



BITE CATERING COUTURE A LA CARTE MENU





BITE | TABLE OF CONTENTS

WHY BITE?	4	SIGNATURE BITES 	20-21
SERVICES	5-6	• Room Temp Bites	20
BREAKFAST 	8-9	• Hot Bites	21
LUNCH 	10-12	BITE JUST DESSERTS	22-23
• Lunch Combos	11	BITE THEMED MENUS	24
• Boxed Lunches	11	• Vegetarian	25
• Signature Wraps	12	SEASONAL LUNCH MENU	26
SALADS 	13-14	BITE BEVERAGES	27-28
• Family-Style Side Salads	14	BAR SERVICE & CATERING	29
• Takeout Box Side Salads	14		
HIGH TEA 	15-17		
• High Tea Assortment	16		
• A La Carte Tea Menu	17		
PARTY STARTERS 	18-19		
• Hearty Platters	18		
• Dips & Chips	19		
• Crostini Selection	19		

CALL OR EMAIL TODAY AND LET US BRING TOGETHER ALL THE RIGHT INGREDIENTS FOR YOUR NEXT CATERED EVENT

(310) 401-3397
Inquiries@bitecatering.net
www.bitecatering.net/platters



WHY BITE?

DESIGNED THOUGHTFULLY. CRAFTED LOVINGLY. PRESENTED BEAUTIFULLY!

BRINGING CUSTOM DESIGN, PRESENTATION, TASTE, AND VARIETY TO YOUR MEETING OR 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 own platters to give you the look and feel of a catered event.

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 Planners
- 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 with fresh garnishes where appropriate
- 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!

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 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!

SERVICES

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 tablecloths, cutlery, serving pieces, napkins, plates and glasses as needed (additional based on requirements).

LIMITED SERVICE

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 (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 free of charge - we do offer some additional presentation options:
 - natural kraft brown paper platters elegantly garnished where appropriate for a \$25 flat fee
 - elegant modern wood platters elegantly garnished where appropriate are also available (pricing varies)
- Disposable cocktail plates and cocktail napkins are available on request for \$1.50 Per Person. Disposable dinner plates, napkins, beverage cups and utensils are available for \$2.50-\$3.50 per person depending on whether you prefer white modern/square sugarcane disposables or our signature "woodlike" fallen leaf dinnerware.
- Basic disposable cocktail cups are available for \$1.00 per person 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.
- \$100 minimum food order for pick-up. \$250 minimum food order for delivery.
- Delivery charges will apply depending on distance, order size and time from our kitchen. **There is a \$50 extra delivery surcharge after 5 PM.** 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.
- Orders must be placed and billed three (3) business days (or 72 hours) 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 7 days notice.
- 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.
- We supply disposable platters with disposables on request. With limited service and the addition of wait staff to set-up, serve and breakdown, Bite can supply equipment, display pieces and rentals for additional cost.

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.

CANCELLATION POLICY

Cancellation must be received (and confirmed) by your account executive via e-mail or in written form no later than 8:00 one business day prior to your event. Orders cancelled less than 48 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

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

Version 4.2 (Published April 9th, 2017)

BREAKFAST





BREAKFAST | RISE & SHINE

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

SWEET BEGINNINGS

Assorted breakfast pastries including chocolate croissants and danish. Served with berry crunch granola parfait with whole fruit.

\$12.95 per person

Substitute orchard's harvest fruit platter for \$14.95 per person 4

Add Butter and Jam for \$1.00

THE NEW YORK MINUTE

Assorted bagels (includes cream cheese, butter and jam). Served with berry crunch granola parfait with whole fruit.

\$12.95 per person

Substitute orchard's harvest fruit platter for \$14.95 per person

BITE'S SIGNATURE MINI BREAKFAST BREAD BITES (V)

An assortment of seasonal flavors of Bite's signature breakfast bread bites. Three (3) pieces per person. \$2.95 per person (10 person minimum)

HOMEMADE SCONES (V)

Served with butter and jam. \$36.00 (per dozen) Add clotted cream for \$1.00 per ounce (8 ounce increments)

BAGEL PLATTER (V)

Served with plain cream cheese, vegetable cream cheese, butter and jam. \$4.95 per person

BERRY CRUNCHY GRANOLA PARFAIT (V)

Greek yogurt, honey, granola and berries. \$4.95 each

SEASONAL FRUIT SALAD (V)

