

BRISTOL FARMS



Catering



Bristol Farms offers full service catering, creating menus for every occasion – from luncheons to grand parties. We prepare your food using only what’s best and freshest at the market – just like you’ve come to expect from our stores.

Bristol Farms
Your Extraordinary Food Store



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breakfast

Continental Breakfast

An assortment of mini scones, muffins, danishes, cinnamon buns, and bagels displayed in a decorative basket with cream cheese, butter, and jam.

\$6.49 per person (3 pieces)

\$7.49 per person with coffee

6 person minimum

Muffin Basket

A beautiful arrangement of assorted large muffins in a linen-lined wicker basket makes the perfect welcome gift.

\$59 for 18 muffins

Fresh Fruit Baskets

Honeydew, cantaloupe, pineapple, strawberries, kiwi, blueberries, and grapes displayed in a decorative basket.

\$42 Small (serves 6-8)

\$73 Large (serves 10-18)

New York Bagel Baskets

Assorted bagels served with nova lox, cream cheese, red onions, tomatoes, capers, and lemon wedges.

\$9.99 per person

(6 person minimum)

Bagel Baskets

Choose from everything, sesame, plain, or jalapeno bagels. Strawberry or plain cream cheese schmear.

\$3.50 per person

(12 person minimum)

Deep Dish Quiche

Let our chefs create a specialty quiche just for you, made to order. This includes Lorraine, Florentine, broccoli, or mushroom.

\$59 (serves 10-12)

Omelettes

A three egg omelette with your choice of cheese, mushroom, or Denver.

\$5 each

Breakfast Burritos

Two eggs scrambled with cheddar cheese, bacon, and Bristol salsa rolled in a warm flour tortilla.

\$6 each

(Available without bacon upon request)

Coffee Joe to Go

Our house coffee served in a cardboard Joe to Go container. (96 ounces)

Everything you'll need to sweeten, stir, and serve will be included.

\$18 per box (serves 10-12)

Juice

8oz cranberry, apple, or orange juice

\$2 per guest





lunch

Traditional Sandwich

A large sandwich with lettuce, tomato, and your choice of roast beef, turkey, ham, chicken salad, tuna salad, or vegetarian. Cut in half and plattered. Assorted breads available; mustard and mayonnaise served on the side.
\$6.99 each

French Petite Sandwich

A small sandwich on a fresh bakery roll or mini croissant with lettuce, tomato, and your choice of roast beef, turkey, ham, or vegetarian. Mustard and mayonnaise served on the side.
\$3.99 each

Tea Sandwiches

- Egg Salad and Watercress
 - Emmentaler Cheese with Black Forest Ham and Tomatoes
 - Brie with Chopped Walnuts and Watercress
 - Salmon and Herbed Cream Cheese
 - Rare Roast Beef with Sharp Cheddar and Tomato
 - Cream Cheese and Mango Chutney
 - Herbed Cream Cheese and Cucumber
 - Chicken Salad with Chopped Cashews
- \$6.99 each (4 pieces)

We suggest small appetizers and sweets to accompany your tea sandwiches.

The Big Sandwich

Your choice of either a 3 or 6 foot sandwich. Your choice of three meat selections are: turkey, roast beef, ham, corned beef, or salami. Served with lettuce and tomato on a French roll. Served with mayonnaise and mustard on the side.

- 3 Foot: \$59 (serves 18)
- 6 Foot: \$114 (serves 36)

Wraps

- Avocado, Dill, Cream Cheese, Alfalfa Sprouts, Carrots, Cucumber, and Tomatoes
 - Turkey with Alfalfa Sprouts, Carrots, Cucumbers, and Tomatoes with a Roasted Garlic Herb Spread
 - Vegan Wrap with Grilled Eggplant, Curry Couscous, Tomatoes, Lettuce, and Hummus
 - Ranch Wrap with Shredded Chicken Breast, Cream Cheese, Tomato, Avocado, and Ranch dressing.
- \$6.99 per wrap

Bristol Traditional Hye Rollers

Lavash bread pinwheels with alfalfa sprouts, cream cheese, red onion, and tomato with your choice of veggie, turkey, ham, or roast beef.
\$2.79 each

Tofu Hyeroller

Lavash bread pinwheel with grilled marinated tofu, broccoli slaw, bok choy, cilantro, and Asian-style cream cheese.
\$2.79 each

New York

Lavosh bread pinwheel with sopressata salami, pepperonata, arugula, pomodorina, four cheese blend, and garlic roasted tomatoes.
\$2.79 each

“Not only does Bristol Farms have the freshest food, expert service, and the ultimate high-quality products, their Catering Department does an **EXTRAORDINARY** job of creating marvelous meals.”

