



BITE CATERING
COUTURE



ST. PATRICK'S
DAY CATERING



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AVAILABLE MARCH 12th THROUGH MARCH 20th, 2016

We celebrate St. Patrick's day with things Irish and/or green! This menu reflects our favorite St. Patrick's day items with a focus on our "A La Carte" and "Limited Service" formats. We're based near Culver City and deliver/ cater throughout LA. If you're looking for a more customized full service event, we'd love to discuss additional menu options that an onsite chef makes possible...we've listed some additional ideas on our St. Patrick's Day page...see link at the bottom of the menu.

OUR FORMATS:

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 while still presenting beautifully.

- Bite supplies food on 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 use our a la carte menu to create a custom menu not always 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. There is a \$1500 food minimum for limited service.

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. Full-service catering is our signature service where we deliver our highest level of customization - impeccable service, gorgeous presentation, delicious options -- experience wow.

WARM MENU ITEMS

If ordering hot items (marked on the menu), to ensure the highest quality, you will need access to oven and sheet pans to heat hot items. If these are not available, we suggest ordering from our room temperature options. Hot hors d'oeuvres require an oven and sheet pans to heat. Hot items can be delivered in oven-ready aluminum pans on request.

CANCELLATION POLICY

Orders cancelled less than 24 hours (1 full business day) 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.

ORDERING INFORMATION (A La Carte and Limited Service only)

- 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.
- Elegantly garnished with fresh garnish where possible
- We would love to provide wait staff and bartenders to work your event 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 assuming a food minimum of \$1500.
- \$100 minimum food order for pick-up. \$500 minimum holiday food order for delivery.
- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Orders must be placed and billed 2 business days (48 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. We waive our 3% admin fee with advanced check payment
- 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.

PLATTERS

(10 GUEST MINIMUM)

IRISH CHEESE PLATTER (V)

An assortment of cheeses with fruits, nuts and fine crackers - Aged Cheddar with Irish Whiskey, Sage Derby, and Smoked Gouda
\$11.00 per person

LUCKY GREEN EDAMAME HUMMUS (V)

Creamy edamame hummus with pomegranate jewels, cucumber - Served with Pita Chips - Red and Green!
\$6.00 per person

SPINACH ARTICHOKE DIP (V)

With tortilla chips
\$5.00 per person

GUACAMOLE

With tortilla chips
\$5.00 per person

O'GREEN MARKET CRUDITÉS PLATTER (V)

Celery, cucumber, broccoli, asparagus, zucchini) with green goddess dressing
\$6.00 per person

ROOM TEMPERATURE HORS D'OEUVRES

(20 PIECE MINIMUM)

BELGIAN ENDIVE CANAPES (V) (GF)

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

GREEN DEVILED EGGS (V)

\$2.50 per piece

HOMEMADE YEAST-RAISED BLINI

with Smoked Salmon, Crème Fraîche, Caviar and Dill
\$3.25 per piece

SLOW-ROASTED TOMATO & HERB TART WITH FETA (V)

\$2.75 per piece

CORNED BEEF SLIDERS

On Potato Rolls with Cabbage Slaw and Guinness Mustard
\$3.50 per piece

CHILI-CRAB CUCUMBER CANAPE (GF)

Cucumber boat, pickled bell pepper, charred corn and cilantro-sriracha aioli
\$3.00 per piece

HOT HORS D'OEUVRES

(REQUIRE HEATING)

(20 PIECE MINIMUM)

CRAB-STUFFED MUSHROOMS

with sriracha aioli
\$3.00 per piece

BACON WRAPPED DATES WITH CHORIZO AND BLUE CHEESE

\$2.50 per piece

ENGLISH SAUSAGE ROLLS IN PUFF PASTRY

With mustard dipping sauce
\$2.75 per piece

BEEF WELLINGTONS

Puff Pastry, Filet Mignon, Mushroom
Duxelles, red wine reduction (Requires 36 hours notice)
\$3.00 per piece

MINI SHEPHERD'S PIE

with ground beef and cheddar mashed potatoes
\$3.50 per piece



ST. PATRICK'S MENU



(10 PORTION MINIMUM)

SALADS



KALE SALAD (V)

English peas, julienne shallot, sliced apples, toasted almonds, smoked gouda, green goddess dressing
\$5.00 per portion



CLASSIC CAESAR (V)

Romaine lettuce, garlic croutons, and parmesan cheese, green Caesar dressing
\$4.00 per portion



GREEN PASTA SALAD (V)

Pasta, cucumber, red onion, carrot and green pesto
\$4.00 per portion

ENTREES



HOUSE MARINATED GRILLED TRI-TIP

With green house made chimichurri relish
\$14.95 per portion



SHEPHERD'S PIE

with ground beef and cheddar mashed potatoes
\$12.95 per portion



RED WINE BRAISED SHORT RIBS

with horseradish cream
\$16.95 per portion



SEASONAL CATCH

seasonal fish with green coconut milk salsa verde
\$15.95 per portion



SEARED SALMON

with lemon butter sauce
\$15.95 per portion



SIDES



SHAMROCK GARLIC MASHED POTATOES

\$4.00 per portion



LUCKY GREEN ROASTED VEGETABLES

(spinach, broccoli, zucchini, green bell peppers)
with garlic and herbs
\$6.00 per portion

IRISH SODA BREAD

with butter

\$4.00 per portion

IRISH DESSERTS

DESSERT BITES

ST PAT'S DESSERT ASSORTMENT

A chef's choice selection of 5 seasonal desserts
\$2.50 per piece (50 piece minimum-no shots)



IRISH CUPCAKE ASSORTMENT

with green frosting
\$2.25 per piece (20 Piece Minimum)

MINI IRISH DESSERT BARS ASSORTMENT

A selection of our signature brownies and favorite dessert bars!
\$2.00 per piece (20 Piece Minimum)

SHAMROCK COOKIES

Irish butter cookies with royal icing (3-inch)
\$2.50 per piece (20 Piece Minimum)

MINI GUINNESS BUNDT CAKES

with cream cheese glaze
\$2.50 per piece (20 Piece Minimum)



MINI IRISH COFFEE CUPCAKES

with spiked whipped cream
\$2.25 per piece (20 Piece Minimum)

IRISH APPLE BREAD PUDDING BITES

with caramel whipped cream and whiskey sauce
\$2.50 per piece (20 Piece Minimum)

