



# A LA CARTE MENU



# 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](mailto: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](http://www.bitecatering.net/blog)
- • **Explore our social event catering, formats, and menu ideas** - [www.bitecatering.net/social](http://www.bitecatering.net/social)
- • **Explore corporate event services, formats, and menu ideas** - [www.bitecatering.net/corporate](http://www.bitecatering.net/corporate)
- • **Explore our range of menus** - [www.bitecatering.net/menus](http://www.bitecatering.net/menus)
- • **Access the most up-to-date copy of the a la carte menu** - [www.bitecatering.net/platters](http://www.bitecatering.net/platters)

## **ENJOY!**

# BREAKFAST



# CONTINENTAL BREAKFAST



*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 (V)**

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 (V)**

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



## **A LA CARTE CONTINENTAL OPTIONS (10 PERSON MINIMUM)**

### **STREETS OF PARIS (V)**

an assortment of bite's specialty croissants and pastries:

- butter croissants
- chocolate croissants
- danish

\$3.95 per piece (dozen minimum)

add butter and jam for \$1

### **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

### **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 (VGN GF)**

seasonal fruit platter

\$6.50 per person



# BREAKFAST QUICHE & TARTINES



## **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**

with roasted sweet onions, crumbled bacon, and Gruyere 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 (10 PIECE MINIMUM PER FLAVOR)**

\$5 per tartine

we suggest two (2) tartines per person

### **APPLE AND CHEDDAR TARTINE**

apple butter, sliced apple and cheddar cheese

### **THE NORWEGIAN TARTINE**

smoked salmon, lemon-chive cream cheese, shallot, lemon, 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, Gruyere

### **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



# LUNCH

SEASONAL MENU (ASK FOR LATEST)

SALADS  
WRAPS/ LUNCH BOXES



# SEASONAL MENU EXAMPLE (FALL)



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

**The seasonal menu is served room temperature  
Available Tuesday through Sunday  
(delivery/pick-up/limited service)**

**SALAD  
CITRUS**

endive, arugula, segmented grapefruit & orange, shaved pecorino romano & pine nuts with a honey citrus vinaigrette

**SPANISH HARVEST**

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

**MARKET CHOPPED**

our market-driven seasonal chopped salad with red wine vinaigrette

**SIDES**

**ROASTED KABOCHA SQUASH**

roasted with maple syrup, olive oil, fresh ginger and thyme

**BRAISED RED CABBAGE WITH APPLES**

tender and sweet

**ORZO WITH ROASTED VEGETABLES**

lemon vinaigrette, pine nuts, feta and basil

**SWEET POTATO HOMEFRIES**

with a roasted garlic aioli

**PROTEIN**

**SKIN-ON ROASTED TURKEY BREAST**

sliced with spiced apple compote

**APPLE CIDER ROASTED CHICKEN**

sliced thigh and breast with ginger-cranberry compote

**CEDAR-PLANK ROASTED SALMON**

with maple glaze and mustard sauce

**HONEY-SOY MARINATED FLANK STEAK**

with romesco sauce (nuts)

<p><b>\$19.95 per person</b> 1 salad 2 sides 1 protein</p>	<p><b>\$24.95 per person</b> 1 salad 2 sides 2 proteins</p>	<p><b>\$29.95 per person</b> 2 salads + 2 sides 2 proteins chef's dessert platter</p>
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## WRAP COMBINATIONS

*our combinations are the best option for meetings where food can be served on a table and guests can help themselves.*

*available Tuesday - Friday, available on weekends for larger parties.*

### THE BOARDROOM WITH ONE SIDE SALAD (SERVED FAMILY-STYLE)

choice of three (3) flavors 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) flavors served with pickles, chips, homemade cookies and dessert bars  
\$17.95 per person

## SIDE SALADS

### CAESAR SALAD

romaine, shaved Parmesan, garlic croutons, served with creamy Caesar dressing.

