

Catering hotline

888.726.7271

Or call, email or visit your local store to order.

LA JOLLA

8510 Genesee Ave
(858) 558-4180
LJCatering@bristol farms.com

MANHATTAN BEACH

1570 Rosecrans Ave
(310) 643-5229
MBCatering@bristol farms.com

WOODLAND HILLS

23379 Mulholland Dr
(818) 449-8606
WHCatering@bristol farms.com

NEWPORT BEACH

810 Avocado Ave
(949) 760-6514
NBCatering@bristol farms.com

PALM DESERT

73101 Country Club Dr
(760) 674-0169
PDCatering@bristol farms.com

YORBA LINDA

18421 Yorba Linda Blvd
(657) 363-6700
YLCatering@bristol farms.com

ROLLING HILLS

837 Silver Spur Rd
(310) 541-9157
RHCatering@bristol farms.com

SANTA MONICA

3105 Wilshire Blvd
(310) 829-3137
SMCatering@bristol farms.com

SOUTH PASADENA

606 Fair Oaks Ave
(626) 441-5450
SPCatering@bristol farms.com

WEST HOLLYWOOD

9039 Beverly Blvd
(310) 248-2804
BWCatering@bristol farms.com

WESTCHESTER

8448 Lincoln Blvd
(310) 410-0593
WCCatering@bristol farms.com

SANTA BARBARA

3855 State St
93105 (805) 738-7700
LCatering@bristol farms.com

Bristol Farms





Bristol Farms

CATERING

**PERFECTLY PREPARED FROM
OUR KITCHEN TO YOUR TABLE**



LA FONTAINE BREAKFAST SANDWICH

BREAKFAST

Our catering specialists will prepare your breakfast choices with cage free eggs and the freshest locally sourced ingredients.

DEEP DISH QUICHE

Lorraine, broccoli and cheese or

Florentine (Serves 8-10) \$65

BREAKFAST BURRITOS

ALL IN: Applewood smoked bacon, sausage, scrambled eggs, potatoes and cheddar cheese \$8 EA

HEART HEALTHY: Turkey sausage, egg whites and mozzarella cheese \$8 EA

TRADITIONAL: Applewood smoked bacon, scrambled eggs and cheddar cheese \$8 EA

VEGGIE: Grilled seasonal vegetables, scrambled eggs and potatoes \$8 EA

All burritos are served in a flour tortilla with Bristol Farms salsa on the side.

BREAKFAST SANDWICHES

CALIFORNIA: Turkey sausage, egg whites and Jack cheese on an English muffin \$7 EA

VICENZA: Applewood smoked bacon, scrambled eggs and mozzarella cheese on a Ciabatta roll \$7 EA

LA FONTAINE: Black Forest ham, scrambled eggs and cheddar cheese on a large croissant \$7 EA

SOUTH BAY: Grilled tomato, baby spinach, egg whites and jalapeño jack cheese on an English muffin \$7 EA

CLASSIC: Scrambled eggs, cheddar cheese, choice of Applewood smoked bacon or sausage on sourdough or whole wheat toast

\$7 EA

BAGEL PLATTER

REGULAR: Fresh bagels with cream cheese on the side \$5/person

NEW YORK STYLE: Lox, capers, red onions, chopped eggs, lemon wedges and sliced tomatoes \$12/person

FRESH FRUIT PLATTER

A beautiful and decorative platter with sliced and cubed honeydew, cantaloupe, pineapple, strawberries, berries and assorted grapes

SMALL (serves 8-10) \$60

LARGE (serves 15-20) \$90

CONTINENTAL BREAKFAST

An assortment of mini pastries, muffins and bagels, served with jams, cream cheese and butter \$8/person / 3 pieces per person

