



Bristol Farms CATERING

GOOD MORNING

WE PREPARE OUR BREAKFAST ITEMS WITH CAGE FREE EGGS
AND LOCALLY GROWN INGREDIENTS TO ENSURE A
HIGHER QUALITY OF ALL PRODUCTS

DEEP DISH QUICHE

Lorraine or Florentine \$65

BREAKFAST BURRITOS

TRADITIONAL: Applewood smoked
bacon, scrambled eggs, cheddar \$7

HEART HEALTHY: Turkey sausage,
egg whites, mozzarella \$8

VEGGIE: Grilled seasonal vegetables,
scrambled eggs, potatoes \$7

*All burritos served on a flour totilla and
accompanied with fire roasted salsa

BREAKFAST SANDWICHES

CALIFORNIA: Turkey sausage, whole wheat
English muffin, egg whites, monterey jack
\$7 each

VICENZA: Applewood smoked bacon,
flatbread, scrambled eggs, mozzarella
\$7 each

LA FONTAINE: Black forest ham, croissant,
scrambled eggs, cheddar
\$7 each

CONTINENTAL BREAKFAST

Mini breakfast breads and pastries
\$8 per person/ 3 pieces per person

BAGEL PLATTER

Regular: Bakery bagels and cream cheese \$5

New York Style: Nova lox, capers, red onions,
chopped eggs, lemon wedges, tomatoes \$12

FRESH FRUIT BASKET

Fresh honeydew, cantaloupe, pineapple,
strawberries, grapes

Small (serves 8- 10) \$55

Large (serves 15 - 20) \$80

YOGURT

*Serves 6 guests

Regular or Greek \$15

Bristol's own natural granola \$21

Granola, pecans, seasonal berries \$33



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HANDCRAFTED SANDWICHES

CHOOSE YOUR FAVORITE SANDWICHES AND SIDES,
AND WE WILL PLATTER THEM UP FOR YOUR GROUP

TRADITIONAL SANDWICHES

Large sandwich with lettuce and tomato
Choice of meat: our in-house roasted turkey,
roast beef, ham, chicken salad or vegetarian \$8
Assorted sandwich platter (10 sandwich's) \$70

FRENCH PETITE SANDWICH

Bakery fresh rolls & croissants, lettuce
and tomato
Choice of meat: Our in house roasted
turkey breast, roast beef, ham, chicken
salad or vegetarian \$4.50
Small platter (16 pieces) \$65
Medium platter (31 pieces) \$120
Large platter (48 pieces) \$180

TEA SANDWICHES

Double layered cut in four crustless pieces
\$7.50
Choice of:
• Rare roast beef, California sharp cheddar,
and tomatoes
• Smoked salmon with herbed cream cheese
• Turkey with muenster cheese
• Chicken salad, chopped cashews
• Egg salad with watercress
• Ham, gruyere cheese, tomatoes
• Brie with chopped walnuts
• Herb cream cheese with cucumber

MEAT & CHEESE PLATTERS

Three premium deli meats & two cheeses
Served with peppercinis and rolls
Serves 10 \$90
Serves 15 \$110
Serves 20 \$130

RELISH PLATTER

Green leaf lettuce, tomato,
red onion, and pickles \$30

WRAPS

Large tortilla cut in half \$8.50
Your choice of:
• Grilled chicken and avocado
• Turkey and cucumber
• Avocado and dill
• Grilled vegetables and avocado
Small platter (16 pieces) \$60
Medium platter (32 pieces) \$110
Large platter (48 pieces) \$190

HYEROLLERS

Lavash bread pinwheels with
provolone cheese, lettuce, sprouts,
tomato
Choice of: veggie, turkey breast,
ham, roast beef
Small platter (16 pieces) \$45
Medium platter (32 pieces) \$85
Large platter (48 pieces) \$100

BRISTOL SIDES

Serves 6 guests
• Seasonal fruit salad \$18
• Seasonal berry salad \$30
• Coleslaw \$18
• Farmer's green salad \$18
• Potato salad \$18
• Spinach pasta salad \$18
• Individual bag of chips \$12



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PICNIC MEALS

ALL MEATS SERVED CHILLED. INCLUDES, SEASONAL SALAD, FRESH BERRIES, RUSTIC ROLL

SUMMER JAZZ

Lemon rosemary chicken breast \$20

MAESTRO

Herbed filet mignon \$30

CLASSIC

Chicken Caesar salad, Parmesan cheese, and croutons \$16

POPS MEDLEY

Traditional sandwich of your choice \$16

CONCERTO

Poached salmon, dill sauce \$26

SHARP CHEESE TRIO

Sharp cheddar, manchego, Brie, crackers and berries \$24

CHARCUTERIE

Sopressata, prosciutto, provolone, mozzarella, crostini, fig jams, grapes \$26

KIDS BOX

Rolled turkey & cheddar, veggie sticks \$12



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FINGER FOODS

TO ENHANCE ANY PARTY, EVENT, OR COMING TOGETHER OF ANY KIND...

