



A LA CARTE MENU



WHY BITE?

DESIGNED THOUGHTFULLY. CRAFTED LOVINGLY. PRESENTED BEAUTIFULLY

BRINGING CUSTOM DESIGN, PRESENTATION, TASTE, LOVINGLY CRAFTED MENUS AND HOSPITALITY TO YOUR EVENT!

Our a la carte menu offers all the palate-pleasing panache of Bite Catering Couture in a format suitable for simpler company functions or personal gatherings that don't need full service catering. Our a la carte menu retains the characteristics our food is known for: it's beautiful, it presents well, it tastes good, it offers variety, and it is designed (with clear instructions) so that it's at its best when served (vs. at the point it was loaded into the delivery vehicle). Pricing is straightforward and packages are designed to help you provide an assortment of options easily.

We deliver directly to your office, meeting site or home in the greater Los Angeles area. We have packaged a number of our favorite items together to enable you to enjoy variety and satisfy various food preferences and dietary needs. The food comes ready to serve in disposable platters or packaging (some assembly and/or heating may be required) or we can provide servers and our beautiful presentation for a full-service approach. Delivery charges will apply depending on distance, order size and time from our kitchen. **There is a \$150 extra delivery surcharge after 5 PM and before 9 AM (if available).** Multiple deliveries in one day will incur multiple delivery charges and minimums apply for each delivery. **There is a \$1000 dollar food minimum for each delivery.**

Our Event Producers can help you select the right items and quantities for your specific event and setup – let us know how we can best help to make your event a success! We'd also love to talk to you about any more complex full service event needs, including chefs, rentals, etc.

BITE'S CAPABILITIES:

- A 6,000 square foot commercial kitchen in Culver City capable of handling small and large events
- Dedicated Event Producers
- Highly skilled, professionally trained culinary team
- Local ingredients with a focus on seasonality
- Customer-focused captains, staff and event producers to handle all of your needs
- On-Time deliveries
- Attractive eco-friendly packaging
- Organized, neatly labelled and clearly separated product to ensure individuals with specific requests can easily identify their meals

CALL

Call us at (310) 401-3397 and let us guide you to a catering solution that works best for you and your event!

ADDITIONAL FEES

All pricing is subject to LA Sales Tax and final pricing will depend on your selections, services, service level and event requirements.

EMAIL

Get in touch and let us know how we can help you on your next event – inquiries@bitecatering.net

CLICK

Check us out online and see how we serve our existing clients:

- Check out and follow us on Instagram - [@bitecatering](https://www.instagram.com/bitecatering)
- Check out our recent events - www.bitecatering.net/blog
- Explore our social event catering, formats, and menu ideas – www.bitecatering.net/social
- Explore corporate event services, formats, and menu ideas – www.bitecatering.net/corporate
- Explore our range of menus – www.bitecatering.net/menus
- Access the most up-to-date copy of the a la carte menu – www.bitecatering.net/platters

ENJOY!

BREAKFAST



CONTINENTAL BREAKFAST



Bite's breakfasts are designed to look great, taste delicious, provide an assortment of flavors, and nourish your team for success!

CONTINENTAL COMBOS (10 PERSON MINIMUM/INCREMENTS OF 5) **SWEET BEGINNINGS (V)**

assorted breakfast pastries including butter croissants, chocolate croissants and danish, butter and jam.served with berry crunch granola parfait with orchard's harvest fruit platter
\$21 per person

THE NEW YORK MINUTE (V)

assorted bagels (includes cream cheese).
served with berry crunch granola parfait with orchard's harvest fruit platter
\$21 per person

A LA CARTE CONTINENTAL OPTIONS (10 PERSON MINIMUM/INCREMENTS OF 5)

STREETS OF PARIS (V)

an assortment of bite's specialty croissants and pastries,
- butter croissants (with butter and jam)
- chocolate croissants
- danish
\$8 per piece

BITE'S SIGNATURE MINI TEA BREADS (V)

an assortment of seasonal flavors of bite's signature breakfast bread bites. 36 piece minimum | increments of 3
\$3 per piece

HOMEMADE SCONES (V)

served with butter and jam.
\$5.50 (sold by the dozen)

CLOTTED CREAM

served in 6oz portions
\$16.50 each

BAGEL PLATTER (V)

served with plain cream cheese
\$6.50 per person (increments of 10)

BERRY CRUNCHY GRANOLA PARFAIT (V) (NF)

greek yogurt, honey, granola and berries.
\$7.00 each

SEASONAL FRUIT SALAD (V)

the freshest fruit of the season
\$8.50 per person (increments of 10)

ORCHARD'S HARVEST (VGN GF)

seasonal fruit platter
\$8.50 per person (increments of 10)

SMOKED SALMON AND BAGEL PLATTER

an assortment of freshly baked bagels with smoked salmon garnish with cracker black pepper and capers, whipped cream cheese, sliced tomato, cucumber, dill, red onion and lemon.
\$22 per person (increments of 10)

BREAKFAST QUICHES



BREAKFAST QUICHES

whole quiche \$40 (serves 8)

individual quiche \$7.50 ea (10 min per flavor)

mini quiche bites \$4.00 ea (40 piece min per flavor)

QUICHE LORRAINE

with roasted sweet onions, crumbled bacon, and Gruyere in a flaky pie crust.

