

The image is a promotional graphic for 'Artisan Claudine Kitchen and Bakeshop'. It features a central white text box with a thin gold border. The background is a collage of various food items: a wooden cutting board with several sandwiches on baguettes, a white plate with a salad, a teal bowl with fruit, and a white bowl with pasta. The text is centered and reads 'ARTISAN' in a small, dark teal font, followed by 'CLAUDINE' in a large, bold, dark teal font with a white outline and small dots on either side. Below that, 'KITCHEN AND BAKESHOP' is written in a smaller, dark teal font, with 'AND' in a white box with a diagonal line.

ARTISAN

• **CLAUDINE** •

KITCHEN AND BAKESHOP

CATERING & SPECIAL OCCASIONS MENU

## A note from our team...



**Anthony Jacquet,**  
*Chef/Partner*

**Lea Newton**  
*Pastry Chef/Partner*

## Thank you...

...for considering Claudine Artisan Kitchen & Bakeshop for your catering event. We're as passionate about preparing great food and creating memorable events as we are giving excellent service and hospitality. We are proud to offer full catering services for every occasion, such as, weddings, birthdays, graduations, baby showers, bridal showers, corporate events, baptisms and any other celebration you can think of. We provide full service catering from custom menu design, bar and cocktail service, hors d'oeuvres, trained service staff, event management, rental coordination and more. We also specialize in custom cakes and sweets tables. Create your space in our place or let us take the event to you. Whether you would like to use our restaurant for your private event or prefer to have us at your venue, we will be there making your vision a reality.

We prepare all of our food from scratch and are committed to sourcing local and sustainable ingredients. Take advantage of the bounty of fresh ingredients available throughout Southern California that change seasonally. Our team of chefs and bakers are guided by deep respect for both the finite nature of environmental resources, and the considerable effort expended to grow, harvest, and transport our food.

With an eye toward creative preparation and presentation, our chefs prepare delicious food that will capture the vision you have for your special event.

In the following pages, we've provided a series of thoughtful, innovative, and seasonally-driven menus designed by our Chefs/Owners. Please treat these menus as a starting point, as we look forward to the opportunity to work with you to design a custom event that best represents your vision.

Please contact us with any questions. We look forward to working with you!

**Lea Newton** *—Restaurant & Events Manager*

Well, hello there!  
Why not start with...

Legend | (GF) Gluten Free (V) Vegetarian (VG) Vegan

## BREAKFAST PLATTERS & PARFAITS

### **A SIMPLE START** (10 person minimum) (V)

assorted muffins, scones, house marmalade, fresh squeezed orange juice

**\$9.59/pp** (with seasonal fruit +\$3.59/pp)

### **HOUSE CURED LOX PLATTER** (10 person minimum) (V)

bagels, plain cream cheese, whipped preserved lemon cream cheese, cucumber, pickled shallots, capers, fresh squeezed orange juice

**\$18.59/pp** (with seasonal fruit +\$3.59/pp)

### **JUST THE LOX**

**\$32.99/lb**

### **BREAKFAST TACOS** (GF)

scrambled eggs, turkey chorizo, peppers, avocado, cotija cheese

ONE DOZEN: **\$36**

### **SEASONAL FRUIT PLATTER** (GF) (VG)

SMALL: serves 10-15 **\$30**

LARGE: serves 20-25 **\$50**

### **LEA'S LIGHTENED QUICHE** (pick up hot or reheat) (V)

basil, spinach, cheddar, jack cheese

9" ROUND: serves 6-12 **\$45**

### **CHILAQUILES** (GF)

freshly fried corn tortilla strips, tomatillo, cilantro, stewed chicken, shaved onion,

scrambled eggs, avocado, cotija cheese, crema

HALF: serves 8-10 **\$43**

FULL: serves 22-24 **\$102**

### **ORGANIC EGG SCRAMBLE** (GF) (V)

soft scrambled eggs

HALF: serves 10-12 **\$30** (market vegetables +\$9, cheese +\$5)

FULL: serves 20-24 **\$60** (market vegetables +\$18, cheese +\$8)

### **BREAKFAST BURRITOS** (1 dozen minimum) (V)

scrambled egg and cheese burrito with flour tortillas and house salsa

ONE DOZEN: **\$42** (bacon +\$12)

