

SIGNATURES

Minimum of 5 orders. Substitute egg whites \$1 extra.

CONTINENTAL BREAKFAST 11.75
Assorted pastries, seasonal fruit salad,
Intelligentsia coffee, and fresh orange juice

BOARDROOM PLATTER 15
Hickory-smoked salmon, butter lettuce,
tomato, red onions, caper berries,
assorted bagel, cream cheese

CLASSIC CAFE BREAKFAST 13
Scrambled eggs, bacon, roasted breakfast
potatoes, croissant, and seasonal fruit salad
(add sausage +2pp)

BREAKFAST SANDWICH 8.50
Scrambled eggs, Cheddar, and
choice of protein served on a croissant
Bacon, sausage, turkey bacon or turkey
sausage available (additional choices +\$1)
Served with seasonal fruit salad

**BUILD YOUR OWN
BREAKFAST BURRITO BAR** 13
Scrambled eggs, bacon bits, chorizo,
crispy potatoes, queso fresco, lime crema,
pico de gallo, guacamole, flour and corn tortillas

VEGETABLE BREAKFAST FRITTATA
37.50 | serves 10
Onions, piquillo peppers, sundried tomatoes,
spinach, Cheddar

YOGURT BAR 8
Vanilla or strawberry yogurt, granola,
fresh berries, dried fruit (Greek yogurt \$1 extra)

A LA CARTE

Minimum of 5 orders.

MIXED BERRIES 5
SEASONAL FRUIT SALAD 4
VANILLA YOGURT PARFAIT 4
GREEK YOGURT PARFAIT 5
HARD-BOILED EGGS 3
ASSORTED PASTRY 4.50
COOKIE PLATTER 3
BAGEL AND CREAM CHEESE 3

ORDER ONLINE NOW

Marketcafeatwwg.catertrax.com

P 310 622 7671 | **F** 310 472 4693
E Catering@marketcafewestwood.com
Monday-Friday, 7:30AM-2:30PM

Free delivery within the
Westwood Gateway complex
is available with a minimum
food and beverage order of \$60.

*A minimum of 48 hours notice
is required. Orders placed after
our 48 hour cutoff will incur a
\$25 late fee.*

*Our food is prepared to order;
therefore, we request that changes
to your order including cancellations
be made by 12PM the day before
your event. Some limitations apply.*

PAYMENT

We request pre-payment for
deliveries and accept Visa,
MasterCard, American Express,
Discover Card and Diners Club.

Chef Joachim Splichal's
Patina Restaurant Group
patinagroup.com

**SNACKS**

Minimum of 5 orders.

**BABY MARKET
VEGETABLE PLATTER** 9
Seasonal little vegetables, ranch dip,
hummus dip, and piquillo pepper purée

CURED OLIVES 6
Castelvetro and taggiasca olives,
orange zest, rosemary, garlic confit,
and ciabatta

CHEESE PLATTER 6
Three cheeses, apricot, Marcona almonds,
and ciabatta crostini

CHARCUTERIE BOARD 10
Prosciutto, capicola, ham, cornichon,
mustard, and grilled ciabatta

GUACAMOLE 8
Tortilla chips and pico de gallo

HUMMUS PLATTER 9
Pita chips, pickled cauliflower, local market
veggies, and curried golden raisins

DESSERTS

LARGE COOKIES 3
Selection based on availability

FRENCH MACARON 3 (1 per order)
Assorted flavors

PETITE FOURS 7 (2 per order)
Assortment of miniature cakes

BEVERAGES

**FRESHLY BREWED
INTELLIGENTSIA COFFEE**
Served with cream and sugar.

SMALL CARAFE serves 4-6 | 10
LARGE CARAFE serves 12-15 | 25

**FRESH SQUEEZED ORANGE OR
GRAPEFRUIT JUICE CARAFE**
serves 4-6 | 15

20 OZ SODAS 3

DASANI WATER 3

ICED TEA 10/pitcher

**SEASONAL HOUSEMADE
AGUA FRESCA** 15/pitcher




**CATERING
MENU**

Market Cafe at Westwood Gateway
11150 Santa Monica Blvd. | Los Angeles, CA 90025

SANDWICH PACKAGES

Choose any combination of current Market Café sandwiches. Served with housemade chips or spring garden salad.

Available upon request:
special accommodation \$2 per sandwich
and gluten-free options \$1 per sandwich.