THE SHROOM

with roasted sweet onions, crumbled bacon, and Gruyere in a flaky pie crust mushrooms, spinach and fontina in a flaky pie crust

COWBOY QUICHE

bacon, cheddar-jack cheese and onions in a flaky pie crust

QUICHE AU FROMAGE

pure cheese quiche - Gruyere with a hint of nutmeg in a flaky pie crust



Quiche are delicious paired with pastries, smoked salmon and bagels, fresh fruit or even a selection of salads for lunch. Our individual quiche make an elegant presentation and our mini quiche are great if you want to add bite-sized variety to your breakfast display.



LUNCH

SEASONAL MENU (ASK FOR LATEST)

SALADS

WRAPS/ LUNCH BOXES





WRAP COMBINATIONS

our combinations are the best option for meetings where food can be served on a table and guests can help themselves.

THE BOARDROOM WITH ONE SIDE SALAD (SERVED FAMILY-STYLE)

choice of 3 flavors served with pickles, chips, and homemade cookies
\$26.00 per person

THE BOARDROOM WITH TWO SIDE SALADS (SERVED FAMILY-STYLE)

choice of 3 flavors served with pickles, chips, and homemade cookies
\$28.50 per person

SIDE SALADS (PLEASE SELECT)

CAESAR SALAD

romaine, shaved Parmesan, garlic croutons, served with creamy Caesar dressing.

MIXED GREENS SALAD (VGN GF)

mixed greens, shredded carrot, cucumber and tomato, served with balsamic vinaigrette

ORZO SALAD (VGN)

chickpeas, tomato, basil, mint, red onion, served with red wine vinaigrette

BOXED LUNCHES

best option for conferences and seminars where larger groups of people where time is of the essence

THE LUNCH BOX

choice of wrap, kettle chips and a large cookie | includes box and napkin
\$26.00 per person

THE EXECUTIVE LUNCH BOX

choice of wrap, kettle chips, a pickle, chef's choice side and a large cookie | includes box, napkin, and utensils
\$28.50 per person

ask our event producers about additional options to add variety or options for smaller groups.



SIGNATURE WRAPS (10 Bowls Per Flavor)



our specialty wraps are wrapped in kraft paper and cut in half for an elegant, easily sharable presentation. please select from one of our combinations or match your wraps with some of our family-style sides to create your own unique menu. and don't forget dessert!

For ease of service and to ensure each wrap is freshly prepared, we ask for a minimum order of 10 wraps per flavor. Please enquire if you have guests with special dietary needs that fall below this minimum.

\$15.75 each

CALIFORNIA VEGGIE LOVERS WRAP (V)

california asparagus, bell pepper, mushroom, pesto aioli, tomato, cheese and arugula, | *can be made vegan*

CHICKEN CAESAR WRAP

grilled chicken breast, romaine lettuce, shaved parmesan and classic caesar dressing

SOUTHWEST WRAP

lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce and chipotle cream spread,

THE SEAWICH WRAP

white albacore tuna salad sandwich with greens, cucumber and vine-ripened tomatoes,

BBQ SMOKE OUT WRAP

house-smoked bbq pulled chicken, gouda cheese, tomato, apple slaw and greens,

APPLEWOOD SMOKED TURKEY WRAP

turkey, spinach-artichoke spread, tomato and greens,

CHIMICHURRI FLANK STEAK WRAP

sliced grilled flank steak with cheddar jack cheese, greens, tomato, chimichurri and sriracha aioli,





BOWLS

Our beautiful lunch bowls - Experience a burst of color and flavor with our chef-curated lunch bowls—crafted fresh to energize and delight.

For ease of service and to ensure each bowl is freshly prepared, we ask for a minimum order of 10 bowls per flavor. Please enquire if you have guests with special dietary needs that fall below this minimum.

KOREAN BIBIMBAP BOWL (TOFU) (VGN, GF)

Brown rice, shredded cabbage, sautéed spinach, pickled daikon and carrots, Bulgogi tofu, sesame seeds and scallions. Gochujang dressing
\$18.95 each

KOREAN BIBIMBAP BOWL (STEAK AND EGG) (GF)

Brown rice, shredded cabbage, sautéed spinach, pickled daikon and carrots, Bulgogi beef, chopped egg, sesame seeds and scallions. Gochujang dressing
\$21.95 each

MEDITERRANEAN QUINOA BOWL (VEGETARIAN) (V, GF)

Quinoa, baby arugula, chickpeas, cucumber, tomatoes, kalamata olives, red onion, Feta cheese, fresh herbs. Lemon herb vinaigrette
\$17.95 each

CALIFORNIA HARVEST BOWL (CHICKEN)

Farro, grilled chicken, baby kale, roasted sweet potatoes, green beans, avocado, pomegranate, goat cheese, almonds, pickled shallots. Red wine vinaigrette
\$23.95 each

SOBA NOODLE BOWL (TOFU) (VGN)

Soba noodles, tofu, edamame, scallions, shredded cabbage, cucumber, Sesame miso vinaigrette
\$18.95 each

SOBA NOODLE BOWL (SALMON)

