

Bread & Porridge

Catering Menu

Order catering online at <http://breadandporridge.com>



Catered food from Bread & Porridge

Catered food is prepared in disposable catering trays. Food is available for pick up at Bread & Porridge or optionally delivered to your venue for an additional charge.

Please see the section Minimum Catering Order Information (located at the end of this Catering Menu) for details about delivery.

Catering dishes from Bread & Porridge are adapted from our regular restaurant menu with the difference being that regular menu items are packaged to-go in individual eating containers, whereas the same items ordered from this catering menu are packaged in disposable catering trays suitable for serving to groups.

If you are interested in individual meals packaged in per-person eating containers please see the to-go menus on-line at breadandporridge.com.



Most of our catered food is packaged in disposable ½ size catering trays similar to the tray pictured above. Most catering items are portioned to feed at 8 people unless otherwise noted below.

A \$195 minimum applies to Catering orders.

Our catered food is described in two following sections. The first section describes Breakfast food and the second section describes Lunch/Dinner food.

Our catered food is available à la carte where each à la carte item is for 8 people, and also in “Party Packs” which are bundles of several à la carte items.

Breakfast Party Packs are described below, followed by Breakfast Catering à la carte, Lunch/Dinner Party Packs, and lastly Lunch/Dinner à la carte.

See the end of this document for more information on placing your catering order.

Place your catering order online at:
<http://breadandporridge.com>

Breakfast Catering Party Packs

Bread & Porridge “Party Packs” make planning an event menu easy. The Party Packs are complete meals. Your Catering order may contain any number of Party Packs and/or items from the Catering à la Carte section (see below).

Economy Breakfast Party Pack \$300. Serves 16 people

Economy Party Pack Includes (1) 16 large buttermilk pancakes, syrup and butter; (2) Freshly scrambled eggs; (3) Applewood bacon and little sausage links; (4) Assorted toast and/or corn muffins with butter & jelly included; (5) Fresh cut fruit assortment. *Scrambled eggs are available made with egg whites only for an additional \$16.*

Standard Breakfast Party Pack \$240 Serves 8 people

Includes (1) eight large buttermilk pancakes, syrup and butter; (2) your choice of **one** of the following egg “scrambles”:

Spinach Scramble	<i>spinach, mushroom, cheddar cheese, onion</i>
Fresco Scramble	<i>Roma tomato, mushroom, fresh basil</i>
Vegetarian Scramble	<i>spinach, mushroom, tomato, cheddar cheese, onion</i>
Greek Scramble	<i>fresh spinach, mushroom, onion, feta cheese</i>
Sweet Pepper Scramble	<i>fire-roasted marinated red peppers, feta cheese</i>
Fresh Basil Scramble	<i>fresh basil, jack cheese</i>
California Scramble	<i>jack cheese, avocado, fresh salsa</i>
Fresh Eggs Scramble	<i>Contains eggs & no other ingredients</i>

(3) Applewood bacon and little sausage links; (4) Assorted toast and/or corn muffins (16 muffins or pieces of toast) with butter & jelly included; (5) Fresh cut fruit assortment. *These scrambles are made without meat and are available made with egg whites only for an additional \$18.*

Deluxe Breakfast Party Pack \$475. Serves 16 people

Deluxe Breakfast Party Pack includes gourmet coffee & freshly squeezed orange juice.

