CATERING

CLAUDINE

KITCHEN AND BAKESHOP

CATERING & SPECIAL OCCASIONS MENU

Thank you...

...for considering Claudine Kitchen & Bakeshop for your catering event. We are as passionate about preparing great food and creating memorable events as we are about 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 to 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. Guided by our Chef, Anthony Jacquet and our Pastry Chef, Lea Newton, our team of chefs and bakers work with a 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.

On the following pages, we have provided a series of thoughtful, innovative, and seasonally-driven menus designed by our Chefs and Owners, Anthony and Lea. Please treat these menus as a starting point. We look forward to the opportunity of designing an 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...

FOR THE MORNING

Legend | GF Gluten Free V Vegetarian VG Vegan

BREAKFAST PLATTERS & PARFAITS

A SIMPLE START *(10 person minimum)* V
assorted muffins, coffee cakes, scones, jam, butter, fresh squeezed orange juice
$9.59/pp

HOUSE CURED LOX PLATTER *(10 person minimum)* V GF
bagels, plain cream cheese, whipped lemon-chive cream cheese, cucumber, sliced tomatoes, red onions, hard-boiled egg, lemon, capers, fresh squeezed orange juice
$16.59/pp

JUST THE LOX
$32.99/lb

HOUSE-MADE OAT & NUT GRANOLA PARFAITS *(10 person minimum)*
8 oz: **$5.95/ea**
2 oz: **$2.00/ea**

SEASONAL FRUIT PLATTER VG GF
SMALL: serves 10-15/12x12 **$30**
LARGE: serves 20-25/16x16 **$50**

LEA'S LIGHTENED QUICHE *(pick up hot or reheat)*
basil, spinach, cheddar, jack cheese
9" ROUND: serves 6-12 **$45**

LEA'S BAKESHOP - BAKED FRESH DAILY

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**

POP TARTS *(6pc. minimum per variety)* V
Nutella, raspberry
MINI: **$2.95**
REGULAR: **$4.50**

SCONES *(6pc. minimum per variety)* (V)
blueberry, chocolate chip-almond, seasonal
$48/dz

LOAF BREADS *(serves 8-10)* (V)
banana, lemon, chocolate, seasonal
$15/ea

WHOLE COFFEE CAKES *(9" round)* (V)
apple custard, peanut butter & jelly, hummingbird, pumpkin, cinnamon roll
$28/ea

2 BITE BREAKFAST BAKED GOODS *(6pc. minimum per variety)* (V)
Scones: blueberry, chocolate chip Mini Donuts: chocolate, maple Coffee Cake Muffins
$2/ea

HOT BREAKFAST

ORGANIC EGG SCRAMBLE (V) (GF)
SMALL: serves 10-12 **$30**
LARGE: serves 20-24 **$60**

FARMERS ORGANIC EGG SCRAMBLE (V) (GF)
organic scrambled eggs, sautéed red peppers, spinach, mushrooms, zucchini with shredded cheddar on the side
SMALL: serves 10-12 **$38**
LARGE: serves 20-24 **$76**

All menus subject to change based on seasonality and availability.

BACON SCRAMBLE (GF)
organic scrambled eggs, nitrate free bacon, cheddar and chives
SMALL: serves 10-12 **$46**
LARGE: serves 20-24 **$82**

RANCHERO SCRAMBLE (V) (GF)
organic scrambled eggs, sautéed tomatoes, jalapeno, and cilantro with cotija cheese
SMALL: serves 10-12 **$43**
LARGE: serves 20-24 **$79**

BREAKFAST TACOS (GF)
scrambled eggs, turkey chorizo, peppers, cotija cheese in corn tortillas with a side of house salsa roja
ONE DOZEN: **$36**

CHILAQUILES (GF)
freshly fried corn tortilla strips, tomatillo, cilantro, stewed chicken, shaved onion, scrambled eggs, avocado, cotija cheese, crema
SMALL: serves 8-10 **$43**
LARGE: serves 22-24 **$102**

BREAKFAST BURRITOS *(1 dozen minimum)* (V)
scrambled egg and cheese burrito with flour tortillas and house salsa - signature salsa verde on the side
ONE DOZEN: **$42** *(bacon +$12)*