Chef Jamie Gwen
TV & Radio Personality and
Certified Sommelier,
KFWB News Talk 980





boardroom

CORPORATE CATERING BOXES

Wake Up California

Bagel with cream cheese, yogurt, banana, and orange juice.
\$8.99 each

Let's Get Started

Butter croissant, fresh fruit salad, and a cold Starbucks® coffee.
\$10.99 each

Hit the Ground Running

Mini muffin, mini Danish, apple, and cranberry juice.
\$7.99 each

Early Lunch

Mini French petite sandwich, potato salad, and pretzels.
\$7.99 each

Hearty at Noon

Turkey asparagus sandwich, spinach pasta, chips, granola bar, banana, and water.
\$13.99 each

Business Basics

Turkey, ham, or roast beef on a baguette. Fruit salad, cole slaw, water, and a mint.
\$10.99 each

The Second Wind

Granola bar, pretzels, two cookies, and a banana.
\$6.99 each

Almost Through the Day

Almonds, granola, Snickers® bar, and a cold Starbucks® coffee.
\$8.99 each

Snack On

Cookie, pretzels, veggies, potato chips, and a blond brownie.
\$8.99 each

CORPORATE CATERING TABLES

The Board Room

Baguette sandwiches with your choice of tuna salad, chicken salad, veggie, roast beef, ham, or turkey. Potato salad, fresh fruit, cookies, and water.
\$12.99 each

The Executive Package

French petite sandwiches, baby lettuce salad, spinach pasta salad, whole fruit, granola bars, and water.
\$10.99 each

The CEO Package

Your choice of chicken Caesar sandwich, turkey asparagus sandwich, or a London broil sandwich. Chevre ravioli salad, fresh fruit salad, French pastries, and water.
\$15.99 each
(Minimum of 10 guests)

“We use Bristol Farms to coordinate the food preparation and culinary services for our **PRESTIGIOUS** events. The handling and preparation of 10,000 servings of fresh seafood is a daunting task, one that Bristol Farms adroitly performs.”

Roy Hassett
President,
O-Entertainment





picnics

PICNIC BOXES

Summer Jazz

Boneless, skinless chicken breast marinated in fresh rosemary and lemon then grilled to perfection with fresh berry salad, pasta salad, roll with butter, and a Bristol brownie.

\$18.99 each

The Concerto

Poached salmon with creamy dill sauce, fresh berry salad, pasta salad, roll with butter, and a Bristol brownie.

\$24.99 each

The Maestro

Rare, roasted, herbed filet mignon with fresh berry salad, pasta salad, roll with butter, and a Bristol brownie.

\$28.99 each

Broadway Score

Italian stuffed chicken breast filled with spinach, ricotta, and Italian spices, fresh berry salad, pasta salad, roll with butter, and a Bristol brownie.

\$19.99 each

Beverage Service

Assorted Sodas
\$1.00

Bristol Farms Bottled Water
\$1.00

Mineral Water
\$2.00

Wine
\$13.00 (where applicable)

Pops Medley

Sandwich with your choice of rare roast beef, black forest ham, smoked turkey, or fresh veggie. Served with berry salad, spinach pasta, and a Bristol brownie.

\$14.99 each

The Classic

Our version of the famous Caesar salad with tender grilled chicken, Parmesan cheese, lemon, croutons, and Caesar dressing. Served with a fresh seeded demi baguette and a Bristol brownie.

\$14.99 each



bar & beverage

Domestic Beer
\$3.00 (where applicable)

Coffee
\$18.00 per box (serves 10-12)

Hot Tea
\$18.00 per box (serves 10-12)

Ask about our full bar service, where applicable.



appetizers

Stuffed Petite Potatoes

Petite reds stuffed with brie, dates, and pancetta.

\$23.99 dozen

Grilled Portabella Mushroom Puffs

Mushrooms, roasted peppers, tomatoes, goat, and Monterey jack cheese in a puff pastry cup.

