



Catering Menu

BREAKFAST

Minimum of 10 people \$18.00 per person

Assorted Pastries and Croissants
Butter and jam
Granola and Organic Yogurt
Fresh Fruit
Cheese plate \$6.00 per person

Danesi Italian Coffee Service \$3.00 per person minimum of 10
Includes cups, stirrers, sugar, sweetener and cream or milk or soy milk

Organic Tea Service \$3.00 per person minimum of 10
Includes cups, hand filled tea bags with loose premium tea and tisane, milk, honey,
sugar
And sweetener
Fresh squeezed Organic Orange Juice and assorted fruit juice (\$4.00 per person
minimum of 10)

HORS D'OEUVRES

Minimum Order of 10 per Item

BRUSCHETTE

\$3.00 each

Mozzarella with sun-dried tomato chutney and basil
Mozzarella wrapped with Roasted Red Bell Peppers and Basil
Gorgonzola Dolce with Bosc Pear and Chestnut Honey
Artichoke marinated with fresh herbs topped with shaved Parmesan
Roasted Bell Peppers with Sopressata and Capers
Taleggio with fig and balsamic

\$4.00 each

Prosciutto ham with brie topped with micro greens
Pork/Duck Rilette with cornichon topped with micro greens
Jamon Serrano with Manchego Cheese and red pepper
Blue Crab Meat with herb remoulade topped with micro greens
Smoked salmon, crème fraiche and chive
Caviar Service @Market Price

SOUP DU JOUR

\$16.00 per quart

Our Soups are made fresh daily. Choice changes according to season. Please request your favorite 48 hours in advance.

SALAD PLATTERS

All Salads have a 5 person minimum and includes 1 Baguette

Insalata della Casa \$9.00 per person

Organic mixed Greens tossed with Hearts of Palm, fresh Herbs and Sherry Vinaigrette, topped with shaved Montasio Cheese

Insalata di Pere \$10.00 per person

Bosc Pear and Baby Belgian Endive tossed with white balsamic vinaigrette finished with manchego cheese and honey

Insalata Caprino \$12.00 per person

Baby Belgian endive and wild baby Arugula with dried figs and pear Balsamic Vinaigrette and crumbled goat cheese

Salmon Salad \$13.00 per person

Smoked Salmon, mixed greens and shaved fennel, orange segments dressed with a Lemon Vinaigrette, Chives

PANINI PLATTERS

\$12.00 per person 10 person minimum on Panini platters maximum choice of 5 different styles
All Panini are made on Ciabatta Bread with premium quality cheeses, meats and olive oils.

SEAFOOD PANINI

Di Mare

Smoked Salmon, Fresh Lemon, Arugula, Chevre

Tonno

Spanish Tuna in Olive Oil, Tomatoes, Mixed Greens

Al Granchio

Blue Crab Meat, Arugula, Herb Remoulade

MEAT PANINI

Espagnola

Jamon Serrano, Manchego, red peppers

Alpino

Bresaola, Chevre, Fresh Lemon, Arugula

Parmiggiano

Prosciutto di Parma, Tomatoes, Gorgonzola Dolce, Parmiggiano

Del Becco

Sopressata, Montasio, Arugula, Balsamic

Inglese

Prosciutto Cotto, Tartar Sauce, Neal's Yard Cheddar

Tacchino

Smoked Turkey, Sun-Dried Tomatoes, Dijon Mustard, Manchego

VEGETARIAN PANINI

Primavera

Marinated Artichokes, Roasted Bell Peppers, Balsamic, Chevre

Spacca Napoli

Mozzarella Fresca, Tomatoes, Oregano, Black Pepper

Palermo

Burrata, Marinated Sun-Dried Tomato Chutney, Arugula

Castagno

Bosc Pear, Gorgonzola Dolce, Honey

PARTY PLATTERS

All platters have a 5 person minimum includes one baguette

Antipasti \$13.00 per person

Marinated Artichokes, Roasted Bell Peppers, Hearts of Palm, Heirloom Tomatoes and mixed Olives,

Heirloom Tomato Salad \$13.00 per person

Mozzarella served with sliced Heirloom Tomatoes fresh Basil and Extra Virgin Olive Oil

Plat De Fromage \$15.00 per person
Selection of perfectly ripened Cheeses from around the World served with dried Pear,
Apricots, Figs, Pecans, Walnuts and Honey

Charcuterie \$15.00 per person
Thin slices of cured Meats from Spain and Italy, Pork/Duck Rilette, Cornichons and
Whole Grain Mustard

Smoked Salmon \$17.00 per person
Smoked and house cured Salmon, Chive Crème Fraiche, and capers

Fresh Fruit Platter \$7 per person
Fresh seasonal fruit

CONDITIONS

Orders need to be placed in advance

All orders require a minimum of 24 hours notice, unless otherwise specified on the menu, to allow us to properly plan and serve you. Next day orders must be received and approved by Froma by 10AM.

Pricing

All prices are subject to change without notice. Please note that some of the items on the menu have minimum quantity requirements.

Prepay

All orders must be 100% prepaid at the time of placing the order. No exceptions.

Changes and Cancellations

Changes and cancellations must be made 24 hours in advance of the scheduled pickup.
Cancellations- 25% of the total is non refundable.

Food pick up

We do not provide delivery at this time. The food needs to be picked up at Froma, 7960 Melrose Avenue in Los Angeles, CA 90049.

Utensils, Plates, Etc.

We can include clear plastic ware settings- cost of each setting is \$2.50 per person and it includes: dinner plate, fork, knife, and napkin

Heating Instructions

Any food requiring reheating or specific serving will come clearly marked with easy to follow instructions