Soba noodles, salmon, edamame, scallions, shredded cabbage, cucumber, Sesame miso vinaigrette
\$19.95 each

KALE AND QUINOA CAESAR BOWL (CHICKEN) (GF)

Kale, quinoa, romaine, grilled chicken, shaved parmesan, toasted almonds. Caesar dressing.
\$18.95 each

CARAMELIZED GARLIC STEAK BOWL (STEAK) (GF)

Wild rice, steak, roasted sweet potatoes, wild arugula, broccoli, sesame ginger vinaigrette.
\$21.95 each

BLACKENED HONEY CHICKEN BOWL (CHICKEN) (GF)

Herb quinoa, blackened chicken breast, roasted potatoes, vegetable slaw, honey mustard
\$18.95 each



FAMILY-STYLE SALADS



*just as accessories make the perfect outfit, our **side salads** really make the meal with color and variety! want a colorful combo with sides? take a look at our boardroom assortments!*

SONOMA SALAD (V GF)

field greens with toasted pecans, chevre cheese, tomatoes, English cucumber, citrus vinaigrette

\$8.75 per person (increments of 10)

CAESAR SALAD

romaine, shaved parmesan, garlic croutons, caesar dressing

\$8.75 per person (increments of 10)

CAPRESE SALAD (V GF) (20 PERSON MINIMUM)

roma tomato, fresh mozzarella, basil, balsamic reduction, olive oil, maldon salt

\$10.50 per person (increments of 10)

CHINESE CHICKEN SALAD (20 PERSON MINIMUM)

chicken, crispy wontons, almonds, red cabbage, crispy rice noodles,

\$10.50 per person (increments of 10)

BEET SALAD (V GF) (20 PERSON MINIMUM)

roasted beets, goat cheese, arugula, balsamic vinaigrette, candied pecans.

\$10.50 per person (increments of 10)

MEDITERRANEAN SALAD (VGN GF)

tomato, cucumber, red onion, mint, parsley, olive oil, lemon

\$8.75 per person (increments of 10)

ANCIENT GRAINS SALAD (VGN GF) (20 PERSON MINIMUM)

quinoa, cucumber, parsley, mint, tomato, chickpeas, shallots, served with red wine vinaigrette

\$8.75 per person (increments of 10)

ASIAN NOODLE SALAD (VGN) (20 PERSON MINIMUM)

organic soba noodles with assorted vegetables in a sesame-soy vinaigrette, served with peanuts on side.

\$8.75 per person (increments of 10)

ORZO SALAD (VGN) (20 PERSON MINIMUM)

orzo pasta, chickpeas, tomato, basil, mint, red onion, served with red wine vinaigrette.

\$8.75 per person (increments of 10)

SEASONAL FRUIT SALAD (V GF)

\$8.50 per person (increments of 10)

ORCHARD'S HARVEST (VGN GF)

seasonal fruit platter.

\$8.50 per person (increments of 10)

INDIVIDUAL SALADS



SIGNATURE TAKE OUT BOXES (24 BOX MINIMUM)

A really fun way to add some playful individual presentation to a cocktail party or meal! Delivered with disposable cutlery.

ASIAN NOODLE SALAD TAKEOUT BOX (VGN)

organic soba noodle salad with chopsticks and peanuts (on the side).
\$7.00 per box

ORZO SALAD TAKEOUT BOX (VGN)

orzo pasta, chickpeas, tomato, basil, mint, red onion. Served with red wine vinaigrette
\$7.00 per box

SEASONAL FRUIT SALAD (V)

seasonal fruit salad
\$7.00 per box



AFTERNOON TEA



AFTERNOON TEA ASSORTMENT

Bite
(12 Person Minimum) LA CARTE



Bite's afternoon tea assortment is the easiest way to get our favorite selection of delicate and delicious items that allows you to throw the perfectly themed event! there is nothing quite as perfect as the act of taking tea.

perfect for the ladies who lunch, or a bridal or baby shower.

FRESH-BAKED CREAM SCONES (V)

1 per person

CLOTTED CREAM AND JAM (V)

1 oz cream and 3/4 oz jam per scone

FINGER TEA SANDWICHES:

assortment of finger tea sandwiches
3 pieces per person

TEA BREADS (V)

assorted homemade mini tea breads in seasonal flavors
3 pieces per person

DESSERT ASSORTMENT (V)

Bite's decadent dessert assortment:
- lemon curd tart with cream and berries
- assorted French macarons (GF)
- mini cupcakes

FINGER TEA SANDWICHES:

Select Three

CUCUMBER & BOURSIN (V)

spread on white bread

EGG SALAD WITH GREENS

on white bread

TURKEY AND BRIE

sundried tomato pesto and greens on white bread

ROAST BEEF

with cheddar, horseradish spread and greens
on sourdough

HAM AND CHEESE

mustard spread and greens on whole wheat

SMOKED SALMON

with lemon-caper spread on whole wheat

\$34.75 per person

TEA SANDWICHES (24 Piece Minimum)



Mix and match our selection of delicious tea sandwiches below to create the perfect menu for your next event! Whether you are creating a unique spread for an afternoon tea party, or in need of a wide variety of small-bite sandwiches for your next corporate meeting, our two-bite tea sandwiches are the perfect addition to any menu!