\$32.99 dozen

Brandied Blue Cheese, Walnut, and Pear Crostini

Sweet and flavorful crostini with melted, brandied blue cheese, thinly sliced pear, and crunchy walnut pieces.

\$24.00 dozen

Bacon Wrapped Date Rumaki

Sweet pitted medjool dates wrapped in applewood bacon on a toothpick skewer.

\$19.99 dozen

Crab Stuffers

Pure crab meat seasoned with bread crumbs and spices and served with remoulade aioli. Stuffed in a petite crab shell. Crab cakes also available.

\$32.00 dozen

Spanakopita

A classic Greek appetizer of flakey phyllo dough stuffed with spinach, onions, and feta cheese served with our tzatziki dip.

\$28.00 dozen

Mini Chicken Empanadas

Our spicy chicken complemented with cheddar cheese, jalapenos, and Mexican spices folded in a corn masa pastry.

\$19.00 dozen

Mini Beef Wellington

Tender pieces of filet topped with mushrooms and shallots, wrapped in a golden phyllo dough, and served with a creamy horseradish sauce.

\$34.00 dozen

Chicken Sesame Satay

Tender white meat chicken coated with sesame seeds and cooked to a golden crunch.

Served with a plum barbecue sauce.

\$38.00 dozen

Guava and Almond Empanada

Sweet and savory! One bite and you're hooked.

Sweet guava with an almond twist in a pastry shell.

\$32.00 dozen

Macaroni and Cheese Bites

The perfect comfort food appetizer! Macaroni and cheese in a battered shell. Served with buttermilk ranch.

\$22.00 dozen

Chorizo Stuffed Mushrooms

Hand selected, giant white button mushrooms with fresh chorizo, cilantro, panko, and Manchego cheese.

\$19.00 dozen

Philly Cheese Steak en Croute

A Pennsylvania style appetizer that warms the soul.

Tender beef, peppers, and onions in a pastry shell.

\$30.00 dozen

Wasabi Shrimp Cucumber Bites

Cucumber slices filled with baby shrimp, avocado, wasabi, and spices.

\$19.00 dozen



Hors d'oeuvres

Sicilian Beef Wraps

Pesto, goat cheese, cream cheese, antipasto, garlic roasted tomatoes, parmesan, arugula, and red onion wrapped in London broil.

\$20.00 dozen

Bruschetta

Extra virgin olive oil and garlic kiss grilled bread slices topped with chopped, vine-ripened tomatoes, fresh basil, and onion. BLT bruschetta available also.

\$17.00 dozen

Stuffed Belgian Endive

Raspberry cream cheese, crumbled gorgonzola, toasted almonds, and bell pepper confetti.

\$24.00 dozen

Tequila Roasted Shrimp

Fire roasted, tequila marinated, Bristol Quality shrimp served with chipotle aioli.

\$42.00 dozen

Grilled Artichoke Lollipops

Grilled artichoke, prosciutto, neuchatel, cream cheese, fresh basil, and fire roasted tomatoes.

\$22.00 dozen

Bombay Beef Wraps

Thinly sliced, marinated London broil topped with peanut sauce, stuffed with julienned carrots and scallions, and sprinkled with black and white sesame seeds.

\$22.00 dozen

Lemon Rosemary Chicken Satay

Marinated chicken in fresh lemon and rosemary, then grilled on skewers.

\$28.00 dozen

Tomato Mozzarella Crostini

Vine-ripened tomatoes and fresh buffalo mozzarella with basil.

\$26.00 dozen

“I have worked with Bristol Farms for a number of years and they are absolutely the best, most **PROFESSIONAL** in catering”

Glenn Cooper
Senior Sports Marketing
Executive,
ESPN Radio





Cheese Lovers

Cheddar, blue, goat, and artisan cheeses with caramelized walnuts and strawberries, all served on a platter.

\$58.00 (Serves 15-20)

International Cheese Platter

Featuring cheeses from France, Italy, Holland, and England. Served with walnuts in honey, mini fig bars, roasted cashews, and fresh berries.

\$116.00 (Serves 25-30)

Antipasto Platter

Artichoke hearts, mushrooms, black olives, kalamata olives, sopressata, peppers, cherry tomatoes, provolone, cubes of mozzarella, and cubes of hard salami. Served with lemon breadsticks.