The freshest fruit of the season served with a honey-lime mint dressing. \$4.95 per person \$5.25 per person for individual takeout box presentation \$5.50 for clear parfait cup presentation

ORCHARD'S HARVEST (VEGAN GF)

seasonal fruit platter \$6.50 per person



BREAKFAST | RISE & SHINE

BREAKFAST QUICHES

WHOLE QUICHE \$34.50 (Serves 8)

INDIVIDUAL QUICHE \$5.50 ea (10 min per flavor)

MINI QUICHE BITES \$2.75 ea (20 piece min per flavor)

QUICHE LORRAINE

the original quiche Lorraine with roasted sweet onions, crisp crumbled bacon and Gruyere cheese in a flaky pie crust

THE SHROOM QUICHE

mushrooms, spinach and fontina cheese 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

CARAMELIZED ONION QUICHE

in a flaky pie crust

BREAKFAST TARTINES

(Available Monday - Friday)

Our fresh bread serves as the canvas for a myriad of flavorful and seasonal ingredients. At once simple and elegant, our breakfast tartines, or open-faced breakfast sandwiches, bring a unique taste to the table, delight to the palate and promise a visual feast for the eyes.

\$5 per tartine

*we suggest two (2) tartines per person
minimum 10 pieces per flavor*

APPLE AND CHEDDAR TARTINE

apple butter, sliced apple and cheddar cheese

THE NORWEGIAN TARTINE

smoked salmon, lemon-chive cream cheese, shallot, lemon and fried capers

SUNNY SIDE UP

Boursin, thinly sliced radish, greens, fried egg and sriracha aioli

AVOCADO TARTINE

avocado, olive oil and lemon

RADISH TARTINE

herbed goat cheese, thinly sliced radish, fresh cracked pepper, Maldon

NOM NOM

pesto, tomato, fried egg, greens, applewood smoked bacon and Gruyere

HONEY & FIG TARTINE

ricotta, fig and honey balsamic reduction

HONEY, FIG & PIG TARTINE

ricotta, fig, honey balsamic reduction and Prosciutto

ALMOND & VANILLA-ROASTED FRUIT TARTINE

almond butter, vanilla-honey roasted seasonal fruit, basil, Maldon

CHOCOLATE L'ORANGE TARTINE

nutella, butter, marmalade, Maldon, toasted almonds

NUTELLA TARTINE

nutella, olive oil, chopped toasted hazelnuts & Maldon

STRAWBERRIES & CREAM

mascarpone, strawberries, honey and lemon zest



WRAPS & LUNCH BOXES



LUNCH | COMBINATIONS

(Available Tuesday – Friday, Available on weekends for large parties)

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!

WRAP COMBINATIONS

10-person minimum

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 three (3) wraps (10 wrap minimum per flavor) served with pickles, chips, homemade cookies and dessert bars.

\$15.95 per person

THE BOARDROOM WITH TWO SIDE SALADS

(Served Family-Style)

Choice of three (3) wraps (10 wrap minimum per flavor) served with pickles, chips, homemade cookies and dessert bars.

\$17.95 per person

Choose your salad(s):

CAESAR SALAD

Romaine, shaved parmesan, garlic croutons. Served with creamy caesar dressing.

MIXED GREENS SALAD (V GF)

Mixed greens, shredded carrot, cucumber and tomato. Served with balsamic vinaigrette.

ORZO SALAD (V GF)

Chickpeas, tomato, basil, mint, red onion. Served with red wine vinaigrette.

BEVERAGE SUGGESTIONS

Feel free to select other beverages from our Beverage Page.

ASSORTED CANNED SODA

(Diet Coke, Coke Or Lemon-lime Soda. Delivered chilled)
\$1.95 each

BOTTLED WATER

\$1.95 each

ASSORTED ITALIAN SODAS

Typically lemon, orange and grapefruit
\$2.50 each

SAN PELLEGRINO

\$2.50 each

LUNCH | BOXED LUNCHES

(Available Monday – Friday)

Best option for conferences/ seminars where larger groups of people where time is of the essence!

10 person minimum per flavor of wrap if selecting from our signature wraps. Have a smaller guest count? Ask our Event Producers for options for smaller groups.

