CATERING

CLAUDINE

KITCHEN AND BAKESHOP

Fall 2026

Order online here.

ClaudineLA.com @ClaudineKitchen

Breakfast

Hot Breakfast Platters

Lea's Lightened Whole Quiche | $65.00
Basil, spinach, cheddar, jack cheese with flaky pastry crust - 9" round. Serves 6-12.

Tres Leches French Toast | $105.00
20 halves of brioche French toast, 1 pint of our signature tres leches sauce, 2 pints of fresh berries, 2 pints of freshly made whipped cream and 1 cup of real maple syrup.

Blvd. Hash Browns | $49.00
Crispy hash browns topped with melted cheese, bacon, jalapenos, and chives. Half Pan. Serves 10-12.

Hash Browns | $45.00
Crispy hash browns. Half Pan. Serves 10-12.

Brunch Burritos

Breakfast Burritos | $108.00
Scrambled egg & cheese burrito with hash browns, flour tortilla and house salsa - signature salsa verde on side (12 burritos per order, cut in half).

Breakfast Bacon Burritos | $150.00
Scrambled egg, bacon, & cheese burrito with hash browns, flour tortilla and house salsa - signature salsa verde on side (12 burritos per order, cut in half).

Breakfast Burritos Half & Half | $130.00
6 Breakfast Burritos and 6 Breakfast Burritos with bacon (12 burritos per order, cut in half).

VG **Avocado Mash - 16oz | $16.00**
Add a pint of our fresh avocado mash. Serves 8.

Breakfast Sandwiches

Breakfast Sandwiches | $95.00
Brioche breakfast sandwiches with scrambled eggs, melted cheddar and mayo. Serves 10.

Breakfast Sandwiches with Bacon | $115.00
Brioche bacon breakfast sandwiches with scrambled eggs, melted cheddar and mayo. Serves 10.

Continental Breakfast Platters, Parfaits & Fruit

Salmon Lox Platter | $165.00
Plain bagels, cream cheese, cucumber, sliced tomatoes, red onions, pickled red onions, lemon. 6 bagels sliced to serve 12.

6 Additional Bagels | $21.50

VG **Small Seasonal Fruit Platter | $40.00**
12 x 12. Serves 10-15.

VG **Large Seasonal Fruit Platter | $68.00**
16 x 16. Serves 20-25.

5oz House-Made Nut & Seed Granola, Yogurt & Fresh Fruit Parfaits | $5.95 each
Minimum 12 per order.

VG **5oz Vegan Chia Pudding | $5.95 each**
Vegan chia pudding with almond milk, maple syrup, & fresh berries. Minimum 12 per order.

Avocado Toast Crostini| $40.00
Smashed avocado, everything spice, alleppo pepper & chimichurri. 24 per order.

Lox Crostini| $72.00
Cream cheese, lox, fresh dill, pickled red onion and everything bagel seasoning. 24 per order.

Breakfast Sides

Nitrate Free Applewood Smoked Thick Cut Bacon | $25.00
12 slices per order.

Locally Made Country Pork Sausage Links | $20.00
12 links per order.

Locally Made Chicken Sausage Links | $28.00
12 links per order.

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VG Vegan

Breakfast

Lea's Bakeshop: Bakery Platters

Small Bakery Basket | $79.00
Assortment of donuts, scones, coffee cakes, morning breads & seasonal baked goods. Serves 10-15.

Large Bakery Basket | $148.00
Assortment of donuts, scones, coffee cakes, morning breads & seasonal baked goods. Serves 20-25.

2 Bite Break Breakfast Baked Goods

Available in packs of 6.

Fruit Scones | $16.50

Chocolate Chip - Almond Scones | $16.50

Mini Red Velvet Donuts | $16.50

Mini Maple Donuts | $16.50

Coffee Cake Muffins | $15.00

Gluten-Free Cinnamon & Berry Coffee Cake | $29.00

Scones

Available in packs of 6.

