



CATERING MENU

Mission

Here at The California Endowment, we believe in thinking about health beyond the doctor's office. The Center for Healthy Communities strives to provide an environment where healthy practices flourish. To this end, we have teamed up with Patina Restaurant Group – a boutique restaurant company whose operational approach aligns with our vision.

QUALITY, LOCAL SUPPLIERS Patina's fresh, local-grown fruits and vegetables are derived from only the finest farmers and purveyors. California farms include Babe Farms, Windrose Farms, JF Organics, Bernard Ranch, Rutiz Farms and Coke Farms.

CULTURE OF CARE The California Endowment and Patina have partnered with LA Kitchen, a dynamic non-profit social enterprise that combines the potential and power of food and people, ensuring that neither goes to waste. Together, we provide on-the-job training that empowers individuals with employment challenges.

CONSERVATION

- Pitchers of water are provided free of charge throughout your event. We encourage you to reduce bottled water consumption when possible.
- All meals are served buffet style unless otherwise noted. China buffet service is available at extra cost.
- Catering is served on bio-degradable products manufactured from sustainable, renewable sources.

 = Vegan

 = Gluten Free

Please feel free to inquire on special dietary needs or splitting entrees. We will do our best to accommodate you.

We hope you enjoy!

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Breakfast Cold

10 guest minimum order

Served with Lavazza coffee and assorted Harney & Sons hot tea.

All Day Coffee service w/ breakfast purchase +3.50 (must order for entire party)

Add china, glass and silverware +3.00 (must order for entire party)

Healthy Beginnings 6.00

Assorted mini muffins, low fat yogurts, granola, fruit salad

Power Breakfast 7.50

Hard boiled eggs, low fat cottage cheese, berry and yogurt parfaits, oatmeal with dried fruit, nuts and brown sugar

Bagels and Fruit 7.50

Bagels and cream cheese, fruit salad

Deluxe Continental 8.00

Assorted mini Croissants, Muffins and Danishes, Greek yogurt, granola, cereal with regular and soy milk, fruit salad

Bobby's Gravlax 8.50

Served with bagels, cream cheese, capers, red onions and fresh dill

PARFAITS

Choice of two for 5.00

Chia Seed Coconut Parfait ✓ (GF)

Mango, Pineapple, Toasted Coconut

Quinoa Banana Bowl ✓ (GF)

Toasted Walnut, caramelized bananas, coconut syrup

Yogurt Parfait

Granola, seasonal fruit, honey

Breakfast Hot

10 guest minimum order

Served with Lavazza coffee and assorted Harney & Sons hot tea.

All Day Coffee service w/ breakfast purchase +3.50 (must order for entire party)

Add china, glass and silverware +3.00 (must order for entire party)

Egg white substitutes +\$0.50 (must order for entire party)

Build Your Breakfast Bowl 8.00

Comes with scrambled eggs + choice of three sides

Minimum 50 guests for additional sides +1.25 per item (must order for entire party)

STARCH

Breakfast potatoes (GF)

Cracked Bulgar Wheat

Freekeh

Quinoa (GF)

Steel Cut Oats (V) (GF)

Sweet Potato Hash (GF)

Warm Barley

PROTEIN

Chopped Bacon

Chicken Apple Sausage (GF)

Slow Braised Brisket

Vegan Soyrito (V) (GF)

VEGETABLES

Chopped Tomatoes

Crushed Avocado

Roasted Broccoli

Sautéed Spinach

Spiced Black Beans (V) (GF)

Sweet Corn

Wilted Kale

TOPPINGS

Crumbled Cotija Cheese

House Made Salsa

Pickled Red Onions

Sour Cream

Vegan Cheese (V) (GF)

Breakfast Hot

Breakfast Burrito 7.00

Choice of bacon, chicken apple sausage, eggs and cheese or vegan soyrizo, all served with peppers, onions and house made salsa

French Toast 7.50

Thick cut brioche French toast, maple syrup, fruit salad

Spanish Frittata 8.50 (GF)

Spinach, confit potatoes, Swiss cheese, and choice of bacon or chicken apple sausage