THE LUNCH BOX

Choice of wrap, kettle chips and a large cookie

\$14.95 per person

THE EXECUTIVE LUNCH BOX

Choice of wrap, kettle chips, a pickle, chef's choice side and a large cookie

\$17.95 per person



A LA CARTE | SIGNATURE WRAPS

10-Person Minimum per flavor for our signature wraps (Available Tuesday – Friday) - \$11.50 each

CALIFORNIA VEGGIE LOVERS WRAP (V)

California asparagus, bell pepper, mushroom, pesto aioli, tomato, havarti cheese arugula.
Served with a pickle

BELLO WRAP (V)

Grilled Portobello mushroom, greens, sundried tomato pesto and manchego
Served with a pickle

CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, shaved parmesan and classic Caesar dressing
Served with a pickle

SOUTHWEST WRAP

Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce and chipotle cream with a pickle cheese spread
Served with a pickle

THE SEAWICH WRAP

White albacore tuna salad sandwich with greens, cucumber and vine-ripened tomatoes
Served with a pickle

BBQ SMOKE OUT WRAP

House-smoked BBQ pulled chicken, Gouda cheese, tomato, apple slaw and greens
Served with a pickle

APPLEWOOD SMOKED TURKEY & HAVARTI WRAP

Turkey, cheese, spinach-artichoke spread, tomato and greens
Served with a pickle

CHIMICHURRI FLANK STEAK WRAP

Sliced grilled flank steak with cheddar jack cheese, greens, tomato, chimichurri relish and sriracha aioli
Served with a pickle

EXTRAS

KETTLE CHIPS - \$2.00

PICKLES - \$1.00



SALADS

~ Salad ~

Grilled Panzanella
with peppers, squash, tomatoes

Arugula, Fennel, Apricot
with toasted pistachios

Summer Orzo Salad
with herbs, chickpeas, tomatoes



SALADS | FAMILY-STYLE SIDE SALADS

10 person minimum

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
\$5.00 per person

MIXED GREENS SALAD (V GF)

mixed greens, shredded carrot, cucumber and tomato.
Served with balsamic vinaigrette
\$5.00 per person

CAESAR SALAD (V)

romaine, shaved parmesan, garlic croutons. Served with creamy caesar dressing.
\$5.00 per person

CAPRESE SALAD

roma tomato, ciliegine mozzarella, basil, balsamic reduction, olive oil, maldon salt
\$8.95 per person

BEET SALAD (V)

roasted beets, goat cheese, arugula, balsamic vinaigrette, candied pecans.
\$8.95 per person

ANCIENT GRAINS SALAD (V)

quinoa, cucumber, parsley, mint, tomato, chickpeas, shallots.
Served with red wine vinaigrette
\$5.00 per person

ASIAN NOODLE SALAD (V)

organic soba noodles with assorted vegetables in a sesame-soy vinaigrette. Served with peanuts on side.
\$5.00 per person

ORZO SALAD (V)

orzo pasta, chickpeas, tomato, basil, mint, red onion, Served with red wine vinaigrette.
\$5.00 per person

KALE SALAD

English peas, julienne shallot, sliced apples, toasted almonds, smoked gouda. Served with green goddess dressing.
\$5.00 per person

MACARONI SALAD (V)

Classic macaroni salad.
\$5.00 per person

ENDIVE & ARUGULA SALAD (V GF)

seasonal fruit, toasted hazelnuts, gorgonzola, Served with agave chipotle vinaigrette
\$5.00 per person

SOUTHWEST SALAD (V GF)

romaine, corn, beans, crispy tortilla strips, roasted red peppers, tomato, cheddar-jack, cucumber. Served with chipotle ranch dressing.
\$5.95 per person

SEASONAL FRUIT SALAD (V GF)

served w/ honey-lime mint dressing
\$4.95 per person

ORCHARD'S HARVEST (V)

seasonal fruit platter.
\$6.50 per person

SALADS | SIGNATURE TAKEOUT BOXES!

A really fun way to add some playful individual presentation to a cocktail party or meal! 20 Box Minimum

ASIAN NOODLE SALAD TAKEOUT BOX (V)

organic soba noodle salad with chopsticks and peanuts (on the side).

Delivered with chopsticks and disposable forks.

\$5.25 per box

CHINESE CHICKEN SALAD TAKEOUT BOX

romaine, napa cabbage, crispy wontons, peanuts scallion, chicken and peanut dressing
Delivered with chopsticks and disposable forks.