Plus: (1) 16 large buttermilk pancakes, syrup and butter; (2) your choice of **two** of the following egg scrambles:

Spinach Scramble	<i>spinach, mushroom, cheddar cheese, onion</i>
Fresco Scramble	<i>Roma tomato, mushroom, fresh basil</i>
Vegetarian Scramble	<i>spinach, mushroom, tomato, cheddar cheese, onion</i>
Greek Scramble	<i>fresh spinach, mushroom, onion, feta cheese</i>
Sweet Pepper Scramble	<i>fire-roasted marinated red peppers, feta cheese</i>
Fresh Basil Scramble	<i>fresh basil, jack cheese</i>
California Scramble	<i>jack cheese, avocado, fresh salsa</i>
Country Scramble	<i>bacon, potatoes, cheddar cheese</i>
Denver Scramble	<i>country ham, bell pepper, cheddar cheese, onion</i>
Chuck Wagon Scramble	<i>country ham, jack cheese, cheddar cheese</i>
Cajun Scramble	<i>Cajun sausage, bell peppers, cheddar cheese</i>
Florentine Scramble	<i>chicken sausage, spinach, mushroom, cheddar, onion</i>
Swiss chard Scramble	<i>chicken sausage, Swiss chard, cheddar, mushroom</i>
Fresh Eggs Scramble	<i>Contains eggs & no other ingredients</i>

(3) Assorted toast and/or corn muffins (16 muffins or pieces of toast) with butter & jelly included; (4) an assortment of freshly cut fruit; (5) **Two** 96 oz. containers of gourmet brewed coffee **and** One 96 oz. container of freshly squeezed orange juice; (5) your choice of **any two** items from the following list of breakfast meats:

(1) Applewood smoked bacon	<i>thick cut bacon smoked over applewood</i>
(2) Little Sausage Links	<i>classically spicy breakfast pork sausages</i>
(3) Maple Breakfast Sausage	<i>sweet & savory, mild pork sausage</i>
(4) Mild Chicken Apple Sausage	<i>chicken with a touch of sherry</i>
(5) Spicy Cajun Andouille Sausage	<i>chicken & authentic Cajun spices</i>
(6) Cilantro Verdi Sausage	<i>turkey & chicken</i>
(7) Italian Breakfast Sausage	<i>chicken</i>
(8) Spicy Portuguese Sausage	<i>pork</i>

We provide cups for the beverages.

Breakfast Catering à la Carte

Catering à la carte items give you the flexibility to design your own menu.

Each catering à la carte item below serves 8 people.

Pancakes and French toast (butter & pancake syrup included)

Each item below is 16 pancakes or pieces of French toast.

- French Toast \$50
- Buttermilk Pancakes \$50
- Blueberry Pancakes \$55
- Banana Pancakes \$55
- Chocolate Chip Pancakes \$55
- Pecan Pancakes \$55
- Strawberry Pancakes \$55
- Banana-Pecan or Strawberry-Pecan Pancakes \$60

Pancake Option: Premium 100% Pure Vermont Maple syrup (eight individual 1.7 oz. cabin bottles) In place of pancake syrup add \$28



Plenty of butter and pancake syrup is included in the above pancake prices.

A La Carte – Organic Scrambled Egg Dishes (made with local Certified Organic eggs)

Each scramble serves 8 persons.

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| Spinach Scramble \$66 | <i>spinach, mushroom, cheddar cheese, onion</i> |
| Fresco Scramble \$66 | <i>Roma tomato, mushroom, fresh basil</i> |
| Vegetarian Scramble \$66 | <i>spinach, mushroom, tomato, cheddar cheese, onion</i> |
| Greek Scramble \$66 | <i>fresh spinach, mushroom, onion, feta cheese</i> |
| Sweet Pepper Scramble \$66 | <i>fire-roasted marinated red peppers, feta cheese</i> |
| Fresh Basil Scramble \$66 | <i>fresh basil, jack cheese</i> |
| California Scramble \$66 | <i>jack cheese, avocado, fresh salsa</i> |
| Country Scramble \$66 | <i>bacon, potatoes, cheddar cheese</i> |
| Denver Scramble \$77 | <i>country ham, bell pepper, cheddar cheese, onion</i> |
| Chuck Wagon Scramble \$77 | <i>country ham, jack cheese, cheddar cheese</i> |
| Cajun Scramble \$77 | <i>Cajun sausage, bell peppers, cheddar cheese</i> |
| Florentine Scramble \$77 | <i>chicken sausage, spinach, mushroom, cheddar, onion</i> |
| Swiss chard Scramble \$77 | <i>chicken sausage, Swiss chard, cheddar, mushroom</i> |
| Freshly scrambled eggs \$60 | <i>Organic eggs & no other ingredients</i> |

