



PRODUCTION MENU



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FOOD MINIMUMS: \$100 PICK-UP AND \$500 DELIVERY

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.

- 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).

DELIVERY PLUS

Our most cost-effective option to include service. We provide the food and food server and we will consult you on supplying everything you need in terms of food service equipment, display, utensil and disposables.

- Bite supplies food on eco-friendly platters with fresh garnish wherever possible.
- There is a \$750 food minimum for delivery plus.

WARM MENU ITEMS

If ordering hot items (marked on the menu below), 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 items are delivered in aluminum oven-ready pans with heating instructions.

CANCELLATION POLICY

Orders cancelled less than 24 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.

ORDERING INFORMATION (A La Carte and Limited Service only)

- Disposables are available on request for \$1.50-\$3.50 per person depending on your needs and requirements. We deliver in aluminum free of charge, on eco-friendly kraft paper platters for \$25 and upgraded modern/chic wood platters are available for \$10 per platter.
- 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.
- 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 to reduce waste.

SALADS & BOWLS



ENTRÉE SALADS

CHICKEN CAESAR SALAD

grilled chicken, shaved parmesan, garlic sourdough croutons, romaine hearts and classic Caesar dressing
\$14

CALIFORNIA COBB SALAD

grilled chicken, crispy bacon, avocado, grape tomato, chopped egg, romaine hearts and creamy avocado buttermilk dressing
\$15

SALMON NICOISE SALAD

grilled salmon, pickled shallots, niçoise olives, fingerling potatoes, avocado, capers, field greens with a white balsamic Dijon vinaigrette
\$18

MISO GLAZED TOFU AND SQUASH SALAD

roasted butternut squash, quinoa, toasted pine nuts, wild arugula and a sundried tomato vinaigrette
\$13

SOUTHWESTERN FLANK STEAK SALAD

roasted bell peppers, black bean and corn salsa, tortilla strips, cilantro, romaine hearts and wild arugula with an agave chipotle lime vinaigrette
\$16



RICE BOWLS

DIRTY RICE

red beans and rice with house smoked pork belly, andouille sausage, crispy onions, pickled cucumber and candied applewood bacon
\$14

HOLLYWOOD BOWL

black beans and rice with carne asada, queso fresco, avocado, pico de gallo and cilantro lime crema
\$14

LA PAELLA

saffron rice with roasted chicken, shrimp, andouille sausage, sautéed bell peppers and cherry tomatoes
\$16

VALLEY GREENS

brown rice and couscous with roasted kabocha squash, sautéed mushrooms and wilted greens with a Meyer lemon green onion vinaigrette
\$14



SANDWICHES & WRAPS



SANDWICHES

GRILLED ASPARAGUS SANDWICH

wild arugula, honey crisp apple, shaved parmesan, avocado tarragon aioli, served on Mexican torta rolls

\$14

PORK BELLY BANH MI

pickled carrots and red onion, bean sprouts, arugula, cilantro and garlic aioli, served on toasted baguette

\$16

SMOKED BRISKET SANDWICH

grilled onions, creamy horseradish, baby spinach and agave bacon jam, served on brioche bun

\$16

GRILLED CHICKEN SANDWICH

caramelized onions, provolone cheese, vine ripened tomatoes, watercress, and basil aioli, served on ciabatta roll

\$14



WRAPS

\$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 vineripened

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



ENTREES & PACKAGES



LUNCH SETS - SANDWICHES & WRAPS

THE LUNCH BOX

Wrap Pricing \$14.95 Each

Sandwich Pricing +\$3.50 on Regular Sandwich Pricing

Individually packaged, includes the following:

- choice of sandwich/wrap
- kettle chips
- pickle
- fresh baked cookie

THE EXECUTIVE LUNCH BOX

Wrap Pricing \$17.95 Each

Sandwich Pricing +\$5.50 on Regular Sandwich Pricing

Individually packaged, includes the following:

- choice of sandwich/wrap
- chef's choice side
- kettle chips
- pickle
- fresh baked cookie

ENTREE MEALS

ready to eat, cold or room temperature

APPLE CIDER ROASTED CHICKEN

sweet potato home fries, grilled eggplant and onions with an herb roasted garlic aioli

\$15

GRILLED FLANK STEAK

roasted fingerling potatoes and sautéed greens with chimichurri and sriracha aioli

\$17

AGAVE GLAZED SEASONAL CATCH

coconut chili rice, butter poached peas with mango salsa and popcorn shoots

\$17

GARLIC AND HERB ROASTED BUTTERNUT SQUASH

miso ginger quinoa and red lentils with pickled cucumber and spiced yogurt sauce

\$15

PISTACHIO CRUSTED CHICKEN FILETS

pesto orzo salad with grape tomatoes, marinated garden peppers pine nuts and feta cheese

\$16

EXECUTIVE ENTREE MEALS

Entree Meal Pricing + \$5pp

Individually packaged, includes the following:

- choice of personal meal
- california greens salad
- artisan bread
- fresh baked cookie

BREAKFAST



BREAKFAST

THE CONTINENTA

Blueberry muffin, seasonal fruit, Greek yogurt parfait with homemade granola

\$12

add hard boiled eggs for \$2.50 per person

HOME ON THE RANGE

grilled mushroom, applewood smoked bacon and white cheddar quiche, with fresh fruit and Greek yogurt parfait

\$13

THE L.A. TIMES

chorizo and egg breakfast burrito con papas fritas, pico de gallo y Agua frescas

\$13

HOLLYWOOD & LOX

assorted bagels with California cured salmon, cream cheese, red onion, capers, vine ripened tomatoes and cucumber

\$15