CUSTOM FULL BREAKFAST

Choose any or all of the items listed below to create a custom breakfast

Below breakfast choices serves 6 guests each

Scrambled eggs \$24

Egg white scrambled \$34

Bristol Farms' own cinnamon French toast \$36

Applewood smoked bacon (3 per guest) \$21

Sausage links (3 per guest) \$21

Country potatoes with peppers and onions \$18

Choice of toast or English muffin \$12

Regular or Greek yogurt \$15

Bristol Farms' own granola and yogurt \$21

Our granola, pecans, yogurt and seasonal berries \$33

BEVERAGES

FRESH SQUEEZED OJ (half gallon) \$12

COFFEE CAMBRO (approx. 50-80 cups) \$80

COFFEE CARAFE (serves 8-10) \$28

HOT TEA (serves 8-10) \$24

BRISTOL FARMS' BOTTLE WATER \$1.50



SIGNATURE SANDWICHES

LUNCH A LA CARTE

TRADITIONAL SANDWICHES

A freshly made overstuffed sandwich with your choice of: Turkey breast, roast beef, ham, vegetarian, chicken salad or tuna salad with lettuce and tomato \$9 EA

Assorted sandwich platter (10 sandwiches) \$80

FRENCH PETITE SANDWICHES

Bakery fresh rolls or petite croissants with your choice of: Turkey breast, roast beef, ham, vegetarian, chicken salad or tuna salad served with lettuce and tomato \$5 EA

Small platter (16 pieces) \$75

Medium platter (32 pieces) \$145

Large platter (48 pieces) \$210

WRAPS

Huge and tasty, made with a flour tortilla

GRILLED CHICKEN: Avocado, lettuce, tomato and ranch dressing \$9.25 EA

TURKEY: Cucumber, sprouts, tomato, shredded carrots and cream cheese \$9.25 EA

AVOCADO: Dill, lettuce, tomatoes, cucumbers, sprouts, onions and cream cheese \$9.25 EA

GRILLED VEGETABLES: Lettuce, hummus and mozzarella cheese \$9.25 EA

SMALL PLATTER (16 halves) \$65

MEDIUM PLATTER (32 halves) \$130

LARGE PLATTER (48 halves) \$200

TEA SANDWICHES

Small English-style crustless sandwiches on soft bread

Rare roast beef, sharp cheddar cheese, tomatoes \$7.50 EA

Smoked salmon and herbed cream cheese \$7.50 EA

Turkey, Muenster cheese, tomatoes and mayonnaise \$7.50 EA

Chicken salad and chopped cashews \$7.50 EA

Egg salad and arugula \$7.50 EA

Sliced cucumbers and herbed cream cheese \$7.50 EA

Brie and chopped candied walnuts \$7.50 EA

BRISTOL FARMS'

SIGNATURE SANDWICHES

Hand carved fresh turkey, fig jam, spinach and tomato on a ciabatta roll \$11 EA

Grilled tri tip, creamy horseradish, tomato and roasted peppers on a baguette \$11 EA

Chicken breast, Applewood smoked bacon, arugula, tomato, Dijon aioli on a baguette \$11 EA

Grilled vegetables, tomato, arugula, kale pesto, and balsamic onions on whole wheat bread \$11 EA

HYE ROLLER PLATTER

(lavash pinwheels)

Choose two of the following per platter: Vegetarian, ham, turkey or roast beef

Lavash bread pinwheels with spinach, provolone cheese, red onion, cream cheese and tomato

SMALL PLATTER (16 pieces) \$50

MEDIUM PLATTER (32 pieces) \$100

LARGE PLATTER (48 pieces) \$150

MEAT & CHEESE PLATTERS

Choice of three: Turkey breast, sliced chicken, salami, ham, roast beef, corned beef or pastrami

CHOICE OF TWO: Cheddar, provolone, Swiss or pepper jack

Served with 2 bakery rolls per guest and pepperoncini

Small platter (Serves 10) \$90

Medium platter (Serves 15) \$120

Large platter (Serves 20) \$150

relish platter

Green leaf lettuce, tomatoes, pickles and red onions (Serves 10-15) \$30

bristol farms sides (Serves 6 guests)

Seasonal berry salad \$30

Seasonal fruit salad \$21

Potato salad \$21

Spinach pasta salad \$21

Coleslaw \$21

Farmers green salad \$24

Dozen cookies \$24



CORPORATE PLATTERS

LUNCH AT THE OFFICE

CORPORATE PLATTERS

(Priced per person)