Veggie Scramble 8.50 (GF)

Scrambled eggs, sautéed mushrooms, roasted peppers, caramelized onions, served with breakfast potatoes and bacon

Classic Scramble 8.50 (GF)

Scrambled eggs, served with breakfast potatoes and choice of bacon or chicken apple sausage



Breakfast Add-ons

25 MINIMUM ORDER OR GUEST COUNT, WHICHEVER IS LESS

With purchase of entrée only

Juice, choice of: orange, cranberry, apple, or guava 0.75

Whole Fruit 1.25

Cereal a la carte with regular and soy milk (assorted Kellogg Wellness & Kashi varieties) 1.50

Low Fat Yoplait yogurt 1.50

Greek yogurt 1.75

2 Hard Boiled Eggs (2) 2.00

Fruit Salad 2.50

2 Bacon (2) 2.50

2 Chicken Apple Sausage (2) 2.50 (GF)

Hot Oatmeal with dried fruit, nuts, and brown sugar 2.75 ✓ (GF)

Homemade Vegan Power Bar 3.00 ✓

Bagel and Cream Cheese 3.00



Lunch Cold

10 GUEST MINIMUM ORDER

Add china, glass and silverware +4.00 (must order for entire party)

Leafy Lovers 11.50

Choice of 2 salads and fruit salad OR coconut macaroons (GF) plus Harney & Sons iced tea or agua fresca
Minimum 50 guests for 3rd salad option +2.50 (must order for entire party)

Additional salad dressing +1.00 (must order for entire party)

Add protein to any salad selection +3.00 (must order for entire party):

Oven roasted chicken | Lemon poached shrimp | Crisp lemon pepper tofu

Barley Tabbouleh Parsley, tomato, red onion, lemon vinaigrette ✓

Beet Salad Mandarin orange, goat cheese, pistachio, citrus vinaigrette (GF)

Caesar Salad Chopped romaine, house made Caesar dressing with grilled chicken

Cobb Salad Romaine hearts, oven roasted chicken, smoked bacon, avocado, cherry tomatoes, hard cooked eggs, crumbled blue cheese, diced cucumbers and blue cheese dressing (GF)

Greek Salad Chopped romaine, Kalamata olive, feta, red onion, cucumber, tomato, red wine vinaigrette (GF)

Kale Salad Black and purple kale, citrus, lemon vinaigrette ✓ (GF)

Nicoise Salad Flaked albacore tuna, new potatoes, hard cooked eggs, tomatoes, green beans, roasted sweet peppers, olives with champagne dressing (GF)

Quinoa Salad Roasted squash, dried cranberries, maple-sherry vinaigrette, arugula ✓ (GF)

TCE Signature Salad Mixed greens, roasted beets, blue cheese, candied walnuts, champagne vinaigrette (GF)

Thai Noodle Salad Glass noodles, cashews, cilantro, green onions, bean sprouts, Thai basil, mint, shallots, toasted sesame, carrots, cucumbers, red onion, lime, sweet soy ginger dressing ✓

Substitute Dessert for Fruit +2.00 (must order for entire party)

Assorted Mini Cookies

Double Fudge Brownie

Banana Cream Pie Pudding

Lunch Cold

10 guest minimum order / minimum count 5 for each sandwich type

Choice of 2 sandwiches, 1 side and fruit salad OR coconut macaroons (GF) plus Harney & Sons iced tea or agua fresca

Minimum 50 guests for 2nd side option +2.50 (must order for entire party)

Minimum 50 guests for 3rd sandwich option +2.50 (must order for entire party)

Gluten free bread available upon request

Sando Bar 11.50

Albacore Tuna Sandwich Cheddar cheese, lemon aioli, dill pickles on whole wheat

BLTA Smoked bacon, leaf lettuce, tomato, avocado, aioli on whole wheat

Cali Club Grilled chicken breast, smoked bacon, leaf lettuce, tomato, provolone cheese, herb aioli on a butter croissant

Caprese Wrap Fresh mozzarella, tomato, arugula, pesto, basil on spinach flatbread