gluten free sandwiches can be ordered separately with a 24 piece minimum. (+ \$1.25 pp)

order in 4-piece increments (24 piece minimum, unless it is being ordered as part of a high tea package)

CUCUMBER & BOURSIN (V)

spread on white bread
\$4.00 per piece

EGG SALAD WITH GREENS

on white bread
\$4.00 per piece

SMOKED ALMOND AND TARRAGON CHICKEN SALAD

with greens on whole wheat
\$4.00 per piece

ALBACORE TUNA SALAD

with greens on whole wheat
\$4.00 per piece

CAJUN SHRIMP SALAD

with greens on white bread
\$4.50 per piece

TURKEY AND BRIE

sundried tomato pesto and greens on white bread
\$4.00 per piece

ROAST BEEF

with cheddar, horseradish spread and greens on sourdough
\$4.00 per piece

HAM AND CHEESE

mustard spread and greens on whole wheat
\$4.00 per piece

SMOKED SALMON

with lemon-caper spread on whole wheat
\$4.50 per piece

MEDITERRANEAN (VGN)

hummus, roasted veg, whole wheat
\$4.50 per piece



TEA ACCOMPANIMENTS



BITE'S SIGNATURE MINI TEA BREADS (V)

an assortment of seasonal flavors of bite's signature breakfast bread bites. 36 piece minimum | increments of 3
\$3 per piece

HOMEMADE SCONES (V)

served with butter and jam.
\$5.50 (sold by the dozen)

CLOTTED CREAM

served in 6oz portions
\$16.50 each

SEASONAL FRUIT SALAD (V GF)

\$8.50 per person (increments of 10)

ORCHARD'S HARVEST (VGN GF)

seasonal fruit platter.
\$8.50 per person (increments of 10)

BERRIES AND CREAM (V)

assorted berries served with lightly sweetened whipped cream
\$7.50 per person (increments of 10)



BITES & PLATTERS



PARTY STARTERS PLATTERS & DIPS



HEARTY PLATTERS

MEDITERRANEAN MEZE (V)

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. served with pita chips. (VGN without feta)
\$8.00 per person (increments of 10)

EDAMAME HUMMUS WITH PITA CHIPS (VGN)

creamy edamame hummus with pomegranate jewels, cucumber
\$8.00 per person (increments of 10)

MARKET CRUDITÉS

assorted fresh cut vegetables served with buttermilk ranch.
\$8.00 per person (increments of 10)
sub hummus (VGN) or green goddess for \$1.00 per person

DELUXE CHEESE PLATTER (V)

variety of cheeses served with fruit, nuts, cheese preserves and crackers.
3 cheese - \$15 per person (increments of 10)
4-cheese - \$16 per person (increments of 10)
5-cheese - \$17 per person (increments of 10)

CHARCUTERIE PLATTER

to include sopressata, prosciutto, italian salami, pâté, pickled accompaniments, mixed olives and crostini.
\$16.00 per person (increments of 10)

ANTIPASTO PLATTER

three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers.
\$17.50 per person (increments of 10)

ORCHARD'S HARVEST (VGN GF)

seasonal fruit platter.
\$8.50 per person (increments of 10)

DIPS & CHIPS

GUACAMOLE WITH TORTILLA CHIPS (VGN)

\$6.50 per person (increments of 10)

ROASTED TOMATO SALSA WITH TORTILLA CHIPS (VGN)

\$5.50 per person (increments of 10)

ARTICHOKE-SPINACH DIP WITH PITA CHIPS (V)

\$5.50 per person (increments of 10)

PAN-FRIED ONION DIP WITH HOMEMADE POTATO CHIPS(V GF)

\$5.50 per person (increments of 10)

FARMER'S MARKET CORN DIP (V) (REQUIRES HEATING)

with tortilla chips
\$6.50 per person (increments of 10)

SIGNATURE ROOM TEMP BITES

Bite
(24 Piece Minimum) A LA CARTE



SLOW-ROASTED TOMATO AND HERB TART (V)
\$4.25 per piece

EDAMAME HUMMUS CUCUMBER CANAPE (VGN GF)
with pomegranate and sesame
\$4.00 per piece

CRAB CUCUMBER CANAPE (GF)
cucumber crostini, pickled bell pepper, charred corn and cilantro-sriracha aioli.
5.00 per piece

CAPRESE SKEWERS (V GF)
fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil
\$3.75 per piece
vertical version available with limited service events



SMOKED SALMON ROSE
homemade yeast-raised blini with creme fraiche and fresh dill
\$4.75 per piece

HERB MEDITERRANEAN SHRIMP (GF)
served with a lemon basil aioli
\$4.50 per piece

BLOODY MARY POACHED SHRIMP (GF)
individual shooters with spicy cocktail sauce
\$4.75 per piece

CEVICHE SHOT (50 PIECE MINIMUM) (GF)
individual shooters with tortilla strips - delivered with a mini fork
\$4.75 per piece



GOAT CHEESE OLIVE CANAPÉ (50 PIECE MINIMUM) (V)
whipped goat cheese, olive tapenade, asparagus on puff pastry canape
4.00 per piece

