



# California Fresh

Menu Winter|Spring  
2024



Little Bear Catering

Our Cali Fresh catering menu captures the essence of California cuisine with its emphasis on *fresh, healthy ingredients and vibrant flavors*.

Pairing with local farmers, it contains locally sourced and seasonal ingredients. It embodies the *diverse spirit of Angelenos* through a fusion of flavors and cultural traditions.

Most of all, this menu is healthy and light, *designed to refuel guests and leave them feeling uplifted and energized*. We hope you enjoy this menu as much as we love bringing it to life.





## Starters & Platters

### Seasonal Fresh Burrata Board

Fresh Creamy Burrata and Vibrant  
Fruit Medley with Crackers and Pita

\$225



### Build Your Own Bruschetta Platter

Bruschetta Duo with Classic Heirloom Tomato  
and Herb Bruschetta, & Cucumber Jalepeño  
Orange-Beet Bruschetta with Crispy Crostini

\$175

### Watermelon Radish Carpaccio Platter

Thinly sliced watermelon radishes arranged  
carpaccio with arugula, shaved Parmesan, and  
a lemon vinaigrette \$60

### Mezze Platter

Coastal Inspired Mezze with Sundried Tomato Hummus,  
Classic Chickpea Hummus, Whipped Feta Dip, Grilled  
Seasonal Veggies and Homemade Pita

\$250

### Maui Onion Dip and Homemade Kettle Chips

32 oz. \$50 | 64 oz. \$100

### Cali Spin Dip

Classic Spinach Artichoke Dip with a Twist of California  
Monterey Jack Cheese and Roasted Red Peppers, Served  
with Fresh Sea Salt Crackers

32 oz \$75 | 64 oz \$150





## Lite Bites

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### Ahi Tuna Sliders

Seared and Peppered Ahi Tuna Steak with Lemon Zest and Wasabi Mayo on Hawaiian Roll \$88/dozen

### Coastal Fish Tacos

Marinated and Grilled White Fish Tacos with Pickled Vegetables, Jalapeno and Fresh Lime \$50/dozen

### Vegan Kimchi Tacos

Vegan Kimchi, Gochujang-Marinated Jackfruit, and a Spicy Slaw \$45/dozen

### Jicama Shrimp Tostadas

Cilantro, Lime, Radish, Avocado \$55/dozen

## Surf's Up Salads

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### Achiote Chicken Taco Salad

Charred Corn, Pickled Carrots, Avocado, Red Pepper. Tortilla Strips, Black Beans, Cilantro  
Lime Vinaigrette  
\$150/\$300

### Cali Cobb Salad

Romaine Lettuce, Crispy Bacon, Grilled Chicken, Avocado, Hardboiled Eggs, Tomato, Roquefort, Dijon Vinaigrette  
\$175/\$325

### Citrus Kale Ceasar

Romaine and Kale with Lemon Parmesan Ceasar Dressing, Homemade Crouton and Fresh Parmesan  
\$80/\$160

### Garden Beet and Goat Cheese

Arugula Salad with Orange and Purple Beets, Chevre, Candied Pecans and Lemon Poppyseed Dressing  
\$75/\$140

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## Entrees

*Half Pan Feeds 25, Full Pan Feeds 50*

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### **Seared Sesame Tuna Steak**

Wilted Spinach, Kimchi Salad, Soy Vinaigrette  
\$325/\$650

### **Ginger Lime Chicken Breast**

Succulent with Tangy Marinade,  
Roasted to Perfection with Chipotle  
Crema on Side \$150/\$250

### **Cali Caramelized Bulgogi Beef**

Ginger Soy Agave Ground Beef, Fresh Green Onions, Served  
with Pickled Cucumber, Carrot and Rice  
\$250/\$450

### **Santa Maria Cali Tri Tip**

Grilled Specialty with Peppered Blackened  
Crust and Served with Celery Root Puree  
\$375/\$700

### **Grilled Avocado Chicken Thigh**

Chargrilled Thighs with Honey Garlic  
Balsamic Glaze with Freshly Diced Avocado,  
Tomato and Basil  
\$175/\$300

### **Slow Roasted Mojo Pork**

Cuban Citrus Marinade, Fresh Oregano and  
Mint Mojo, Jasmine Rice and Black Beans  
\$250/\$450