SUIT & TIE: Signature Sandwich of your choice: Grilled tri-tip and horseradish cream, hand carved turkey and fig jam or grilled vegetables and arugula. Served with fresh seasonal fruit salad, spinach pasta salad and a cookie \$19

BUSINESS VENTURE: Wrap of your choice. Served with our garden salad, couscous salad and fresh sliced melon \$15

THE MERGER: Traditional Sandwich of your choice. Served with fresh fruit salad, potato salad and a cookie \$14

CONFERENCE ROOM: French Petite Sandwich of your choice. Served with fresh fruit salad, spinach pasta salad and a granola bar \$13

CORPORATE BOXES

(Sandwiches and wraps served in individual boxes and priced per person)

PRESIDENTIAL: Turkey wrapped asparagus sandwich. Served with spinach pasta salad, potato chips, granola bar, cookie and a banana \$16

ADMINISTRATOR: Half of a Traditional Sandwich of your choice. Served with baby greens salad, fresh fruit salad, chips and a cookie \$15

BOARDROOM: Traditional Sandwich of your choice. Served with fresh fruit salad, coleslaw and a cookie \$15

VIP SPECIAL: Wrap of your choice. Served with fresh fruit salad, spinach pasta salad and a cookie \$16

CHILLED VIP PICNIC MEALS

(Served in individual boxes and priced per person)

MAESTRO: Herb filet of beef tenderloin served with seasonal salad, fresh berries, roll and a brownie \$30

CONCERTO: Poached wild caught salmon with dill sauce served with seasonal salad, fresh berries, roll and a brownie \$26

CHARCUTERIE: Salami, prosciutto, provolone, Swiss cheese, roasted peppers, pâté, crostini, fig jam and grapes \$26

SUMMER JAZZ: Lemon rosemary chicken breast served with seasonal salad, fresh berries, roll and a brownie \$20

POPS MEDLEY: A Traditional Sandwich of your choice served with seasonal salad, fresh berries and a brownie \$16

CLASSIC: Chicken Caesar salad served with Parmesan cheese, croutons, roll and a brownie \$16

Our mixed greens are organic



CHARCUTERIE



SPINACH PASTA SALAD



BURRATA PLATTER

FINGER FOODS & PLATTERS

CHARCUTERIE

French pâté, French ham, uncured salami, Bristol Farms' seasonal in-house sausage, marinated olives, Swiss cheese, grapes, and condiments (Serves 10-15) \$135

EUROPEAN CHEESE

Hard and soft cheeses. Served with fig jam, nuts, grapes and strawberries (Serves 20-25) \$135

ANTIPASTO

Salami, sopressata, provolone, mozzarella, artichoke hearts, Kalamata olives, cherry tomatoes and bread sticks (Serves 10-15) \$90

INTERNATIONAL SATAY

Marinated chicken, beef and pork satay (30 pieces) with grilled vegetables and pita slices (Serves 10-12) \$100

MEDITERRANEAN HUMMUS

Hummus, pita, marinated tofu, long stemmed artichoke hearts, grilled vegetable skewers, tabbouleh, couscous and stuffed grape leaves (Serves 10-15) \$90

JUMBO SHRIMP COCKTAIL

36 jumbo shrimp served with our freshly made cocktail sauce and lemons (Serves 10-12) \$100

CHEESE LOVERS

A curated selection of chef favorites: Cheddar, blue, manchego and goat cheese with caramelized walnuts, strawberries and crackers (Serves 10-15) \$80

FRUIT AND CHEESE

Seasonal fruit with cubed cheddar, pepper jack, Swiss cheese and crackers (Serves 8-10) \$65

FRESH FRUIT

An elegant and decorative platter with sliced and cubed honeydew, cantaloupe, pineapple, strawberries, berries and assorted grapes

SMALL (Serves 8-10) \$60

LARGE (Serves 15-20) \$90

CRUDITÉ (VEGETABLE)