ANTIPASTO SKEWER (GF)
salami, pepperoncini, Italian cheese and olive
4.00 per piece

SAVORY GOAT CHEESE CHEESECAKE (V)
one-bite served with a seasonal compote
4.00 per piece

CRUDITES SHOTS (V GF)
served with a buttermilk ranch dipping sauce
4.00 per piece
option to substitute with hummus or green goddess



SIGNATURE ROOM TEMP BITES

Bite
(24 Piece Minimum) A LA CARTE



BUILD-YOUR-OWN CROSTINI (50 PIECE MINIMUM)

REQUIRES ASSEMBLY BY CLIENT

CASSIS MARINATED FLANK STEAK CROSTINI

sriracha aioli, chimichurri relish, olive oil crostini (requires assembly by client)

\$5.00 per piece

BRUSCHETTA CROSTINI (VGN)

tomato, basil, garlic, balsamic, olive oil and olive oil crostini (requires assembly by client)

\$3.50 per piece

ROOM TEMPERATURE MINI SLIDERS

delivery orders are finished fresh in our kitchen and held at a chill temperature. sliders often arrive chilled- *we recommend leaving at room temp for 1-2 hours before start of your event to ensure they are enjoyed at room temperature.* sliders can be flashed for 1 minute in the oven if serving immediately

****Please note our sliders are hors d'oeuvres - meaning 1-2 bites for most guests - if you are envisioning a larger slider, please ask our sales team for sizing and pricing options. We want to be sure we deliver on your expectations.****

SMOKED BBQ CHICKEN MINI SLIDER

housemade BBQ sauce, cheddar cheese, tangy pickle.

\$5.00 per piece

BBQ JACKFRUIT MINI SLIDER (VGN)

housemade BBQ sauce, BBQ jackfruit, tangy pickle.

\$5.25 per piece

SMOKED BBQ PORK MINI SLIDER

housemade BBQ sauce, cheddar cheese, tangy pickle.

\$5.00 per piece

SLOW-COOKED BRISKET MINI SLIDER

pickled jalapeno, Tillamook cheddar, and sriracha aioli.

\$5.25 per piece

FIVE SPICE PULLED PORK MINI SLIDER

Asian slaw, sesame sriracha aioli.

\$5.25 per piece

Our tea sandwiches are also a great room temperature option if you would like a filling bite!



SIGNATURE HOT BITES (24 Piece Minimum)



PIG'N BLANKET

with a creamy dijon dipping sauce.
\$3.50 per piece

MAC'N CHEESE BITES (V)

with truffle dipping sauce.
\$3.50 per piece

COCONUT-LIME CHICKEN SATAY (GF)

with spicy peanut sauce.
\$3.75 per piece

MARINATED BEEF SATAY (GF)

with scallion dipping sauce
\$3.75 per piece

ALL JUMBO LUMP CRAB CAKES

with cornishon remoulade
\$5.25 per piece

MINI BBQ BACON CHEESEBURGERS

brioche bun, tillamook cheddar, bbq mayo & carm onions.
\$5.00 per piece

CRAB-STUFFED MUSHROOMS (GF)

served with sriracha aioli.
\$5.00 per piece

BACON WRAPPED DATES (GF)

goat cheese and marcona almond.
\$3.75 per piece

BEEF WELLINGTONS

puff pastry, filet mignon, mushroom duxelles and red wine reduction.
\$5.00 per piece

VEGETABLE EMPANADAS (V)

onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack. served with a chipotle aoli.
\$3.75 per piece

SMOKED BRISKET PICADILLO EMPANADAS

served with chimichurri.
\$3.75 per piece

CHICKEN ROPA VIEJA EMPANADAS

with chipotle aioli.
\$3.75 per piece

MINI VEGETABLE EGGROLLS (VGN)

asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger - served with scallion dipping sauce
\$3.75 per piece

LEMONGRASS CHICKEN POT STICKERS

served with ginger soy reduction.
\$3.75 per piece



SIGNATURE FLATBREADS

(6 Order Minimum Per Type)

Bite
A LA CARTE



delivered whole and requires heating and slicing
(we suggest 10 pieces per flatbread to create bites)

All flatbreads are \$23.00 - we require a minimum of 6 flatbread
per flavor selected

HOUSE SMOKED BBQ CHICKEN OR PULLED PORK

with smoked gouda cheddar jack, tangy bbq sauce and cilantro

PINE NUT PESTO (V)

with fontina, mozzarella, parmesan, tomato and basil

BRISKET

with red wine caramelized onions, romesco sauce (no nuts)

FUNGHI (V)

with truffle bechamel and fontina

3-CHEESE (V)

with fontina, mozzarella, parmesan and tomato sauce



DESSERT | CHEFS ASSORTMENTS



Our chef's choice assortments are designed for smaller guest counts where having variety is desirable. We build our assortments with a variety of delicious things our kitchen is producing and what's in season and you get to enjoy a great selection.