Italian Sub Salami, mortadella, ham, provolone, tomato, lettuce, aioli, Italian vinaigrette, gardinaire on a deli role

Turkey n' Swiss Turkey breast, Swiss cheese, pesto aioli, cranberry-kale slaw on ciabatta

Vegan Grilled Vegetable Wrap Hummus, tomato, seasonal vegetables 

Sides

Classic Caesar Salad

Crudité and Dips (GF)

Hummus and house made Pita Chips 

Kale and Citrus Salad  (GF)

Mesclun Green Salad, grapes, feta, walnuts, champagne vinaigrette (GF)

Substitute dessert for fruit +2.00 (must order for entire party)

Assorted Mini Cookies

Banana Cream Pie Pudding

Double Fudge Brownie

Lunch Cold

BAG LUNCH 12.50

10 guest minimum order for 2 options / minimum count 5 for each option

Minimum 50 guests for 3rd sandwich option +2.50 (must order for entire party)

Served with chips, whole fruit, and bottled still and sparkling water

Gluten Free bread available upon request

Simple Sandwiches

Chicken Caesar Wrap, spinach wrap, Caesar dressing, grilled chicken

Egg Salad Sandwich, whole wheat, lettuce, tomato

Ham and Swiss on whole wheat, lettuce, tomato

Tuna Salad Sandwich on whole wheat, lettuce, tomato

Turkey and Cheddar on whole wheat, lettuce, tomato

Vegan Grilled Vegetable Wrap, hummus, seasonal vegetables 

Simple Salads

Caesar Salad with grilled chicken

Caprese Salad with champagne vinaigrette (GF)

Greek salad, romaine, champagne vinaigrette, tomato, cucumber, feta, olive, oregano (GF)

Mixed Green Salad with balsamic vinaigrette and grilled chicken (GF)

Veggie Chopped Salad with Green Goddess dressing (GF)

BAG LUNCH KID'S CHOICE 10.00

10 guest minimum order for 2 options

Minimum 50 guests for 3rd sandwich option +2.50 (must order for entire party)

Served with chips, whole fruit, and bottled still and sparkling water

Gluten Free bread available upon request

Peanut Butter and Jelly 

Turkey and Cheese

Ham and Cheese

Lunch Hot

15 guest minimum order

Add china, glass, and silverware +4.00 (must order for entire party)

Silver Plate 13.00

Choice of 1 salad, 1 entrée and 2 sides plus Harney & Sons iced tea or agua fresca

Salads

Lemon vinaigrette available upon request ✓ (GF)

Classic Caesar Salad

Mesclun Salad, grapes, feta, walnuts champagne vinaigrette ✓ (GF)

Veggie chopped salad with Green Goddess dressing (GF)

Entrée

Lemon rosemary whole roasted chicken (GF)

Spinach and black bean stuffed roasted portobello, roasted red peppers, corn ✓ (GF)

Tandoor spiced chicken, roasted peppers (GF)

Teriyaki chicken, steamed bok choy (GF)

Zaatar spiced shortrib (GF)

Penne pasta with choice of sauce: Bolognese, Marinara, ✓, Alfredo, Pesto

Add protein +3.00 (must order for entire party): oven roasted chicken, lemon poached shrimp, or crisp lemon pepper tofu

Cold Sides

Broccoli salad, lemon, shallots, parmesan (GF)

Carrot, cucumber and tomato salad with red onions ✓ (GF)

Fusilli pasta salad, olives, peppers, pesto, pine nuts, parmesan (GF)

Potato salad, celery, onion, garlic aioli, fresh herbs (GF)

Hot Sides

Black beans, coriander braised ✓ (GF)

Blue lake beans, brown butter, almonds (GF)

Brussels sprouts ✓ (GF)

Chef curated seasonal vegetables ✓ (GF)

Herb roasted new potatoes ✓ (GF)

Rainbow carrot, lemon, cumin ✓ (GF)

Roasted corn, sweet peppers ✓ (GF)

Scalloped potatoes

Spanish rice ✓ (GF)

Steamed basmati rice ✓ (GF)

Steamed brown rice ✓ (GF)

Tri color quinoa pilaf ✓ (GF)