EGG SANDWICHES *(1 dozen minimum)* (V)
scrambled egg and cheese on buttery brioche buns cut in half
ONE DOZEN: **$50** *(bacon +$12)*

MALTED MILK PANCAKES
18 pancakes with blueberry cinnamon compote, butter, two dozen slices of bacon, individual pancake syrup
SERVES 12: **$75**

TRES LECHES BRIOCHE FRENCH TOAST (V)
with seasonal fruit and pastry cream
SMALL: 14pcs **$28**
LARGE: 24pcs **$48**

NASHVILLE CHICKEN & EGGS
fried buttermilk brined chicken thighs, homemade fiery Nashville hot sauce, homemade sausage gravy, house pickles and scrambled eggs
SMALL: 12pcs **$58**
LARGE: 24pcs **$108**

COUNTRY BREAKFAST POTATOES (V) (GF)
roasted red potatoes with grilled onions and peppers with our signature seasoning blend
SMALL: serves 8-10 **$30**
LARGE: serves 25-30 **$80**

NITRATE FREE APPLEWOOD SMOKED THICK CUT BACON
By the piece *(12pc minimum)*
EACH: **$1.25**

HOMEMADE MAPLE SAGE PORK SAUSAGE PATTIES
By the piece *(12pc minimum)*
EACH: **$1.25**

BREAKFAST BEVERAGE SERVICE

COFFEE SERVICE *(serves 8-12)*
includes coffee, cups, stirrers, sugar, sweetener, whole, skim or almond milk
$24/ea

TEA SERVICE *(serves 8-12)*
includes tea bags by Harney & Sons, hot water, cups, stirrers, honey, sugar, sweetener, whole, skim or almond milk and lemon
$24/ea

FRESH SQUEEZED ORANGE JUICE *(serves 8-12)*
$35/ea

GROUP SANDWICH

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)* **$150**

LARGE *(24 half sandwiches/serves 11-15)* **$210**

** Additional Sandwiches $11 each

SANDWICHES

TURKEY CAESAR CLUB SANDWICH
all natural free range turkey breast, Caesar aioli, nitrate free bacon, lettuce, tomato

HEARTH ROASTED VEGETABLE SANDWICH (V)
grilled seasonal veggies, basil pesto, arugula, tapenade, burrata cheese

PORTOBELLO MUSHROOM SANDWICH (VG)
balsamic marinated portobello mushrooms, grilled red onion, wild arugula, tomato, hummus spread

THE ITALIAN
prosciutto, salami, dijon-mayo spread, lettuce, tomato, pepperoncini, pickles, oregano vinaigrette

THE PARISIAN
simple ciabatta sandwich with prosciutto and butter

BBQ CHICKEN SALAD SANDWICH
roasted chicken with red onion, bbq sauce, creamy ranch, lettuce and tomato

TRUFFLE EGG SALAD SANDWICH
traditional egg salad, white truffle oil, lettuce and tomato

CHICKEN CAESAR WRAP
oven roasted chicken breast, lettuce, parmesan cheese, Caesar dressing wrapped in a flour tortilla

CHICKEN CAPRESE SANDWICH
oven roasted chicken breast, basil pesto, arugula, tomato, burrata cheese, balsamic reduction

WILD CAUGHT TUNA SALAD SANDWICH
line caught albacore tuna salad with celery, lemon, capers, young olives, cucumber, lettuce, tomato, chimichurri, NO mayo

ANGUS ROAST BEEF SANDWICH
horseradish spread, pickled shallots, arugula

ROASTED CHICKEN & AVOCADO SANDWICH
oven roasted chicken breast, avocado mash, baby kale, roasted peppers, oregano vinaigrette

LOX SANDWICH
house cured salmon lox, lemon-chive cream cheese, pickled shallots, capers, cucumbers, arugula

SIGNATURE SALADS
all dressings & allergens are packaged separately

TRADITIONAL CAESAR (V)
organic lettuces, garlic croutons, parmesan, Caesar dressing

BOULEVARD SEASONAL HARVEST SALAD (V) (GF)
Claudine's signature seasonal salad changes quarterly. Includes organic lettuces, seasonal vegetable, fruit, nuts or seeds and vinaigrette