\$5.25 per box

ORZO SALAD TAKEOUT BOX (V)

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

Delivered with disposable cutlery.

\$5.25 per box

CAESAR SALAD (V)

romaine, shaved parmesan, garlic croutons with creamy caesar

Delivered with disposable cutlery.

\$5.25 per box

SEASONAL FRUIT SALAD (V)

with honey lime-mint dressing
Delivered with disposable cutlery.

\$5.25 per box



HIGH TEA



HIGH TEA | ASSORTMENT



Bite's high 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

1 per person

CLOTTED CREAM AND JAM

1 oz cream and 3/4 oz jam per scone

FINGER TEA SANDWICHES

Assortment of finger tea sandwiches
3 pieces per person

TEA BREADS

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

DESSERT ASSORTMENT

- Bite's decadent dessert assortment:
- Lemon tart topped with cream and berries
 - Assorted French macaron
 - Mini cupcake

\$24.95 per person

10 person minimum

48 hours notice required

HIGH TEA | A LA CARTE

FINGER TEA SANDWICHES | FLAVORS

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!

Order in 3-piece increments (15 piece minimum, unless it is being ordered as part of a High Tea package)

CUCUMBER & BOURSIN

spread on white bread
\$3.00 per piece

EGG SALAD WITH GREENS

on white bread
\$3.00 per piece

SMOKED ALMOND AND TARRAGON CHICKEN SALAD

with greens on whole wheat
\$3.00 per piece

ALBACORE TUNA SALAD

with greens on whole wheat
\$3.00 per piece

CAJUN SHRIMP SALAD

with greens on white bread
\$3.25 per piece

TURKEY AND BRIE

sundried tomato pesto and greens on white bread
\$3.00 per piece

ROAST BEEF WITH CHEDDAR,

horseradish spread and greens on sourdough
\$3.00 per piece

HAM AND CHEESE

mustard spread and greens on whole wheat
\$3.00 per piece

SMOKED SALMON

with lemon-caper spread on whole wheat
\$3.25 per piece

TEA ACCOMPANIMENTS

MINI TEA BREADS

Bite's signature assortment of seasonal breakfast breads.
Three pieces per person
\$2.95 per person
(10 person minimum)

HOMEMADE SCONES

served with butter and jam
\$36/ dozen

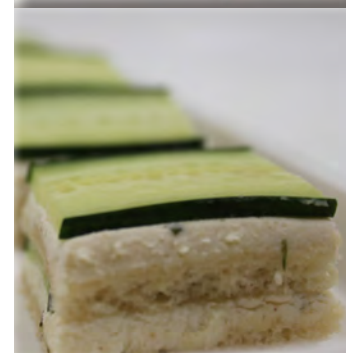
Add clotted cream for \$1 per ounce (8 ounce increments)
(we suggest 1 oz clotted cream per scone and 3/4 ounce jam)

SEASONAL FRUIT SALAD

The freshest fruit of the season served with a honey-lime mint dressing
\$4.95 per person

ORCHARD'S HARVEST

seasonal fruit platter
\$6.50 per person





PARTY STARTERS | HEARTY PLATTERS

10 person minimum

MEDITERRANEAN MEZE

Creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. Served with pita chips.

\$6.00 per person

EDAMAME HUMMUS

Creamy edamame hummus with pomegranate jewels, cucumber - Served with pita chips.

\$6.00 per person

MARKET CRUDITÉS

Assorted fresh cut vegetables served with buttermilk ranch.

\$6.00 per person

Sub hummus or green goddess for \$1.00 per person

DELUXE CHEESE PLATTER

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

3 Cheese - \$10.50 pp

4-Cheese - \$11.50 pp

5-Cheese - \$12.50 pp

CHARCUTERIE PLATTER

To include sopressata, prosciutto, italian salami, pâté, pickled accompaniments, mixed olives and crostini.

\$10.00 per person

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.