**FOR THE  
MORNING**

## MALTED MILK PANCAKES

blueberry cinnamon compote, honey butter, bacon, individual pancake syrup

SERVES 12: **\$65**

## HOUSE-MADE OAT & NUT GRANOLA PARFAITS (10 person min) **GF** **V**

8 oz: **\$5.95/ea**

2 oz: **\$2.00/ea**

## TRES LECHES BRIOCHE FRENCH TOAST **V**

with seasonal fruit and pastry cream

HALF: 14pcs **\$28**

FULL: 24pcs **\$48**

## BREAKFAST BEVERAGE SERVICE

### COFFEE SERVICE (serves 10-12) **\$22/ea**

includes coffee, cups, stirrers, sugar, sweetener, whole, skim or almond milk

### TEA SERVICE (serves 10-12) **\$22/ea**

includes tea bags by Harney & Sons, hot water, cup, stirrers, honey, sugar, sweetener, choice of whole, skim or almond milk and lemon

### FRESH SQUEEZED ORANGE JUICE (serves 10-12) **\$35**

## BAKERY BASKETS

### BAKERY BASKET **V**

assortment of donuts, scones, coffee cakes, morning breads and seasonal baked goods

SMALL: serves 10-15 **\$72**

LARGE: serves 20-25 **\$138**



All menus subject to change based on seasonality and availability.

### POP TARTS (6pc. minimum) **V**

Nutella, raspberry

MINI: **\$2.95**

REGULAR: **\$4.50**

### SCONES (6 minimum per variety) **V**

blueberry, chocolate chip almond, seasonal

**\$48/dz**

### LOAF BREADS (serves 8-10) **V**

banana, lemon, chocolate, seasonal

**\$15/ea**



# HOW ABOUT LUNCH?



## GROUP SANDWICH PLATTERS

Choice of up to 3 sandwich varieties paired with 1 signature salad, 1 artisan side & an assortment of bite size sweet treats

**REGULAR** (16 half sandwiches/serves 8-10)

**\$145**

**LARGE** (24 half sandwiches/serves 11-15)

**\$205**

\*\* Additional Sandwiches \$8 each

## SANDWICHES

### **TURKEY CAESAR CLUB SANDWICH**

all natural turkey breast, Caesar aioli, bacon, Claudine lettuce blend, preserved tomato

### **HEARTH ROASTED VEGETABLE SANDWICH** (V)

seasonal veggies, basil pesto, preserved tomato, tapenade, burata

### **BLT SANDWICH**

bacon, tomato, Claudine lettuce blend, mayo

### **SERRANO HAM & BRIE SANDWICH**

dijon mustard, arugula, brie, tomato

### **CHICKEN CAPRESE SANDWICH**

basil pesto, wild arugula, shaved chicken breast, preserved tomato, burrata cheese, aged balsamic

### **WILD CAUGHT TUNA SALAD SANDWICH**

Italian tuna, lemon, celery, capers, young olives, cucumber, lettuce, tomatoes, chimichurri

### **ANGUS ROAST BEEF SANDWICH**

horseradish spread, pickled shallots, arugula

### **MARY'S ALL NATURAL CHICKEN AND AVOCADO SANDWICH**

shaved chicken breast, avocado, baby kale, roasted peppers, oregano vinaigrette

### **LOX IN THE BOX SANDWICH**

house cured salmon lox, lemon-herb cream cheese, pickled shallots, capers, cucumbers, arugula

## SIGNATURE SALADS

*all dressings & allergens are packaged separately*

### TRADITIONAL CAESAR

chopped romaine, garlic croutons, parmesan, Caesar dressing

### BOULEVARD SEASONAL HARVEST SALAD GF V

swiss chard, romaine & raddichio, heirloom vegetable, candied nuts, seasonal fruit, vinaigrette

### ORGANIC VEGGIE CHOP GF V

shredded romaine and radicchio, tomato, chickpeas, radish, seasonal vegetables, pine nuts, pepperoncini, feta, and oregano vinaigrette

### B.L.A.T.

cherry tomatoes, smoked bacon, claudine lettuce blend, garlic croutons, avocado, buratta cheese, creamy garlic dressing