ITALIAN VEGGIE CHOP (V) (GF)
organic lettuces, heirloom cherry tomatoes, chickpeas, radish, cucumbers, pine nuts, pepperoncini, feta, and oregano vinaigrette

B.L.A.T.
organic lettuces, heirloom cherry tomatoes, smoked bacon, garlic croutons, avocado, burrata cheese, creamy garlic dressing

SIMPLE SALAD (VG) (GF)
organic lettuce, radish, cucumber, tomato, sherry vinaigrette, super seeds

KALE & BRUSSELS SPROUTS SALAD (V) (GF)
baby kale, shaved brussels sprouts, apple, sunflower seeds, radish, parmesan, egg, avocado, oregano vinaigrette

THE SWEET BEETS SALAD (VG) (GF)
baby kale, swiss chard & arugula blend, roasted yams, quinoa, candied pecans, citrus, apples, beets, super seeds, sherry vinaigrette

ASIAN MISO SALAD (VG) (GF)
organic lettuce, cabbage, carrots, red peppers, oranges, almonds, cilantro, red onion, radish, brown sugar miso dressing

MEXICAN CAESAR SALAD (V) (GF)
organic lettuce, radish, cilantro, pepita seeds, bell peppers, jalapeno, fried tortilla strips, cotija cheese, Caesar dressing

ARTISAN SIDES
All dressings & allergens are packaged separately

CHILLED SOBA NOODLE SALAD (VG) (GF)
green tea soba noodles, cucumber, cabbage, carrots, radish, sesame, K-town vinaigrette

K-TOWN BROWN RICE & VEGGIES (VG) (GF)
organic brown rice, chilled veggies, cabbage, toasted sesame, K-Town vinaigrette

QUINOA TABBOULEH (VG) (GF)
red & white quinoa, tomato, cucumber, red onion, chopped parsley, fresh lemon, olive oil

MEDITERRANEAN STYLE ROASTED VEGETABLE & ORGANIC GRAIN SALAD (V) (GF)
hearth roasted seasonal vegetables, organic grains (brown rice/wild rice/quinoa), capers, lemon, fresh mint, feta, oregano vinaigrette

PESTO PASTA SALAD (V)
chopped broccoli, cherry tomatoes, creamy garlic dressing, feta cheese, basil pesto

POTATO SALAD (V)
red potatoes, red onion, fresh herbs, pickles, chopped egg, celery, old bay dressing

CABBAGE SLAW (VG) (GF)
shredded cabbage, carrots, chives, sweet celery seed mustard dressing

GREEK STYLE CUCUMBER, KALE & TOMATO SALAD (V) (GF)
cucumbers with tomato, bell peppers, olives, feta cheese, kale, oregano vinaigrette

FRUIT SALAD (VG) (GF)
seasonal fresh fruit

A LA CARTE ORDERS

ARTISAN SIDES
SMALL: serves 8-10 **$42** LARGE: serves 18-25 **$79**

SIGNATURE SALADS
SMALL: serves 8-10 **$35** *(chicken +$20)*
LARGE: serves 18-25 **$75** *(chicken +$48)*

SEASONAL FRUIT PLATTER
SMALL: serves 10-15/12x12 **$30** LARGE: serves 20-25/16x16 **$50**

SOUPS *(serves 2-4)*
Soups change regularly. Please check our website for this month's current soup selections. **$12/qt**

LUNCH BEVERAGES *(includes cups)*
PITCHER OF ICED TEA: serves 8-12 **$17**
PITCHER OF LEMONADE: serves 8-12 **$20**
PITCHER OF SEASONAL LEMONADE: serves 8-12 **$24**

PLATTERS

CHARCUTERIE
selection of artisan cured meats accompanied by pickled peppers, grain mustard, marinated olives and baguette
SMALL: serves 10-15/12x12 platter **$90**
LARGE: serves 20-25/16x16 platter **$150**

ARTISAN CHEESE BOARD (V)
selection of artisan cheeses with house made marmalade, nuts, and crackers
SMALL: serves 10-15/12x12 platter **$90**
LARGE: serves 20-25/16x16 platter **$150**