\$12.50 per person

ORCHARD'S HARVEST

Seasonal fruit platter

\$6.50 per person



PARTY STARTERS | DIPS & CHIPS

10 person minimum

GUACAMOLE

With Tortilla Chips
\$5.00 per person

ROASTED TOMATO SALSA

With Tortilla Chips
\$3.00 per person

ARTICHOKE-SPINACH DIP

With Pita Chips
\$4.00 per person

FARMER'S MARKET CORN DIP
(REQUIRES HEATING) With Tortilla
Chips \$5.00 per person

ISLAND CEVICHE

seasonal catch, shrimp, citrus,
tropical fruit, serrano, jalepeno,
tomato, cilantro, capers and
sriracha - served with Tortilla
Chips
\$8 per person

COCONUT-LIME CEVICHE

seasonal catch, coconut milk,
mint, lime juice, jalapeno, red
onion, cilantro
served with Tortilla Chips
\$8 per person



CROSTINI SELECTION | BUILD YOUR OWN

20 piece minimum per topping unless specified

BUILD YOUR OWN FLANK STEAK CROSTINI*

Sriracha aioli and chimichurri relish
\$3.00 per piece
*order in 40 piece increments

BUILD YOUR OWN OLIVE TAPENADE CROSTINI (V)

with crumbled feta and fresh herbs
\$2.50 per piece

BUILD YOUR OWN BRUSCHETTA CROSTINI (V)

Tomato, basil, garlic, and olive oil
\$2.50 per piece

BUILD YOUR OWN EDAMAME HUMMUS CROSTINI (V)

Edamame hummus with pomegranate jewels and cucumber.
\$2.50 per piece

BUILD YOUR OWN HUMMUS CROSTINI (V)

hummus with feta and herbs
\$2.50 per piece



SIGNATURE BITES | ROOM TEMP

20 Piece Minimum

SLOW-ROASTED TOMATO AND HERB TART (V) \$2.75 per piece

EDAMAME HUMMUS CUCUMBER CANAPE (V GF)
with pomegranate and sesame
\$2.50 per piece

CRAB CUCUMBER CANAPE (GF)
Cucumber crostini, pickled bell pepper, charred corn and cilantro-sriracha aioli.
\$3.00 per piece

SMOKED BBQ CHICKEN SLIDER
housemade bbq sauce, cheddar cheese, tangy pickle.
\$3.25 per piece
vegetarian jackfruit version available (50 piece minimum)

SMOKED BBQ PORK SLIDER
housemade bbq sauce, cheddar cheese, tangy pickle.
\$3.25 per piece

SHORT RIB SLIDER
slow-cooked short rib, pickled jalapeno, Tillamook cheddar, and sriracha aioli.
\$3.75 per piece

FIVE SPICE PULLED PORK SLIDER
asian slaw, sesame sriracha aioli.
\$3.50 per piece

CAPRESE SKEWERS (V GF)
Ciliegine mozzarella, cherry tomato, basil, balsamic reduction and new olive oil
\$2.75 per piece

VERTICAL CAPRESE SKEWERS (V GF)
(Available with Limited Service Events) Fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil.
\$2.75 per piece

BELGIAN ENDIVE CANAPES (V GF)
Roasted beets and whipped goat cheese.
\$2.50 per piece

BELGIAN ENDIVE CANAPES (V GF)
Blue cheese, toasted walnuts and honey.
\$2.50 per piece

BELGIAN ENDIVE CANAPES (V GF)
Creamy hummus, olive tapenade, toasted pine nuts, and fresh herbs.
\$2.50 per piece

BELGIAN ENDIVE CANAPES (V GF)
Edamame hummus, cucumber, pomegranate jewels, and toasted sesame seeds.
\$2.50 per piece

BELGIAN ENDIVE CANAPES (V GF)
Seasonal fruit, blue cheese, toasted hazelnuts, agave chipotle vinaigrette and arugula.
\$2.50 per piece

HOMEMADE YEAST-RAISED BLINI
Smoked salmon, crème fraiche, caviar and dill.
\$3.25 per piece

HERB MEDITERRANEAN SHRIMP (GF)
Served with a lemon basil aioli.
\$3.25 per piece

BLOODY MARY POACHED SHRIMP (GF)
Individual shooters with spicy cocktail sauce.
\$3.25 per piece

PUFF PASTRY CANAPÉ (V)
Whipped goat cheese, olive tapenade, and asparagus.
\$2.75 per piece

ANTIPASTO SKEWER (GF)
Salami, pepperoncini, Italian cheese and olive.
\$2.75 per piece

SAVORY GOAT CHEESE CHEESECAKE (V)
Served with a seasonal compote - elegant and super delicious!
\$2.75 per piece

CRUDITES SHOTS (V GF)
Served with a buttermilk ranch dipping sauce.
\$2.75 per piece
Substitute hummus or green goddess dressing for \$0.50