Beautifully presented fresh vegetables, mushrooms, carrots, celery, broccoli, cauliflower, jicama, zucchini, yellow squash, peppers and tomatoes. Served with choice of ranch, blue cheese or hummus

SMALL, 1 DIP (Serves 8-10) \$65

LARGE, 2 DIPS (Serves 15-20) \$90

EIGHT LAYER DIP

Refried beans, guacamole, sour cream, tomatoes, black olives, cheddar cheese, cilantro and green onions. Served with Bristol Farms' tortilla chips (Serves 10-15) \$80

VEGETARIAN CROSTINI

Our crostini is thinly sliced and lightly toasted with olive oil and herbs. Topped with: Balsamic glazed caramelized red onions with goat cheese; Grilled peach and blue cheese; and Fresh mozzarella with tomato and basil (30 pieces, serves 10-12) \$80

GUACAMOLE AND SALSA

Freshly made guacamole, salsa and sour cream. Served with Bristol Farms' tortilla chips (Serves 8-10) \$60

BURRATA

Burrata cheese, olive tapenade, garlic roasted tomatoes and lightly toasted crostini (Serves 8-10) \$80



PROSCIUTTO ASPARAGUS

APPETIZERS

APPETIZERS ARE PRICED PER DOZEN

TEQUILA ROASTED SHRIMP

Fire roasted, tequila marinated sustainable shrimp. Served with chipotle aioli \$45

BACON WRAPPED SHRIMP

Jumbo shrimp wrapped with Applewood smoked bacon \$45

MINI BEEF WELLINGTONS

Mini beef wellingtons, served with creamed horseradish sauce on the side \$42

CEVICHE LIME SHOOTERS

White fish ceviche served in shooter cup with Bristol Farms' corn tortilla chips \$40

LEMON ROSEMARY

CHICKEN SATAY

Grilled chicken breast marinated in lemon and rosemary. Served with red pepper hummus dip \$40

TERIYAKI BEEF SATAY

Tender grilled beef marinated with teriyaki glaze \$40

SMOKED SALMON LAVASH

Smoked salmon, cream cheese, capers, diced red onions on flat bread \$35

SPANAKOPITA

Feta cheese, spinach, folded in a flakey filo triangle. Served with tzatziki dip on the side \$33

CAPRESE SKEWERS

Fresh mozzarella, cherry tomatoes, Kalamata olives, fresh basil with balsamic glaze on the side \$30

With roasted shrimp \$45

BACON WRAPPED DATES

Sweet pitted California dates stuffed with an almond and wrapped in Applewood smoked bacon \$30

BEEF AND BEAN EMPANADAS

Spiced beef, beans and spices in a flakey dough with cilantro crème \$30

MUSHROOM CAPS

Local grilled vegetables, tomatoes, fresh herbs and panko \$28

Hot Italian sausage, fresh herbs and panko \$28

PROSCIUTTO ASPARAGUS WRAPS

Thinly sliced Italian prosciutto wrapped around tender asparagus \$30

PROSCIUTTO WRAPPED MELON

Seasonal melon wrapped in thinly sliced Italian prosciutto \$28

BRANDIED BLUE CHEESE AND PEAR CROSTINI

Brandy spiked blue cheese, pears and walnuts on top of lightly toasted crostini \$28

FONTINA PROSCIUTTO CROSTINI

Fontina cheese, imported prosciutto, fig jam on top of lightly toasted crostini \$28

EDAMAME POTSTICKERS

Edamame stuffed dumplings served with ginger soy dipping sauce \$24

MINI QUICHE LORRAINE

Free range eggs, Applewood smoked bacon and Swiss cheese in mini flakey crust \$26



CALIFORNIA TRI TIP

MAIN COURSE

ALL MAIN COURSE ENTREES ARE PRICED PER GUEST

HERB ROASTED TENDERLOIN

Beef tenderloin roasted to medium rare and sliced. Served with horseradish cream, balsamic onions and petite rolls \$30

WELLINGTONS

Try these indulgent classics.