CRUDITÉ

Mushrooms, carrots, celery, broccoli, cauliflower, jicama, red and green peppers and tomatoes served with choice of ranch, hummus or tzatziki

Small \$55 Large \$80

FRESH FRUIT

Honeydew, cantaloupe, pineapple, strawberries, grapes

Small \$55 Large \$80

FRUIT & CHEESE PLATTER

Strawberries, melon, and our chef's selection of three fine cheeses and served with crackers \$50

CHEESE LOVER'S

Cheddar, blue, goat and artesian cheese with caramelized pecans and strawberries \$80

INTERNATIONAL CHEESE

Cheeses from around the world served with almonds, honey roasted cashews, and fresh berries \$135

HUMMUS PLATTER

Hummus, pita, marinated tofu, long stemmed artichoke hearts, and grilled vegetable skewers

Cabbage Cups: tabbouleh, couscous, and dolma \$75

INTERNATIONAL SATAY PLATTER

Marinated chicken, pork & beef satay with grilled vegetables and pita slices \$85

ANTIPASTO PLATTER

Sopressata, hard salami, provolone, mozzarella, artichoke hearts, mushrooms, kalamata olives, pepperdews, cherry tomatoes served with breadsticks \$85

GUACAMOLE & SALSA

Fresh avocado, chili, onion, tomato & lemon, fire roasted salsa, sour cream served with tortilla chips \$60

VEGETARIAN CROSTINI

Balsamic glazed red onions with goat cheese, fig jam, grilled peaches & blue cheese, fresh mozzarella, tomato, and basil \$80



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APPETIZERS

SMALL STARTERS PRICED PER DOZEN • TWO DOZEN MINIMUM

WELLINGTONS

Mini beef tenderloin wellingtons served with creamed horseradish \$42

BACON WRAPPED APRICOT & DATE

Sweet dates & apricots wrapped in dry-cured bacon \$30

SPINACH & SUNDRIED TOMATO SPANAKOPITA

Chopped spinach, sundried tomato, and feta cheese folded in a flakey filo triangle \$33

LEMON ROSEMARY CHICKEN SATAY

Marinated & grilled chicken breast with peppadew \$40

SESAME CHICKEN PINWHEEL

Black & white sesame seed crusted chicken tender wrapped around pickled ginger and water chestnuts Served with hoisin BBQ sauce \$40

BRANDIED BLUE CHEESE AND PEAR CROSTINI

Melted brandied blue cheese, pears, and walnuts on top of toasted crostini \$28

BACON WRAPPED SHRIMP

Applewood smoked, bacon wrapped jumbo shrimp \$45

CEVICHE LIME SHOOTERS

White fish ceviche served in shooter cups \$40

SMOKED SALMON LAVASH

Smoked salmon, cream cheese, flatbread with a touch of lemon zest \$35

PROSCIUTTO ASPARAGUS WRAP

Asparagus wrapped in thinly sliced prosciutto \$28

TEQUILA ROASTED SHRIMP

Tequila marinated fire roasted shrimp served with chipotle aioli \$45

MUSHROOM CAPS

Local grilled vegetables and fresh herbs panko stuffed mushroom caps \$28
Homemade Italian sausage, panko stuffed mushroom caps \$28

FRESH CAPRESE

BROCHETTE SHRIMP

Fresh mozzarella ciliegine, cherry tomato, kalamata olive, and fresh basil, with a balsamic glaze \$30



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MAIN COURSE

QUINOA CRUSTED STUFFED CHICKEN

Boneless chicken breast stuffed with broccoli, mozzarella and cheddar, coated with quinoa & parsley \$14

CHICKEN PICATTA

Chicken breast sautéed in lemon capers, butter and herbs over a thin spaghetti \$12

LEMON ROSEMARY CHICKEN BREAST

Chicken breast marinated and grilled with diced tomato and herbs \$10

BEEF WELLINGTON

Filet mignon with mushrooms and shallots, wrapped in a pastry shell and served with a creamy horseradish \$28