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



SIGNATURE BITES | HOT BITES

20 Piece Minimum

PIG'N BLANKET

with a creamy dijon dipping sauce.
\$2.50 per piece

MAC'N CHEESE BITES (V)

with truffle dipping sauce.
\$2.50 per piece

COCONUT-LIME CHICKEN SATAY

with spicy peanut sauce.
\$2.75 per piece

MARINATED BEEF SATAY

with our house chimichurri
\$2.75 per piece

ALL JUMBO LUMP CRAB CAKES

with cornishon remoulade
\$3.50 per piece

MINI BBQ BACON CHEESEBURGERS

homemade brioche, tillamook cheddar, bbq mayo & carm onions.
\$3.00 per piece

CRAB-STUFFED MUSHROOMS

Served with sriracha aioli.
\$3.00 per piece

BACON WRAPPED DATES (GF)

Goat cheese and Marcona almond.
\$2.75 per piece

BEEF WELLINGTONS

Puff pastry, filet mignon, mushroom duxelles and red wine reduction.
\$3.25 per piece

VEGETABLE EMPANADAS (V)

onions, eggplant, peppers, sundried tomatoes, black beans, cheddar-jack. Served with a chipotle aoli.
\$2.75 per piece

SMOKED BRISKET PICADILLO EMPANADAS

Served with chimichurri.
\$2.75 per piece

CHICKEN ROPA VIEJA EMPANADAS

with chipotle aioli.
\$2.75 per piece

MINI VEGETABLE EGGROLLS (V)

Asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger - with ginger soy
\$2.75 per piece

LEMONGRASS CHICKEN POT STICKERS

Served with ginger soy.
\$2.75 per piece

FLATBREADS

Min 6 orders per type (requires cutting)
(each yields ~10 slices) - \$12 each

HOUSE SMOKED BBQ CHICKEN or PULLED PORK

with smoked gouda cheddar jack, tangy bbq sauce and cilantro

PINE NUT PESTO

with fontina, mozzarella, parmesan, tomato and basil (V)

SHORT RIB

with red wine caramelized onions, smoked gouda

FUNGHI

with truffle bechamel and fontina (V)



JUST DESSERTS



BITE | DESSERTS

20 piece minimum unless otherwise specified



BITE-SIZED CHEF'S CHOICE DESSERT ASSORTMENT

Something To Satisfy Every Sweet Tooth! Something fruity, something chocolatey...let our pastry chef choose her favorites!

\$2.25 per piece
(50 piece minimum)

LONG-STEMMED CHOCOLATE COVERED STRAWBERRIES

Dipped In dark European Chocolate and drizzled with white chocolate

\$3.25 per piece
(50 piece minimum)

MINI PIES

Seasonal Assortment
\$2.75 per piece

MINI DESSERT BARS ASSORTMENT

A selection of our signature brownies and favorite dessert bars!

\$2.50 per piece

COOKIES

Seasonal Cookie Assortment
\$2.00 per piece

DESSERT SHOT

Artful Bite-Sized Dessert Presented in Bite-Sized Shot Glasses with mini spoon

\$3.00 per piece

MINI CUPCAKE ASSORTMENT

Seasonal assortment
\$2.50 per piece

ASSORTED FRENCH MACARON

pistachio, coffee, raspberry, coconut with passion fruit filling, chocolate with earl grey filling and lavender with apricot filling

\$2.25 per piece

ORCHARD'S HARVEST

Seasonal fruit platter
\$6.50 per person



THEMED MENUS



SEASONAL MENU | FAMILY-STYLE



Our seasonal menu offers all the palate pleasing panache of Bite Catering Couture in a format suitable for simpler lunch or dinner functions

Room temperature menu

Available Tuesday through Sunday (delivery/pick-up/limited service)

SALAD

SPANISH HARVEST

salad with endive, mixed greens, shaved fennel, crushed marcona almonds, shaved apples, pomegranate, shaved Manchego, sherry vinaigrette

STRAWBERRY FIELDS

with field greens, Laura Chenel chevre, cilantro, shaved pickled red onion, citrus vinaigrette

