



Breakfast

Assorted Pastries

- Muffins: Blueberry Jam, Cranberry Orange Rosemary, Mixed Berry Crumble or Lemon Poppyseed
- Scones: V-Raisin Oat with Coconut Citrus Glaze, Maple Pecan, Cranberry Ginger with Citrus Glaze
- Croissants: Butter, Almond, Nutella, Chocolate, Sage-Cheddar and Nutella with Candied Hazelnuts
- Cake Slices - GF Tangerine Almond, GF Mixed Berry, GF Chocolate Banana, V/GF Triple Chocolate
- Specialty: Cinnamon Sugar Bun, Spiced Coffee Donuts, Huckleberry Donuts and Babka Pinwheels

Bagels

- Plain, Sesame, Onion, Everything, Cinnamon Raisin or Whole Wheat

Served with side of creamed cheese

Seeds, Grains & Fruit

- Sliced seasonal melons with berries
- Yogurt Parfaits- vanilla yogurt, granola and berries
- Overnight Oats - chia seeds, oats, almond milk, vanilla, agave, bananas
- GF Quinoa Bowl - almond milk, raspberries, peaches, coconut flakes, almonds
- GF Savory Buckwheat Bowl - groats, sautéed kale, mushrooms and sun dried tomatoes
- Warm Steel-Cut Oatmeal - apples, cinnamon and chopped toasted pecans

Eggs, Omelets & Wraps

- Benedict - poached egg, Canadian Bacon, English muffin and hollandaise on the side
- Egg White Wrap - roasted peppers, sun-dried tomato, feta and spinach in whole wheat tortilla
- Breakfast Burrito - egg, potatoes, avocado, cheddar + soy chorizo, chicken or pork sausage
- Frittata - artichokes, spinach, sweet peppers, onions, Jack cheese and herbs
- Omelet - wild mushroom, onions, asparagus and goat cheese
- Avocado Toast - heirloom tomatoes, poached eggs and pickled red onions

Cured Fish

- Cured Salmon - Gravlax or Lox
 - Smoked Salmon - Scottish Style or NY Style Nova
 - Others - Smoked Trout Fillets OR Sliced smoked sturgeon
 - Petrossian Caviar - Ostetra, Sevruga or Beluga Hybrid (50 gram tins serves 1-2)
- Fish served a la carte or as a platter with red onions, cucumbers, tomatoes, capers & lemons*

Meat

- Ham - thick maple glazed ham slices
- Sausages - pork, chicken, chicken apple or turkey
- Bacon - turkey or pork bacon OR Canadian bacon

Griddle

- Belgian Waffles - whipped Cream, berries and maple syrup
- Pancakes - buttermilk, ricotta, blueberry or banana with syrup
- French Toast - mascarpone whipped cream and berry compote



TAKE OFF TASTINGS



Chilled Appetizers

- Caviar Blini-crème fraiche mousse
- Mini Lobster Rolls - citrus aioli in brioche bun
- Marinated Tuscan Olive Medley - served with artisan breadsticks
- Hummus Duo - black bean & avocado hummus with taro chips
- Shrimp Cocktail Cups - lemon zest horseradish cocktail sauce
- Smoked Salmon Canapes - herbed cream cheese and dill on pumpernickel
- Seared Steak Crostini - oven-dried tomato, gorgonzola and chimichurri
- Fresh Fig Crostini - red onions marmalade, goat cheese mousse, balsamic glaze and walnuts
- Smoked Chicken Salad - pickled mango relish in red endive leaf

Warm Hors d'Oeuvres

- Mini Beef Wellingtons - mushroom duxelles and horseradish crema
- Jumbo Lump Crab Cakes - Dijon remoulade and chives
- Peking Duck Rolls - scallions, cilantro and hoisin in mushu pancake
- Thai Chicken Lemongrass Satay - lightly spiced citrus peanut sauce
- Warm Latke-smoked salmon, lemon zest, creme fraiche & black caviar
- Pancetta Wrapped Dates - herbed goat cheese mousse and pistachio crumbs
- Grilled Camembert Cheese Sandwich - caramelized onions and pear chutney
- New Zealand Lamb Chop Lollipops - rosemary mint pesto
- Wild Mushroom Flatbread - leeks, taleggio, thyme and basil pesto
- Grilled Prosciutto & Peach Flatbread - arugula, ricotta & balsamic glaze
- Vegan Portobello Mushroom Sliders - basil aioli and crispy onions
- Wagyu Beef Sliders - smoked paprika Aioli, aged cheddar & red onion jam

Perfect Platters

Priced Per Person

- Exotic Fruit Platter: seasonal fruits with honey Greek yogurt
- Imported Cheese Platter - 5 cheeses, 2 jams, fresh and dried fruits, nuts, bread & crackers
- Imported Cheese & Charcuterie Board: 5 Cheeses, 3 Meats, jams, fruits, nuts, breads & crackers
- Mediterranean Mezze: grilled vegetables, Dolma, pita, sun-dried tomato hummus & feta dip
- Sushi Roll Platter: cucumber-avocado, spicy tuna and California rolls with wasabi, ginger and ponzu



