



**COLORADO  
KITCHEN**

EST. 2019

**OFFICE CATERING**



# THE GREENS

Inspired by the Santa Monica farmers market and local, seasonal, plant-based ingredients, The Greens at Colorado Kitchen offers chef driven, thoughtfully crafted salads, appetizers, snacks and cold pressed juices to nourish and refuel.

## SEASONAL SPECIALTY SALADS

small nourishes 5-7 | medium nourishes 8-11 | large nourishes 12-15

add grilled free-range chicken breast, grilled grass-fed flatiron steak, smoked salmon or organic tofu to any salad 10. | 15. | 20.

### BAJA AVOCADO & GRAIN SALAD 45. | 68. | 85.

kale, quinoa, brown rice, black beans, fire-roasted corn, cilantro, cotija cheese, heirloom baby tomatoes, avocado-lime dressing, crunchy tortilla strips

### CHOPPED COBB 45. | 68. | 85.

romaine, applewood-smoked bacon, cage-free hardboiled egg, avocado, cherry tomatoes, blue cheese, lemon vinaigrette

### CK ANTIPASTA 45. | 68. | 85.

soppressata, coppa, mixed olives, cherry tomatoes, pepperoncini, marinated artichokes, provolone, red onions, romaine, balsamic dressing

### ASIAN ANCIENT GRAINS 45. | 68. | 85.

red quinoa, Farro, chia seeds, Napa cabbage, kale, rainbow carrots, spring onions, crispy wontons, cilantro, slivered almonds, sesame seeds, sesame ginger vinaigrette

### WINTER MARKET SALAD 45. | 68. | 85.

santa monica farmers market greens, candied almonds, delicata squash, feta cheese, shaved fennel, red flame grapes, ck champagne vinaigrette

## YOUR FAVORITE SALAD 50. | 75. | 90.

### THE GREENS choose up to two

kale, farmers market mixed greens, baby romaine, baby spinach, wild arugula, napa cabbage

### THE GRAINS choose up to two

red quinoa, white quinoa, farro, chia, brown rice, black beans

### THE VEGGIES choose up to three

cauliflower, rainbow carrots, edamame, cherry tomatoes, roasted corn, persian cucumbers, crispy brussels sprouts, broccolini, avocado, shaved fennel, red onion, delicata squash

### THE FLAVOR choose up to two

marinated artichoke, mixed olives, cage-free hardboiled eggs, pepperoncini, applewood-smoked bacon, garbanzo beans

### THE CHEESE choose one

blue cheese, feta, parmesan, bocconcini, provolone, sharp cheddar, cotija cheese

### THE TEXTURE choose one

olive oil croutons, fried wontons, spiced pepitas, hemp seeds, sunflower seeds, sesame seed, honey-candied walnuts, slivered almonds, crunchy tortilla strips

### THE DRESSING choose one

haks organic and vegan dressings, olive oil and lemon, balsamic, spicy thai, caesar, sesame ginger, buttermilk ranch, avocado lime, citrus vinaigrette, honey dijon, champagne vinaigrette

## SNACKS, BITES & APPETIZERS

nourishes 8-10

### GREEN GODDESS CRUDITÉ 55.

farmers market baby vegetables, vegan green goddess dressing, chickpea hummus

### SAVORY AVOCADO PARFAITS 65.

hass avocado, black bean hummus, toy box tomato relish, crispy corn chips

### COCONUT TAPIOCA PARFAITS 65.

vegan coconut tapioca, tropical fruit ratatouille, chia seed

### ENDIVE "NACHOS" 65.

belgian endive spears, cashew "nacho cheese", jalapeños, pickled red onions, cilantro, toasted pepitas

### VEGAN CASHEW CEVICHE 70.

lime marinated cashews, cherry tomato, red onion, jalapeño, cilantro, crispy tostadas

## COLD PRESSED JUICE

available in 16oz bottles

### SUNNY SO-CAL 8.

passion fruit, Valencia orange juice, pineapple juice, turmeric, ginger

### WESTSIDE VIRGIN MARGARITA 8.

cactus fruit, lime, sea salt, arbol chili

### GREEN GIANT 8.

cucumber, kale, celery, spinach, touch of apple

# THE BREAD

A modern deli that celebrates flour, water and hearth. The Bread offers an array of chef-curated sandwiches, flatbreads, pizza, composed deli salads and hearth-baked specialties served on or with artisan bread.