BITE-SIZED CHEF'S CHOICE DESSERT ASSORTMENT (50 PIECE MINIMUM)

to satisfy every sweet tooth. a variety to include cookies, dessert bars, and cupcakes ...let our pastry chef choose her favorites!
\$3.75 per piece

CHOCOLATE COVERED STRAWBERRIES (GF) (50 PIECE MINIMUM)

dipped in dark european chocolate and drizzled with white chocolate
\$5.00 per piece

MINI DESSERT BARS ASSORTMENT (50 PIECE MINIMUM)

a selection of our signature brownies and favorite dessert bars!
\$3.75 per piece

MINI COOKIE ASSORTMENT (50 PIECE MINIMUM)

seasonal cookie assortment
\$2.95 per piece

DESSERT SHOT (50 PIECE MINIMUM)

artful bite-sized dessert presented in bite-sized shot glasses with mini spoon
\$4.50 per piece

MINI CUPCAKE ASSORTMENT (50 PIECE MINIMUM)

seasonal assortment
\$3.75 per piece

ASSORTED FRENCH MACARON (GF) seasonal assortment

\$3.75 per piece

ORCHARD'S HARVEST (VGN GF)

seasonal fruit platter.
\$8.50 per person (increments of 10)



DESSERT BITES



Our beautiful dessert bites are the perfect sweet solution, creating a beautiful focal point and providing ample variety for dessert (after all, not everybody likes cake).

We offer a few options to make your event a sweet success!

50 piece minimum per selection (flavor)

a la carte pick-up

order what you like (minimums apply) and pick-up!

\$500 food minimum

(tax, labor, delivery and fees apply)

sweets, delivered

delivery approach

order what you like (minimums apply) and we'll deliver!

We'll deliver in LA on our kraft paper or chic disposable wood platters - or our driver can help transfer to your display platters.

\$1,000 food minimum

(tax, labor, delivery and fees apply)

the dessert bar

a serviced approach

We'll design a beautiful dessert menu and send server(s) with elegant presentation to set-up, maintain and breakdown a beautiful dessert display

\$1,500 food minimum (dessert only bars)

(tax, labor, delivery and fees apply)



DESSERT SHOTS | \$4.50 PER PIECE | 50 PIECE MINIMUM

- dirt cake | dark chocolate cookie crumbles, whipped cream, dark chocolate mousse
- chocolate pot de creme (GF) | whipped cream, chocolate pearls
- salted butterscotch pot de creme | creme fraiche whipped cream, crunchy pearls
- coconut arborio rice pudding (VGN, GF) | fresh mango sauce, pistachios and toasted coconut
- strawberry shortcake trifle | vanilla cake, whipped cream, lightly macerated strawberries
- chocolate peanut butter trifle | rich chocolate cake, peanut butter cream cheese mousse, cookies crumbs, whipped cream, chocolate ganache, salted peanuts
- lemon berry trifle | lemon curd, cream, cookie, berries
- Ask about our holiday dessert shots!



PETIT TARTS | \$4.50 PER PIECE | 50 PIECE MINIMUM

- mini lemon curd tart | lemon curd, berries, cream and micro garnish
- chocolate ganache tart | with raspberry garnish
- Ask about our holiday petit tarts!
- chocolate and vietnamese coffee tart | coffee-infused ganache, sweetened condensed milk chantilly
- chocolate caramel tart | chocolate ganache, caramel, smoked maldon



MINI DESSERT BARS | \$3.75 PER PIECE UNLESS NOTED OTHERWISE | 50 PIECE MINIMUM

- rich chocolate truffle brownie | chocolate frosting, chocolate pearls
- gooey butter cake | finished with snow sugar
- lemon bar squares | shortbread crust, cream and blueberry
- pecan shortbread bars | half-dipped in dark chocolate
- classic blondies (GF)
- brown butter white chocolate marshmallow square | aka the best rice crispy treat you've ever had | \$4.00 PER PIECE (3"x3" square)
- "churro" marshmallow squares | finished with extra cinnamon sugar and just a touch of salt | \$4.00 PER PIECE (3"x3" square)
- seasonal selections (please inquire for availability dates): (spring) strawberry rhubarb pie bars with crumb topping; (summer) viennese raspberry or apricot shortbread bars; (fall) pumpkin cream cheese swirl bars; (winter) guava jam bars with coconut macadamia oat crumble

MINI CUPCAKES | \$3.75 PER PIECE | 50 PIECE MINIMUM

- chocolate with chocolate frosting
- vanilla with vanilla butter cream
- red velvet with cream cheese frosting
- seasonal selections (please inquire for availability dates) | (spring) carrot cupcake with cream cheese frosting and sugar carrot topper; (summer) memon cupcake with blackberry cream cheese frosting, fresh blackberry garnish; (fall) applesauce cake with brown butter cream cheese frosting, salted caramel, toasted pecan; (winter) chai latte with chai spice buttercream



COOKIES | \$2.95 PER PIECE | 50 PIECE MINIMUM

- chocolate chip cookies
- chocolate chip cookies (VGN, GF)
- vegan maple pecan cookies (VGN)
- snickerdoodle cookies
- chocolate-chocolate wp cookies
- seasonal selections (please inquire for availability dates): (spring) lemon-lavender shortbread; (summer) s'more cookie-chewy graham cracker cookies studded with gooey chocolate and slightly toasted marshmallows; (fall) oatmeal cookies with brown butter glaze; (winter) bahama mamma cookies-coconut, white chocolate, macadamia, dried apricot, dried mango and rum