MARKET CHOPPED

our market-driven seasonal chopped salad with red wine vinaigrette

SIDES

ROASTED FENNEL AND BABY CARROTS

with citrus vinaigrette

PESTO ORZO SALAD

with spinach, cherry tomatoes, red onions, Feta, red bell peppers

PROVENÇAL NEW POTATOES

roasted with onions, garlic, tomatoes, olives and Herbes de Provence

PROTEIN

CITRUS ROASTED CHICKEN

thighs and breast with lemon and oregano

APPLE CIDER ROASTED CHICKEN

thighs and breast

AGAVE-GLAZED SEASONAL CATCH

with coconut salsa verde and mango salsa

MARINATED FLANK STEAK

with house chimichurri and sriracha aioli

DESSERTS (20 piece minimum of each)

COOKIES - assorted (\$2.00 ea)

MINI DESSERT BARS - assorted (\$2.50 ea)

MINI PIES - assorted (\$2.75 ea)

FRENCH MACARON - assorted (\$2.25 ea)

DRINKS

ASSORTED CANNED SODA

(diet coke, Coke or lemon-lime soda - delivered chilled) - \$2.00 EA

BOTTLED WATER - \$2.00 EA

ASSORTED ITALIAN SODAS - \$2.50 EA

SAN PELLEGRINO - \$2.50 EA

\$19.95 per person

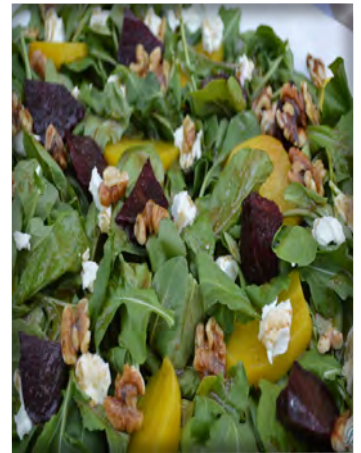
1 salad
2 sides
1 protein

\$24.95 per person

1 salad
2 sides
2 protein

\$29.95 per person

2 salads
2 sides
2 protein
chef's dessert platter



BITE | VEGETARIAN

Some of our favorite vegetarian selections!

WRAPS

10 person minimum

CALIFORNIA VEGGIE LOVERS WRAP

(V)

California asparagus, bell pepper, mushroom, pesto aioli, tomato, havarti cheese arugula.

\$11.50 each

BELLO WRAP (V)

Grilled Portobello mushroom, greens, sundried tomato pesto and manchego

\$11.50 each

PLATTERS

10 order minimum

MEDITERRANEAN MEZE PLATTER

Creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. Served with pita chips.

\$6.00 per person

EDAMAME HUMMUS

Creamy edamame hummus with pomegranate jewels, cucumber - Served with pita chips.

\$6.00 per person

MARKET CRUDITÉS PLATTER

Assorted fresh cut vegetables served with buttermilk ranch.

\$6.00 per person

Sub hummus or green goddess for

\$1.00 per person

DELUXE INTERNATIONAL CHEESE PLATTER

An assortment cheeses from around the world with fruit, nuts, cheese preserves and fine crackers.

3 Cheese - \$10.50 per person

4-Cheese - \$11.50 per person

5-Cheese - \$12.50 per person

GUACAMOLE With Tortilla Chips

\$5.00 per person

ROASTED TOMATO SALSA

With Tortilla Chips

\$3.00 per person

ARTICHOKE-SPINACH DIP

With Pita Chips

\$4.00 per person

FARMER'S MARKET CORN DIP

(Requires Heating) With Tortilla Chips

\$5.00 per person

BUILD YOUR OWN OLIVE TAPENADE

CROSTINI (V)

with crumbled feta and fresh herbs

\$2.50 per piece

BUILD YOUR OWN BRUSCHETTA

CROSTINI (V)

Tomato, basil, garlic, and olive oil

\$2.50 per piece

BUILD YOUR OWN EDAMAME

HUMMUS CROSTINII (V)

Edamame hummus with pomegranate jewels and cucumber.

\$2.50 per piece

BUILD YOUR OWN HUMMUS

CROSTINII (V)

hummus with feta and herbs

\$2.50 per piece

ROOM TEMP BITES

20 piece minimum

SLOW-ROASTED TOMATO AND HERB

TART (V) \$2.75 per piece

EDAMAME HUMMUS CUCUMBER

CANAPE (V GF)

with pomegranate and sesame

\$2.50 per piece

CAPRESE SKEWERS (V GF)

Ciliegine mozzarella, sweet cherry tomato, and basil with balsamic reduction and olive oil.