### MIXED GREENS SALAD (VGN GF)

mixed greens, shredded carrot, cucumber and tomato, served with balsamic vinaigrette

### ORZO SALAD (VGN GF)

chickpeas, tomato, basil, mint, red onion, served with red wine vinaigrette

## BOXED LUNCHES

*best option for conferences and seminars where larger groups of people where time is of the essence!*

*available Monday - Friday*

### 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

**ask our event producers about additional options to add variety or options for smaller groups.**

# SIGNATURE WRAPS (10 Wrap Minimum per Flavor)



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!

available Tuesday - Friday  
\$11.50 each

## CALIFORNIA VEGGIE LOVERS WRAP (V)

California asparagus, bell pepper, mushroom, pesto aioli, tomato, havarti cheese and 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 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 and sriracha aioli, served with a pickle

## EXTRAS

### KETTLE CHIPS

\$2.00

### PICKLES

\$1.00



# FAMILY-STYLE SALADS



*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! (10 person minimum)*

## **SONOMA SALAD (V GF)**

field greens with toasted pecans, chevre cheese, tomatoes, English cucumber, citrus vinaigrette  
\$5.00 per person

## **MIXED GREENS SALAD (VGN GF)**

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

## **CAESAR SALAD**

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

## **CAPRESE SALAD (V GF)**

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

## **BEET SALAD (V GF)**

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

## **ANCIENT GRAINS SALAD (VGN GF)**

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

## **ASIAN NOODLE SALAD (VGN)**

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

## **ORZO SALAD (VGN)**

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

## **KALE SALAD (GF)**

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



## **FAMILY-STYLE SALADS (CONT)**

# FAMILY & INDIVIDUAL SALADS



## **FAMILY-STYLE SALADS (CONT)**

### **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 with honey-lime mint dressing  
\$4.95 per person

### **ORCHARD'S HARVEST (VGN GF)**

seasonal fruit platter.  
\$6.50 per person

## **SIGNATURE TAKE OUT BOXES (20 BOX MINIMUM)**

*A really fun way to add some playful individual presentation to a cocktail party or meal! Delivered with disposable cutlery.*  
\$5.25 per box



### **ASIAN NOODLE SALAD TAKEOUT BOX (VGN)**

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

### **CHINESE CHICKEN SALAD TAKEOUT BOX**

romaine, napa cabbage, crispy wontons, peanuts scallion, chicken and peanut dressing

### **ORZO SALAD TAKEOUT BOX (VGN)**

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

### **CAESAR SALAD**

romaine, shaved parmesan, garlic croutons with creamy caesar



### **SEASONAL FRUIT SALAD (V)**

with honey lime-mint dressing



# HIGH TEA



# HIGH TEA ASSORTMENT (10 Person Minimum)



*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.*

*48-hour notice required*

## **FRESH-BAKED CREAM SCONES (V)**

1 per person

## **CLOTTED CREAM AND JAM (V)**

1 oz cream and 3/4 oz jam per scone

## **FINGER TEA SANDWICHES**

assortment of finger tea sandwiches  
3 pieces per person

## **TEA BREADS (V)**

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

## **DESSERT ASSORTMENT (V)**

Bite's decadent dessert assortment:

- lemon tart topped with cream and berries
- assorted French macarons (GF)
- mini cupcakes

**\$24.95 per person**

# TEA SANDWICHES (15 Piece Minimum)



*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 (V)**

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

**MEDITERRANEAN (VGN)**

hummus, roasted veg, whole wheat  
\$3.25 per piece



# TEA ACCOMPANIMENT



**MINI TEA BREADS (V) (10 PERSON MINIMUM)**

Bite's signature assortment of seasonal breakfast breads.  
three pieces per person  
\$2.95 per person

**HOMEMADE SCONES (V)**

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 (V)**

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

**ORCHARD'S HARVEST (VGN)**

seasonal fruit platter  
\$6.50 per person



# BITES & PLATTERS



# PARTY STARTERS PLATTERS & DIPS



## HEARTY PLATTERS (10 PERSON MINIMUM)

### MEDITERRANEAN MEZE (V)

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. served with pita chips. (VGN without feta)  
\$6.00 per person

### EDAMAME HUMMUS WITH PITA CHIPS (VGN)

creamy edamame hummus with pomegranate jewels, cucumber  
\$6.00 per person

### MARKET CRUDITÉS

assorted fresh cut vegetables served with buttermilk ranch.  
\$6.00 per person  
sub hummus (VGN) or green goddess for \$1.00 pp

