



## PICK UP OR DROP OFF CATERING MENU

**Pick up:** \$50 minimum

**Drop off:** \$200 minimum + fee

Please provide 48 hours advance notice

Menus customizable upon request!

Catering and Special Event Sales | 626 793 7234 | [gourmettogo@thekitchen.net](mailto:gourmettogo@thekitchen.net)

## APPETIZER OPTIONS Serves 2

Chef's Selection of Cheese and Charcuterie dried fruits, nuts, honeycomb, croccatini crackers, quince paste \$36

Mezze Platter marinated artichokes, mixed olives, dolmas, tabbouleh, hummus and sliced pita bread \$25

## STARTERS

Caprese Salad sliced heirloom tomatoes, mozzarella, fresh basil, reduced balsamic, extra virgin olive oil **V, GF** \$12

Fall Salad seasonal fruit, dried cranberries, chevre candied walnuts, baby kale, arugula, orange muscat vinaigrette **V, GF** \$15

The Kitchen's White Chicken Chili white bean and chicken chili \$11

## PROTEINS

Tuscan Lemon Chicken roasted jidori chicken breast, grilled lemon half **GF** \$15

Grilled Salmon Filet pomegranate gremolata **GF** \$16

Grilled Hanger Steak chimichurri **GF** \$19

## SIDES

Orzo Pasta Salad sun-dried tomatoes, kalamata olives, lemon zest, feta cheese, red wine vinaigrette **V** \$10

Mediterranean Cous Cous kalamata olives, persian cucumbers, fresh dill, red onion, cherry tomatoes, chickpeas, harissa **VG** \$10

Grilled Vegetables seasonal grilled vegetables, herb marinade **VG, GF** \$10

Individual Baguette **V** \$4

## DESSERTS

California Almond Cake mascarpone cream, candied orange peel, balsamic strawberries **V** \$12

Chocolate Brownie / Oatmeal Raisin / Chocolate Chip **V** \$4

## THE KITCHEN'S CHICKEN ENCHILADAS Serves 4

Mornay Sauce, Green Onions, Tomatillo Salsa \$48 per dozen

Add Green Rice **V, GF** \$18

Add Chips & Guacamole **V** \$18

## BEVERAGES

*Non-Alcoholic*

Lavender-Hibiscus Lemonade (1/2 gal) \$22

*Alcoholic*

Pineapple-Jalapeno Margarita (serves 4) \$42

Vodka-Spiked Lavender Hibiscus Fizz (serves 4) \$42