### SIMPLE SALAD GF VG

Claudine lettuce blend, radish, cucumber, tomato sherry vinaigrette, super seeds

### KALE & BRUSSELS SPROUTS SALAD GF V

baby kale, shaved brussels sprouts, apple, sunflower, parmesan, egg, avocado, lemon-dijon vinaigrette



## ARTISAN SIDES

*all dressings & allergens are packaged separately*

### K-TOWN BROWN RICE AND VEGGIE GF VG

organic brown rice, chilled veggies, toasted sesame, K-Town vinaigrette

### THE SWEET BEETS SALAD GF VG

baby kale, swiss chard & arugula blend, roasted yams, quinoa, candied pecans, pomegranate (seasonal), beets, super seeds, apples, sherry vinaigrette

### ROASTED VEGETABLE AND FARRO SALAD V

hearth roasted seasonal vegetables, Farro, capers, lemon, fresh mint, feta, oregano vinaigrette

### PESTO PASTA SALAD V

chopped broccoli, cherry tomatoes, creamy garlic dressing, feta cheese, basil pesto

### CHILLED SOBA NOODLE SALAD GF VG

green tea soba noodles, cucumber, red cabbage, pickled carrots, radish, sesame, scallions, k-town vinaigrette

## A LA CARTE ORDERS

### ARTISAN SIDES

SMALL: serves 8-10 **\$35**

### SIGNATURE SALADS

SMALL: serves 8-10 **\$40** (chicken +\$20)

LARGE: serves 18-25 **\$75** (chicken +\$48)

### SEASONAL FRUIT PLATTER

SMALL: serves 10-15 **\$30**

LARGE: serves 20-25 **\$50**

### SOUPS

**\$12/qt**

Soups change regularly. Please call us for the soups available at the time of your event. All soups need reheating.

### LUNCH BEVERAGES (includes cups)

PITCHER OF ICED TEA: serves 10-12 **\$17**

PITCHER OF LEMONADE: serves 10-12 **\$20**

## ASSORTED COOKIES & DESSERT BITES

SMALL: \$22.50 LARGE: \$54

## PLATTERS

### CHARCUTERIE

selection of artisan cured meats accompanied by pickled peppers, grain mustard, marinated olives and baguette

SMALL: serves 10-15 **\$90**

LARGE: serves 20-25 **\$150**

### ARTISAN CHEESE BOARD (V)

selection of artisan cheeses with house made marmalade, nuts, and crackers

SMALL: serves 10-15 **\$90**

LARGE: serves 20-25 **\$150**

### CRUDITÉ (GF) (VG)

selection of seasonal raw vegetables and choice of 1 dip

SMALL: serves 10-15 **\$37**

LARGE: serves 20-25 **\$62**

### HOUSE MADE TORTILLA CHIPS AND DIP (GF) (VG)

freshly fried corn tortillas with guacamole, salsa roja, and salsa verde

SMALL: serves 10-15 **\$45**

LARGE: serves 20-25 **\$75**

### HOUSE MADE DIPS (V)

**\$8/PT, \$16/QT**

roasted garlic hummus, cucumber-yogurt dip, house-made creamy ranch dip

Add house pita chips (serves 8-10) **\$12**

Add house tortilla chips (serves 8-10) **\$10**

Add raw veggies (serves 8-10) **\$20**

**MORE OPTIONS!**



All menus subject to change based on seasonality and availability.

# BEING CHOOSY

*(A La Carte Catering)*



Our a la carte catering menu is designed so you can pick your favorites from our selections of Meats, Sides, Pastas, and Desserts! So, go ahead — be a little choosy! Our experienced events managers will offer recommended quantities for your party.