Fruit Scones | $27.00

Chocolate Chip & Almond Scone | $25.50

Walnut & Raspberry Jammers | $24.00

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VG Vegan

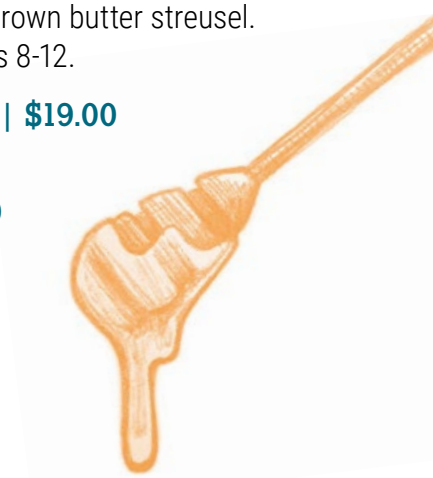
Whole Coffee Cakes & Loaves

Pumpkin Coffee Cake with Brown Butter Streusel | $39.00
A moist pumpkin coffee cake with warm fall spices topped with brown butter streusel. A true fall delight! Serves 8-12.

Banana Bread Loaf | $19.00
Serves 8-10.

Lemon Loaf | $19.00
Serves 8-10.

Baked Goods Subject to Seasonal Changes.



Breakfast Beverages

Coffee Service | $40.00
Includes coffee, 12 cups, lids, & stirrers, 15 assorted sugar & sweeteners, 15 individual creamers. Decaf on request. Serves 8 - 12.

Tea Service | $40.00
Includes 12 assorted flavor tea bags by Harney & Sons, hot water, 12 cups, lids & stirrers, 15 assorted honey & sweeteners, 12 lemon slices, 12 individual creamers.

Fresh Squeezed Orange Juice | $65.00
Comes in 96oz pourer. Includes 12 cups. Serves 8-12.

Please place catering orders at least 48 hours before your event!

Lunch

Sandwich Platter

Regular | $240.00
16 half sandwiches. Serves 8-10.

Large | $310.00
24 half sandwiches. Serves 12-16.

Choice of up to 3 sandwich varieties paired with 1 signature salad, 1 artisan side and assorted bite size sweet treats.

Sandwiches *Choose up to 3.*

Turkey Club Sandwich - all natural free range turkey breast, Dijonaise, nitrate free bacon, lettuce, tomato.

Hearth Roasted Vegetable Sandwich - grilled seasonal veggies, pesto aioli, arugula, fresh mozzarella.

The Italian Sandwich - arugula, tomato, pepperoncini, prosciutto, salami, herb aioli.

Chicken Caprese Sandwich - oven roasted shaved chicken breast, pesto aioli, arugula, tomato, fresh mozzarella, aged balsamic.

Claudine's Chicken & Avocado BLT Wrap oven roasted shaved chicken breast, smashed avocado, lettuce, tomato, nitrate free bacon, ranch dressing, tortilla wrap.

VG **Vegan Ciabatta Sandwich** - grilled seasonal veggies, smashed avocado, lettuce, tomato.

Gluten-free bread available upon request. **Need a few extra sandwiches?** Order à la carte at $15 per sandwich.

Artisan Side *Choose 1.*

VG **Chilled Soba Noodle Salad** - buckwheat soba noodles, cucumber, cabbage, carrots, broccoli, radish, sesame, K-Town vinaigrette.

Pesto Pasta Salad - chopped broccoli, cherry tomatoes, basil pesto ranch dressing, feta cheese, basil pesto.

VG **Roasted Vegetable & Organic Grain Salad** - roasted carrots, peppers, zucchini, brown rice, cranberries, cilantro, wild arugula, sherry vinaigrette.

VG **Fruit Salad** - seasonal fresh fruit.

Signature Salad *Choose 1.*

N **Italian Veggie Chop** - organic lettuces, cherry tomatoes, chickpeas, radish, cucumbers, pine nuts, pepperoncini, feta cheese, lemon vinaigrette.
Only available at Claudine - Encino.

VG **Vegan Chinese Cabbage Salad** - organic lettuces, crunchy cabbage, cucumbers, radishes, seasonal fruit, pickled carrots, cilantro, sesame-ginger vinaigrette.

GF **Autumn Harvest Salad** - organic mixed greens, chopped romaine and arugula with smoky roasted yams, crisp apples, dried cranberries, feta cheese, toasted pepitas and sherry vinaigrette.

Green Salads Subject to Seasonal Changes.