Ultimate Breakfast Burrito \$77 (eight half burritos)

Burritos are cut in half to feed 8 people. Burritos are filled with eggs, cheddar cheese, rice, beans, sausage, pico de gallo, & potato. Accompanied with guacamole, homemade tomatillo salsa and sour cream.

The egg scrambles can be made with egg whites only for an additional \$22 per each egg white scramble.

A La Carte -- Breakfast Potatoes and breads

Each item serves 8 persons.

Red roasted breakfast potatoes \$44

Freshly baked cornbread muffins (8 muffins with butter and jelly) \$31

Assorted toast with butter and jelly \$27

Fresh cut fruit assortment \$39

A La Carte -- Breakfast Meats

Each serves 8 persons. Large sausages (4 oz.) are cut in half lengthwise.

Applewood smoked bacon (16 strips) \$32

thick cut bacon

Little Sausage Links (16 links) \$32

classic breakfast pork sausages

Maple Breakfast Sausage (16 links) \$32

sweet & savory, pork sausage

Chicken Apple Sausage (8 half links) \$32

chicken with a touch of sherry

Spicy Cajun Andouille Sausage (8 half links) \$32

chicken & authentic Cajun spices

Cilantro Verdi Sausage (8 half links) \$32

turkey & chicken

Italian Breakfast Sausage (8 half links) \$32

chicken

Spicy Portuguese Sausage (8 half links) \$32

pork

A La Carte -- Breakfast Beverages

Freshly brewed gourmet coffee \$39 (96 oz. Serves eight persons.)

Freshly squeezed orange juice \$55 (96 oz. Serves eight persons.)

Eight drink cups are included with each 96 oz. beverage container. Half & half, sugar, artificial sweetener & coffee stirrers are included with gourmet coffee.

Lunch Catering

Lunch Party Pack \$235 serves 8 persons

Includes your choice of two salads and two kinds of sandwiches.

Choose **two** of the following salads.

Albacore Tuna Salad Organic baby lettuce, hard cooked egg and Roma tomato. Topped with tuna salad made with water-packed albacore. Apple cider vinaigrette.

Chinese Chicken Salad Fresh chicken breast, chopped romaine, slivered almonds, homemade wontons, crunchy rice noodles, and Asian ginger plum dressing.

Curried Chicken Salad Fresh chicken breast, golden currents, grapes, celery, walnuts, with curry-mayo. Served with fresh fruit.

Ranch House Salad Romaine, Roma tomatoes, hard cooked egg, bacon, avocado, & crunchy homemade croutons. Ranch dressing.

Bread & Porridge Turkey Salad Made with natural oven-roasted turkey breast, organic baby lettuce, fresh cob-roasted corn, red onion, feta cheese and Roma tomatoes. Balsamic vinaigrette.

Greek Salad Red & yellow bell peppers, cucumber, Roma tomatoes, organic baby lettuce, red onion, feta cheese, and Kalamata olives. Apple cider vinaigrette.

Goat Cheese & Pecan – Grilled Chicken Salad Chopped freshly grilled chicken breast, Romaine, Roma tomato, creamy goat cheese, and pecans. Raspberry vinaigrette.

Cranberry Apple Walnut Grilled Chicken Salad with Gorgonzola Chopped freshly grilled chicken breast, Romaine, chunks of crisp Granny Smith apple, walnuts, sweet sundried cranberries, and Gorgonzola. With raspberry vinaigrette.

Grilled Vegetable Salad with Feta Fresh flame-grilled zucchini, yellow squash, carrots, & bell pepper. With organic baby lettuce, Roma tomatoes, feta cheese & red onion. Balsamic vinaigrette.