### DELUXE CHEESE PLATTER (V)

variety of cheeses served with fruit, nuts, cheese preserves and 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 (VGN)

seasonal fruit platter  
\$6.50 per person



## DIPS & CHIPS (10 PERSON MINIMUM)

### GUACAMOLE WITH TORTILLA CHIPS (VGN)

\$5.00 per person

### ROASTED TOMATO SALSA WITH TORTILLA CHIPS (VGN)

\$3.00 per person

### ARTICHOKE-SPINACH DIP WITH PITA CHIPS (V)

\$4.00 per person

### PAN-FRIED ONION DIP WITH HOMEMADE POTATO CHIPS(V GF)

\$4.00 per person



### ISLAND CEVICHE WITH TORTILLA CHIPS

seasonal catch, shrimp, citrus, tropical fruit, serrano, jalepeno, tomato, cilantro, capers and sriracha  
\$8.00 per person

### FARMER'S MARKET CORN DIP (V) (REQUIRES HEATING)

with tortilla chips  
\$5.00 per person



# PARTY STARTERS



**BUILD-YOUR-OWN CROSTINI (20 PIECE MINIMUM PER TOPPING)**

**FLANK STEAK (40 PIECE MINIMUM)**

Sriracha aioli and chimichurri relish  
\$3.00 per piece

**OLIVE TAPENADE (V)**

with crumbled feta and fresh herbs (VGN without feta)  
\$2.50 per piece

**BRUSCHETTA (VGN)**

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

**EDAMAME HUMMUS (VGN)**

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

**HUMMUS CROSTINI (V)**

hummus with feta and herbs (VGN without feta)  
\$2.50 per piece



# SIGNATURE ROOM TEMP BITES

(20 Piece Minimum) A LA CARTE



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

**EDAMAME HUMMUS CUCUMBER CANAPE (VGN 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

**BBQ JACKFRUIT SLIDER (VGN)**  
housemade BBQ sauce, BBQ jackfruit, tangy pickle.  
\$3.25 per piece

**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)**  
fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil  
\$2.75 per piece  
vertical version available with limited service events

**BELGIAN ENDIVE CANAPES (GF)**  
-roasted beets and whipped goat chees (V).  
-blue cheese, toasted walnuts and honey (V)  
-creamy hummus, olive tapenade, toasted pine nuts, and fresh herbs (V)  
edamame hummus, cucumber, pomegranate jewels, and toasted sesame seeds. (VGN)  
-seasonal fruit, blue cheese, toasted hazelnuts, agave chipotle vinaigrette and arugula (V)  
\$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



# SIGNATURE ROOM TEMP BITES



## **CEVICHE SHOT (GF)**

individual shooters with tortilla strips - delivered with a mini fork  
\$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  
\$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 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 (GF)**  
with spicy peanut sauce.  
\$2.75 per piece

**MARINATED BEEF SATAY (GF)**  
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 (GF)**  
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 aioli.  
\$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 (VGN)**  
asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger - served with ginger soy reduction.  
\$2.75 per piece

**LEMONGRASS CHICKEN POT STICKERS**  
served with ginger soy reduction.  
\$2.75 per piece



# SIGNATURE FLATBREADS (6 Order Minimum Per Type)



**HOUSE SMOKED BBQ CHICKEN OR PULLED PORK**  
with smoked gouda cheddar jack, tangy bbq sauce and cilantro  
\$12.00 each

**PINE NUT PESTO (V)**  
with fontina, mozzarella, parmesan, tomato and basil  
\$12.00 each

**SHORT RIB**  
with red wine caramelized onions, smoked gouda  
\$12.00 each

**FUNGI (V)**  
with truffle bechamel and fontina (V)  
\$12.00 each



# DESSERTS (20 Piece Minimum)



**BITE-SIZED CHEF'S CHOICE DESSERT ASSORTMENT (50 PIECE MINIMUM)**

something to satisfy every sweet tooth! something fruity, something chocolatey...let our pastry chef choose her favorites!  
\$2.25 per piece