CRUDITÉ
selection of seasonal raw vegetables and choice of 1 dip (homemade hummus, cucumber-yogurt dip, or creamy ranch)
SMALL: serves 10-15/12x12 **$37**
LARGE: serves 20-25/16x16 platter **$62**

HOUSE MADE TORTILLA CHIPS & DIP (VG) (GF)
freshly fried corn tortillas with guacamole, salsa roja, and salsa verde
SMALL: serves 10-15 **$42**
LARGE: serves 20-25 **$65**

HOUSE MADE SPICED PITA CHIPS & DIP (VG)
freshly fried pita chips with our signature spice mix and choice of homemade hummus or cucumber-yogurt dip
SMALL: serves 10-15 **$42**
LARGE: serves 20-25 **$65**

HOUSE MADE DIPS (V)
hummus, cucumber-yogurt dip, house-made creamy ranch dip
$8/pt Add house pita chips *(serves 8-10)* **$12**

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 (GF)

slow roasted all natural Mary's chicken – whole chicken 8 piece cut *(white and dark meat) (served with chimichurri, pesto or bbq sauce - please specify)*
SMALL: 16pcs serves 6-9 **$47**
LARGE: 48pcs serves 18-21 **$125**

BBQ CHICKEN (GF)

hearth roasted chicken legs and thighs basted with bbq sauce (dark meat only)
SMALL: 16pcs serves 5-8 **$30**
LARGE: 48pcs serves 16-20 **$75**

FRIED CHICKEN *(10 piece cut)*

buttermilk brined fried chicken *(includes white and dark meat)* served with house fresno pepper sauce
SMALL: 10pcs serves 5-7 **$25**
LARGE: 30pcs serves 13-15 **$60**

GRILLED ALL NATURAL LEMON OREGANO CHICKEN BREAST

(10pc minimum order) (served with chimichurri, pesto, or bbq sauce - please specify)
$10 per pc (8 oz)

GRILLED ALL NATURAL BONELESS CHICKEN THIGHS (GF)

(5lb minimum) (served with chimichurri, pesto, or bbq sauce - please specify)
$6.95/lb *(1lb serves 2-3)*

SLOW COOKED ASPEN RIDGE BONELESS SHORT RIBS WITH RED WINE JUS (GF)

(10 portion minimum)
$16.50/per portion *(6 oz)*
48hr notice required

SLOW COOKED GARLIC RUBBED TRI TIP *(5lb minimum)* (GF)
(served with chimichurri, red wine reduction, pesto, or bbq sauce - please specify)
$13.50/lb *(1lb serves 2-3)*
48hr notice required

BBQ BRISKET *(5lb minimum)* (GF)
24 hour cooked brisket with BBQ sauce
$14/lb *(1lb serves 2-3)*

ROASTED SALMON FILLET *(10pc minimum order)* (GF)
oven roasted sustainably sourced salmon fillets
(served with beurre blanc, chimichurri, pesto, or bbq sauce - please specify)
$9/piece (4oz)

CHOOSE A SIDE

CREAMY MASHED POTATOES (V) (GF)
SMALL: Serves 8-10 **$30** LARGE: Serves 22-24 **$72**

ROASTED RED POTATOES (V) (GF)
garlic butter, parsley, parmesan
SMALL: Serves 8-10 **$30** LARGE: Serves 22-24 **$72**

ROASTED VEGETABLES (VG) (GF)
seasonal blend of hearth roasted vegetables
SMALL: Serves 8-10 **$35** LARGE: Serves 22-24 **$88**

STEAMED RICE (VG) (GF)
SMALL: Serves 8-10 **$17.50** LARGE: Serves 22-24 **$35**

RICE PILAF (V) (GF)
aromatic rice pilaf with fresh herbs and butter
SMALL: Serves 8-10 **$30** LARGE: Serves 22-24 **$66**

CREAMY MAC & CHEESE
pasta with three cheeses in a creamy béchamel sauce
SMALL: Serves 8-10 **$35** LARGE: Serves 22-24 **$84**

GARLIC BREAD (serves 8-10)
rustic baguette with house garlic butter and parmesan
$10/loaf

CHOOSE A PASTA

BOLOGNESE
rustic beef ragu with fresh herbs, tomato sauce, and parmesan
SMALL: Serves 8-10 **$50** LARGE: Serves 22-24 **$120**

