



HOLIDAY MENU

Nov 30 - Dec 31, 2026



HOLIDAY CATERING



FOOD MINIMUMS: \$500 PICK-UP AND \$1000 DELIVERY

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's delicious, 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.

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.

- Bite supplies food on eco-friendly platters
- Option to add cutlery, serving pieces, napkins, plates and glasses as needed (additional based on requirements).

WARM MENU ITEMS

If ordering hot items (marked on the menu below), to ensure the highest quality, you will need access to oven and sheet pans to heat hot items. If these are not available, we suggest ordering from our room temperature options. Hot items are delivered in aluminum oven-ready pans with heating instructions.

ADDITIONAL FEES

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

CANCELLATION POLICY

Cancellations will be 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.

ORDERING INFORMATION (A La Carte and Limited Service only)

- Disposables are available on request
- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Orders must be placed and billed 7 business days in advance. With less time, we may not be able to accommodate or options may be limited and a 25% rush fee would apply.
- Full payment must be completed prior to pick-up or delivery – We accept checks and credit cards – credit cards required for orders with less than 14 days notice.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)

HAPPY HOLIDAYS!!!

PLATTERS & FLATBREADS



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)

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)

ARTICHOKE-SPINACH DIP WITH PITA CHIPS (V)

\$5.50 per person (increments of 10)

FLATBREADS (REQUIRES HEATING AND CUTTING)

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

ROOM TEMP HORS D'OEUVRES (24 Piece Minimum)



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

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



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

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

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!

HOT HORS D'OEUVRES

(24 Piece Minimum - Requires Heating)

Bite
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TRADITIONAL ENGLISH SAUSAGE ROLLS

Savory, herb-seasoned sausage wrapped in delicate layers of buttery puff pastry and baked until golden brown and beautifully crisp. Accompanied by a tangy whole-grain Dijon mustard dipping sauce.

\$4.00 per piece (24 piece minimum)

WILD MUSHROOM & TRUFFLE ARANCINI (V)

Crisp risotto croquettes prepared with earthy wild mushrooms and creamy Arborio rice, filled with melted Fontina cheese. Finished with truffle aioli

\$4.00 per piece (24 piece minimum)

MINI YORKSHIRE PUDDING

Traditional English Yorkshire puddings, baked until beautifully puffed and golden, featuring your choice of two savory holiday-inspired fillings:

~CABERNET BRAISED SHORT RIB & AGED WHITE CHEDDAR

Tender, slow-braised beef short rib nestled in a golden Yorkshire pudding with melted aged white cheddar and a rich Cabernet reduction.

~CURRIED WINTER VEGETABLES (V)

A fragrant medley of tender winter vegetables gently simmered with warming curry spices and aromatic herbs, served in a delicate golden Yorkshire pudding.

\$4.00 per piece (24 piece minimum)

MAC'N CHEESE BITES (V)

with truffle dipping sauce.

\$3.50 per piece (24 piece minimum)

SUGAR PLUM & BRIE TARTLETS (V)

Buttery pastry shells filled with creamy French Brie, topped with honey-spiced sugar plums, toasted candied walnuts, and pomegranate jewels.

\$4.00 per piece

BACON WRAPPED DATES (GF)

Goat cheese and marcona almond.

\$3.75 per piece (24 piece minimum)

BEEF WELLINGTONS

Puff pastry, filet mignon, mushroom duxelles and red wine reduction.

\$5.00 per piece (24 piece minimum)

TURKEY POT PIE EMPANADAS

with cranberry jam

\$3.75 per piece (24 piece minimum)

VEGETABLE EMPANADAS (V)

Onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack. Served with a chipotle aioli.

\$3.75 per piece (24 piece minimum)

SMOKED BRISKET PICADILLO EMPANADAS

Served with chimichurri.