## CHOOSE A MEAT

### HERB ROASTED CHICKEN <sup>GF</sup>

slow roasted all natural Mary's chicken – whole chicken carved (white and dark meat) (served with chimichurri)

SMALL: 16pcs serves 6-9 **\$42**

LARGE: 48pcs serves 18-21 **\$125**

### BBQ CHICKEN <sup>GF</sup>

hearth roasted chicken legs and thighs basted with housemade honey bbq sauce

*(dark meat only)*

SMALL: 16pcs serves 5-8 **\$25**

LARGE: 48pcs serves 16-20 **\$75**

### FRIED CHICKEN

buttermilk brined fried chicken (includes white and dark meat) served with house fresno pepper sauce

SMALL: 10pcs serves 5-7 **\$20**

LARGE: 30pcs serves 13-15 **\$60**

### SLOW COOKED GARLIC RUBBED TRI TIP <sup>GF</sup>

*(5lb minimum) (served with chimichurri)*

**\$12.50/lb** (1lb serves 2-3)

*48hr notice required*

### GRILLED ALL NATURAL MARY'S LEMON OREGANO CHICKEN BREAST <sup>GF</sup>

*(10pc minimum order) (served with chimichurri)*

**\$10/piece**

### SLOW COOKED ASPEN RIDGE BONELESS SHORT RIBS WITH NATURAL JUS <sup>GF</sup>

*(10 portion minimum)*

**\$16.50/pp** (8 oz)

*48hr notice required*

### GRILLED ALL NATURAL CHICKEN THIGHS

*(5lb minimum) (served with chimichurri)*

**\$5.95/lb** (1lb serves 2-3)



## ROASTED SALMON FILLET WITH BEURRE BLANC (GF)

(10pc minimum order)

**\$8.50/piece** (4oz)

## BBQ BRISKET

24 hour cooked brisket with BBQ sauce (5lb minimum)

**\$12/lb** (1lb serves 2-3)

## CHOOSE A SIDE

### BROWN BUTTER MASHED POTATOES (GF) (V)

SMALL: Serves 8-10 **\$30** LARGE: Serves 22-24 **\$72**

### ROASTED RED POTATOES (GF) (V)

garlic butter, parsley, parmesan

SMALL: Serves 8-10 **\$30** LARGE: Serves 22-24 **\$72**

### ROASTED VEGETABLES (GF) (VG)

seasonal blend of hearth roasted vegetables

SMALL: Serves 8-10 **\$35** LARGE: Serves 22-24 **\$88**

### STEAMED RICE (GF) (VG)

HALF: Serves 8-10 **\$17.50** FULL: Serves 22-24 **\$35**

### RICE PILAF (GF)

aromatic rice pilaf with fresh herbs and butter

HALF: Serves 8-10 **\$37.50** FULL: Serves 22-24 **\$75**

### K-TOWN BROWN RICE AND VEGGIE (GF) (VG)

organic brown rice, chilled veggies, toasted sesame, K-Town vinaigrette

SMALL: Serves 8-10 **\$35** LARGE: Serves 22-24 **\$75**

### CREAMY MAC AND CHEESE (V)

Pasta with three cheeses in a creamy béchamel sauce

SMALL: Serves 8-10 **\$35** (Add Chicken: **\$20**, Add Broccoli: **\$10**)

LARGE: Serves 22-24 **\$84** (Add Chicken: **\$48**, Add Broccoli: **\$24**)

### GARLIC BREAD (GF) (V)

rustic baguette with house garlic butter and parmesan

**\$10/loaf** (serves 8-10)

### CABBAGE SLAW (GF) (VG)

shredded cabbage, pickled carrots, chives, pea sprouts, celery seed mustard dressing

SMALL: Serves 8-10 **\$20** LARGE: Serves 22-24 **\$48**

## POTATO SALAD (V)

hard cooked farm egg, dill, old bay remoulade

SMALL: Serves 8-10 **\$35** LARGE: Serves 22-24 **\$75**

## PESTO PASTA SALAD (V)

chopped broccoli, cherry tomatoes, creamy garlic dressing, feta cheese, basil pesto

SMALL: Serves 8-10 **\$35** LARGE: Serves 22-24 **\$75**

## THE SWEET BEETS SALAD (GF) (VG)

baby kale, swiss chard and arugula blend, roasted yams, quinoa, candied pecans, pomegranate, beets, super seeds, sherry vinaigrette

SMALL: Serves 8-10 **\$35** LARGE: Serves 22-24 **\$75**

## ROASTED VEGETABLE AND FARRO SALAD (V)

hearth roasted seasonal vegetables, Farro, capers, lemon, fresh mint, feta, oregano vinaigrette