POMODORO (V)
slow cooked tomatoes with fresh herbs, garlic, and parmesan
SMALL: Serves 8-10 **$30** LARGE: Serves 22-24 **$72**

CREAMY PARMESAN & MUSHROOM SAUCE (V)
SMALL: Serves 8-10 **$40** LARGE: Serves 22-24 **$96**

PM SNACKS & MEETING BREAKS

INDIVIDUAL SEASONAL FRUIT CUPS **$2.95/ea**
INDIVIDUAL HUMMUS CRUDITÉ CUPS **$1.95/ea**
INDIVIDUAL HOUSE ROASTED & SALTED NUTS **$2.95/ea**

HOUSE-MADE OAT & NUT GRANOLA PARFAITS *(10 person min)*
8 oz: **$5.95/ea** 2 oz: **$2.00/ea**

HOUSE MADE TORTILLA CHIPS AND DIP (VG) (GF)
freshly fried corn tortillas with guacamole, salsa roja, and salsa verde
SMALL: serves 10-15 **$42** LARGE: serves 20-25 **$65**

HOUSE MADE SPICED PITA CHIPS AND DIP (V)
freshly fried pita chips with our signature spice mix and choice of homemade hummus, or cucumber-yogurt dip
SMALL: serves 10-15 **$42** LARGE: serves 20-25 **$65**

DESSERT OPTIONS

ASSORTED COOKIES & DESSERT BITES
SMALL: Serves 8-10 **$22.50** LARGE: Serves 22-24 **$54**

CUPCAKES *(choose a minimum 6 per flavor variety)*
cupcake flavors available: brown sugar spice with cookie butter, chocolate with Oreo, birthday cake, banana split sundae, salted caramel, vanilla bean, Oreo mint chip, chocolate-chocolate, strawberry

SIX: **$21.00** TWELVE: **$42.00** TWENTY-FOUR: **$84.00**

2 Bite: **$2/ea** *(2 dozen minimum)*

(choose 1 cake flavor and up to 2 buttercream flavors)

TARTS *(6pc minimum)*
lemon cream, passionfruit, caramel & 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

- Savory Corn Cake with Tomato and Feta Cheese **$1.00** (V) (GF)
- Seasonal Bruschetta with Buratta Cheese & Aged Balsamic **$1.25** (V)
- Fire & Ice Sesame Noodle Salad in Chinese Boxes with K-Town Dressing **$1.75** (VG) (GF)
- Truffle Mushroom Tart with Homemade Boursin Cheese & Parmesan **$2.00** (V)
- Avocado Toast with Crostini, Smashed Avocado & Chimichurri **$2.00** (VG)
- Buttery Grilled Cheese with Brie Cheese & Gruyere **$2.75** (V)

FROM THE SEA

- Spicy Salmon Tartare on Sesame Wonton with Nori Dynamite & Avocado Cream **$2.75**
- Smoked Salmon Lox on Crostini with Lemon Herb Cream Cheese, Pickled Shallots & Capers **$3.00**
- Blue Crab Cake with Spicy Aioli **$3.00** (GF)
- Shrimp & Crab Ceviche Cups with Lemon, Jalapeno, Cilantro & Watermelon **$3.50** (GF)
- Poached and Herb Marinated Shrimp Cocktail Skewer with Avocado Crema **$3.00** (GF)

FROM THE LAND

- Buratta Toasts with BBQ Bacon Jam and Chives **$1.75**
- Greek Style Chicken Souvlaki with Tzatziki, Olives and Oregano **$2.50** (GF)
- K-Town Marinated Chicken Skewer with Spicy Aioli & Chives **$2.50** (GF)
- Prosciutto-Wrapped Date with Parmesan and Balsamic Gastrique **$2.00** (GF)
- Traditional Meatballs with Classic Tomato Sauce and Parmesan **$2.00**
- Filet Mignon Skewers with Brown Sugar Miso & Crispy Garlic **$2.50** (GF)
- Slow Cooked Kahlua Pork Sliders with Hawaiian BBQ Sauce & Roasted Pineapple **$2.50**
- BBQ Brisket Corn Cakes - slow cooked BBQ brisket on tender corn cake **$2.75** (GF)
- Crispy Chicken Slider with Creamy Ranch Spread and Homemade Pickles **$3.50**
- All Natural Beef Slider with Aged Cheddar, House Pickles, Burger Spread **$3.00**