CALIFORNIA TRI TIP

Santa Maria style dry rubbed tri-tip grilled to perfection \$12

BABY BACK RIBS

Slow cooked quarter rack smothered in BBQ sauce \$10

GRILLED OR HERB POACHED SALMON

Perfectly seasoned salmon fillet with cucumber and pepper relish \$14

HONEY BASTED PEPPER CRUSTED SALMON

Salmon fillet basted with honey and cracked black pepper \$14

LASAGNA

Layers of pasta, meat, cheese, and an amazing meat sauce \$9 each

Layers of pasta, roasted vegetables, cheese and our alfredo sauce \$9

Half pan \$85

Full pan \$170

BAKED ZITI

Pasta, house made marinara, mozzarella, herbs & spices \$7

Half pan \$65

Full pan \$150



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EXTRA SIDES

MINIMUM OF 6 SERVINGS

POTATOES

- Roasted Fingerlings \$18
- Garlic Roasted \$18
- Scalloped \$24

VEGGIES

- Herbed Butter Asparagus \$24
- Balsamic Grilled Seasonal Vegetables \$24
- Steamed Broccoli \$24
- Half Ear of Corn \$18

GRAINS

- Parmesan and Mushroom Risotto \$24
- Traditional Rice Pilaf \$24
- Brown Rice \$24

OTHERS

- Macaroni & Cheese \$24
- Baked Beans \$18

SALADS

FRESH PRODUCE WITH YOUR CHOICE OF DRESSING

CHINESE CHICKEN

Bok choy, cashews, chicken, oranges, carrots and peppers \$6

QUINOA KALE

Crunchy quinoa, kale, tomato, cucumbers, toasted almonds, and red onion \$4

FARMER'S

Romaine lettuce, cherry tomato, red cabbage, cucumbers, carrots and croutons \$4

MIXED GREENS

Baby mixed greens, crumbled gorgonzola, raspberries, and candied pecans \$6

CAESAR

Hearts of romaine or Tuscan kale, Parmesan cheese, croutons and Caesar dressing \$4



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FRUIT DISPLAYS

Our designers are the best! We'll come to your home, business, or event to create a wonderful table that is both pleasing to the palate as well as the eyes. A true masterpiece that will thrill everyone. Tables and linens are rented separately, or we would be happy to use yours.

FRESH FRUIT DISPLAY

Red and green grapes, pineapple, honeydew, cantaloupe, papaya, kiwi, mango, blueberries, raspberries, strawberries, and blackberries built into a beautiful arrangement in the place you desire.

Six inch plates and cocktail napkins included.

4-foot (serves 40-50) \$450

6-foot (serves 50-70) \$500

8-foot (serves 70-100) \$600

CHEESE/FRESH FRUIT DISPLAY

The finest in fresh fruit displayed with extraordinary cheeses from France, Holland, Spain, England, Australia, Italy, and the United States. We will incorporate Marcona almonds, mixed nuts, sliced baguettes, pita chips, crackers, and fig jam.

Six inch plates and cocktail napkins included.

4-foot (serves 40-50) \$700

6-foot (serves 50-70) \$800

8-foot (serves 70-100) \$900



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DESSERTS

CHOCOLATE DIPPED STRAWBERRIES

Large strawberries dipped in chocolate, served plain or rolled in pistachios \$3 each

MINI FRENCH PASTRIES

Raspberry chocolate, citrus tart, chocolate cup, cream & opera cake \$3 each

MINI CUPCAKES

Chocolate or yellow cake with chocolate butter cream or white butter cream & sprinkles \$2 each

BARs

Assorted Seasonal Bars \$3 each

COOKIES

Sugar, peanut butter, chocolate chunk, white chocolate macadamia, lemon cooler, toffee crunch, royale, harvest or white chocolate cranberry \$1.25 each

MINI CHEESECAKES

Mixed berry, New York, triple chocolate, creme brulee \$3 each

PARISIAN MACARONS

Pistachio, raspberry, lemon, and chocolate \$1.60 each

DESSERT TRIO FOR 10

Mini French pastries, cookies, bars, and macrons \$60



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BRISTOL FARMS LOVES TO SAY YES!

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

DELIVERY & 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.

PAYMENT

We accept Bristol Farms House Charge Accounts, checks, Visa, MasterCard, American Express, Diners Club, Discover, or cash. Full payment must be made before the day of the event.

DEPOSIT

50% is required for any order over \$1,000. Please make arrangements with your Catering Manager.

CANCELLATIONS

Any orders cancelled within 48 hours of the event (or one week for orders over \$10,000) 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, ice sculptures, floral arrangements, full bar & soft bar services, staffing, thematic events, sushi, and much, much more. Whether you are planning the company picnic, the company cocktail party, a birthday party, a shower, an art opening, corporate luncheon, early morning breakfast, red carpet affair, or dinner for hundreds....we can do it!



OUR LOCATIONS

ROLLING HILLS 310.541.9157

SOUTH PASADENA 626.441.5450

MANHATTAN BEACH 310.643.5229

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

PALM DESERT 760.674.0169

SANTA MONICA 310.829.3137

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