Grilled Chicken Salad with Grilled Vegetables Chopped freshly grilled chicken breast, grilled zucchini, yellow squash, carrots, & bell pepper. With organic baby lettuce, Roma tomatoes, feta cheese and red onion. Balsamic vinaigrette.

Grilled Chicken Salad Chopped freshly grilled chicken breast with organic baby lettuce, fresh cob roasted corn, feta cheese, pecans and tomatoes. Dressed with balsamic vinaigrette.

Classic Cobb - Original Brown Derby recipe. Finely chopped greens, turkey breast, bacon, egg, tomatoes, crumbled blue cheese, avocado, and chives. Original Cobb dressing.

Santa Fe Chicken Salad Chopped freshly grilled chicken breast and romaine with fresh roasted cob corn, black beans, tomato, jack cheese, crispy homemade tortilla strips & fresh avocado. Tangy Santa Fe-style lime/peanut vinaigrette.

Grilled Salmon Salad Organic baby lettuce, fresh green beans, cob-roasted corn and red onion. Balsamic vinaigrette. Topped with a hot freshly grilled salmon filet.

Salade Nicoise South-of-France style. Organic baby lettuce, water-packed albacore tuna, crisp green beans, chilled boiled potatoes, Roma tomato, hard cooked egg, Kalamata olives, capers, and anchovy. Apple cider vinaigrette.

Lunch Party Pack also includes two kinds of sandwiches

Each sandwich is cut in half, yielding 16 half sandwiches. Choose **two** from the following list:

- (1) Grilled Vegetable Sandwich. *Grilled fresh zucchini, carrots, bell pepper, yellow squash & melted jack cheese on toasted dark wheat.*
- (2) Grilled Chicken Breast Sandwich. *Fresh flame-grilled chicken breast on a toasted brioche bun. Lettuce, tomato and mayonnaise*
- (3) *BLT. Applewood Bacon, lettuce and tomato. On toasted dark wheat.*
- (4) BBQ Brisket Sandwich. *We slow-cook beef brisket for 9 hours over hickory wood then simmer it in BBQ sauce. Served in a toasted brioche bun.*
- (5) Focaccia Cranberry Turkey Breast Sandwich. *Fresh natural oven-roasted turkey breast, lettuce and tomato. Cranberry mayo-basil pesto dressing. On focaccia bread.*

- (6) Albacore Tuna Salad Sandwich. *Albacore tuna salad made with celery, carrots, mayonnaise and fresh lemon juice. On sourdough.*
- (7) Curried Chicken Salad Sandwich. On Focaccia bread.

Lunch party pack includes freshly made coleslaw and chocolate walnut brownies for dessert.

Lunch catering à la carte

Catering sandwiches

Each sandwich is cut in half, yielding 16 half sandwiches. Each item below will feed 8 persons.

- (1) Grilled Vegetable Sandwich. *Grilled fresh zucchini, carrots, bell pepper, yellow squash & melted jack cheese on toasted dark wheat. \$115*
- (2) Grilled Chicken Breast Sandwich. *Fresh flame-grilled chicken breast on a toasted brioche bun. Lettuce, tomato and mayonnaise \$115*
- (3) *BLT. Applewood Bacon, lettuce and tomato. On toasted dark wheat. \$115*
- (4) BBQ Brisket Sandwich. *We slow-cook beef brisket for 9 hours over hickory wood then simmer it in BBQ sauce. Served in a toasted brioche bun. \$125*
- (5) Focaccia Cranberry Turkey Breast Sandwich. *Fresh natural oven-roasted turkey breast, lettuce and tomato. Cranberry mayo-basil pesto dressing. On focaccia bread. \$125*
- (6) Albacore Tuna Salad Sandwich. *Albacore tuna salad made with celery, carrots, mayonnaise and fresh lemon juice. On sourdough. \$125*
- (7) Curried Chicken Salad Sandwich. On Focaccia bread. \$125

Catering Soups à la carte

Soups serve 8 persons (appetizer cup size portion).