Assorted Sweets

Regular Chef's Choice Sweets Assortment
10 Spinky's chocolate chip cookies, 6 brownie bites, 6 brown butter rice krispy bites

Large Chef's Choice Sweets Assortment
15 Spinky's chocolate chip cookies, 6 brownie bites, 6 brown butter rice krispy bites

Individual Boxed Lunches

Minimum 12 boxes. GF bread option available - $2 per sandwich.

Chef-Crafted Half Sandwich
Boxed Lunch | $15 each
Includes 1/2 sandwich, 8oz fruit salad, bag of chips, Spinky's chocolate chip cookie, utensil kit and napkin.

Chef-Crafted Full Sandwich
Boxed Lunch | $22.50 each
Includes full sandwich, 8oz artisan side salad, 8oz fruit salad, Spinky's Chocolate Chip Cookie, utensil kit and napkin.

Lunch

Beverages

Iced Tea | $29.00
Includes 12 cups & stir sticks,
15 assorted sweeteners, 12 lemon slices.
Serves 8-12.

House Lemonade | $32.00
Includes 12 cups. Serves 8-12.

Arnold Palmer | $32.00
Includes 12 cups. Serves 8-12.

Artisan Sides | $45.00

Serves 8-12. 80 oz.

VG **Chilled Soba Noodle Salad**
Buckwheat soba noodles, cucumber, cabbage, carrots, broccoli, radish, sesame, K-Town vinaigrette.

Pesto Pasta Salad
Chopped broccoli, cherry tomatoes, basil pesto ranch dressing, feta cheese, basil pesto.

VG **Roasted Vegetable & Organic Grain Salad**
Roasted carrots, peppers, zucchini, brown rice, cranberries, cilantro, wild arugula, sherry vinaigrette.

VG **Fruit Salad**
Seasonal fresh fruit.

VG Soups | $15.00

Soups change regularly. Please check our website for this month's current soup selections. Serves 2-4 per quart.

VG Fruit Platters

Small Seasonal Fruit Platter | $40.00
Serves 10 - 15/12x12.

Large Seasonal Fruit Platter | $68.00
Serves 18 - 25/16x16.

Signature Salads | $42.00

Serves 12-16. 160 oz.

N **Italian Veggie Chop**
Organic lettuces, cherry tomatoes, chickpeas, radish, cucumbers, pine nuts, pepperoncini, feta cheese, lemon vinaigrette. *Only available at Claudine - Encino.*

VG **Vegan Chinese Cabbage Salad**
Organic lettuces, crunchy cabbage, cucumbers, radishes, seasonal fruit, pickled carrots, cilantro, sesame-ginger vinaigrette.

GF **Autumn Harvest Salad**
Organic mixed greens, chopped romaine and arugula with smoky roasted yams, crisp apples, dried cranberries, feta cheese, toasted pepitas and sherry vinaigrette.

Green Salads Subject to Seasonal Changes.

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VG Vegan

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Entrées & Sides

Chicken, Salmon, & Brisket

We only serve high quality beef, poultry and seafood here at Claudine. We work with farmers and ranchers that maintain high level standards that raise their animals on pasture, that feed them all natural diets, and maintain a hormone and antibiotic-free feed. Enjoy simple ingredients, expertly crafted.

Chicken Breast | $89.00
Roasted Garlic-Herb Chicken Breast (5oz) with Chimichurri - 10 pieces per order / serves 6-10.

Salmon | $160.00
Oven roasted salmon fillet - served with beurre blanc - 4oz per piece / 10 piece minimum / serves 6-10.

Brisket | $105.00
24 hour slow-cooked grass fed brisket with mushroom and onion gravy. 2lbs sliced / serves 6-10.

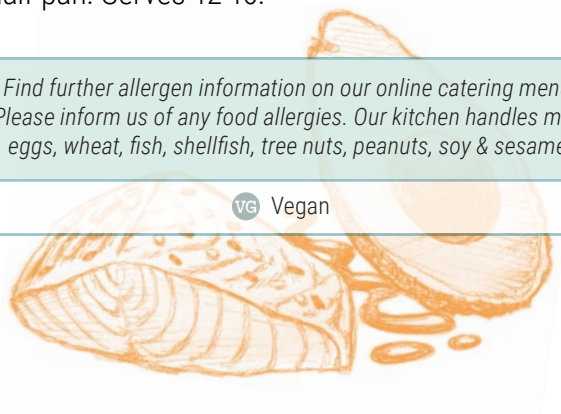
Side Dishes

Creamy Mashed Potatoes | $38.00
Half pan. Serves 12-16.