Vegetable braised lentils ✓ (GF)

Add Dessert (must order for entire party)

Fruit Salad +1.50

Sweets +2.00

Assorted French Macarons (GF)

Assorted Mini Cookies

Assorted Mini Cupcakes

Banana Cream Pie, Pudding

Double Fudge Brownie

Mini Lemon Bars

Lunch Hot

Gold Plate 17.00

Choice of 1 salad, 2 entrees (minimum count 5 for second entrée), and 2 sides plus Harney & Sons iced tea or agua fresca

Salads

Lemon vinaigrette available upon request ✓ (GF)

Classic Caesar salad

Mesclun salad, grapes, feta, walnuts champagne vinaigrette (GF)

Veggie chopped salad with green goddess dressing (GF)

Barley Tabbouleh, parsley, tomato, red onion, lemon vinaigrette ✓

Beet salad, mandarin orange, goat cheese, pistachio, citrus vinaigrette (GF)

Caprese salad with champagne vinaigrette (GF)

Greek salad, romaine, champagne vinaigrette, tomato, cucumber, feta, olive, oregano (GF)

Entrée

Lemon rosemary Whole roasted chicken (GF)

Spinach and black bean stuffed roasted Portobello, roasted red peppers, corn ✓ (GF)

Tandoor spiced chicken, roasted peppers (GF)

Teriyaki chicken, steamed bok choy (GF)

Zaatar spiced Shortrib (GF)

Penne pasta with choice of sauce: Bolognese, Marinara, ✓, Alfredo, Pesto

Add protein +3.00 (must order for entire party): Oven roasted chicken | Lemon poached shrimp | Crisp lemon pepper tofu

Shrimp and fennel orzo

Spicy Korean marinated roast pork loin, served with Asian pear, carrot, scallion slaw

Spicy Thai basil beef, lemongrass, Thai basil, lime

Sumac dusted salmon (GF)

Cold Sides

Broccoli salad, lemon, shallots, parmesan (GF)

Carrot, cucumber and tomato salad with red onions ✓ (GF)

Fusilli Pasta Salad, olives, peppers, pesto, pine nuts, parmesan

Potato Salad, celery, onion, garlic aioli, fresh herbs (GF)

Hot Sides

Black Beans, Coriander Braised ✓ (GF)

Blue Lake Beans, Brown Butter, Almonds (GF)

Brussels sprouts ✓ (GF)

Chef curated seasonal vegetables ✓ (GF)

Herb roasted new Potatoes ✓ (GF)

Rainbow carrot, lemon, cumin ✓ (GF)

Roasted corn, sweet peppers

Scalloped Potatoes

Spanish rice ✓ (GF)

Steamed Basmati Rice ✓ (GF)

Steamed Brown Rice ✓ (GF)

Tri color quinoa pilaf ✓ (GF)

Vegetable braised lentils ✓ (GF)

Add Dessert (must order for entire party)

Fruit Salad +1.50

Sweets +2.00

Assorted French Macarons (GF)

Assorted Mini Cupcakes

Assorted Mini Cookies

Banana Cream Pie, Pudding

Double Fudge Brownie

Mini Lemon Bars

Lunch Hot

Taco Bar

Add china, glass, and silverware +4.00 (must order for entire party)

Choice of 1 salad, fruit salad OR coconut macaroons (GF) plus Harney & Sons iced tea or agua fresca

Choice of 1 protein (minimum 10 guests) 13.00

Choice of 2 proteins (minimum 25 guests) 16.00

Choice of 3 proteins (minimum 50 guests) 19.00

Salads

Lemon vinaigrette available upon request ✓ (GF)

Classic Caesar salad

Mesclun salad, grapes, feta, walnuts champagne vinaigrette ✓ (GF)

Veggie chopped salad with Green Goddess dressing (GF)

Proteins

Carnitas, slow roasted pork shoulder marinated in citrus (GF)

Al pastor, chopped pork butt marinated in achiote and pineapple juice (GF)

Carne Asada, marinated beef cooked in chef's blend of spices and lime (GF)

Achiote chicken, chicken marinated in achiote and lime (GF)