\$65.00 (Serves 10-15)

Salami Platter

Cubed Genoa and Bongusto salamis, cubed pepperjack and cheddar cheeses plattered with rolled sopressata, olives, oven roasted tomatoes, pita chips, crackers, and breadsticks. Served with sweet and sour mustard.

\$99.00 each

Stuffed Bread

Large, round bread loaf filled with spinach dip.

\$29.00 each

Garnish Platter

Sliced onions, sliced tomatoes, lettuce leaves, and pickles.

\$28.00 each (Serves 12-14)

Crudités

Mushrooms, carrots, celery, broccoli, cauliflower, jicama, peppers, and tomatoes. Served with Ranch dressing and sundried tomato dip.

\$69.00 each

Fresh Fruit Basket

Honeydew, cantaloupe, pineapple, strawberries, kiwi, blueberries, and grapes.

\$73.00 each (Serves 10-18)

Fresh Fruit & Cubed Cheese Basket

Honeydew, cantaloupe, pineapple, strawberries, kiwi, blueberries, and grapes served with cheddar, pepper jack, and Swiss cheeses.

\$89.00 each (Serves 10-18)

Charcuterie Platter

An elegant array of paté, ham, French sausage, crackers, mini toasts, prosciutto, melons, Swiss cheese cubes, grapes, strawberries, olives, and condiments.

\$109.00 each (Serves 15-20)

Shrimp Cocktail

50 jumbo shrimp nestled in a bed of kale and sliced lemon. Served with Bristol's Own shrimp cocktail sauce.

\$99.00 each (Serves 15)



platters

Mediterranean Platter

Marinated mushrooms, fresh mozzarella, artichoke hearts, roasted red and yellow peppers, eggplant, roasted red tomatoes, feta, prosciutto, marinated chicken skewers, kalamata olives, and sun-dried tomato dipped bread sticks.
\$165.00 each (Serves 15-20)

Whole Poached Salmon

Poached in white wine and dressed with cucumber. Served with creamy dill sauce and baguette slices.
\$255.00 each
12-14 lbs. (serves 20-30)

Hummus Platter

Hummus, pita, marinated tofu, long-stemmed artichoke hearts, grilled vegetable skewers, tabbouleh, couscous, and dolmas.
\$55.00 each (Serves 10-15)

Eight Layer Dip

Refried beans, guacamole, sour cream, tomatoes, black olives, cheddar cheese, cilantro, and green onions served with Bristol's Own tortilla chips.
\$67.00 each (Serves 15-20)

Meat and Cheese Platters

Your choice of three deli meats and two cheeses with assorted rolls on the side. Served with mayonnaise and mustard.
\$85.00 each (serves 8-10)
\$109.00 each (serves 10-16)
\$127.00 each (serves 16-20)

Deli Platter

Corned beef, pastrami, salami, sauerkraut, pickles, sliced Swiss cheese, Thousand Island dressing, three mustards, and assorted rye breads.
\$99.00 each (serves 10-16)

Display Tables

Fresh Fruit & Cheese Display Table

The freshest fruit displayed with extraordinary cheeses from France, Holland, Spain, England, Australia, Italy, and the U.S. Accompanied by caramelized walnuts, grapes, pineapple, honeydew, papaya, strawberries, raspberries, blueberries, kiwi, fig jam, marcona almonds, artisan fruit bars, and roasted cashews.
\$575.00 each (4 feet serves 40-50)
\$685.00 each (6 feet serves 50-70)
\$825.00 each (8 feet serves 70-100)

Dessert Display

A beautiful assortment of large chocolate dipped strawberries, petit fours, French pastries, brownies, blondies, lemon squares, cupcakes, cookies, and chocolate candy squares.
\$379.00 each (Serves 40)

"It's just the **BEST** way to enjoy your own party or important gathering!"

Melinda Lee
Host, Food News with
Melinda Lee, KNX 1070
Newsradio





main dishes

Baked Ziti

An Italian favorite of Ziti pasta, cheese and ground beef.

Garlic bread \$1.00 per person.

\$11.00 each

Lemon Rosemary Chicken

Tender chicken breast marinated with lemon and rosemary.

