

HEAVEN-ly CATERING COMPANY

Easy ordering. Efficient delivery.

The most difficult thing you'll have to do is choose from our eclectic menu.

Heaven-ly Catering Company wants to make your workday easier. We can't really do your work for you (your boss might get mad), but we can offer a unique, healthy breakfast or lunch delivered to your whole office. And the only thing you'll have to pick up...is the phone.

Here's how we give you delicious food with headache-free delivery:

Fresh Ingredients, fresh ideas. Nothing but. Our clean, healthy approach to food includes organic ingredients whenever possible. And Chef Rob Wedaa brings his expertise from Mexico and Hawaii to create specialties in Asian fusion & classical Americana, among other tasty delights. Want a customized menu? We'd love to work with you to create the perfect spread for your office.

Quality is our middle name. Okay, not really. But everything involved with Heaven-ly is infused with quality. You'll get innovative dishes, beautiful presentation and courteous service from our attentive staff.

We do all the work. Of course we cook and deliver. But we also set-up, break-down, drop-off and pick-up. And if you need us to serve, our friendly, professional staff will do that too.

We dare you to take a peek at our menu and see if you can keep your mouth from watering. Or, if you just can't wait any longer, go ahead and treat yourself to a little slice of heaven...

We'll be contacting you to see how we might best serve your catering needs.

Warmly,

Sailene Ossman, Owner
Heaven-ly Catering Company
310.450.9808



HEAVEN-ly CATERING COMPANY

Heaven-ly Catering Company features corporate menus designed for easy drop off service to your office, photo shoot, location or off-site meeting. We offer complete coffee and tea service, delivery and set-up. We handle the ordering process with ease and consistently offer exceptional quality and beautiful presentation. We know how important it is to make a good impression.

Our food is prepared fresh daily & delivered to your office in a professional & timely manner. All food is easy to serve, delicious and made with the finest & freshest ingredients.

For more elaborate meetings our catering department will work with you to design custom menus & provide waiters dressed in bistro attire to serve your guests.

Local delivery available 7 days per week

Delivery charges are based upon distance from our kitchen, order size and day of the week
All Corporate orders must be placed with our Catering Department at least 24 hours in advance unless otherwise specified on the menu.

10 person minimum for all orders unless otherwise specified on the menu

Catering Department Office Hours: Monday-Friday, 9am-5pm

Breakfast

Fresh Seasonal Fruit Platter

Fresh seasonal fruit, mixed berries, pineapple, melon, served with a mango yogurt dipping sauce

Breakfast basket

Assorted muffins, cinnamon rolls, and bagels, served with crocks of butter, cream cheese and jams

Breakfast buffet

Organic Oatmeal or Muesli bar, accompanied with fresh berries, raw honey, mixed nuts, dried fruit, choice of milk or soy milk

Fresh seasonal fruits and melons laced with raw honey & fresh mint

Banana bread served with crocks of butter & jams

Quiche & Frittata | Serves 6-8 people

Roasted Potato, Spanish chorizo, Manchego cheese & fresh herbs

Spinach, Mushroom & Havarti cheese

Smoked Salmon, Asparagus & Leek

Crispy Pancetta, oven roasted tomatoes and Fontina cheese

***custom orders 24 hour advance notice**

Gourmet Breakfast Burritos

Prosciutto, brie, fresh herbs, scrambled eggs wrapped in a flour tortilla

Spinach, tomatoes, mushroom and Thyme scrambled egg whites with low fat swiss cheese wrapped in a whole wheat tortilla

Spanish Chorizo, caramelized onions, peppers, scrambled eggs and queso fresco wrapped in a flour tortilla

***or create your own 24 hour advance notice**

Coffee & Tea Station

locally roasted coffee, assortment of quality teas, cream, honey, lemons and sugar

Juice Bar

Fresh squeezed juices: orange, grapefruit, carrot ginger, tomato

***we are happy to custom create whatever your heart desires: bagel & lox platters, classic breakfast buffets, etc.
we only ask that you give us a 48 hour advance notice**

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Upscale Sandwiches

Madras Chicken

Fresh Roasted Free Range Chicken, with home made mango chutney, curried aioli, butter lettuce, served on a carrot raisin studded harvest bread

Oven Roasted Turkey Breast

Fresh Roasted Turkey Breast with watercress, avocado with an apricot jalapeno mayonnaise served on harvest bread

New York Steak

Tender New York steak topped with brie cheese, caramelized onions, with a fig chutney, soft greens and chive aioli

Roasted Lamb

Oven Roasted Lamb with mint studded tomatoes, lemon oregano aioli, butter lettuce on a crispy baguette

Grilled Veggie

Layers of grilled zucchini, peppers, caramelized onions, eggplant, oven roasted tomatoes, cilantro pesto, served on herb ciabatta bread

Veggie Mock Tuna Nicoise

Marinated soft tofu, capers, red onion, vine ripe tomatoes, organic field greens, nicoise olives (served with or without hard boiled egg) laced with a creamy mustard dressing served on a crusty French baguette

Boxed Lunches

Mediterranean

Greek Chicken Salad

Baba Ganoush

tabbouleh

Hummus

Raw Veggies & pita chips

Lemon Bar

Bento Box

Shredded Chicken & Herb summer roll

Jicama peanut slaw

Balinese noodle salad

Sesame crusted seared Ahi Tuna

Fresh mandarin oranges with raw honey & fresh mint

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L. A. Platters

Fresh Seasonal Fruit

Standard and Mixed

Veggie Crudites

Crispy Vegetables served with roasted artichoke dip, lemon-chive aioli, or buttermilk ranch