Soyrizo and peppers, vegan soyrizo with sautéed peppers and onions ✓ (GF)

Mexican creamy rajas, roasted strips of poblano peppers ✓ (GF)

Package Comes With All Below

Extra serving +1.00 (25 minimum order or guest count, whichever is less)

Choice of warm flour ✓ or corn tortillas ✓ (GF)

Crumbled Cotija cheese

Guacamole

House made green salsa (mild)

House made red salsa (hot)

House made tortilla chips

Onions and cilantro

Smoky cumin chili beans ✓ (GF)

Sour cream

Spanish rice ✓ (GF)

Substitute dessert for fruit +2.00 (must order for entire party)

Assorted Mini Cookies

Banana Cream Pie Pudding

Double Fudge Brownie

Lunch Served Plated

Minimum guest count 20

Choice of salad and entrée OR entrée and dessert

Add salad or dessert +4.00 (must order for entire party)

Served with rolls, iced tea and Lavazza coffee

Salads

Baby gem caesar, rouille crouton, pickled red onion, white anchovy, parmesan reggiano, watermelon radish

Brussels sprouts salad, beluga lentils, walnuts, purple potato chips, manchego cheese, sherry vinaigrette (GF)

Heirloom tomato and watermelon salad, house made ricotta, pine nuts, avocado, ice wine vinaigrette (GF)

Rainbow kale salad, citrus segments, lemon vinaigrette, spiced walnuts ✓ (GF)

Roasted baby beets, goat cheese mousse, pistachio, citrus segments, tangerine vinaigrette (GF)

Entrees

Crispy skin chicken breast, spaghetti squash, ginger, baby bok choy, crispy shallots 24 (GF)

Pan roasted chicken breast, curried cauliflower fricasse, avocado mousse, cilantro 24 (GF)

Seasonal vegan entrée, specially prepared by chef 24 ✓

Pan roasted sirloin steak, fingerling potatoes, piquillo peppers, chimichurri 26 (GF)

Roasted pork loin, braised red cabbage, charred baby leeks, sweet potato apple puree 26 (GF)

Salmon, poached turnips, red russian kale, cheesy farro hash 27

Cobia a la plancha, sautéed romanesco, braised red pearl onions, parsnip puree 28 (GF)

Natural beef striploin, horseradish butter, broccolini, confit tiny taters 28 (GF)

Dessert

Almond custard tart, strawberry compote

Apple galette, brown butter, cinnamon,

Banana financier, blueberries, butterscotch

Chocolate, cremeaux, hazelnut, tahitian vanilla, chantilly

Crème brule, nutella snow, candied pine nut

Vegan fruit soup, seasonal fruit compote ✓ (GF)



Reception

Stationary China

Minimum guest count 25

1 month lead time required for beer/wine license; all present must be at least 21 years of age.

Receptions may take place within the hours of 4-6pm with Center approval. No Fridays.

Beverage Stations *(price is per hour)*

Soft drinks and water 3.00

Beer, wine and water 8.50

Crudit  and Dips 4.00 ✓ (GF)

Seasonal vegetables raw and cooked artfully displayed with house made lemon garlic hummus, and roasted red pepper dip

Cheese Platter 6.00

Chef's choice Imported and domestic cheeses, with honey, nuts, dried fruit, crackers

Antipasti 7.00

Fresh herb grissini ✓

Fresh focaccia with toppings

Vine-ripened tomato, mozzarella, basil, garlic, balsamic, virgin oil (GF)

Fresh bocconcini mozzarella (GF)

Rosemary grilled eggplant, marinated sweet peppers, summer squash, heirloom tomatoes ✓ (GF)

Mezze 8.00

Baba ganoush ✓ (GF)

Cucumber Salad ✓ (GF)

Feta Cheese (GF)

Lemon garlic hummus ✓ (GF)

Marinated Olives ✓ (GF)

Pickled Red Onions ✓ (GF)

Roasted red peppers ✓ (GF)

Tabbouleh ✓

Toasted Pita Bread ✓

Tzatziki (GF)

Charcouterie Platter 9.00

Chef's choice cured meats sliced thin and artfully displayed with pickles mustards and crostini