Beef tenderloin with pâté. Accompanied with mushroom burgundy sauce \$30

Salmon with sautéed spinach. Accompanied with pesto beurre blanc \$28

GRILLED SHRIMP SKEWERS

Two jumbo shrimp, peppers and onions. Served with a side of mango salsa. 2 skewers per serving \$19

SHRIMP SCAMPI

Four jumbo shrimp sautéed in garlic, white wine, olive oil and herbs, tossed with linguine \$18

HONEY PEPPER SALMON

Rich in omega 3, wild-caught Atlantic salmon filet basted with honey and cracked black pepper \$15

POACHED SALMON

Fresh wild caught salmon filet poached in white wine and herbs. Served with our home made dill sauce \$15

GRILLED SALMON

Fresh wild caught salmon filet, lightly seasoned and grilled \$15

PROSCIUTTO FONTINA STUFFED CHICKEN

Chicken breast stuffed with prosciutto, fontina cheese and arugula. Served with mushroom sauce \$15

CALIFORNIA STYLE TRI TIP

Grilled and marinated in Bristol Farms' Santa Maria seasoning*, fresh herbs and red wine \$14

*Bristol Farms' Santa Maria seasoning available in the meat department

PARMESAN PANKO CRUSTED CHICKEN

Chicken breast crusted with Parmesan cheese, fresh herbs and panko \$13

CHICKEN PICCATA

Chicken breast sautéed in lemon, butter, capers and herbs served over thin spaghetti \$13

LEMON ROSEMARY CHICKEN BREAST

Chicken breast marinated with fresh rosemary and lemon juice, grilled to perfection \$12

CLASSIC LASAGNA

Baked layers of meat, cheese and herbs in Bristol Farms' bolognese sauce. Served with Caesar salad and baguette freshly baked from our bakery.

HALF PAN (serves approx. 10) \$90

FULL PAN (serves approx. 20) \$170

CLASSIC BAKED ZITI

Bristol Farms' marinara sauce mixed with vegetables, ricotta and mozzarella cheeses, herbs and spices. Served with Caesar salad and baguette freshly baked from our bakery.

HALF PAN (serves approx. 10) \$80

FULL PAN (serves approx. 20) \$150



FINGERLING AND DICED SWEET POTATOES

SIDES & SALADS

ALL SIDES AND SALADS SERVE 6 GUESTS

VEGETABLES

- Herb butter asparagus \$24
- Balsamic grilled vegetables \$24
- Steamed broccoli \$24
- Sautéed vegetables \$24
- Roasted brussels sprouts \$24
- Roasted cauliflower \$24
- Honey glazed carrots \$24

GRAINS AND RICE

- Parmesan and mushroom risotto \$24
- Traditional rice pilaf \$24
- Basmati rice pilaf with pine nuts and dried cranberries \$25
- Brown or white rice \$24
- Toasted farro \$24
- Vegetable quinoa \$24

POTATOES

- Classic mashed \$21
- Roasted fingerling \$21
- Garlic roasted \$21
- Scalloped \$24
- Fingerling and diced sweet potatoes \$24

SALADS

Dressings are served on the side

SESAME GINGER CHICKEN: Bok choy, cashews, oranges, chicken, carrots, peppers and Napa cabbage \$36

BABY MIXED GREENS: Organic mixed greens, crumbled Gorgonzola, raspberries, red onions and candied pecans \$36

FARMERS: Romaine lettuce, cherry tomatoes, red cabbage, cucumbers, carrots and croutons \$24

QUINOA KALE: Quinoa, kale, cucumbers, toasted almonds and red onion \$24

CLASSIC CAESAR: Hearts of romaine, Parmesan cheese and freshly made croutons from our kitchen \$24



ROASTED BRUSSELS SPROUTS



BABY MIXED GREENS SALAD



GOURMET CHEESEBURGER

BRISTOL FARMS SMOKEHOUSE BBQ

MINIMUM OF 10 GUESTS AND 24 HOURS PREORDER
FOR ALL SMOKED ITEMS. PRICED PER PERSON.