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 housemade marmalade, nuts, and crackers
- Crudité - selection of seasonal raw vegetables with 1 dipping sauce: Creamy Ranch, Cucumber Yogurt, or Hummus
- Chef's Choice Sweet Treats
- Add choice of 3 hors d'eouvres

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

- 1-HOUR SERVICE **$12/pp** • 2-HOUR SERVICE **$19/pp**
- 3-HOUR SERVICE **$23/pp**

PREMIUM BEER & WINE SERVICE

- 1-HOUR SERVICE **$18/pp** • 2-HOUR SERVICE **$28/pp**
- 3-HOUR SERVICE **$34/pp**

RECEPTION STATIONS *(available for drop off)*

(20 person minimum) (labor and tax not included in price per person)

THE ROUND UP MENU $15.95/pp

- **Classic Potato Salad** (V) (GF)
- **Sweet Mustard Cabbage Slaw** (VG) (GF)
- **Slow Cooked BBQ Pork BUILD YOUR OWN Sliders**
- **BBQ Chicken Drumsticks** (GF)
- **Creamy Macaroni and Cheese** (V)

PASTA FOR ALL MENU $16.95/pp

- **Pasta Bolognese**
  slow cooked beef ragu, tomato, parmesan
- **Pasta Pomodoro** (V)
  garlic, marinara and fresh herbs
- **Garlic Bread** (V)
  parmesan garlic spread
- **Veggie Chop Salad** (V) (GF)
  organic lettuces, heirloom cherry tomatoes, chickpeas, radish, cucumbers, pine nuts, pepperoncini, feta, and oregano vinaigrette

CHICKEN PICNIC $18.95/pp

- **Herb Roasted or Buttermilk Fried Chicken** *(please choose 1)*
  (white and dark meat)
- **Creamy Mac & Cheese** (V)
- **Cabbage Slaw** (VG) (GF)
- **Potato Salad** (V) (GF)
- **Sweet Rolls** (V)

MEXICAN CANTINA $19.95/pp

- **Mexican Caesar Salad** (V) (GF)
  organic lettuce, radish, cilantro, pepita seeds, bell peppers, jalapeno, fried tortilla strips, cotija cheese, Caesar dressing
- **Taco Station**
  - Pollo Asado, Chipotle Rubbed Brisket, Grilled Mushrooms (GF) with Dried Chilies and Cilantro
  - Onions, Cilantro, Radish, Cotija Cheese
  - Salsa Verde, Salsa Roja, Guacamole (VG) (GF)
  - Corn Tortillas
- **Spanish Rice** (GF)
- **Yucatan Black Beans** (GF)
- **Tortilla Chips** (VG) (GF)

ITALIAN $24.95/pp

- **Veggie Chopped Salad** (V) (GF)
  Organic lettuces, heirloom cherry tomatoes, chickpeas, radish, cucumber, pine nuts, pepperoncini, feta, and oregano vinaigrette
- **Pasta Bolognese**
  slow cooked tender beef ragu, parmesan and herbs
- **Roasted Lemon-Oregano Chicken** (GF)
  roasted boneless chicken breast with picatta sauce
- **Pasta Pomodoro** (V)
  oregano, basil, garlic, parmesan
- **Parmesan Garlic Bread** (V)

AMERICAN BISTRO $34.95/pp

- **Boulevard Harvest Salad** (V) (GF)
  changes seasonally
- **Garlic Rubbed Tri Tip** (GF)
  creamy horseradish, chimichurri
- **Roasted BBQ Chicken** (GF)
  roasted boneless chicken breast with BBQ sauce
- **Mushroom Rice Pilaf with Fresh Herbs or Mashed Potatoes** (V) (GF)
  (please choose 1)
- **Hearth Roasted Seasonal Vegetables** (VG) (GF)