\$9.00 each

California Tri Tip

Our juicy and tender tri tip marinated in Santa Maria seasoning. *Our Biggest Seller!*

\$9.00 each

Beef Brisket

Slow cooked beef brisket bursting with flavor.

\$8.00 each

Herb Roasted Tenderloin Platter

Marinated beef tenderloin roasted to medium rare then sliced. Served with creamy horseradish sauce, garlic mustard, sliced cipolline balsamic onions, and French rolls.

\$14.00 per person

Poached Salmon

Salmon filet poached in white wine and herbs served with our dill sauce.

\$14.00 each

Pulled Beef

Tender beef slow cooked with a sweet barbeque sauce served with sweet rolls.

\$8.00 each

Oven Roasted Vegetarian Wellington

Flaky pastry filled with zucchini, yellow squash, red onions, and green bell pepper.

Served with roasted red pepper sauce.

\$17.00 each

Beef Wellington

Filet mignon served in herbed butter, sprinkled with sherry, topped with a mushroom duxelle, and hand wrapped in a flaky puff pastry. Served with a caramelized onion red wine sauce.

\$18.00 each

Chicken Wellington

An amazing combination of a succulent white meat chicken accompanied by a mushroom duxelle encased in a flaky puff pastry. Served with Dijon mustard sauce.

\$17.00 each

Meat or Vegetarian Lasagna

A Bristol tradition! Layers of pasta, cheese, and an amazing homemade sauce.

\$75.00 Half Pan (serves 10)

\$149.00 Full Pan (serves 20)

Rotisserie Chicken

All natural chicken, slowly cooked in a rotisserie oven.

\$8.99 per half chicken



side dishes & salads

Starches

- Mashed garlic, artichoke, or plain potatoes \$2.99 each
- Garlic roasted potatoes \$2.99 each
- Scalloped potatoes \$2.99 each
- Basmati rice pilaf \$2.99 each
- Wild mushroom risotto \$2.99 each
- Traditional rice pilaf \$2.49 each

Vegetables

- Asparagus with herbed butter \$3.59 each
- Green beans almandine \$2.99 each
- Honey glazed carrots \$2.99 each
- Grilled vegetables \$3.59 each
- Steamed broccoli, squash, and cauliflower \$2.99 each

Deli Salads

- Macaroni salad \$1.99 each
- Chevre ravioli salad \$2.99 each
- Spinach pasta salad \$2.99 each
- Potato salad \$1.99 each
- Coleslaw \$1.99 each
- Fresh fruit salad \$2.99 each

Greens

Orchard Salad

Mesclun greens, crumbled goat cheese, roasted green apples, and a walnut vinaigrette.
\$3.99 each

Chinese Chicken Salad

Cashews, chicken, oranges, carrots, and peppers in a savory sesame dressing.
\$3.99 each

Farmer's Salad

Pear tomatoes, red cabbage, cucumbers, baby carrots, croutons, and your choice of bleu cheese, Italian, buttermilk ranch, or raspberry vinaigrette dressings.
\$2.99 each

Caesar Salad

Our version of the classic Caesar, available with or without grilled chicken.
\$3.99 each

Silver Spur Salad

Mixed baby greens with grilled chicken, pecans, crumbled gorgonzola, red onions, fresh raspberries, and our raspberry vinaigrette.
\$3.99 each

Mixed Baby Greens

Pecans, onions, crumbled gorgonzola, fresh raspberries, and our raspberry vinaigrette.
\$4.99 each

Spinach Strawberry Salad

Spinach with fresh strawberries, jicama, and toasted walnuts in a sweet onion poppy seed vinaigrette.
\$3.99 each



desserts

Bars & Brownies

Your choice of brownie cheesecake, apple cobbler, caramel brownie, strawberry cobbler bar, peanut butter blondie, apricot bar, raspberry almond bar, or lemon bar.

\$2.99 each

Brownie Platter

Blondies, peanut butter, and chocolate brownies make this a big favorite.

\$34.99 (Serves 10)

Cookies

Peanut butter, sugar, chocolate chip, oatmeal raisin, white chocolate, macadamia nut, and double chocolate.

99¢ each

European Macaroon Cookies

Pistachio, raspberry, lemon, and chocolate.

\$1.50 each

Mini Assorted French Pastries

Raspberry chocolate, three citrus tart, chocolate mousse cup, cream puff, and opera cake.