ENTREES

- Roadhouse baby back ribs* \$10
- California style tri tip* \$14
- Half rotisserie or BBQ chicken* \$9
- Smoked beef brisket* \$10
- Smoked pulled pork* \$10
- All beef hot dogs \$4
- Hamburger* (fresh ground) \$7
- Gourmet cheeseburger* (fresh ground) \$10
- Gourmet bacon cheeseburger* (fresh ground) \$13

SIDES

- Mashed potatoes and gravy \$5
- Macaroni and cheese \$5
- Baked beans \$3
- Grilled half corn on the cobb \$3
- Potato salad \$3.50
- Coleslaw \$3.50
- Fresh fruit salad \$3.50
- Kettle chips \$2

BREADS

- Cornbread \$3
- Biscuits and honey butter \$3
- Garlic cheese bread \$3

*Pasture-raised, grass-fed available



ROADHOUSE BABY BACK RIBS



POTATO SALAD



PARISIAN MACARONS

SWEETS & DESSERTS

CHOCOLATE DIPPED STRAWBERRIES

Large fresh strawberries dipped in chocolate, served plain or rolled in pistachio \$4 EA

MASCARPONE AND AMARETTO STUFFED STRAWBERRIES

Central Coast fresh strawberries stuffed with Amaretto spiked mascarpone cheese and crushed pistachios \$40/dozen

MINI FRENCH PASTRIES

A fine selection of delicious two bite size mini pastries \$4 EA

BARS, BROWNIES AND MORE

Traditional brownies, s'mores, carrot, crème brûlée, cheesecakes, streusels, fruit and nuts bars \$3 EA
Seasonal options available

FRESHLY BAKED COOKIES

Choose from: Chocolate chip, peanut butter, toffee, white chocolate macadamia nut and double chocolate \$2.25 EA
1 dozen cookies \$24

CAKE POPS

Assorted cake pops \$3.50 EA

PARISIAN MACARONS

Pistachio, raspberry, lemon and chocolate \$2 EA

DESSERT PLATTER FOR 10

Mini French pastries, cookies, bars and Parisian macarons \$60



CAKE POPS



COOKIE PLATTER



CHEESE AND FRUIT DISPLAY

CHEESE & FRUIT TABLE DISPLAY

WE COME TO YOUR HOME, BUSINESS OR EVENT AND
CREATE A WONDERFUL SPREAD.
TABLES AND LINENS ARE SEPARATE. PLEASE INQUIRE.

FRESH FRUIT DISPLAY

Red and green grapes, pineapple, honeydew, cantaloupe, papaya, kiwi, mango, blueberries, raspberries, strawberries and blackberries.

Six inch plates and napkins included.

4-FOOT (serves 40-50) \$450

6-FOOT (serves 50-70) \$500

8-FOOT (serves 70-100) \$600

cheese and **FRUIT DISPLAY**

Chef-selected seasonal fruit and curated assortment

of cheeses. Served with Marcona almonds, mixed nuts, sliced baguettes, pita chips, crackers and fig jam. Six inch plates and napkins included.

4-FOOT (serves 40-50) \$700

6-FOOT (serves 50-70) \$800

8-FOOT (serves 70-100) \$900

BEVERAGES

Lemonade \$4/person

Bristol Farms' bottle water \$1.50

Coffee carafe (serves 8-10) \$28

Coffee cambro (serves 50- 80) \$90

Soda cans \$1.50

Orange juice (half gallon) \$12

Iced tea \$4/person





FONTINA PROSCIUTTO CROSTINI

STAFFING

Chef \$40/hour

Server \$35/hour

Bartender \$35/hour

*All staff has a 5 hour minimum
Holidays – additional rates

ABOUT US

DELIVERY AND SET UP

We will bring your order right to your home, business or event space and set it up just the way you want it. Ask your catering manager for quotes on delivery and set up.

PAYMENT

We accept Bristol Farms house charge accounts, checks, Visa, MasterCard, American Express, Discover or cash. Full payment must be made before the day of the event.

DEPOSIT

50% is required for any orders over \$1,000. Please make arrangements with your local catering manager.

CANCELLATIONS

Any orders cancelled within 48 hours of the event (or one week for orders over \$10,000) will be charged a 50% cancellation fee.