\$3.75 per piece (24 piece minimum)

TRADITIONAL LATKES (V)

Accompanied by cool sour cream and freshly snipped chives. Add a side of smoked salmon for an upcharge

(24 piece minimum)

homemade apple sauce | \$3.75 ea or smoked salmon | \$4.00 ea



HOT HORS D'OEUVRES

(24 Piece Minimum - Requires Heating)

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LEMONGRASS CHICKEN POT STICKERS

served with ginger soy reduction.

\$3.75 per piece (24 piece minimum)

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 (24 piece minimum)

BOURBON-GLAZED PORK BELLY SKEWERS

Succulent roasted pork belly caramelized until beautifully golden with a rich bourbon reduction bright apple gastrique and crispy shallots.

\$4.00 per piece (24 piece minimum)

SATAY (GF)

~ Coconut chicken lime with spicy peanut sauce

~ Marinated beef satay with scallion dipping sauce

\$3.75 per piece (24 piece minimum)

MINI BBQ BACON CHEESEBURGERS (1 BITE BURGERS)

homemade brioche, tillamook cheddar, bbq mayo & carm onions.

\$5.00 per piece (24 piece minimum)



SWEET ENDINGS

(24 Piece Minimum Unless Otherwise Noted)

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HOLIDAY DESSERT MEDLEY

chef's choice selection of at least 3 seasonal desserts
\$3.75 per piece (50 count minimum)
(may include a tart, a cookie, a cupcake or a bar)

MINI CRANBERRY CURD TART

sweet butter crust, whipped cream, candied kumquat
\$4.00 per piece

MINI CARAMEL NUT TART

chewy buttery nut tart with flakey sea salt & creme fraiche whipped cream
\$4.00 per piece

MINI CHOCOLATE GANACHE TART

chocolate crust, rich truffle filling, fresh raspberry
\$4.00 per piece

MINI GINGERBREAD CUPCAKES

sticky gingerbread with mascarpone buttercream & lemon curd thumbprint
\$3.75 per piece



MINI COFFEE CARDAMOM WALNUT CUPCAKES

with coffee icing and candied walnuts
\$3.75 per piece

CARAMEL APPLE EMPANADAS

apple cider caramel baked apples folded into empanadas and tossed in cinnamon sugar
\$3.75 per piece

SEASONAL MINI DESSERT BARS

- chocolate truffle brownies with crushed peppermint
- pumpkin cream cheese swirl bars
- gooey butter cake with snow sugar
- viennese raspberry shortbread bars
- gooey pecan shortbread bars dipped in chocolate

\$3.75 per piece
order individually (24 piece minimum)
order chef's choice variety (50 piece minimum)

FRENCH MACARON MEDLEY (GF) seasonal assortment

\$3.75 per piece

SNOWMAN CAKE POPS

vanilla cake truffle cake pops - dipped in white chocolate & decorated with the cutest snowman face ever
\$6.00 ea

HOLIDAY COOKIES

includes at least 4 of our holiday and signature cookies including our mini decorated gingerbread men
\$2.95 per piece (50 piece minimum)

RICH CHOCOLATE POT DE CREME

french chocolate pudding finished with cream and chocolate pearls served in a shot glass with mini spoon
(gluten-free available without the pearls)
\$4.50 per piece



HOLIDAY FEAST

(10 Person Minimum - 5 Person Increments)

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This traditional holiday dinner delivers a delicious, stress-free menu - we do the cooking and you enjoy your party!

Available Tuesday through Sunday (delivery/pick-up/full-service) can be delivered hot for week day corporate events

ENTREES (SELECT 2)

CABERNET BRAISED SHORT RIBS (GF)

Tender, slow-braised beef short ribs simmered in Cabernet Sauvignon with aromatic root vegetables, fresh thyme, rosemary, and roasted garlic. Finished with a rich red wine reduction and accompanied by a horseradish cream.

RED WINE BRAISED BEEF BRISKET (GF)

Succulent beef brisket slowly braised until fork-tender in a robust red wine reduction with caramelized onions, roasted garlic, and fragrant winter herbs. Finished with a red wine gravy, crispy shallots and horseradish cream.