\$2.50 per piece

BELGIAN ENDIVE CANAPES (V GF)

- Roasted beets and whipped goat cheese.

- Blue cheese, toasted walnuts and honey.

- Creamy hummus, olive tapenade, toasted pine nuts, and fresh herbs.

- Edamame hummus, cucumber, pomegranate jewels, and toasted sesame seeds.

- Seasonal fruit, blue cheese, toasted hazelnuts, agave chipotle vinaigrette and arugula.

\$2.50 per piece (Sold Individually)

PUFF PASTRY CANAPÉ (V)

Whipped goat cheese, olive tapenade, and asparagus.

\$2.75 per piece

SAVORY GOAT CHEESE CHEESECAKE

Served with a seasonal compote - elegant and super delicious!

\$2.75 per piece

CRUDITES SHOTS (V GF)

Served with a buttermilk ranch dipping sauce.

\$2.25 per piece

Substitute hummus or green goddess dressing for \$0.50

PULLED JACKFRUIT SLIDER

Homemade BBQ sauce and slaw

\$3.50 per piece

HOT BITES

20 piece minimum (Require Heating)

MAC'N CHEESE BITES (V)

Served with truffle dipping sauce.

\$2.25 per piece

VEGETABLE EMPANADAS (V)

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

\$2.75 per piece

MINI VEGETABLE EGGROLLS (V)

Asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger - with ginger soy

\$2.75 per piece

FLATBREADS

Min 6 orders per type (each serves up to 4) - \$12 each

- pine nut pesto pizza with fontina, mozzarella, parmesan, tomato and basil (V)

- funghi flatbread with truffle (V)

BEVERAGES & BAR CATERING



BITE | BEVERAGES

10 Minimum

ASSORTED CANNED SODA

(Diet Coke, Coke Or Lemon-lime Soda – Delivered Chilled)

\$2.00 each

BOTTLED WATER

\$2.00 each

ASSORTED ITALIAN SODAS

Typically lemon, orange and grapefruit

\$2.50 each

SAN PELLEGRINO

\$2.50 each

JUICE CARAFE

ORANGE, CRANBERRY, APPLE

Serves 7 (8 oz. portions)

\$28.00 each

HALF & HALF CARAFE (COFFEE)

Per Carafe

\$12.50 each

MILK CARAFE (TEA)

Per Carafe - \$12.50 ea

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 (8 12-ounce portions)

\$24.00 each



BOX'O JOE TO GO

With sweeteners, half & half, stirrers, cups and lids. Served in convenient insulated boxes that keep coffee hot for 2 hours (8 12-ounce portions)

\$20.00 each

TEA SERVICE

Sweeteners, milk, stirrers, cups and lids. Hot water served in an insulated box with an assortment of teas - keeps water hot for 2 hours (8 12-ounce portions)

\$20.00 each



ICE

\$50.00 (per 50 lbs)

ACRYLIC CHILL TUB

Acrylic chill tub available for \$50 per tub





BAR | BAR SERVICE & CATERING

(50 Guest Minimum)

MIXOLOGY APPROACH

Our talented bartenders are trained in the art of mixology. Like our food, we believe our drinks are only as good as what we use to create them. We offer freshly squeezed juices and farmers market produce to create your custom cocktails

All of the following include mixers, non-alcoholic beverages, water, liquor, beer, wine, ice and plastic ware. Basic bar set-up is available for \$200-\$300 per set-up - fully insured. We can create custom signature cocktails for your event for \$3 per person.

WINE AND BEER

We offer several levels of wine and beer from basic to craft and specialty selected sommelier options.

FOUNDATION SERVICE

Everything you need in a bar without the promise of specific brands allowing us to bring more value without compromising quality

STANDARD SERVICE

A great value package featuring quality brands like Absolute, Tanqueray, Bacardi, Hornitos and Jack Daniels

CROWN SERVICE

Fit for royalty this package featured premium brands like Kettle One, Bombay Sapphire, Captain Morgan, Casadores and Maker's Mark

SUPER PREMIUM

Our highest end offering featuring super premium brands like Grey Goose, Patron, Zaya Rum, Plymouth Gin and Johnny Walker Black

Any Event requiring an ABC permit requires a 16-Day Lead Time. Fee will depend on requirements