VG **Hearth Roasted Vegetables | $35.00**
Half pan. Serves 12-16.

Garlic Bread Loaf | $18.00
Rustic baguette with house garlic butter, herbs & parmesan - 1 loaf per order. Serves 8-10.

Creamy Mac & Cheese | $48.00
Pasta with 3 cheeses in a creamy bechamel sauce. Half pan. Serves 12-16.



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VG Vegan

Appetizers & Bites

Crudite | Small $37.00 | Large $65.00
Selection of seasonal raw vegetables served with house made ranch. Small serves 10-15/12x12. Large serves 20-25/16x16.

Artisan Cheese & Charcuterie Boards

Small Artisan Cheese Board | $95.00
Selection of artisan cheese with fruit, nuts and crackers. Serves 10-15/12x12.

Large Artisan Cheese Board | $155.00
Selection of artisan cheese with fruit, nuts and crackers. Serves 20-25/16x16.

Small Combined Charcuterie & Cheese Board | $95.00
A selection of artisan cheeses served with seasonal fruit, nuts, and crackers. Complemented by artisan cured meats, pickled peppers, pickles and olives. Serves 10-15/12x12.

Large Combined Charcuterie & Cheese Board | $155.00
A selection of artisan cheeses served with seasonal fruit, nuts, and crackers. Complemented by artisan cured meats, pickled peppers, pickles and olives. Serves 20-25/16x16.

Skewers

BBQ Style Chicken Skewer | $60.00
Smoky grilled chicken with BBQ sauce. 24 per order.

Filet Mignon Skewers | $96.00
Brown sugar miso sauce & crispy garlic. 24 per order.

Grilled Salmon Skewers | $96.00
Grilled miso marinated salmon skewers with nori-dynamite sauce and furikake. 24 per order.

Appetizers & Bites

Appetizers

Truffle Mushroom Tarts | $76.00
House made boursin cheese & parmesan.
24 per order.

VG **Avocado Toast | $40.00**
Crostini, smashed avocado, everything spice, alleppo pepper & chimichurri. 24 per order.

Spicy Salmon Poke | $66.00
Cucumber, smashed avocado, nori dynamite and sesame seeds. 24 per order.

VG **Chips & Guacamole | $25.00**
House fried tortilla chips with fresh avocado mash and salsa roja. Serves 8-12.

Cocktail Sandwiches

The Italian Mini Sandwich | $52.00
Arugula, pepperoncini, prosciutto, salami, herb aioli.
12 per order.

Vegetarian Caprese Mini Sandwich | $45.00
Pesto aioli, arugula, tomato, fresh mozzarella, aged balsamic. 12 per order.

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VG Vegan

Desserts & Cookies

Mini Desserts

Brown Butter Rice Krispy Bites - 12 | $17.00

Brownie Bites - 12 | $18.00

Brown Butter Pecan Blondie Bites - 12 | $17.00

S'mores Bites - 12 | $35.00

Mini Tarts - Lemon Cream Cloud | $39.00

Mini Tarts - Passion Fruit Cream | $42.00

Baked Goods Subject to Seasonal Changes.

Cookies

Spinky's Chocolate Chip Cookies - 12 | $20.00

Funfetti Cookies - 6 | $16.50

April Sunshine Lemon Cookie - 6 | $24.00

Salted Butterscotch Bomb Cookie - 6 | $24.00
Peanut butter oat cookie with butterscotch, chocolate chunks, tahini and topped with flake salt.

Toffee Maple Crunch Cookie - 6 | $24.00

Assorted Cookies & Dessert Bites

Regular Order | $30.00
10 Spinky's Cookies, 4 S'mores, 6 Rice Crispy Treat bitty bites, 3 blondie bites.

Large Order | $75.00
16 Spinky's Cookies, 8 S'mores, 12 Rice Crispy Treat bitty bites, 12 Brownie bitty bites, 6 blondie bites.