\$2.99 each (minimum of 12 assorted)

Chocolate Dipped Strawberries

Large, chocolate dipped strawberries with plain, nut, or toffee toppings.

\$2.99 each

Petit Fours

Yellow, white, pink, milk chocolate, and peach-colored frosting on small petite cakes.

\$3.25 each

Black and White Petit Fours

The smallest petite fours in an assortment of specialty flavors.

\$24.00 per dozen

Confetti Cupcakes

Chocolate or yellow cake with chocolate buttercream or white buttercream frosting. Topped with sprinkles.

\$1.99 each

Specialty Cupcakes

Strawberry, double chocolate, black forest, German chocolate, white chocolate, peanut butter & jelly, peanut butter & chocolate, mocha, red velvet, lemon, mint, chocolate coconut, cookies n' cream, and raspberry lemon.

\$3.99 each

Mascarpone and Amaretto Stuffed Strawberries

Hand-picked strawberries stuffed with creamy mascarpone cheese with a hint of amaretto and sprinkled with pistachios.

\$27.00 per dozen



Let Bristol Farms make your wedding day a dream come true! Our extraordinary Catering Department can take care of everything from dining and staffing to floral arranging and cake decorating. Allow us to create an amazing and unforgettable experience for you! We have incredible resources at our hands, and we are ready to take care of every detail so you can enjoy the most special day of your life.

Full Service Dining

Extraordinary Food

Sushi

Full / Soft Bar

Ice Sculptures

Floral

Rentals

Linens and Décor

Staffing

Buffets

Bristol Farms offers venue services as well. We would be happy to help you select the perfect venue for your wedding day. Let us recommend the right person to provide you with your photography and DJ needs and many other wedding services. We have created lasting relationships with some of the top wedding service providers, and would love to help you make your choice. Leave the details to us! While you know Bristol Farms as an extraordinary food store, we're also a seasoned caterer with 28 years of experience. We know that you will be pleased with the service, attention to detail, and unique presentation. Let's make your dreams come true.





all about us

Bristol Farms loves to say yes!

From an elegant dinner for two to a raucous tailgating party, we're here for you! We'll do our best to accommodate many last minute orders, and we always appreciate plenty of notice to make your event as successful as possible.

Delivery and Set Up

We will bring your order right to your home or business and set it up just the way you want it. Ask your catering manager for quotes on deliveries.

Venues

Bristol Farms has many amazing venues in which to choose. Please inquire today or visit www.bristolfarms.com.

Payment

We accept Visa, MasterCard, American Express, Diners, Discover Card, cash, house accounts, or checks. Full payment must be made before the day of the event.

Deposits

50% is required on any order over \$500. Please make arrangements with your catering manager.

Cancellations

Any orders canceled within 48 hours of your event will be charged a 50% cancellation fee.

We can do it all!

We have experienced chefs and talented catering personnel that would love to help you prepare a specialty menu of any kind. We can provide rentals, ice service, balloon décor, ice sculptures, floral arrangements, full bar service, soft bar service, staffing, thematic events, heaters, sushi, and much, much more. Whether you're planning a wedding, birthday party, Bar Mitzvah or Bat Mitzvah, shower, art opening, holiday party, corporate luncheon, red carpet affair, dinner for two, or a dinner for thousands of guests, we can do it!

PRICES SUBJECT TO CHANGE. BEER & WINE AVAILABLE WHERE APPLICABLE.

how to order

- Call or visit our Catering Department at a Bristol Farms near you.
- Place your order online at www.bristolfarms.com.
- Call our Catering Hotline at 1-888-726-7271.

ROLLING HILLS 310-541-9157
SOUTH PASADENA 626-441-5450
MANHATTAN BEACH 310-643-5229
WESTLAKE VILLAGE 805-370-9197
LONG BEACH 562-430-4134
NEWPORT BEACH 949-760-6514
HOLLYWOOD 323-874-6301
WEST HOLLYWOOD 310-248-2804
WESTWOOD 310-481-0100
WESTCHESTER 310-410-0593
LA JOLLA 858-558-4180
SAN FRANCISCO 415-979-0106
PALM DESERT 760-674-0169
Catering Hotline 888-726-7271
www.bristolfarms.com

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