CAKE TRUFFLE POPS | \$5.00 PER PIECE | 50 PIECE MINIMUM

- vanilla cake pops | vanilla cake mixed with white buttercream - dipped in white chocolate - sprinkled with white non-pareils and decorated with a sugar flower
- chocolate cake pops | rich chocolate cake mixed with chocolate frosting - dipped in dark chocolate - sprinkled with white non-pareils and decorated with a sugar flower

ASSORTED FRENCH MACARON | \$3.75 PER PIECE | 24 PIECE MINIMUM seasonal chef's assortment



CHOCOLATE COVERED STRAWBERRIES | \$5.00 PER PIECE | 50 PIECE MINIMUM

dipped in dark european chocolate and drizzled with white chocolate

SWEETS WE LOVE... | 50 PIECE MINIMUM

- seasonal individually baked mini cheesecakes | (spring) mascarpone cheesecake with almond cookie crust with lemon curd, whipped cream and candied lemon peel; (summer) mascarpone cheesecake with graham crust and berries; (fall) pumpkin cheesecake with gingersnap crust, whipped cream and toasted pepitas; (winter) mascarpone cheesecake with passion fruit curd, whipped cream and mango garnish | \$5.50 PER PIECE
- individual flourless chocolate "oblivion" finished with chocolate ganache and fresh raspberry | \$6.50 PER PIECE
- dark chocolate mousse cups in a chocolate cup | \$5.50 PER PIECE
- white chocolate mousse cups in a chocolate cup | \$5.50 PER PIECE

SWEET DREAMS!



QUICHE

THE SHROOM

with roasted sweet onions, crumbled bacon, and Gruyere in a flaky pie mushrooms, spinach and fontina in a flaky pie crust

COWBOY QUICHE

bacon, cheddar-jack cheese and onions in a flaky pie crust

QUICHE AU FROMAGE

pure cheese quiche - Gruyere with a hint of nutmeg in a flaky pie crust

WRAPS

CALIFORNIA VEGGIE LOVERS WRAP (V)

california asparagus, bell pepper, mushroom, pesto aioli, tomato, cheese and arugula, served with a pickle (available vegan)

SALADS

See pages 9-10 = we have lots of hearty salads from green salads to our signature asian noodle, orzo and quino - perfect for a hearty menu!

PLATTERS

MEDITERRANEAN MEZE (V)

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. served with pita chips. (VGN without feta)

EDAMAME HUMMUS (VGN)

creamy edamame hummus with pomegranate jewels, cucumber - served with pita chips.

MARKET CRUDITÉS

assorted fresh cut vegetables served with buttermilk ranch. \$6.95 per person (increments of 10)

DELUXE CHEESE PLATTER (V)

variety of cheeses served with fruit, nuts, cheese preserves and fine crackers.

GUACAMOLE (VGN)

with tortilla chips

ROASTED TOMATO SALSA (VGN)

with tortilla chips

ARTICHOKE-SPINACH DIP (V)

with pita chips

FARMER'S MARKET CORN DIP (V) (REQUIRES HEATING) WITH TORTILLA CHIPS

PAN-FRIED ONION DIP (V GF)

with homemade potato chips

BUILD YOUR OWN BRUSCHETTA CROSTINI (VGN)

tomato, basil, garlic, balsamic, olive oil and olive oil crostini (requires assembly by client)

VEGETARIAN (SEE PRICING AND MINIMUMS IN EARLIER SECTIONS)



ROOM TEMP BITES

SLOW-ROASTED TOMATO AND HERB TART (V)

EDAMAME HUMMUS CUCUMBER CANAPE (VGN GF)

with pomegranate and sesame

BBQ JACKFRUIT SLIDER (VGN)

housemade bbq sauce, bbq jackfruite, tangy pickle

CAPRESE SKEWERS (VGN GF)

(vertical version available with limited service events) fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil

GOAT CHEESE OLIVE CANAPÉ (50 PIECE MINIMUM) (V)

whipped goat cheese, olive tapenade, asparagus on puff pastry canape

SAVORY GOAT CHEESE CHEESECAKE (V)

served with a seasonal compote

CRUDITES SHOTS (V GF)

served with a buttermilk ranch dipping sauce

BBQ JACKFRUIT MINI SLIDER (VGN)

housemade BBQ sauce, BBQ jackfruit, tangy pickle.

HOT BITE

MAC'N CHEESE BITES (V)

with truffle dipping sauce

VEGETABLE EMPANADAS (V)

onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack. served with a chipotle aoli

MINI VEGETABLE EGGROLLS (VGN)

asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger - served with scallion dipping sauce

FLATBREADS

HOUSE SMOKED JACKFRUIT

with smoked gouda cheddar jack, tangy bbq sauce and cilantro

PINE NUT PESTO (V)

with fontina, mozzarella, parmesan, tomato and basil

FUNGHI (V)

with truffle bechamel and fontina

3-CHEESE (V)

with fontina, mozzarella, parmesan and tomato sauce

BEVERAGES

(10 Minimum Per Selection - Does not apply to Box"o's)



