

# Catering



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

**1 800 704 2070**  
[citykitchen.com](http://citykitchen.com)

## Contents

- 3 Breakfast
- 4 Lunch
- 4 Box Lunch
- 5 Signature Salads
- 5 City Sides
- 6 Meals
- 6 Desserts
- 8 Appetizers
- 9 Theme Menus
- 10 Holiday Menu

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** \$6.95 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** \$7.95 per person

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

#### **Continental** \$8.50 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** \$8.95 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** \$8.95 per person

Flour Tortilla with Scrambled Eggs, Melted Jack Cheese and Fresh Salsa. Served with City Potatoes.

Includes your choice of Applewood Smoked Bacon, Turkey Bacon or Breakfast Sausage.

#### **Stuffed French Toast** \$9.95 per person

with Caramelized Granny Smith Apples or Pineapple Macadamia Nut Compote.

Served with Scrambled Eggs and Fresh Cut Seasonal Fruit Salad.

Includes your choice of Applewood Smoked Bacon, Turkey Bacon or Breakfast Sausage.

#### **Buttermilk Pancakes** \$9.95 per person

Choice of Plain, Blueberry or Banana Pancakes with Maple Syrup.

Served with Scrambled Eggs, City Potatoes and Fresh Cut Seasonal Fruit Salad.

Includes your choice of Applewood Smoked Bacon, Turkey Bacon or Breakfast Sausage.

#### **Power Breakfast** \$10.95 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

**Buttermilk Biscuit Sandwich** with Applewood Bacon, Eggs and Cheddar Cheese

**Breakfast Chicken Chilaquiles** Layered with Grilled Chicken, Scrambled Eggs Tortillas and Salsa Rojo

#### **Smoked Salmon Platter** \$13.95 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

#### **Assorted Pastries and Croissants** \$4.95 per person

Served with Preserves and Butter.

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

Served with Plain or Vegetable Cream Cheese, Preserves and Butter.

#### **Fresh Sliced Seasonal Fruit and Ripe Berries** \$3.75 per person

#### **Yogurts and Granola** \$2.75 per person

## Beverages

#### **Fresh Squeezed Orange or Grapefruit Juice by the Gallon** \$15.00

(serves 8 to 10)

#### **Regular or Decaf Coffee by the Box** \$15.00

(serves 8 to 10)

#### **Bottled Water • Iced Tea • Lemonade** \$1.75

#### **Coke • Diet Coke • Sprite** \$1.35

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



# Lunch

10 person minimum

## City Kitchen Lunch

\$11.95 per person  
Includes choice of any Sandwich,  
two City Sides  
and Dessert selection

### à la carte

All Sandwiches \$7.75

Ahi Tuna \$10.75

### Signature Salad Bowls

S (serves 8-10) \$50

M (serves 11-15) \$60

L (serves 16-25) \$90

## Sandwiches

served on Freshly Baked Breads

### Pepper Crusted Roast Beef

with Lettuce, Tomato and Horseradish Dressing on a Ciabatta Roll

**Signature Grilled Chicken** Salad on Pumpernickel

**Albacore Tuna Salad** on Rye Bread

**Fresh Grilled Vegetables** with Goat Cheese  
and Basil Aioli on Foccacia

**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 Ciabatta 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 Sourdough Roll

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

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

**Turkey BLT** with Oven Roasted Turkey, Applewood Smoked Bacon, Romaine Lettuce, Ripe  
Tomatoes and Green Goddess Dressing on Multi Grain Bread

**Bar Harbor BLT** Poached Shrimp Tossed with Home Made Russian Dressing and Turkey Bacon  
Served on a Soft Roll  
+ \$3.00 per person

## Sliced Meats, Cheeses and Mini Rolls \$9.95 per person

Includes Assorted Mini Rolls, Lettuce, Tomatoes, Cheddar and Swiss Cheese,  
Pickles and Condiments

Choose three of the following:

Roast Beef, Grilled Chicken Salad, Oven Roasted Turkey,

Tavern Ham or Grilled Vegetables

## City Kitchen Box Lunch

\$10.75 per person

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

Ahi Tuna or Bar Harbor BLT

\$13.75 per person

## Super City Lunch

\$13.95 per person

Includes choice of any Sandwich,  
one City Side, one Signature Salad  
and Dessert selection

### City Side Bowls

S (serves 8-10) \$30

M (serves 11-15) \$40

L (serves 16-25) \$60



# 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

## Grilled Steak Salad + \$10 per Bowl

Grilled Marinated Tri-Tip Fanned over Chopped Lettuce Garnished with  
Grilled Peppers, Onions and Crumbled Blue Cheese Choose Balsamic or Ranch Dressing

## Ahi Tuna Niçoise + \$25 per Bowl

Seared Ahi Served over Baby Greens with String Beans, New Potatoes, Hard Boiled Eggs,  
Tomatoes and Olives with a Balsamic Vinaigrette

## 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

## Spinach Salad

with Hard Boiled Egg, Turkey Bacon and Crispy Onions Served with a Balsamic Vinaigrette

## 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

## Soba Noodle Salad

with Grilled Asparagus, Red Bell Peppers and Green Onions in an Asian Ginger Dressing