SMALL: Serves 8-10 **\$35** LARGE: Serves 22-24 **\$75**

## CHILLED SOBA NOODLE SALAD (GF) (VG)

green tea soba noodles, cucumber, red cabbage, pickled carrots, radish, sesame, scallions, k-town vinaigrette

SMALL: Serves 8-10 **\$35** LARGE: Serves 22-24 **\$75**

## CHOOSE A PASTA

### PASTA WITH ARTISAN MADE SAUCE

Bolognese - Rustic beef ragu with fresh herbs, tomato sauce, and parmesan

SMALL: Serves 8-10 **\$50** LARGE: Serves 22-24 **\$120**

Pomodoro - Slow cooked tomatoes with fresh herbs, garlic and parmesan

SMALL: Serves 8-10 **\$30** LARGE: Serves 22-24 **\$72** (V)

Creamy Parmesan & Mushroom Sauce

SMALL: Serves 8-10 **\$40** LARGE: Serves 22-24 **\$96** (V)

## DESSERT OPTIONS

### ASSORTED COOKIES & DESSERT BITES

SMALL: Serves 8-10 **\$22.50**

LARGE: Serves 22-24 **\$54**

### FRENCH MACARONS *(choice of 3 flavors, minimum 6 per flavor)* (GF)

salted caramel, vanilla, passion fruit, lemon, raspberry, espresso, seasonal

THIRTEEN: **\$24.75**

TWENTY-EIGHT: **\$53.75**

FORTY-FIVE: **\$87.75**

### CUPCAKES *(6 per variety)*

an assortment of cupcakes: brown sugar spice with cookie butter, chocolate with Oreo, birthday cake, chocolate with raspberry, banana split sundae, salted caramel, vanilla bean, red velvet, lemon cream

SIX: **\$21.00**

TWELVE: **\$42.00**

TWENTY-FOUR: **\$84.00**

2BITE: **\$2/ea** *(2 dozen minimum)*

*(1 flavor cake and 2 choices of buttercream flavors)*

### TARTS *(6pc. minimum)*

Lemon cream, Passionfruit, Chocolate Ganache, Seasonal Fruit

MINI: **\$2** REGULAR: **\$4**

## A LA CARTE HORS D'OEUVRES

*Priced per piece - minimum order of 24 pieces per variety*

### FROM THE GARDEN *\*can be made vegan upon request*

- Savory Corn Cake with Tomato and Goat Cheese **\$1.00** (GF) (V)
- Seasonal Bruschetta with Buratta Cheese & Aged Balsamic **\$1.25** (V)
- Fire & Ice Sesame Noodle Salad with Black Vinegar Sauce **\$1.75** (GF) (VG)
- Truffle Mushroom Tart with Fontina Cheese and Thyme **\$2.00** (V)

### FROM THE SEA

- Spicy Salmon Tartare on Sesame Wonton with Nori Dynamite and Wasabi Leaf **\$2.75**
- Smoked Salmon Lox on Crostini with Caviar Crème Fraîche **\$3.00**

- Blue Crab Cake with Sriracha-Lime Aioli **\$3.00** (GF)
- Tequila Lime Shrimp Skewer with Avocado Crema **\$3.00** (GF)

### FROM THE LAND

- Buratta Toasts with BBQ Bacon Jam and Chives **\$1.75**
- Thai Style Grilled Chicken Skewers with Peanut Satay Sauce **\$2.00** (GF)
- Prosciutto-Wrapped Date with Parmesan and Balsamic (GF) Gastrique **\$2.00**
- Noona's Meatballs (Beef, Pork, Veal) with Classic Tomato Sauce and Parmesan **\$2.00**
- Filet Mignon Skewers with Brown Sugar Miso and Crispy (GF) Garlic **\$2.50**
- Slow Cooked Kahlua Pork Sliders with Hawaiian BBQ Sauce and Roasted Pineapple **\$2.50**
- All Natural Beef Slider with Aged Cheddar, Grilled Garlic Onions, House Pickles, Burger Spread (1 bite or 2 bite) **\$3.00/\$4.00**

### COCKTAIL PARTY

**\$30/pp**

- Antipasto - selection of artisan cured meats accompanied by pickled vegetables, mustard, marinated olives and ciabatta
- Artisan Cheese Board - selection of artisan cheeses with house made marmalade, nuts, and crackers
- Crudité - selection of seasonal raw vegetables with 1 dipping sauce: Creamy Ranch, Cucumber Yogurt, Hummus
- Chef's Choice Sweet Treats
- Add choice of 3 hors d'oeuvres