ASSORTED CANNED SODA

diet coke, coke or lemon-lime soda – delivered chilled
\$3.00 each

BOTTLED WATER

\$3.00 each

ASSORTED ITALIAN SODAS

typically lemon, orange and grapefruit
\$3.25 each

BOTTLED ICED TEA

\$3.00 each

SAN PELLEGRINO

\$3.25 each

JUICE CARAFE

orange, cranberry, apple (seven 8 oz portions)
\$21.00 each

HALF & HALF OR DAIRY FREE CREAMER CARAFE (COFFEE)

\$14.50 each

MILK CARAFE (TEA)

\$14.50 each

EUROPEAN HOT CHOCOLATE

our signature bite blend of cocoa and chocolate – we deliver with a bowl of whipped cream served in convenient insulated boxes that keep beverage hot for 2 hours (eight 12-ounce portions)
\$46.50 each

BOX'O JOE TO GO

with sweeteners, 36oz carafe of half & half, stirrers, cups and lids. served in convenient insulated boxes that keep coffee hot for 2 hours (eight 12-ounce portions)
\$28.00 each

TEA BOX TO GO

sweeteners, 36oz of milk, stirrers, cups and lids. hot water served in an insulated box with an assortment of teas - keeps water hot for 2 hours (eight 12-ounce portions)
\$28.00 each

ICE

\$25 per 25 lbs

ACRYLIC CHILL TUB

\$50 per tub

A LA CARTE DELIVERY/PICKUP

Our most cost-effective option and most popular for in-office meetings, breakfast/lunches, and happy hours. We offer a number of items that do not require a chef to finish/serve, while still presenting beautifully at your event site. (no soggy sandwiches or fries here!) Hot and cold items are available for pickup or delivery.

- Bite supplies food on chic, eco-friendly platters with fresh garnish wherever possible.
- Option to add disposable cutlery, serving pieces, napkins, plates and glasses as needed (additional based on requirements).

FULL-SERVICE (LIGHT)

Our most popular choice for mid-size events with more ambitious agendas. We offer our a la carte menu and can also create a custom menu of food not requiring a kitchen or chef. We can send servers, bartenders, equipment, and displays to give you the appearance of a full-service event while making your finance team happy – Please ask us for details to see if this is a fit for your event. Bar packages are available in this option and any necessary rentals can be arranged. Your food order must be an appropriate amount for your guest count and schedule to qualify for limited service. Please note that food minimums do apply.

- With the addition of wait staff to set-up, serve and breakdown Bite can supply equipment, display pieces and rentals for additional cost
- Events where multiple or extensive set-ups are required may require full-service catering and event planning
- Chefs and onsite cooking are not available for limited service. Events with more complex timing or food prep requirements will require full-service. Please call or email for additional information.

FULL SERVICE (PREMIUM - CUSTOM AND MORE EXPANDED SET OF MENUS AVAILABLE)

Unleash our creativity with our full team, equipment, and menus at your disposal! When our chefs go onsite, our full range of menu items as well as custom items can be prepared for your guests. We can even put chefs on display at fun action stations! Our planning team can help to put together a full range of event rentals and props and we can arrange for a day-of-coordinator (or we're happy to help you find an event planner or work with your planner/agency). Check out our website to explore different formats, menu ideas, and photos.

ORDERING INFORMATION (A LA CARTE AND LIMITED SERVICE ONLY)

- We deliver the food on disposable trays for a flat fee - we do offer some additional presentation options:
 - natural kraft brown paper platters
 - elegant modern wood platters
- Disposable cocktail plates and cocktail napkins are available on request
- Disposable dinner plates, napkins, beverage cups and utensils are available for purchase - we have a few options from which to select
- Basic disposable cocktail cups are available or ask about our premium stemless wine glass options.
- We would love to provide wait staff and bartenders to work your event! (Please note - our chefs ARE NOT available with a la carte platters service). Your food order must be an appropriate amount for your guest count and schedule to qualify for limited service (this will be determined by your Event Manager or Producer).
- **\$500 minimum food order for pick-up. \$1000 minimum food order for delivery.**
- Delivery charges will apply depending on distance, order size and time from our kitchen. **There is a \$150 extra delivery surcharge after 5 PM and before 9 AM** Multiple deliveries in one day will incur multiple delivery charges.
- If the delivery location provided is incorrect and our driver must attempt delivery at another location, a second delivery fee will be charged.
- Our delivery driver will wait fifteen minutes at the given location before returning to the Bite kitchen. If requested to return to the location, a second delivery fee will be charged.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)
- We care to conserve! Please note, in an effort to be green, we consolidate orders on larger platters to reduce waste.

WARM MENU ITEMS

If ordering hot items (marked on the menu below), to ensure the highest quality, you will need access to an oven and sheet pans to heat hot items. If these are not available, please order from our room temperature selections.

Hot hors d'oeuvres require an oven to heat. Hot items are delivered in oven-ready aluminum pans.

SERVICES (CONTINUED)

CANCELLATION POLICY

Cancellations are handled on a case by case basis

ALLERGENS AND SPECIAL DIETS

Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution. Bite Catering Couture will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Bite Catering Couture. We recommend that clients with severe allergies not consume catered food.

PRICES AND ITEMS SUBJECT TO CHANGE

Pricing and products available subject to change. Please access up to date copy at www.bitecatering.net/platters