

CATERING ON A PLATTER

how to order:

Call: 310-845-1700 Fax: 310.204.1771 Email: catering@akasharestaurant.com

ordering & deadlines

All orders must be placed with a minimum of 24-hour notice, but we will always do everything we can to fulfill last minute requests.

service & staffing

Your order comes on disposable/recyclable platters that can be picked up or delivered to your office, home, location, or meeting. Full service catering with staff with ceramic platters is available for a fee.

Plates, utensils and napkins are included on request.

delivery & pick up

Delivery fee is based on location, day of week and size of order. We are always available for curbside pick-up service.

Delivery and pick up is available seven days a week between 8am and 9pm.

payment options

We accept American Express, MasterCard, Visa, Discover, company check, & cash.

changes & cancellations

Menu changes to catering menus must be made 48 hours' in advance.

Once payment is made, all sales and menu selections are final.

full service catering & special events

We can bring AKASHA to you with our catering services. At AKASHA we offer everything from small farmers-market inspired dinners, cocktail parties, weddings, product launches & more. The same thought that goes into our menus is carried through to every event. Our custom menus are inspired by the season and the flavors of world cuisine. Our entire restaurant wine list, seasonal cocktails, custom cocktails, and a selection of fine spirits are available for all off site events.

Our entire restaurant is available for event buyouts.

cuisine

We believe that local, organic & artisan ingredients are the key to great tasting cuisine. We are committed to local family farms, humane producers, sustainable seafood, and fair trade companies. Our menus are based on the seasons and are subject to change.

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BREAKFAST

5-person minimum on all orders

akasha breakfast 8/person
scones, muffins, grilled bread or g-f bread, butter & house jam
with fruit salad, granola & yogurt 12/person, **make it vegan** with coconut yogurt 16/person

house granola (contains nuts) 7/person
with organic yogurt or milk, sub coconut yogurt +2/person

seasonal fresh fruit 6/person

smoked salmon platter 16/person
bagels, smoked salmon, whipped cream cheese, red onion, tomato, cucumber, olives & capers
vegan bagel platter 11/person
vegan almond cream cheese, red onion, tomato, cucumber, avocado, olives & capers

pastry

mani's original LA fauxnut (vegan) 4.75 • walnut & jam scone or vegan scone 3.50
fruit bar & almond crumble (vegan & g-f) 4.50 • summer fruit upside-down cake 4.25
plain croissant 4 • nutella croissant 4.50
banana-walnut bread (gluten-free) 4 • vegan or coffee cake muffin 3.50
olive oil grilled bread (serves 5) 8 • gluten-free focaccia & crostini (serves 5) 12

eggs

vegetable frittata / salsa verde (12 slices) 60 • turkey sausage frittata / house salsa (12 slices) 60

breakfast wrap 12/each
scrambled eggs, bacon, cheddar, arugula, tomato, basil mayo, spinach, g-f or paleo wrap

breakfast burrito 12/each
scrambled eggs, black beans, cojita cheese, guacamole, onion, salsa, spinach, g-f or paleo wrap

breakfast sandwich 9.5/each
english muffin, cheddar cheese, hard fried egg, arugula, tomato, basil aioli
sub gluten-free brioche +2 sub croissant +4

add bacon, turkey chorizo or sausage to any sandwich or wrap 2.50 add avocado 3

sides

bacon or turkey sausage (serves 5) 15
yukon gold potatoes (serves 10) 15

SANDWICHES & BOXED LUNCHES

5-person minimum on all orders, priced per sandwich, gluten-free breads +2

make any sandwich a boxed lunch +4.50

box lunch includes sandwich, salad or slaw, & chips

add a cookie +2 • add a brownie or bar, or fruit salad +3

tandoori chicken

caramelized onions, goat cheese, local greens, tomato chutney, baguette 12

grilled chicken & bacon

bacon, avocado, lettuce, smoked paprika aioli, whole wheat 13.50

roast turkey on rye

roasted mary's turkey, cranberry chutney, herb mayo, market lettuce 14

mini turkey sandwiches 3.5 each

wild albacore tuna salad

arugula, bread & butter pickles, whole grain 10

egg salad on rye

cucumber, local greens, whole wheat 9

grilled vegetables

eggplant, roasted peppers, kalamata olives, hummus, tomato, sprouts, baguette 12

sicilian sub on baguette

prosciutto, salami, provolone, pickled vegetables, & olives, lettuce, red wine vinaigrette 15