All bar packages include assorted soft drinks and flat and sparkling bottled water

## BEER & WINE PACKAGES

*Includes 1 red, 1 white, & 2 domestic beers*

### STANDARD BEER & WINE SERVICE

ONE HOUR SERVICE

**\$12/pp**

TWO HOUR SERVICE

**\$19/pp**

THREE HOUR SERVICE

**\$23/pp**

## PREMIUM BEER & WINE SERVICE

ONE HOUR SERVICE  
TWO HOUR SERVICE  
THREE HOUR SERVICE

\$18/pp  
\$28/pp  
\$34/pp

## BEVERAGES

### COFFEE SERVICE (minimum 10 guests)

Regular, Decaf, Hot Tea

\$3/pp

### ASSORTED BEVERAGES

PITCHER OF ICED TEA (serves 10)  
PITCHER OF LEMONADE (serves 10)  
PITCHER OF ORANGE JUICE (serves 10)

\$17/each  
\$20/each  
\$22/each

## RECEPTION STATIONS (available for drop off)

(labor and tax not included in price per person - all menu prices subject to 18% service fee)

### AMERICAN BISTRO

\$45/pp

#### BOULEVARD HARVEST SALAD GF V

changes Seasonally

#### GARLIC RUBBED TRI TIP GF

creamy Horseradish, Chimichurri

#### GRILLED SALMON GF

beurre Blanc

#### MUSHROOM RICE PILAF WITH FRESH HERBS GF

hearth Roasted Seasonal Vegetables

### ITALIAN

\$25/pp

#### VEGGIE CHOPPED SALAD GF V

shredded romaine and radicchio, tomato, chickpeas, pine nuts, peperoncini, feta, and oregano vinaigrette

#### PASTA BOLOGNESE

slow cooked tender beef ragu, parmesan and herbs

#### ROASTED LEMON-OREGANO CHICKEN GF

salsa Verde, Capers

#### SPAGHETTI POMODORO V

oregano, basil, garlic, parmesan

#### CHEESEY GARLIC BREAD V

### MEXICAN CANTINA

\$21/pp

#### MEXICAN CAESAR SALAD GF

radish, fried tortilla strips, cotija cheese, caesar dressing

#### TACO STATION

- Pollo Asado, Chipotle Rubbed Brisket GF
- Onions, Cilantro, Radish, Lime, Cotija Cheese
- Salsa Verde, Salsa Roja, Guacamole GF VG
- Corn Tortillas

#### SPANISH RICE GF

#### YUCATAN BLACK BEANS

#### TORTILLA CHIPS GF VG



## ASIAN GRILL

\$52/pp

### K TOWN VEGGIE SALAD (GF) (VG)

organic brown rice, Claudine lettuce blend, cucumber, scallions, avocado, steamed veggies, toasted sesame and K-Town vinaigrette

### TAMARI-BRAISED BEEF SHORT RIBS (GF)

### MISO GLAZED SALMON (GF)

### STEAMED JASMINE RICE (GF) (VG)

### STIR-FRIED VEGETABLES AND TOFU WITH GINGER (GF) (V)

## ROUND-UP MENU

\$15/pp

### CLASSIC POTATO SALAD (GF) (V)

### VINEGARED VEGGIE SLAW (GF) (VG)

### SLOW COOKED BBQ PORK BUILD YOUR OWN SLIDERS

### BBQ CHICKEN DRUMSTICKS (GF)

### BUTTER ROLLS (V)

### MACARONI AND CHEESE (V)

## PASTA FOR ALL MENU

\$16/pp

### PENNE BOLOGNESE

slow cooked beef ragu, tomato, parmesan

### SPAGHETTI (V)

roasted garlic, tomato, spinach (add chicken breast additional \$2/pp)

### GARLIC LOAF (V)

sourdough batard, parmesan garlic spread

### VEGGIE CHOP SALAD (GF) (V)

shredded romaine and radicchio, garbanzo beans, cherry tomatoes, pepperoncini, feta cheese, and oregano vinaigrette

