

Ingrid's

catering menu

Call us for

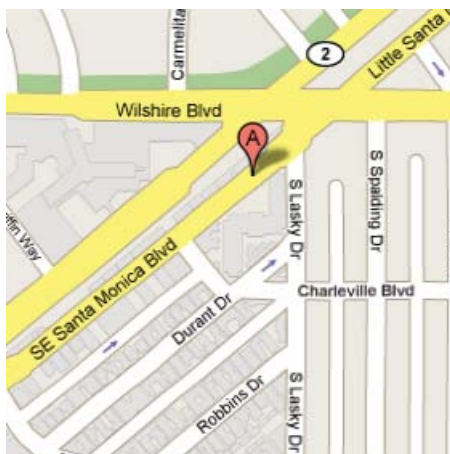
- Catering Menu
- Special Events
- Dinner Reservations
- Dinner Specials

Holiday Orders

- Cakes & Tarts
- French Mini Pastries
- Peti Fours
- Quiches

Business Hours:

Monday to Wednesday 8am to 6pm
Thursday to Saturday 8am to 9pm
Diner Nights - Reservations required



9861 S. Santa Monica Blvd.,
Beverly Hills, CA 90212
T: 310•277.9377 F: 310•277.9411
www.ingridscafe.com



Ingrid's®

Sunrise Delight

Assorted Mini Danishes with home made preserves & butter 8-10 people **25.00**

10-15 people **35.00**

15-20 **45.00**

Pitcher Fresh Orange Juice 1 pitcher **5.00**

2 Pitchers **10.00**

3 Pitchers **15.00**

Fresh Fruit Plateau 8-10 people **67.00**

10-15 people **87.00**

15-20 people **107.00**

Brioche French Toast Plateau

15-20 people **89.00**

Hors D'oeuvres

(priced per each dozen)

Escargot in Petit Brioche **25.00**

Crab Cakes **20.00**

Bruschetta **20.00**

Assorted petit Quiche **20.00**

Stuffed Jumbo Shrimps **36.00**

Beef & Duxelle en croute **20.00**

Chicken duxelle en Croute **20.00**

Pear & Brie in Phyllo **20.00**

Parmesan Artichoke Hearts **20.00**

Brie & Cranberry **20.00**

Assorted petit crisps **22.00**

Antipesto Skewer **25.00**

Fig & Mascarpone in Phyllo **20.00**

Breaded Vegetables **20.00**

Ingrid's®

Imported French Cheese Plateau

(Fourme d' Ambert, St. Nectaire, Crottin de Champcol, Brie, Le Montagard, Fol Epi)

8-10 people **65.00**

10-15 people **85.00**

15-20 people **120.00**

Assorted Pate Plateau

(Mushroom, Spinach, Smoked Salmon, Foie Gras, Country Pate, Chicken Liver Pate)

8-10 people **85.00**

10-15 people **105.00**

15-20 people **150.00**

Crudité with French Onion Dip

(assorted fresh Organic vegetables)

8-10 people **64.00**

10-15 people **88.00**

15-20 people **105.00**

Mediterranean Plateau

(Hummus, Babaghanoosh, Taboli, Stuffed Grape Leaves, Feta Cheese, Pita Bread)

8-10 people **75.00**

10-15 people **95.00**

15-20 people **120.00**

Organic Chips and Dip

[French Onion, Spinach, Artichoke]

8-10 people **25.00**

10-15 people **35.00**

15-20 people **45.00**

Tortilla Chips and Salsa

8-10 people **25.00**

10-15 people **35.00**

15-20 people **45.00**

Ingrid's®

Tortilla Chips and Salsa

(Carrot/Ginger, Cucumber, Smoked Salmon, Curry Chicken, Goat Cheese & Watercress, Smoked Turkey & Arugula, Jambon & Apricot Preserve, Tuna, egg salad)

6.99 (4 pieces)

French Petit Sandwiches

Petit sandwiches on fresh baked petit baguette (Ingrid's roast, Turkey, Grilled Chicken Breast, Tuna, Chicken Salad, Jambon, Salami, Mortadella) (Includes Mayo, Dijon, Lettuce, Tomatoes, & Cornichones)

8-10 people **85.00**

10-15 people **102.00**

15-20 people **125.00**

Salad Plateau

Caprese Salad (Tomatoes with fresh mozzarella & fresh Italian basi leaves, dressing on side)

8-10 people **28.00**

10-15 people **48.00**

15-20 people **68.00**

Spinach Strawberry Salad

(Fresh Organic Spinach with fresh Strawberries, heart of palm and toasted walnut, Ingrid's special Dressing on side)

8-10 people **32.00**

10-15 people **42.00**

15-20 people **52.00**

Organic Green & Herb Salad

with red grape tomatoes, persian cucumber with Ingrid's special dressing on side

8-10 people **20.00**

10-15 people **35.00**

15-20 people **50.00**

Salad Sampler

choice of any three: Ingrid's Chicken, Tuna, Babaganoosh, Humus, Olovie, Eggplant Salad, Bean Salad, Taboli, Stuffed Grape Leaves(vegan)

8-10 people **35.00**

10-15 people **55.00**

15-20 people **80.00**

Ingrid's®

Hot Dishes

(other dishes available upon request)

Beef Wellington, Lobster Tail, Rotisserie Chicken, Lasagna (1/2 sheet or full sheet) Persian Stews & Saffron Basmati Rice (Quince, Celery, Fresh Herb, Green Beans, Yello Split Peas, Okra, Chicken with pomegranate sauce, Spinach & Golden Prune, Eggplant, Potato), Ingrid's Roast Beef Stuffed Cornish Hen Roasted Salmon with Rosemary Chicken & Beef Kabob Or Selection from our Dinner Menu is possible

Side Dish Choices:

Fresh Seasonal Vegetables

Roasted Potatoes

Mashed Potatoes

Rice (sweet with barberries rice, noodle rice, sour cherry rice, Red Rice, or Plain Rice)

Ingrid's Soup choices:

Butternut Squash

Organic Tomato

Organic Tomato & Roasted Pepper

Organic Lentil & veggie

Organic Black Bean

Carrot/Ginger

Creamy Vegetable (no dairy)

For pricing, please consult with Ingrid

SERVICE STAFF

Event Manager **30.00 - 40.00** per hour

Chef / Kitchen Manager **30.00** per hour

Bartenders and Servers **25.00** per hour
per staff