flat iron steak

tomato, arugula, grilled red onion, chimichurri, baguette 16

avocado toast

radish, carrot, lemon, sea salt, sunflower & sesame seeds, whole wheat 10

sides

selection of bagged chips 2.75 each

classic slaw 10/quart

seasonal fruit salad 24/quart

SALADS

small serves 5 as an entree or 10 as part of a large buffet
large serves 10 as an entree or 20 as part of a large buffet

kenter canyon greens with lemon vinaigrette
small 30 large 60 • add ocean trout small 85 large 170

beet & avocado
lettuce, radishes, cherry tomato, sunflower seeds, miso-sesame vinaigrette
small 45 large 90

asian pear & arugula
candied hazelnuts, goat cheese, cider vinaigrette
small 55 large 110

tuscan kale caesar
croutons, parmigiano, caesar dressing
small 45 large 90 • add grilled chicken small 65 large 130

greek
romaine, tomato, cucumber, feta, olives, red wine dressing
small 35 large 65 • add shrimp small 70 large 140

chopped
romaine, garbanzos, provolone, salami, tomato, dijon vinaigrette
small 70 large 140

ginger chicken
cabbage, carrots, daikon, green onion, toasted almonds, sesame, miso dressing
small 55 large 110

grilled flat iron steak
arugula, charred broccolini, balsamic vinaigrette
small 95 large 190

DRINKS

intelligentsia coffee box, half & half, nonfat milk, coconut creamer, organic sugar & stevia, cups (serves 8-10) 30
10 assorted tea bags with disposable box of hot water, milk, coconut creamer, organic sugar & stevia, cups 24
hot chai with dairy or alternative milk (serves 8-10) 30
brewed organic iced tea gallon, sugar, stevia, lemon wedges, cups (serves 8-10) 20
fresh-squeezed orange juice (serves 8-10) 42 • house lemonade (serves 8-10) 20
house agua frescas: cucumber- ginger • hibiscus-yerba mate 8/each
mountain valley water still or sparkling 2.5/each • zico coconut water 5/each

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ENTREES

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large serves 10 as an entree or 20 as part of a large buffet

herb-roasted ocean trout, yogurt & cucumber raita (48 hours' notice)
small (10 each 2.5 oz pieces) 85 / large (20 each 2.5 oz pieces) 165

lemon grilled chicken breasts, roasted tomato, basil & olive oil
small 50 large 95

tandoori grilled chicken breasts, tomato chutney & yogurt sauce
small 50 large 95

mary's roast turkey breast, cranberry chutney & honey-dijon
small 60 large 120

steak lettuce wraps
pickled carrot & daikon, avocado, sweet chile sauce small (8 each) 65 large (16 each) 130
shrimp lettuce wraps small (8 each) 55 large (16 each) 110

flat iron steak, grilled red onion & chimichurri
small 95 large 190

coconut shrimp & forbidden black rice
spinach, snap peas, red pepper, ginger dressing
small 75 large 145 / sub grilled tofu for shrimp small 35 large 65

red quinoa pilaf, seasonal market vegetables
small 35 large 65

cauliflower couscous, roasted vegetables, golden raisins, almonds, mint
small 40 large 75

rigatoni pasta
broccolini, chickpeas, chile flakes, olive oil, pecorino
small 40 large 75 / sub gluten-free pasta small 45 large 85