**LONG-STEMMED CHOCOLATE COVERED STRAWBERRIES (GF) (50 PIECE MINIMUM)**

dipped in dark european chocolate and drizzled with white chocolate  
\$3.25 per piece

**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 (GF)**

chocolate, coffee, creme brulee, pistachio, raspberry, vanilla  
\$2.25 per piece

**ORCHARD'S HARVEST (VGN `GF)**

seasonal fruit platter  
\$6.50 per person





## WRAPS (10 PERSON MINIMUM)

### CALIFORNIA VEGGIE LOVERS WRAP (V)

california asparagus, bell pepper, mushroom, pesto aioli, tomato, havarti cheese and arugula, served with a pickle

### BELLO WRAP (V)

grilled portobello mushroom, greens, sundried tomato pesto and manchego, served with a pickle

## PLATTERS (10 ORDER MINIMUM)

### MEDITERRANEAN MEZE (V)

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs. served with pita chips. (VGN without feta)

\$6.00 per person

### EDAMAME HUMMUS (VGN)

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 (VGN) or green goddess for \$1.00 per person

### DELUXE CHEESE PLATTER (V)

variety of cheeses served 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 (VGN)

with tortilla chips

\$5.00 per person

### ROASTED TOMATO SALSA (VGN)

with tortilla chips

\$3.00 per person

### ARTICHOKE-SPINACH DIP (V)

with pita chips

\$4.00 pp

### FARMER'S MARKET CORN DIP (V) (REQUIRES HEATING) WITH TORTILLA CHIPS

\$5.00 pp

### PAN-FRIED ONION DIP (V GF)

with homemade potato chips

\$4.00 pp

### BUILD YOUR OWN OLIVE TAPENADE CROSTINI (V)

with crumbled feta and fresh herbs (vgn w/out feta)

\$2.50 per piece

### BUILD YOUR OWN BRUSCHETTA CROSTINI (VGN)

tomato, basil, garlic, and olive oil

\$2.50 per piece



**BUILD YOUR OWN EDAMAME HUMMUS CROSTINI (VGN)**  
edamame hummus with pomegranate jewels and cucumber  
\$2.50 per piece

**BUILD YOUR OWN HUMMUS CROSTINI (V)**  
hummus with feta and herbs (vgn w/out feta)  
\$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 (VGN GF)**  
with pomegranate and sesame  
\$2.50 per piece



**BBQ JACKFRUIT SLIDER (VGN)**  
housemade bbq sauce, bbq jackfruit, tangy pickle  
\$3.25 per piece

**CAPRESE SKEWERS (VGN GF)**  
(vertical version 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**

- roasted beets and whipped goat cheese (V GF)
- blue cheese, toasted walnuts honey (V GF)
- creamy hummus, olive tapenade, toasted pine nuts, fresh herbs (V GF)
- edamame hummus, cucumber, pomegranate jewels, toasted sesame seeds (VGN GF)
- seasonal fruit, blue cheese, toasted hazelnuts, agave chipotle vinaigrette, arugula (V GF)

\$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 (V)**  
served with a seasonal compote  
\$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





## **HOT BITES (REQUIRES HEATING - 20 PIECE MINIMUM)**

### **MAC'N CHEESE BITES (V)**

with truffle dipping sauce  
\$2.50 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 (VGN)**

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

## **FLATBREADS (MINIMUM 6 ORDER PER TYPE) (V)**

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

- funghi flatbread with truffle  
\$12.00 each



# 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

## **BOTTLED ICED TEA**

\$2.50 each

## **SAN PELLEGRINO**

\$2.50 each

## **JUICE CARAFE**

orange, cranberry, apple (seven 8 oz portions)  
\$18.00 each

## **HALF & HALF CARAFE (COFFEE)**

\$12.50 each

## **MILK CARAFE (TEA)**

\$12.50 each

## **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 (eight 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 (eight 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 (eight 12-ounce portions)  
\$20.00 each

## **ICE**

\$50.00 per 50 lbs

## **ACRYLIC CHILL TUB**

\$36 per tub

## 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.

# SERVICES (CONTINUED)

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## **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](http://www.bitecatering.net/platters)

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