## SANDWICHES

small nourishes 5-7 (10 half sandwiches) | medium nourishes 8-11 (16 half sandwiches) | large nourishes 12-15 (24 half sandwiches)

includes choice of one leafy green and one deli salad

**MAPLE TURKEY CLUB 65. | 100. | 125.**

boar's head maple deli turkey, applewood-smoked bacon, emmenthal, butter lettuce, tomatoes, dijonaise, pretzel croissant

**LITTLE HAVANA CUBAN 65. | 100. | 125.**

oven-roasted pork, boar's head sliced ham, swiss cheese, pickles, spicy mustard, hoagie roll

**TOFU BÁNH MÌ 65. | 95. | 120.**

lemongrass marinated organic tofu, crimini mushroom "pate", vegan pickled slaw, vegan spicy aioli, cilantro, french baguette

**TUSCAN ROASTED CHICKEN 65. | 100. | 125.**

free-range chicken, baby field greens, vine-ripened tomatoes, marinated artichoke, herb aioli, ciabatta

## COMPOSED DELI SALADS 28. | 42. | 55.

small nourishes 5-7 as a side | medium nourishes 8-11 as a side | large nourishes 12-15 as a side

**EGGPLANT CAPONATA** pinenuts, rosemary, capers

**ORECCHIETTE PASTA** baby artichoke, roasted red pepper

**ITALIAN FARRO SALAD** arugula, oregano, balsamic

**BELUGA LENTIL SALAD** rainbow carrots

**ROASTED SQUASH** walnuts, balsamic syrup

**BRUSSELS SPROUTS** almonds, dates

**POTATO SALAD** fingerling potatoes, ceasar dressing, aged parmesan

## LEAFY GREENS 28. | 42. | 55.

**MASSAGED KALE** olive oil, champagne vinegar, sea salt

**FARMERS MARKET BABY GREENS** simple lemon vinaigrette

## ROMAN-STYLE FOCACCIA PIZZA

Half-sheet focaccia pizza, nourishes 5-7 48.

### MARGARITA

san marzano tomatoes, fresh mozzarella, sweet italian basil

### PEPPERONI

san marzano tomatoes, fresh mozzarella, artisan pepperoni

### YOUR PIZZA

san marzano tomatoes, fresh mozzarella and choice of three toppings:

- salami
- pepperoni
- house sausage
- jalapeños
- green peppers
- red onions
- pineapple
- black olives
- kale
- roasted chicken
- artichokes
- arugula
- ham
- brussels sprouts
- delicata squash
- eggplant
- pine nuts
- tofu

## POT PIES

housemade, hearth-baked savory pot pies available by the half-dozen

**FREE RANGE CHICKEN 55.**

peas and carrots, pearl onion, rich chicken jus

**ROOT VEGETABLE 60.**

red quinoa, parsnip puree, garden herbs

**SPICY KOREAN SMOKED BEEF BRISKET 65.**

gochujang-spiced brisket, pickled cabbage, daikon, coriander

## SWEETS

available by the half dozen, ask about our seasonal selections!

**HEARTH OVEN COOKIES 18.**

**CUPCAKES 18.**

**HEARTH-BAKED INDIVIDUAL 4" PIES 24.**

**CHOCOLATE CHIP CROISSANT BREAD PUDDING 24.**

**DK CLASSIC DONUTS 15.**

**DK SPECIALTY DONUTS 20.**

**CK ZUCCHINI BREAD LOAF 20.**

**CK MONKEY BREAD LOAF 20.**



# THE GRILL

Fast, fresh, playful, chef-inspired comfort food with a gourmet twist!

