herbs (V)(GF)

Half Tray: \$50

Full Tray: \$98

Catering Menu



SIDES

*Half Tray serves 10-15
Full Tray serves 16-22*

EGGPLANT

With Crispy Garlic & Herbs (V)(GF)

Half Tray: \$50

Full Tray: \$98

SUGAR SNAP PEAS

With Pickled Peppers, Capers, & Mint (V)(GF)

Half Tray: \$50

Full Tray: \$98

BEET QUINOA

With Almonds & Miso Dressing (V)

Half Tray: \$50

Full Tray: \$98

BAKED POLENTA

With Swiss Chard & Mascarpone (GF)

Half Tray: \$60

Full Tray: \$118

SPRING POTATO SALAD

With Snap Peas, Radish, Pickled Onion (V) (GF)

Served with Mustard Vinaigrette

Half Tray: \$50

Full Tray: \$98

CILANTRO LIME CHICKPEAS

With Spinach & Red Onion (V) (GF)

Served with Cilantro Lime Vinaigrette

Half Tray: \$50

Full Tray: \$98

LEMONY CAULIFLOWER

With Labneh, Pine Nuts & Currants (GF)

Half Tray: \$52

Full Tray: \$100

CHILI GLAZED SWEET POTATOES

With Fried Shallots, Cilantro & Lime (V) (GF)

Half Tray: \$52

Full Tray: \$100

MOROCCAN CARROTS

With White Beans, Dates, Almonds & Mint (GF)

Served with Honey Cumin Vinaigrette

Half Tray: \$52

Full Tray: \$100

GRILLED EGGPLANT & HEIRLOOM TOMATO STACKS

With Feta & Basil Oil (GF)

Half Tray: \$60

Full Tray: \$118

SIDES

*Half Tray serves 10-15
Full Tray serves 16-22*

QUATTRO FORMAGGI MAC & CHEESE

With Gruyere, Munster, Parmesan & Cheddar

Half Tray: \$60

Full Tray: \$118

BACON MAC & CHEESE

Half Tray: \$60

Full Tray: \$118

MUSHROOM & TRUFFLE OIL MAC & CHEESE

Half Tray: \$60

Full Tray: \$118

ROASTED CAULIFLOWER

With Dates & Almonds

Served with Smokey Vinaigrette

Half Tray: \$55

Full Tray: \$108

SUMMER SQUASH GRATIN

With Salsa Verde

Half Tray: \$50

Full Tray: \$98

TAHINI GLAZED RAINBOW CARROTS

With Blood Orange (V)(GF)

Half Tray: \$50

Full Tray: \$98

SMASHED POTATOES

With Rosemary & Garlic Oil (V)(GF)

Half Tray: \$50

Full Tray: \$98

ROASTED BROCCOLINI

With Lemon & Pickled Chili (V)(GF)

Half Tray: \$60

Full Tray: \$118

GRILLED ASPARAGUS

With Balsamic Reduction (V)(GF)

Half Tray: \$60

Full Tray: \$118

GENERAL PRICING INFORMATION

TASTINGS:

A tasting can be scheduled and will be reimbursed 50% toward final bill.

STAFF:

The number of servers you need will depend on the menu, the size of the event and the event location. Subject to Change based on Manager Meeting.

Party Manager @ 40.00/hr
Chef @ 45.00/hr
Assistant @ 35.00/hr
Server @ 35.00/hr
Bartender @ 35.00/hr
Kitchen Helper @ 30.00/hr
Gratuity of 20.00 each.
Drive time @ 15.00/hr each.
Servers have a 4-hour minimum.
Overtime will be charged after 8 hours.

RENTALS:

Rental needs to be determined. As a full service caterer, we are happy to coordinate all your rental needs at cost if you would like us to.

BEVERAGE:

We will provide Beverage and/or Ice at cost, as desired by client. There is a 350 lb minimum, which serves 90-100 guests for iced drinks and cocktails. Cost is approximately \$150.

18% SERVICE CHARGE:

18% of total cost (excluding gratuity and tax). A customary charge which covers one Manager Meeting, Tasting, Walk Thru prior to event, scheduling staff, timelines, etc.

9.5% Sales Tax Applicable

FINAL COUNT:

Due five days prior to the event. Should your count increase after this date, please do not hesitate to call. Any additional guests present at the event will be added to the bill at the same rate. A non-refundable deposit of \$500.00 will secure your date. This will be applied to your final bill. The remainder of the estimated total bill is required 10 days prior to your event.



Email your completed form to catering@fourcafe.net. If you do not receive an email confirmation, your order is not confirmed.

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