-  **SMALL** SERVES 5-7
12 half sandwiches 70 choice of 2
-  **MEDIUM** SERVES 8-10
18 half sandwiches 100 choice of 3
-  **LARGE** SERVES 11-14
24 half sandwiches 130 choice of 4

ROASTED TURKEY SANDWICH

Roasted turkey, lettuce, tomato, Swiss cheese, housemade aioli, served on sourdough

ITALIAN CHICKEN

Grilled chicken breast, smoked mozzarella cheese, basil pesto, sun-dried tomato, piquillo peppers, mesclun served on ciabatta

CLASSIC TUNA

Celery, red onion, old bay aioli, capers, Swiss cheese, dill pickles, marble rye bread

BÁNH MÌ

Slow-roasted pork shoulder, pickled carrot, daikon, jalapeño, cilantro, Sriracha aioli, served on baguette

HAM

Smoked ham, Swiss cheese, dill pickles, Poblano cream cheese served on brioche

CHICKEN CAESAR WRAP

Oven-roasted chicken breast, crisp romaine lettuce, classic Caesar dressing, cracked black pepper, parmesan cheese, hummus, whole wheat tortilla

MUSHROOM **VG**

Mushroom patty, arugula, caramelized onion, butter lettuce, tomato, Carolina barbecue sauce, served on brioche

Please ask us about our Box Lunch options
mini order 5 packed with house chips, fruit, and beverage

SALADS

Any Salad add choice of protein

GRILLED CHICKEN BREAST small 12 | large 20

GRILLED STEAK small 20 | large 30

GRILLED SHRIMP small 25 | large 35

GRILLED SALMON small 30 | large 40

CRISPY TOFU small 10 | large 15

GREEN SALAD

 **SMALL** SERVES 5 | 30

 **LARGE** SERVES 10 | 50

SPRING GARDEN SALAD

Farmer's market greens, carrots, cherry tomato, and Champagne vinaigrette

CAESAR SALAD

Romaine lettuce, housemade croutons, Parmesan cheese, and Caesar dressing

MARKET SPECIALTY SALADS

 **SMALL** SERVES 5 | 45

 **LARGE** SERVES 10 | 80

CHOP

Romaine, chicken, bacon, egg, tomato, avocado, blue cheese, champagne vinaigrette

ASIAN SALAD

Cabbage, carrots, scallions, cilantro, peanuts, crispy wontons, and miso vinaigrette

NIÇOISE SALAD

Little gem lettuce, fingerling potatoes, green beans, olives, tomato, hard-boiled eggs, and mustard vinaigrette

SOUTHWESTERN SALAD

Avocado, cucumber, tomato, pickled onion, grilled corn, pepitas, queso fresco, black beans, and lime vinaigrette

GREEK SALAD

Romaine lettuce, cucumbers, cherry tomato, red onions, Kalamata olives, feta cheese, and red wine vinaigrette

MANCHEGO SALAD

Baby arugula, manchego cheese, sliced dates and apples, caramelized walnuts, and Champagne vinaigrette

COUSCOUS SALAD

Roasted peppers, cucumber, mint, and sumac-yogurt vinaigrette

LUNCH BUFFET

Minimum of 10 orders.

CALIFORNIA

Served with toasted farro pilaf, seasonal vegetables, simple salad, country bread, and butter.

GRILLED CHICKEN BREAST 16

GRILLED TRI TIP 18

ROASTED SALMON 18

MEDITERRANEAN

Mediterranean spiced kebabs stacked with vegetables. Served with warm pita, rice pilaf, chopped Greek salad, tzatziki, and hummus.

GRILLED STEAK OR CHICKEN KEBABS 14

ASIAN

Served with steamed brown rice, stir-fried vegetables, and Asian specialty salad.

ORANGE CHICKEN 16

TERIYAKI SALMON 18

BEEF WITH BROCOLLI 17

MEXICAN

TACO BAR 18

Choice of chicken asado, steak asada, or veggie (corn, mushroom, squash, peppers) *additional choices +\$4*

FAJITA BAR 18

Served with yellow rice, refried black beans, corn tortillas, tortilla chips, shredded cheese, pico de gallo, guacamole, lime wedges, and sour cream.
Choice of shredded chicken, steak fajita, or vegetable fajita additional choices +\$4

ITALIAN

Served with penne, olive oil, chives, sautéed broccolini, insalata mista, and garlic bread.

TURKEY MEATBALLS 18

Spicy marinara sauce

BAKED EGGPLANT PARMESAN 18

Layered eggplant, marinara sauce, provolone, and bread crumbs

CHICKEN PICATTA 18

Grilled chicken breast and lemon-caper sauce

SOUTHERN

Served with mac & cheese, braised collard greens, coleslaw, and market chop salad. Add cornbread for \$1 per person.

SMOKED BRISKET 18

BABY BACK RIBS 19

PULLED PORK 17

CREOLE SHRIMP 20

SMOKED CHICKEN LEGS 16