## SLIDERS!

six-packs nourish 3-6 | twelve-packs nourish 6-12

### MINI CHEESEBURGERS 24. | 48.

and-pressed angus beef patty, aged cheddar, green leaf lettuce, vine-ripened tomatoes, shaved red onion, dill pickles, house aioli, martin's potato roll

### MINI DOUBLES 30. | 60.

two hand-pressed angus beef patties, aged cheddar, green leaf lettuce, vine-ripened tomatoes, shaved red onion, dill pickles, house aioli, martin's potato roll

### MINI "PLANT-STYLE" BURGERS 30. | 60.

beyond meat patty, daiya cheese, green leaf lettuce, avocado, pickled red onion, chipotle veganaise, ciabatta

### MINI NASHVILLE HOT FRIED CHICKIES 24. | 48.

spicy fried jidori chicken breast, dill pickles, ck coleslaw, comeback sauce, martin's potato roll

### MINI SMOKED BRISKET SLIDERS 30. | 60.

gochujang-spiced brisket, garlic aioli, cilantro, pickle slaw, martin's potato roll

### MINI GRILLED STEAK SLIDERS 30. | 60.

medium-rare santa maria tri tip, grilled peppers, wild arugula, chimichurri aioli

## SNACKS, BITES & APPETIZERS

nourishes 8-10

### CHIPS & DIP 35.

hand-cut idaho russet potato chips, creamy french onion dip, housemade blue cheese, garlic aioli

### CK ELEVEN-LAYER PARTY DIP 45.

house guacamole, chickpea hummus, black beans, toy box tomato relish, aged cheddar cheese, black olives, french onion sour cream, jalapeños, cashew "ceviche", cilantro and pepitas served with crispy corn and potato chips

### SIRACHA HOT WINGS 45.

two dozen free-range whole chicken wings, siracha buffalo sauce, shisito peppers, garlic aioli

### BUFFALO CAULIFLOWER 45.

crispy fried cauliflower florettes, house buffalo sauce, celery sticks, vegan aioli

### NASHVILLE CHICKEN TENDERS 45.

two dozen spicy fried jidori chicken tenders, creamy blue cheese, house ranch, tangy bbq

### KILLER MEATBALLS 50.

two dozen secret recipe meatballs, roasted tomato sauce, bechamel, aged parmesan served with garlic crostini

## MILKSHAKES & SMOOTHIES

available by quart or gallon

### DUTCH CHOCOLATE MILKSHAKE 16. | 60.

### FRENCH VANILLA MILKSHAKE 16. | 60.

### VEGAN TROPICAL WILD BERRY MILKSHAKE 16. | 60.

### PINEAPPLE PASSION SMOOTHIE 16. | 60.

pineapple, passion fruit, goji berry, flaxseed, almond milk

### MANGO PEACH SMOOTHIE 16. | 60.

mango, peach, cucumber, kale, spinach, coconut water

### BANANA ALMOND PROTEIN SMOOTHIE 16. | 60.

almond butter, banana, dates, almond milk



# FROM THE CK KITCHEN

*Chef Maria's selection of seasonal specialties, classics and Colorado Center favorites!*

## **COLD STUFF**

small nourishes 5-7 | medium nourishes 8-11 | large nourishes 12-15

### **CHARCUTERIE 55. | 85. | 125.**

local and artisanal cured meats, sausage, salamis and chorizos served with rustic focaccia, assorted mustards and pickles

### **CHEESE 50. | 80. | 120.**

local and artisanal cheeses served with rustic baguette, honeycomb, dried fruit and nuts

### **MEZZE 50. | 80. | 120.**

dolmas, persian cucumber tomato salad, raw market vegetables, hummus, muhammara, served with pita chips

### **ANTIPASTI 55. | 80. | 100.**

marinated olives, roasted peppers, baby artichokes, grilled market vegetables, aged parmesan, fresh mozzarella, artisan salami served with rustic focaccia

## **HOT STUFF**

small nourishes 5-7 | medium nourishes 8-11 | large nourishes 12-15

### **CK MAC & CHEESE 60. | 95. | 125.**

orecchiette pasta, three cheese bechamel, brown butter breadcrumbs served with hearth-baked focaccia (*cauliflower option available*)

### **ITALIAN HOT SAUSAGE 55. | 85. | 130.**

roasted onions and peppers served with hearth-baked focaccia

### **CHICKEN CACCIATORE 70. | 110. | 135.**

free-range chicken, roasted tomatoes, market herbs, extra virgin olive oil served with hearth-baked focaccia

### **WINTER VEGETABLE LASAGNA 70. | 110. | 140.**

semolina pasta sheets, fresh mozzarella, butternut squash puree, braised kale, sage brown butter, aged parmesan served with hearth-baked focaccia (*vegan option available*)



# MORNING EATS

Start your day deliciously!