Spicy Tortilla, Tomato Basil, or Split Pea soup \$45

Catering Entree Salads à la carte

Entree salad feeds 8 persons as a main course.

Unless otherwise requested, dressing is packaged separately from the salads so that salads can be dressed just before serving.

Albacore Tuna Salad Organic baby lettuce, hard cooked egg and Roma tomato. Topped with tuna salad made with water-packed albacore. Apple cider vinaigrette. \$155

Chinese Chicken Salad Fresh chicken breast, chopped romaine, slivered almonds, homemade wontons, crunchy rice noodles, and Asian ginger plum dressing. \$155

Curried Chicken Salad Fresh chicken breast, golden currents, grapes, celery, walnuts, and curry-mayo dressing. Served with fresh fruit. \$155

Ranch House Salad Romaine, Roma tomatoes, hard cooked egg, bacon, avocado, & crunchy homemade croutons. Ranch dressing. \$155

Bread & Porridge Turkey Salad Made with natural oven-roasted turkey breast, organic baby lettuce, fresh cob-roasted corn, red onion, feta cheese and Roma tomatoes. Balsamic vinaigrette. \$175

Greek Salad Red & yellow bell peppers, cucumber, Roma tomatoes, organic baby lettuce, red onion, feta cheese, and Kalamata olives. Apple cider vinaigrette. \$155

Goat Cheese & Pecan – Grilled Chicken Salad Chopped freshly grilled chicken breast, Romaine, Roma tomato, creamy goat cheese, and pecans. Raspberry vinaigrette. \$155

Cranberry Apple Walnut Grilled Chicken Salad with Gorgonzola Chopped freshly grilled chicken breast, Romaine, chunks of crisp Granny Smith apple, walnuts, sweet sundried cranberries, and Gorgonzola. With raspberry vinaigrette. \$155

Grilled Vegetable Salad with Feta Fresh flame-grilled zucchini, yellow squash, carrots, & bell pepper. With organic baby lettuce, Roma tomatoes, feta cheese & red onion. Balsamic vinaigrette. \$155

Grilled Chicken Salad with Grilled Vegetables Chopped freshly grilled chicken breast, grilled zucchini, yellow squash, carrots, & bell pepper. With organic baby lettuce, Roma tomatoes, feta cheese and red onion. Balsamic vinaigrette. \$155

Grilled Chicken Salad Chopped freshly grilled chicken breast with organic baby lettuce, fresh cob roasted corn, feta cheese, pecans and tomatoes. Dressed with balsamic vinaigrette. \$155

Classic Cobb - Original Brown Derby recipe. Finely chopped greens, turkey breast, bacon, egg, tomatoes, crumbled blue cheese, avocado, and chives. Original Cobb dressing. \$155

Santa Fe Chicken Salad Chopped freshly grilled chicken breast and romaine with fresh roasted cob corn, black beans, tomato, jack cheese, crispy homemade tortilla strips & fresh avocado. Tangy Santa Fe-style lime/peanut vinaigrette. \$155

Grilled Salmon Salad Organic baby lettuce, fresh green beans, cob-roasted corn and red onion. Balsamic vinaigrette. Topped with a hot freshly grilled salmon filet. \$195

Salade Nicoise South-of-France style. Organic baby lettuce, water-packed albacore tuna, crisp green beans, chilled boiled potatoes, Roma tomato, hard cooked egg, Kalamata olives, capers, and anchovy. Apple cider vinaigrette. \$155

Catering Pastas à la carte

Pasta dishes feed at least 8 persons as a main course

Tomato Basil Pasta Spaghetti, chopped Roma tomatoes, fresh basil, garlic, Kalamata olives, & extra virgin olive oil. \$125