### **Angelenos Shrimp Stir Fry**

Chipotle Coconut Stir Fry, Seasonal Veggies and Seasoned  
Shrimp  
\$250/\$450

### **Cirtus Ponzu Glazed Salmon**

Grilled Salmon Filet, Homemade Glaze, Pineapple Pico De  
Gallo  
\$500/\$950

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## Vegetarian Entrees

*Half Pan Feeds 25, Full Pan Feeds 50*



### Vegan Noodle Stir Fry

Sesame Garlic Noodles, Broccoli, Tomato, Water Chestnut,  
Onion, Mushroom, Rice Vinaigrette, Cashew  
\$175/\$300

### Cauliflower Steak with Romesco Sauce

Thick cauliflower steaks roasted and served with a smoky  
romesco sauce and almond crumble.  
\$150/\$275

### Garlic Chili Soba Noodles with Tofu

Chilled Chili Sesame Soba Noodles,  
Marinated Tofu, Wilted Bok Choy  
\$150/\$250

### Roasted Kale and Mushroom Medley

Roasted Kale in Simmering White Wine Sauce,  
Sauteed Myriad of Mushrooms  
\$175/\$300

## Cali Kabobs



### Mediterranean Beef

Rosemary Marinated, Tahini, Grilled Peppers and Onions  
\$96/dozen

### Lemon Herb Basil Chicken

Light and Flavorful with Zesty Lemon Herb Marinade  
and Fresh Basil, Roasted Zucchini and Squash  
\$72/dozen

### Jerk Shrimp

Jamaican Jerk Herb Blend, Grilled Pineapple and Tomato, Side of  
Salsa Verde \$96/dozen

### Grilled Haloumi Skewers

Marinated Grilled Haloumi, Roasted Pepper and Tomato,  
Balsamic Glaze \$72/dozen





## Stellar Sides

*Half Pan Feeds 25, Full Pan Feeds 50*

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### Brussel Cous Cous Hash

Balsamic, Toasted Almonds, Pomegranate

\$85/\$170

### Black Bean Quinoa Salad

Lime Vinaigrette, Cherry Tomato, Corn,  
Avocado, Chipotle Season \$65/\$130

### Sweet Potatoes with Miso Butter and Chives

Okinawa Potatoes Roasted with  
Homemade Miso Butter \$60/\$120

### Grilled Artichokes with Lemon Aioli

Grilled Specialty with Lemon Caper Aioli

\$65/\$130

### Butter-Glazed Baby Carrots with Dill

- Baby Carrots Sautéed in Herb-Infused Butter and  
Finished with Fresh Dill. \$60/\$120

### Cauliflower and Broccoli Gratin

- Cauliflower and broccoli florets baked in a creamy  
Gruyère cheese sauce. \$85/\$170

### Wild Mushroom Rice Pilaf

Mushroom Medley, Carrots, Wild Rice

\$70/\$140

### Smashed Potato with Chimichurri

Hand Smashed Yukon Gold Topped with Homemade  
Chimichurri \$65/\$130

### Root Vegetable Medley

Seasonal Roasted Veggies Tossed in Herb Marinade

\$60/\$120

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# Menu Proposal

## SALAD

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### SPRING GREEN SALAD

Arugula, Citrus, Fennel, and Shaved  
Parmesan with Lemon Vinaigrette  
\$240 (For 2 Trays)

## MAINS

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### OVEN ROASTED CHICKEN MARSALA

Roasted Mushrooms, Fresh  
Parsley on Rustic Tuscan Polenta  
\$530 (2 Trays)

### GRILLED FLANK STEAK FEAST

Grilled to Perfection with Mint &  
Gremolata Pesto and Roasted Zucchini  
\$1400 (2 Trays)

### PORTOBELLO PICCATA

Vegan and Gluten-Free: Portobello  
Mushroom with Crispy Capers, Tarragon  
and White Wine Sauce  
\$300 (1 Tray)

## SIDES

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### ROASTED BROCCOLINI WITH CHILI FLAKE

\$320 (2 Trays)

### ROASTED REDSKIN POTATOES WITH ROSEMARY AND GARLIC

\$240 (2 Trays)