cumin roasted carrots
coriander salsa verde, tahini sauce, pistachio-hazelnut dukkah
small 35 large 65

grilled & roasted seasonal vegetables, olive oil & fresh herbs
small 45 large 90

SNACKS & APPETIZERS

small serves 10 to 15 as part of a buffet large serves 15 to 22 as part of a buffet

california artisan cheese, spiced nuts, preserved figs, crostini & toasted breads
small 80 large 160

meat & cheese board
prosciutto, salami, olives, roasted peppers, pickled carrots, cheese, crostini & toasted breads
small 90 large 175

roasted garlic hummus, grilled vegetables & crostini
small 50 large 95

grilled shrimp mezze
hummus, tzatziki, feta, olives, cucumber & tomato, crostini
small 100 large 195

smoked salmon platter
smoked salmon, capers, olives, red onion, cucumber, whipped cream cheese, bagel chips, crostini
small 95 large 180

CROSTINI - 1 DOZEN MINIMUM on gluten-free crostini +.50
almond romesco & roasted cauliflower, 24
wild mushrooms & goat cheese, 30
avocado, seeds, radish, lemon, sea salt, 24
pepper steak, chimichurri & kale, 42
prosciutto, taleggio, arugula, olive oil, 42

SKEWERS - 2 DOZEN MINIMUM
poached citrus shrimp, cocktail sauce 60
ginger-soy flat iron steak, miso dipping sauce 55
lemon chicken, jalapeno-basil aioli dip 30
tandoori chicken, tomato chutney 30
ocean trout, lemon, salsa verde 55

deviled eggs (1 dozen minimum) 1.50 each

guacamole, salsa & corn chips
small 45 large 85, with paleo grain-free chips +10 small +15 large

seasonal market crudités
small 40 (select 1 dip) (serves 15-20) • large 65 (select 2 dips) (serves 25-40)
dips: hummus, blue cheese, paprika aioli, jalapeno-basil aioli, spinach & shallot, guacamole +5

FROM OUR BAKERY

small serves 10-15 large serves 20-25

mini bar bites or cookie platter
brownie, pb&j bar & coconut-pecan bar
vegan chocolate chip, triple ginger & cherry-chocolate chunk cookies
small 25 large 50

gluten-free cookie & snack cake platter
coconut macaroons, oatmeal-chocolate cherry cookies, citrus cake, chocolate pound cake & banana-walnut bread
small 40 large 75

cupcakes box of 12 mini /24 (specialty decorated 30)
chocolate, vanilla, carrot cake, peanut butter, mocha

gluten-free cupcakes box of 12 mini /30 (specialty decorated 36)
carrot with cream cheese icing, chocolate dipped with peanut butter icing

gluten-free breads & cakes

banana-walnut bread (serves up to 16) 28
dark chocolate pound cake (serves up to 16) 28
carrot-walnut cake & cream cheese icing mini loafs 4/each
citrus cake, lemon glaze 4.25/each
dark chocolate cake or banana-walnut bread slice 4/each

LAYER CAKES (48-hours notice required) 9" (serves 10-14) inscriptions +3

classic layer cakes • 9" 50

vanilla layers with choice of chocolate, vanilla, peanut butter or mocha buttercream
chocolate layers with choice of chocolate, vanilla, peanut butter or mocha buttercream

specialty layer cakes • 9" 65

triple berry, vanilla layers, lemon curd & buttercream
banana caramel, vanilla layers, cream cheese icing
chocolate-peanut crunch, chocolate layers, ganache
chocolate raspberry, chocolate layers, ganache
gluten-free chocolate or carrot-walnut +5 cake

pies, tarts & crumbles (10", 8 -10 slices), +5 refundable deposit for pie tin

fairhill farms apple 30 • gluten-free apple tart with almond crumble 35
blueberry crumble 45 • coconut custard 35
seasonal fruit hand pie or crostata 6/each

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