MEDITERRANEAN STUFFED EGGPLANT (V)

Tender roasted eggplant generously filled with a savory medley of sweet red bell peppers, roasted garlic, caramelized onions, fresh cilantro, and aromatic Mediterranean herbs. Finished with golden herb-seasoned breadcrumbs and a drizzle of extra virgin olive oil.

HERB-CRUSTED ROASTED CHICKEN BREAST (GF)

Tender chicken breast encrusted with fresh rosemary, thyme, roasted garlic, and aromatic herbs, oven-roasted until golden. Finished with a roasted tomato and sweet basil compound butter, accompanied by a savory herb-infused pan jus.

SLOW-ROASTED ATLANTIC SALMON (GF)

Delicately slow-roasted Atlantic salmon, perfectly tender and finished with a whole-grain Dijon mustard and fresh dill beurre blanc. Garnished with fragrant garden herbs and lightly charred lemon.

BAKED DUCK CONFIT PAPPERDELLE

Duck confit ragout, wild mushroom, Italian Sausage and mozzarella cheese finished with Parmigiano-Reggiano and fresh herbs.

WILD MUSHROOM WELLINGTON (V)

A luxurious medley of roasted wild mushrooms, sweet, caramelized onions, tender spinach, and nutty Gruyère cheese, delicately wrapped in golden, buttery puff pastry. Baked until beautifully crisp and accompanied by a velvety roasted shallot cream sauce.



(See next page.)

HOLIDAY FEAST

(10 Person Minimum - 5 Person Increments)

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SIDES (SELECT 2)

ROASTED GARLIC YUKON GOLD MASHED POTATOES (GF, V)

Velvety Yukon Gold whipped potatoes with slow-roasted garlic, sweet cream, and butter. Finished with a touch of sea salt and fresh herbs.

GRUYÈRE POTATO GRATIN (GF, V)

Delicate layers of thinly sliced potatoes baked in a luxurious roasted garlic cream with aged Gruyère, sharp cheddar, and Parmesan cheeses. Finished with fragrant fresh thyme and a beautifully golden, bubbling cheese crust.

MAPLE-GLAZED HEIRLOOM CARROTS (GF, V)

A colorful assortment of tender, oven-roasted heirloom carrots, delicately glazed with pure maple syrup, fragrant orange zest, and rich brown butter. Finished with fresh thyme and a sprinkle of flaky sea salt.

CARAMELIZED BRUSSELS SPROUTS (GF)

Fresh Brussels sprouts roasted until beautifully caramelized, tossed with savory applewood-smoked bacon, sweet roasted garlic, and nutty brown butter. Finished with freshly shaved Parmesan cheese and a touch of cracked black pepper.

FRENCH GREEN BEANS ALMONDINE (GF, V)

Delicate French haricots verts, tossed in fragrant brown butter with golden toasted almonds, slow-roasted garlic, and a bright finish of fresh lemon zest.

ACCOMPANIMENTS (INCLUDED)

WINTER HARVEST SALAD (GF, V)

A medley of tender baby field greens, crisp orchard apples, pomegranate seeds. Complemented by creamy blue cheese, maple-candied pecans, and sweet dried cranberries, all dressed in a bright honey and apple cider vinaigrette.

WARM PARKER HOUSE ROLLS

Parker House rolls baked until golden brown. Accompanied by a whipped winter berry compound butter.

OPTIONAL ADD ON (BY THE PAN)

LOBSTER MAC & CHEESE

Tender pieces of sweet lobster folded into perfectly cooked pasta and enveloped in a rich, velvety sauce of aged white cheddar and creamy artisan cheeses. Finished with golden, buttery herb-seasoned breadcrumbs and baked until irresistibly crisp.

\$85 per pan (serves 8-10)

\$65 per person

MAKE IT A HOLIDAY TO REMEMBER!

*Don't forget your holiday platters, hors d'oeuvres and dessert!
Ask about our incredible butter pecan bread pudding!*