## THE BASICS

small nourishes 5-7 | medium nourishes 8-11 | large nourishes 12-15

### CONTINENTAL BREAKFAST 65. | 95. | 125.

seasonal farmers market fruit, assorted breakfast pastries, bagels with cream cheese served with sweet butter, preserves

### BAKERS BASKET 42. | 60. | 80.

assortment of petit croissants, pain au chocolate, muffins, scones and fruit danish served with sweet butter, preserves

### BAGEL BASKET 25. | 40. | 50.

assorted bagels, cream cheese, sweet butter, preserves

### FARMERS MARKET FRUIT PLATTER 35. | 45. | 70.

seasons best fruit and berries

### SMOKED SALMON PLATTER 70. | 105. | 135.

thin-sliced cold smoked atlantic salmon, lemon, chives, red onion, sliced tomatoes, capers, crème fraiche bagel chips

## CK FAVORITES

available by the half-dozen

### SAN-MO BREAKFAST BOWL 69.

cage-free scrambled eggs, applewood-smoked bacon or sausage, breakfast potatoes, mini croissant

### BREAKFAST BURRITO 59.

cage-free scrambled eggs, tots, chipotle gouda, guacamole, crispy applewood-smoked bacon, whole wheat tortilla, salsa roja (vegetarian or vegan available upon request)

### BREAKFAST SANDWICH 49.

cage-free scrambled eggs, aged cheddar, chives, choice of bacon or sausage patty, spicy aioli, choice of brioche, bagel, or croissant

### OVERNIGHT OATS 25.

rolled oats, gluten-free granola, cocoa nibs, goji berries, coconut flakes

### COCONUT CHIA PUDDING 25.

chia seeds, fresh berries, gluten-free granola, fruit preserve

### CLASSIC PARFAIT 25.

plain greek yogurt, seasonal fruit, gluten-free granola

### DK DONUTS 15.

assorted classic

### DK DONUTS 20.

assorted fun flavors

## BEVERAGES

### FRESH SQUEEZED JUICES

available in 16 oz bottles 3.50

orange juice and grapefruit juice

### COFFEE & TEA SERVICE 25.

regular and decaf coffee, assorted teas, cream, sugar and honey

### BOTTLED BEVERAGES 2.50 each

dasani, coke, diet coke, coke zero, sprite, dr. pepper

### WATERMELON MINT 4. each

### GINGER LEMONADE 4. each

### ICED TEA 4. each

plain, tropical



# CATERING POLICIES

## NOTICE PERIOD

All orders require 3 hour notice unless otherwise specified on the menu. Menu items may change with the seasons and are subject to availability.

## DELIVERY

Free delivery within Colorado center is available with a minimum food and beverage order of \$100.

All deliveries outside Colorado center, will be charged \$20. This includes all business off within the vicinity of Colorado Ave. / Cloverfield Blvd. / Broadway / 26th St.

Delivery / Pick up hours: Monday-Friday 7:30AM - 4PM

## PRESENTATION

All food is presented on disposable platters, bowls and serving utensils. China or wood platters are available for an additional surcharge of 15% per order.

## CANCELLATION

Cancellations within 24 hours are subject to a 50% fee.

## TAXES

Local sales tax is applied to all orders.

## ADMINISTRATIVE FEE

Our charge for catering services includes 15% administrative charge which is based on food and beverage. It is intended to cover certain administrative operating costs we incur in providing the catering services.

## FULL SERVICE CATERING & EVENT PLANNING

Colorado Kitchen is available for full service catering and can customize any menu. We can handle staff, rentals, décor, florals, and more. Feel free to reach out to our Colorado Kitchen team for more details.

**VISIT OUR WEBSITE,  
COLORADOKITCHENSM.COM FOR  
LOCATION, HOURS, MENUS AND MORE.**

**FEEL FREE TO CONTACT OUR COLORADO  
KITCHEN TEAM WITH ANY QUESTIONS,  
COLORADOKITCHEN@PATINAGROUP.COM  
OR 424 425 7700**