## FRIED CHICKEN PICNIC

\$18/pp

### FRIED CHICKEN

white and dark meat

### CREAMY MAC AND CHEESE (V)

### CABBAGE SLAW (GF) (VG)

### BLAT SALAD

bacon, avocado, tomato and creamy garlic dressing

### SWEET ROLLS (V)

### HOT HONEY MUSTARD & HOUSE MADE FRESNO PEPPER SAUCE (GF) (VG)

(all orders subject to rental, labor, & delivery charges)





## MADE-TO-ORDER CAKES

- 3 layers of cake (2 layers available upon request)
- scratch cake, fillings, and all butter buttercream
- vegan and gluten-free versions available

## CLASSIC CAKES

6" - feeds 8-10

**\$40**

8" - feeds 15-18

**\$55**

9" - feeds 20-25

**\$75**

### **ALL AMERICAN BIRTHDAY CAKE**

vanilla bean buttermilk cake, milk chocolate buttercream filling and frosting, and decorated with sprinkles

### **VANILLA BEAN SUPREME**

vanilla bean buttermilk cake and vanilla bean filling and frosting

### **OREO CAKE**

chocolate fudge cake, oreo buttercream fill, and vanilla bean buttercream frosting

### **OREO MINT CHIP CAKE**

chocolate fudge cake and oreo mint chip filling and frosting

### **RASPBERRY FUDGE CAKE**

chocolate fudge cake, raspberry cream filling, dark chocolate ganache buttercream

### **STRAWBERRIES & CREAM**

vanilla bean buttermilk cake, strawberry cream filling, and vanilla bean buttercream

## SPECIALTY CAKES

6" - feeds 8-10

**\$45**

8" - feeds 15-18

**\$60**

9" - feeds 20-25

**\$75**

### **THE NUTELLA CRUNCH CAKE** **FAVORITE!**

vanilla bean buttermilk cake or chocolate fudge cake (please specify), Nutella crunch filling, and vanilla bean buttercream

### **CHOCOLATE & SALTED CARAMEL INDULGENCE**

chocolate fudge cake, salted caramel filling, and vanilla bean buttercream

### **COOKIE BUTTER CRAVING** **FAVORITE!**

brown sugar spice cake, cookie butter crunch filling, and cookie butter buttercream frosting

### **THE LEMON CLOUD**

lemon & vanilla bean buttermilk cake, lemon cream filling, and cream cheese frosting

\* with seasonal fresh berries, additional **\$5, \$7, \$10**

### **THE CLAUDINE GERMAN CHOCOLATE**

chocolate fudge cake, german chocolate filling, dark chocolate buttercream, and toasted coconut and pecan topping

### **BANANA RAMA CAKE**

moist fresh banana cake, Nutella crunch filling, and cream cheese buttercream frosting

*(Other cake flavors, buttercreams, and fillings available upon request.)*

# PRIVATE EVENTS

Claudine is available for your private events. Weekday and weekend prices quoted do not include tax, tip and labor. Contact us for more information.

## **RESTAURANT BUYOUT**

MONDAY-SUNDAY *(after 6pm)*

**\$1000/min. food & beverage**

## **COCKTAIL RECEPTION** *(in our bar area)*

MONDAY-THURSDAY

**\$500/min. food & beverage**

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## TERMS AND CONDITIONS

### **PLACING AN ORDER**

- All orders must be placed by 12pm 24 hours prior to your event
- Orders with pwwwfastries require 48 hour's notice
- We know there is always a last minute – we will always try to accommodate last minute orders as best we can. Late fees will apply.
- Menu items and pricing are subject to change and based on product availability.

### **DELIVERY**

- A \$30 charge will be applied for deliveries within a 2-mile radius. Additional rates will apply for delivery outside of this radius.
- Gratuity is at client's discretion
- Earliest breakfast delivery is 8:30 AM and earliest lunch delivery is 11:00 AM

### **PAYMENT**

- Payment is due prior to the day of event, unless advance arrangements have been made. We accept Visa, MasterCard, and American Express.

### **CANCELLATIONS & MODIFICATIONS**

- In the event of a cancellation or modification within a 24-hour window, you will be charged 50% of the original order amount.
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