CONTACTS

818-277-7467

www.littlebearcatering.com

**Ask about
customized
vegan & gluten
free options**

Sandwiches and Wraps

Includes Homemade Kettle Chips, Potato Salad or Mixed Greens with Charred Corn

- Italian Al Fresco: Capicola, Soppressata, fresh mozzarella, arugula and basil pesto on Ciabatta
- Chipotle Caesar Wrap: blackened chicken, roasted peppers, chipotle Caesar, Parmesan & romaine
- Tandoori Chicken Salad: tandoori chicken salad, apple- cabbage slaw and mint aioli on nan bread
- Roasted Turkey Wrap: tomatoes, avocado, havarti, basil aioli, lil gems & tomato on spinach wrap
- Steak Sandwich: rib eye, arugula, dried tomatoes, balsamic onion jam & Gorgonzola on baguette
- Chopped BBQ Brisket Sandwich: chipotle red cabbage slaw, pickles & crispy onions on pretzel bun
- Seared Ahi Tuna Steak - arugula, pickled red onions and lemon dill caper aioli on brioche bun
- Grilled Asian Shrimp Wrap: Napa cabbage slaw, grilled pineapple and romaine in spinach tortilla
- Vegan Curried Cauliflower Shawarma: cauliflower, spinach, hummus, cucumbers and tomato in pita



Premium Salads

- Poached Salmon - cucumber dill yogurt sauce, couscous and mixed greens salad
- Achiotte Beef Salad - arugula, corn, tomatoes, black beans and cilantro lime dressing
- Grilled Shrimp - mango, pickled carrots, couscous, romaine hearts and citrus dressing
- Thai - grilled chicken, noddles, cabbage, snow peas, mint, cilantro & peanut lime dressing
- Chinese - chicken, romaine, cabbage, almonds, wontons, tangerines and ginger vinaigrette
- Nicoise - seared tuna, beans, potatoes, olives, tomatoes, hard-boiled eggs & herb vinaigrette
- Cobb - romaine, chicken, avocado, eggs, tomatoes, blue cheese, bacon and Dijon vinaigrette
- Kale - poached chicken, dried cranberries, almonds, goat cheese, bulgur and balsamic dressing



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Entrees (Lunch/Dinner)

- Filet Mignon - wilted spinach, potato gratin, Cippolini onions and rosemary demi-glace
- Slow Roasted Boneless Prime Rib - creamed spinach, horseradish sauce and au jus
- Sesame Encrusted Tuna Steak - roasted rainbow carrots and ginger-sriracha sauce
- Grilled Salmon - lemon pea risotto and yogurt dill sauce
- Toasted Coconut Crusted Snapper - cilantro lime butter
- Spinach Chevre Stuffed Chicken Breast - Prosciutto wrapped with lemon artichoke sauce
- Moroccan Spiced Roasted Whole Jidori Chicken - roasted squash and golden raisin sauce
- Pulled Pork Ragu - creamy white cheddar polenta and sautéed broccolini
- Roasted American Lamb Rack - fingerling potatoes, figs, minted yogurt and lamb Jus
- 5-Spice Roasted Duck Breast & Confit - celery root purée, pear chutney and dried cherry duck sauce
- Vegan Portobello Piccata with Crispy Capers, Tarragon and White Wine Sauce
- Vegan Black Caviar Lentil Bolognese with Rigatoni, Red Wine Tomato Sauce, Fresh Oregano



Vegetable Sides

- Ratatouille Provencal - braised sweet peppers, zucchini, squash, eggplant & tomatoes
- Roasted Brussel Sprouts - pancetta, dried cranberries, shallots and parmesan
- Haricot Vert Almondine - sauteed green beans with garlic and slivered almonds
- Sauteed Broccolini - lemon zest, breadcrumbs and chili flakes
- Grilled Veggie Platter - zucchini, squash, sweet peppers, carrots, cauliflower & broccoli



Potato Sides

- Creamy Potato Gratin
- Twice Baked Potatoes - Boursin cheese and chives
- Herb Roasted Fingerling Potatoes - romesco sauce
- Baked Potatoes - sour cream, chives, bacon and cheddar
- Smashed Yukon Gold Potatoes - chimichurri sauce



Pasta, Rice & Grains

- Thai Coconut Rice - carrots and corn
- Black Truffle Mac and Cheese (add lobster)
- Arborio Rice Wild Mushroom Risotto
- Farro - roasted butternut squash, kale and pecans
- Couscous - corn, peas, lemon zest, parsley and scallions
- Basmati Rice Pilaf - charred corn, parsley and lime zest
- Tabbouleh - bulgur with chopped cucumbers, tomatoes, onions, parsley and mint
- Pappardelle Pasta - rustic braised pulled short rib bolognese, tomatoes and ricotta
- Butternut Squash Agnolotti - hazelnut-Amaretti crumbs and sage brown butter sauce



Desserts

- Opera Cake Bites - chocolate ganache
- Cookies - chocolate chip oatmeal raisin, peanut butter, snickerdoodle or brownie
- Bar Bites - lemon, pecan, blondie, raspberry oatmeal crumble, sticky toffee or chocolate
- Chocolate Pudding Cake - chocolate cake, chocolate custard, marshmallows and salted caramel
- Shortbread - shortbread cookie with vanilla mascarpone mousse and berries on top
- Tarts - berries with pastry cream, chocolate salted caramel, lemon or key lime meringue
- Homemade "Pop Tarts" - strawberry, blueberry crumble, apple crumble or chocolate ganache
- Rolo - chocolate cake rolled up with vanilla buttercream and bittersweet chocolate coating