SUNDAY SUPPER $39.95/pp

- **B.L.A.T.**
  organic lettuces, heirloom cherry tomatoes, smoked bacon, garlic croutons, avocado, burrata cheese, creamy garlic dressing
- **Slow Cooked Aspen Ridge Boneless Short Ribs with Red Wine Jus**
- **Herb Roasted Mary's Chicken** (GF)
  slow roasted all natural Mary's chicken – whole chicken 8 piece cut (white and dark meat) (served with chimichurri, pesto or bbq sauce)
- **Creamy Mashed Potatoes** (V) (GF)
- **Hearth Roasted Seasonal Vegetables** (VG) (GF)
- **Artisan Rolls & Butter**

ASIAN GRILL $44.95/pp

- **Asian Miso Salad** (V) (GF)
  organic lettuce, cabbage, carrots, red peppers, oranges, almonds, cilantro, red onion, radish, brown sugar miso dressing
- **Vegetarian Egg Rolls with Yuzu-Tamari Dipping Sauce** (V)
- **Korean Style Braised Beef Short Ribs** (GF)
- **Miso Glazed Salmon** (GF)
- **Steamed Jasmine Rice** (VG) (GF)
- **Stir-Fried Vegetables & Tofu with Ginger** (VG) (GF)

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 with vanilla bean filling and frosting

OREO CAKE
chocolate fudge cake with, Oreo buttercream filling 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

FUNFETTI CAKE
rainbow sprinkle filled white cake with vanilla bean buttercream

SPECIALTY CAKES

6" - feeds 8-10	**$45**
8" - feeds 15-18	**$60**
9" - feeds 20-25	**$80**

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

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

CARROT BUTTERMILK CAKE
brown sugar and spices, finely shredded carrots, toasted nuts, raisins and cream cheese buttercream

(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/minimum food & beverage**

COCKTAIL RECEPTION *(in our bar area)*

Monday-Sunday *(after 6pm)* **$500/minimum food & beverage**

TERMS AND CONDITIONS

PLACING AN ORDER

- All orders must be placed at least (2) days before your event date.
- 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 8:00 AM and earliest lunch delivery is 10:00 AM. *(earlier delivery times are available for an additional $50 service charge)*

GUARANTEES / CHANGES

- For events with (50) guests or less, the final guaranteed menu, guest count and form of payment must be submitted (2) business days prior to your event. These numbers cannot be reduced after that time.
- For events with (51) guests or more, the final guaranteed menu, guest count and form of payment must be submitted (5) business days prior to your event. These numbers cannot be reduced after that time.
- If a guarantee is not provided by the due date, your most recent estimate will be used as the guaranteed menu and guest count. Final billing will be determined by the actual attendance or the final guaranteed guest count, whichever is greater. Please note that orders will not be confirmed until payment information has been provided.
- All changes to menu selections after the deadline will be determined at the discretion of the catering department. We will try to accommodate requested changes, however, they cannot be guaranteed after the deadline has passed.
- All changes made to an event less than (2) business days prior are subject to a Change Fee of a minimum of $25 or up to 10% of total invoice depending on the logistics of your event.

CHEFS, CARVERS, AND GRILL COOKS

- Specialized services such as chefs, carvers, grill cooks and action stations are available for your event and determined based on the total guest count.
- Specialized staffing is charged at $45.00-$60.00 per hour with a (5) hour minimum.

SERVERS AND BARTENDERS

- Your Catering Department will recommend the appropriate staffing depending on the size and scope of your event.
- Captains, Bartenders and Servers are charged between $35.00-$55.00 per hour with a (5) hour minimum for events.
- Staffing for Full Service Catering will be charged using the standard labor formula: (2) hours set-up + Event Time + (1) hour break-down*

* final labor hours may vary depending on the logistics specific to your event

FULL SERVICE CATERING FEE

- An eighteen percent (18%) service charge will be included in the final billing on all food, beverage and labor.
- The service charge covers the use of our standard equipment, kitchen essentials, buffet décor, energy costs, liability insurance fees, and all necessary permits and other administrative expenses.
- Please note that the service charge is taxable based on California State Regulation 1603(f) and is not a gratuity for the personnel.

PAYMENT

- Payment is due prior to the day of event, unless advance arrangements have been made. We accept Visa, MasterCard, and American Express.
- A $500 deposit is required to reserve a date for a full service event - this charge is non-refundable, but will be applied to the total payment of your event.

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.

· CLAUDINE ·

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