Simple Sweets 3.50

Assorted mini cookies, brownies, and lemon bars

Fancy Sweets 5

Assorted mini tarts and mini cupcakes

Fruit 5 ✓ (GF)

Fresh cut fruit OR Street fruit (fresh cut fruit marinated with chile, lime and salt)

Reception

Tray Passed

Choice of Three, 3.00 per item

Choice of Four, 3.50 per item

Choice of Five, 4.00 per item

Earth

Baby beets, goat cheese mousse, tangerine vinaigrette, pistachio, shaved beet (GF)

Boconcini mozzarella, pesto, tomato (GF)

Chickpea falafel, creamy hummus, pickled pink onions, creamy cucumber, soft pita ✓

Crisp yucca fries, grilled banana ketchup ✓ (GF)

Crostini of wild mushrooms and goat cheese

Cucumber finger sandwiches

Cucumber rolls with sprouts, avocado, lemon vinaigrette ✓ (GF)

Garlic crostini with fava bean, Meyer lemon oil, shaved Parmesan

Mini grilled cheese, fig jam, wild arugula, brie

Sweet pea hummus on a mini corn tostada, roasted corn, lime ✓ (GF)

Toybox tomato, burrata mozzarella, basil, tapenade, crisp brioche

Warm sundried tomato, olive and asiago crostini

Land

Beef satay, soy ginger glaze

Beef sirloin crostini, mojo picon, basil

Chicken satay, ginger lime (GF)

Crostini with rosemary grilled beef, caramelized onions, creamy horseradish

Mini Angus beef burger with grilled red onions, aged cheddar

Mini caramelized onion tart, fromage blanc, bacon

Mini flat bread with prosciutto, shaved parmesan and balsamic

Sea

Ahi tuna tartare, pickled ginger, ponzu, tobiko wasabi, wonton crisp

Kaffir lime crabcake, thai basil, cilantro mint aioli

Open faced smoked salmon mousse on pumpernickel

Salmon confit, olive oil toasted bagel chip, everything bagel crumble

Shrimp cocktail lollipops, classic cocktail sauce, fresh horseradish (GF)

Skewered shrimp with pineapple chutney (GF)

Break

Minimum guest count 10

Add china, glass and silverware +2.00 (must order for entire party)

Savory

Edamame & Spiced Nuts Duo 3.00 ✓ (GF)

Lightly salted

Crudité and Dips 3.50 ✓ (GF)

Seasonal vegetables raw and cooked artfully displayed with house made lemon garlic hummus, and roasted red pepper dip

Cheese platter 5.00

Chef's choice Imported and domestic cheeses, with Honey, nuts, dried fruit, crackers

Assorted tea sandwiches 6.00

Mini tea sandwiches including, cucumber, egg salad and watercress, lemon salmon and dill

Sweet

Whole Fruit 1.75

Assorted Mini Cookies 2.50

Coconut Macaroons 2.50 (GF)

Double Fudge Brownies 2.50

Fresh Fruit Salad 2.50

Assorted French Macarons 3.00 (GF)

Assorted Mini Cupcakes 3.00

Banana Cream Pie Pudding 3.00

Double Fudge Brownie 3.00

Mini Lemon Bars 3.00

Street Fruit (fresh cut fruit marinated with chile, lime and salt) 3.50



Beverages

Minimum guest count 25

Add china, glass, and silverware +2.00 (must order for entire party)

A la Carte

Harney & Sons Black Iced Tea (in pitchers) 1.50

Upgrade to Peach or Mango Flavor 2.00

Bottled Water 1.50

Sparkling water 1.50

Assorted Sodas 2.00

Lavazza Coffee & Harney & Sons Tea 2.50

Agua Frescas 2.50

Juice by the Carafe 6.50

Orange juice

Cranberry juice

Apple juice

Guava juice

All Day Packages

All Day Coffee & Tea Service with breakfast purchase 3.50

All Day Coffee & Tea Service 4.00

All Day Premium Beverage Service 5.50

(Bottled Flat and Sparkling Water, Assorted Sodas)