Cheese Board

Assorted cheeses from around the world served with an assortment of crackers and flatbread
>with exotic fruit

Grilled Asparagus

Grilled asparagus spears with shaved parmesan, lemon zest & olive oil

Mediterranean

Hummus, baba ganoush, spicy roasted red pepper dips served with pita chips and Crudites
>add on platter chicken skewers \$ 4.00 pp >add on platter falafel's \$ 3.50 pp

East Indian

An assortment of Samosas, curried butternut squash dip, spicy yellow dahl dip, naan bread, raita (yogurt & cucumber dip) and mango chutney

Italian Antipasto

Garlic chili marinated artichokes, herb spiked organic tomatoes, sopprasata, gorgonzola, provolone, mixed olives and caperberrys infused with lemon served with crostinis

South East Asian

Fresh herbs and marinated chicken breast stuffed summer rolls with ginger soy dipping sauce, Veggie filled wraps drizzled with peanut sauce and coconut rice flakes, skewered salmon satay with thai carrot dipping sauce, on a bed of tossed soba noodles

Puu-Puu Platter

Ginger hot sake drumettes, coconut encrusted calamari served with sweet chili sauce, jicama peanut slaw and pineapple spears

Caprese

Layers of fresh organic tomatoes, buffalo mozzarella and fresh basil, lightly drizzled with balsamic vinegar & herb infused aioli

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Entrees

Seared Sea Scallops

With fried capers, toasted almonds, Italian parsley, shallot soy glaze

Braised Lamb Shank

With a rich Chianti reduction and roasted bulb vegetables

Volcano Prawns

Pan crisped with kafir lime butter served on soft noodle cake

Aromatic Salmon

Pan roasted and served with spicy ginger, hot ponzu and aromatic herbs

Maple Shallot Chicken

Deeply browned free range chicken with maple shallot sauce

Caramelized Pork Loin

With whiskey flamed whole grain mustard, shallot glaze and citrus sweetened pears

Crispy Skin Black Cod

With green peppercorns, citrus butter and topped with crispy fried onions

Kona Coffee Marinated Filet

Pan roasted and topped with miso butter and onion tumbleweed

Hibachi Tofu

Glazed tofu stacked with peppers, carrots, fresh peas, baby bok choy in a sweet ginger soy glaze

Entree Salads

Blackened Salmon Salad

Pacific north West Salmon with crispy romaine, cashews, avocado, tomatoes, red peppers, feta cheese, red onions, tossed in a balsamic vinaigrette

Ginger Beef Salad

Wok seared flank steak with Bok choy and Won bok, chop suey, yams, soba noodles, sweet peppers tossed in a green tea peanut dressing

Chinese Chicken Salad

Crispy Asian greens with crispy noodles, fresh oranges, almonds, cilantro and candied ginger sesame vinaigrette

Macadamia Nut Salad

Macadamia encrusted chicken breast with fresh pineapple chutney, island style greens, bean thread noodles, tossed in a lemon cilantro dressing

Caesar Salad | With or without Chicken

Fresh baby romaine spears and croutons tossed in a garlic hot lemon soothing dressing and placed in a edible parmesan basket

Starches

Kale infused mashed potatoes

Fried gorgonzola Polenta

Mushroom bread pudding made with brioche and shiitake mushrooms

Blue cheese bread pudding made with brioche and maytag blue

Chive Studded Potato Cakes

Baby Basmati pilaf with soft herbs and chives

Pinenut spiked Cous-Cous

Pineapple jalapeno Fried Rice

Scallop potatoes laces with smoked Gouda, caramelized Onions and fresh Thyme

Wild Rice Pilaf with Carrots, pinenuts, red peppers

Veggies

Grilled garlic rubbed Asparagus, with shaved parmesan, lemon curls and extra virgin olive oil

Funky Brussels sprouts served with roasted turnips and sweet apples

Roasted root Vegetables; Beets, turnips, carrots, and fennel root

Roasted Butternut Squash with maple butter glaze

Flash fried beans sprouts with garlic, black & white sesame seeds garnished with hot chilies

Sauteed Zucchini with caramelized shallots, organic tomatoes and fresh herbs

Side Salads

Asian Slaw shredded jicama, carrots, rice noodles & peanuts, dressed with lemon jalapeno vinaigrette

White bean, zucchini, green bean, baby tomato salad with parsley chiffonade and a balsamic vinaigrette

Red Lentil Salad with mixed herb marinated tomatoes, field greens, goat cheese, dressed with sherry vinaigrette garnished with toasted walnuts

Wild Rice Cantaloupe Salad with shredded Radicchio, green onions, dressed in a balsamic vinaigrette

Mixed Fingerling Salad with chives, thyme, lavender, shallots, lemon zest and olive oil

Crunch Crunch Salad shredded zucchini, broccoli, jicama, fried wontons and Tofu, dressed with a Thai peanut dressing

Balinese Style Noodle Salad fresh chow mein noodles, tossed with scallions, basil, ginger, lemon grass, mint and chopped peanuts, dressed with a sambal, shoyu vinaigrette

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Desserts

Four Layer Chocolate Bomb Cake | Serves 10-12

Chantilly chocolate cake, Ganoush, Cream, topped with chocolate mousse

Haiku Citrus Pie | Serves 6-8

Coconut graham cracker crust, tart citrus custard & fresh cream

Fresh Fruit Pie | Serves 6-8

Strawberry

Peach

Blueberry

Apple

Rhubarb

Banana Cream

Coconut Cream

Assorted Mousse & Parfaits

Chocolate mousse

Butterscotch mousse & Chocolate Ganoush

Tiramisu Parfait

English Trifle