Penne Primavera Made with today's fresh vegetables, penne pasta, extra virgin olive oil & Parmigiano Reggiano. \$125

Pasta Con Pollo Spaghetti, chopped Roma tomatoes, fresh basil, garlic & hot grilled-to-order chicken breast. \$135

Pasta with Chicken Sausage Spaghetti, chopped Roma tomatoes, grilled chicken sausage, fresh basil, garlic, Kalamata olives & extra virgin olive oil. \$135

Fettuccine Alfredo Classically made with Parmigiano Reggiano, heavy cream, and freshly grilled chicken breast. \$135

New Orleans style Penne pasta made with bell peppers, Cajun Andouille sausage, Roma tomato, garlic & jalapeno. \$140

Fettuccine & Sautéed Chicken Breast Chicken breast in a mild pesto cream sauce made with goat cheese, mushrooms, red roasted peppers & fresh basil. \$135

Not your Momma's Mac & Cheese Made to order using Cheddar, Monterey Jack, feta, and goat cheese. Topped with crunchy breadcrumbs. \$120

Catering Hot Entrées à la carte

Each Hot Entrée below is for 8 persons. Side orders below may be added to form a complete meal for 8.

Old Fashioned Beef Stew Tender chunks of beef, carrots, potatoes, turnips and parsnips in a savory sauce made with red wine. \$135

Chicken Piccata Pan-seared chicken breast, mushrooms, capers, white wine, lemon juice and garlic. \$135

BBQ Beef Brisket Beef brisket smoked for nine hours over hickory wood until fork-tender, then simmered in BBQ sauce. \$135

Famous Firehouse Chili Our spicy chili loaded with prime ground beef & Anaheim peppers. \$120

Catering side orders for hot entrées.

Each side order is for 8 persons,

Fresh steamed vegetables du jour. \$30

Red roasted potatoes \$45

Spanish rice \$35

Freshly baked cornbread muffins (8 muffins with butter) \$28

Baked beans \$22

Coleslaw \$35

Catering Dessert à la carte

Chocolate walnut brownies (8 brownies) \$48

Minimum Catering Order Information

Place your catering order online at
<http://breadandporridge.com/>

Breakfast catering orders for the AM may be placed any time *before 2 PM on the preceding day*. In general, catering orders should be placed 24 hours in advance.

Catering orders will include paper plates, and plastic serving and eating utensils.

Pick-up and Delivery Options

Our catered food is available every day starting at 7 am. If you pick up your order at Bread & Porridge parking is available behind the restaurant.

A catering order may be canceled any time prior to 24 hours before pick up. *

Catering orders require 24 hour notice.

Delivery to Santa Monica and nearby Los Angeles County is available. Delivery fees apply according to distance. For catering questions contact management@breadandporridge.com or call Bread & Porridge at (310) 453-4941 and ask to speak with a Manager about catering.

*Orders canceled less than 24 hours before pick up time incur a 20% cancelation charge. After your food has been prepared your order cannot be canceled.

END OF CATERING MENU

Catering Checklist for Kitchen Staff

Receiving a catering order:

The employee who receives the catering order must tell the Manager ASAP so that the Manager can inform the people who are opening the next day about the catering order.

Always get the name and telephone number of the customer.

Catering orders you take in person or on the telephone, or which come from Zuppler must be scheduled with delivery service.

*Use the **checklist** below to make sure that all items are included.*

Provide plates and utensils for each person.

Provide serving utensils for each item.

For **each** 96 oz. OJ box we include:

12 small cups.

For **each** 96 oz. coffee box we Include:

12small cups.

12containers of half & half

12 packets of sugar

12 sweet and low

12 wood coffee stirrers.

For **each** order of 8 toast or muffins Include:

12 butters

12 assorted jellies

For **each** order of 8 pancakes or French toast Include:

12 butters

1 large bottle of pancake syrup.

END of Checklist