# City Sides

**Mixed Garden Salad** with Assorted Lettuces, Cucumbers, 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

## Classic Cole Slaw

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

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

**Sweet Corn Salad** with Fresh Avocado and Julienne Jicama

**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



# 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

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

\$13.95 per person

### Roasted Chicken Breast

with 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

### Chicken Milanese

Served over Marinated Tomatoes and Torn Basil

### Herb Crusted Rotisserie Chicken

### Grilled Thai BBQ Chicken

Served with Cucumber and Wakame Salad

### Lasagna

Italian Sausage and Beef or Spinach

### Braised Brisket of Beef

with Tangy BBQ Spice Rub or Savory Vegetables  
and Red Wine Sauce

### Turkey Meatloaf

with Homemade Mushroom Gravy

### Gemelli Pasta

with Asparagus, Sautéed Chicken Breast  
and Fresh Chopped Tomatoes in a Light Cream Sauce

### 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

## Signature Main Courses

### Mojito Marinated Chicken

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

### Pacific Salmon

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

### Penne with Sautéed Spinach and Shiitake Mushrooms

Tossed in a light Goat Cheese Cream Sauce

### Orzo Pasta with Sautéed Chicken Breast

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



\$15.95 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 Skirt Steak

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

### Penne with Sautéed Garlic Shrimp

Chopped Roma Tomatoes and Fresh Basil

### Bowtie Pasta and Sautéed Shrimp

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

### Baked Breast of Chicken

Stuffed with Sautéed Spinach and Feta Cheese

### Baked Breast of Chicken

Stuffed with Smoked Gouda Cheese and Granny Smith Apples

## Signature Main Courses

### 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 Cheese 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

Roast Potato Hash with Sweet Potatoes, Yams, Shallots and Nutmeg

Assorted Rolls and Butter \$12.95 per dozen

## Desserts

### A selection of Fresh Baked Cookies

Chocolate Chunk, Oatmeal Raisin,  
Snickerdoodle or White Chocolate Chunk

### Homemade Carrot Cake

### Lemon Bars

### Cheesecake Squares

### Double Chocolate Brownies

Additional specialty desserts  
may be offered in our selection



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

# Appetizers

20 Person Minimum

**\$10.95 per person**

Choose 4 of the following:

**Chicken Saté** with Thai Peanut Sauce

**Stuffed Profiteroles** with Brie and Chutney

**Lightly Breaded Chicken Fingers** Served with Ranch Dressing

**Bocconcini** Wrapped in Roasted Bell Pepper and Whole Basil Leaves

**Chicken or Vegetable Pot Stickers** with Soy Ginger Dipping Sauce

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

**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

**\$14.95 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

**Shrimp and Crab Stuffed Mushroom Caps**

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

**Pulled Ginger Beef in Lettuce Cups** Seasoned with Spicy Asian Chili Sauce

**Vegetable Spring Rolls** with Spicy Sweet and Sour Sauce

**Spanakopita** Served with Cucumber Yogurt Sauce

**Beef Empañadas** with Chipotle BBQ Dipping Sauce

**Coconut Breaded Shrimp** with Citrus Dipping Sauce

**Individual Mini Pizzas** with BBQ Chicken or Grilled Vegetables

**Shrimp Cocktail**

\$10.95 per person

10 Person Minimum

**Jumbo Shrimp**

with Horseradish Mustard  
and Cocktail Sauce  
3 pieces per person

**Dip Platters**

\$3.95 per person

**Homemade Salsa  
and Fresh Guacamole**

with Fresh Tortilla Chips

**Hummus**

with Fresh Baked Pita Chips

**Imported Cheese, Fruit and Cracker Platter**

S (serves 8-10) \$40

M (serves 11-15) \$60

L (serves 16-25) \$80

**Vegetable Crudités with Garden Vegetable or Spinach Dip**

S (serves 8-10) \$30

M (serves 11-15) \$45

L (serves 16-25) \$70



# City Kitchen Theme Menus

\$15.95 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

## Asian Menu

**Asian Vegetable Salad**

with Sesame Ginger Dressing

**Entrees** choose 2

**Teriyaki Beef or Chicken**

with Stir Fried Shiitake Mushrooms  
and Peppers

**Asian 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 Bamboo Shoots and Snow Peas

**Side Dishes** choose 2

Stir Fried Vegetables

Vegetable Fried Rice

Steamed Jasmine Rice

## Italian Menu

**Caesar Salad**

with Roasted Garlic Croutons

**Chicken Saltimbocca**

over Sautéed Spinach

**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

## 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

**Certified Angus Beef Burgers**

**Turkey Burgers**

**Hot Dogs**

**Veggie Burgers**

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

**Side Dishes** choose 2

Buttermilk Macaroni Salad

BBQ Black Bean Salad

Cucumber and Sweet Red Onion Salad

New Potato Salad

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



# Holiday Menu

Please place orders 1 week in advance of event date

\$16.95 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**

\$20.95 PER GUEST

*Menu above plus*

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

**Honey Glazed Ham**

\$24.95 PER GUEST

*Menu above plus*

**Pepper Crusted Prime Rib of Beef**

served with Horseradish Sauce

**ADD  
\$1.50 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**





950 South Flower Street  
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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

