



(323) 906-7401 – [heidi@pdacuisine.com](mailto:heidi@pdacuisine.com)  
[www.pdacuisine.com](http://www.pdacuisine.com)

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### **BREAKFAST**

#### **Fruit Platter**

- assorted seasonal fruits -

#### **Bagel Basket**

- assorted bagels with jellies, butter and cream cheese -

#### **Breakfast Pastries**

- croissants, assorted muffins, scones, and danish -

#### **Omelets**

- customized by client or set up as an omelet bar -

#### **Breakfast Burritos**

- Roasted potatoes, onions, bell peppers, and jalapenos with scrambled eggs and jack cheese, wrapped in a flour tortilla-

#### **Quiche**

(client selection)

- broccoli, mushrooms and jack cheese with crispy prosciutto on top; bacon, cheddar and chives; feta cheese, spinach and sundried tomatoes; potatoes, peppers and onions; turkey, asparagus and swiss cheese; any combination of three ingredients selected by client -

#### **Shitake and Spinach Frittata**

- shitake mushrooms, spinach and jack cheese in a frittata -

#### **Spanish Tortilla**

- thinly sliced yukon gold potatoes baked with egg and served with pico de gallo, and avocado puree -

#### **Oatmeal**

- standard or steel cut oats -

#### **Waffles**

- Belgium waffles with toppings of client's selection (can be a live station if desired) -

### **Pancakes**

- buttermilk pancakes with toppings of client's selection (can be a live station if desired) -

### **Plank Roasted Salmon**

- salmon filet plank-roasted with fresh herbs and served chilled -

### **Sides**

#### **Hash Browns**

#### **Potatoes O'Brien**

- crispy potatoes with grilled peppers and onions -

#### **Sausage**

#### **Bacon**

#### **Ham Steak**

#### **Yogurt**

- with granola and berries -

### **SANDWICHES**

#### **Pesto Chicken/Turkey Baguette or Panini**

- chicken breast or oven-roasted turkey, artichoke, roasted bell peppers, romaine lettuce, pistachio pesto, and provolone -

#### **Tri-Tip Baguette or Panini**

- roasted tri-tip with caramelized onions, mushrooms and feta cheese with sweet chili mustard -

#### **Vegetarian Baguette or Panini**

- roasted Portobello mushrooms, eggplant, zucchini, and fire-roasted bell peppers with chipotle aioli -

#### **Soft Shell Crab Po'Boy**

- crispy soft shell crab with red onion, tomatoes, arugula, blue cheese, and Cajon aioli served on toasted ciabatta -

#### **BLT Sandwich**

- crispy bacon, lettuce, and tomato on sourdough with goat cheese -

#### **Jamaican Jerk Chicken Sandwich**

- with Portobello mushrooms and smoked mozzarella on sourdough -

#### **Angus Bistro Burger**

- premium grilled beef patties garnished with cheddar, mustard onions, and Thousand Island dressing, served on pretzel buns and skewered with miniature pickles -

#### **Hawaiian Chicken Burger**

- tangy chorizo patties glazed with watermelon barbeque sauce, garnished with grilled pineapple and coconut coleslaw and served on miniature Hawaiian rolls -

## **CHICKEN**

### **Chicken Satay**

- grilled chicken skewers served with spicy ginger peanut sauce -

### **Waffle Battered Chicken**

- tender chicken medallions breaded with waffle batter and served with spicy chili maple glaze -

### **Turkey Meatloaf**

- with roasted peppers, sundried tomatoes, and glazed with sweet BBQ sauce -

### **Green Chili Chicken Lasagna**

- layers of semolina pasta, ricotta, mozzarella, hatch green chilies, and grilled chicken served with a creamy green chili alfredo sauce -

### **Chicken Alla Française**

-chicken breasts pounded, egg battered and sautéed in a white wine artichoke sauce-

### **Chicken Marbella**

- chicken breasts slow-cooked with white wine, prunes, green olives, and herbs -

## **BEEF**

### **Seared Beef Skewers**

-served with serrano honey date sauce-

### **Beef Meatloaf**

- with roasted peppers and sundried tomatoes -

### **Tri-Tip**

- seared tri-tip roasted with sweet chili mustard -

### **Beef Bourguignon**

- tender braised beef served with roasted onions & carrots and a red wine reduction -

## **Seafood**

### **Chili Lime Grilled Salmon**

- grilled salmon glazed with a chili lime agave sauce -

### **Crab Cakes with Roasted Red Pepper Aioli \*\***

### **Dijon Crusted Salmon \*\***

- roasted salmon filet with an herbed Dijon and toasted panko crust -

### **Tarragon Crusted White Fish**

- pan-seared tarragon pressed white fish served with mango and red pepper salsa -

### **Spanish Paella**

- mussels, clams, shrimp, crab, chicken and sausage, slow-cooked in saffron rice and garnished with cilantro crema -

## **Vegetarian Fare**

### **Vegan Lasagna**

(gluten free available)

- layers of semolina pasta, eggplant, tofu, mushrooms, zucchini, vegan cheese, and tomato sauce -

### **Crispy Polenta Cakes**

- served with sautéed olives, tomatoes, onions, and fennel -

### **Eggplant Parmesan**

- panko breaded eggplant pan-fried and baked with mozzarella and tomato sauce -

### **Vegetable Napoleon**

- layers of grilled Portobello mushrooms, zucchini, bell peppers, tomatoes, eggplant, and jack cheese served with balsamic reduction -

### **Southwest Samosa**

- pasilla chili peppers, potato, and chickpea samosa filling, served with cilantro chutney -

### **Potato Gnocchi**

- fluffy potato pasta served in garlic oil and basil -

## **Salads**

### **Baby Spinach Salad**

- baby spinach, dried cranberries, pickled shallots, poached pears, blue cheese, and raspberry vinaigrette -

### **Butter Lettuce Pear Salad \*\***

- butter lettuce, candied walnuts, goat cheese, roasted pears, and balsamic reduction -

### **Mixed Green Salad**

- mixed greens, shaved carrots, cucumbers, tomatoes, and choice of dressings -

### **Vanilla Roasted Beet Salad \*\***

- vanilla roasted baby beets, almonds, goat cheese, and micro cilantro, tossed with pickled shallot vinaigrette -

### **Caesar Salad**

- hearts of romaine with shaved parmesan, crispy marinated croutons, and creamy Caesar dressing -

### **Greek Salad**

- hearts of romaine with feta cheese, cucumbers, olives, red onions, tomatoes, kalamata olives, pepperoncini, and Greek dressing -

### **Southwest Salad**

- romaine lettuce, grilled corn, marinated green chilies, black beans, and Roma tomatoes, tossed with cilantro vinaigrette -

## **Sides**

### **Couscous**

- couscous medley tossed with dried dates, feta cheese, red onions, parsley, lemon, and grape seed oil -

### **Vegetable Tri-colore Pasta**

- tri-colore spiral noodles with bell peppers, zucchini, carrots, olives, marinated mozzarella cheese, and artichokes tossed in Italian vinaigrette -

### **Cold Vegetable Medley**

- avocados, red onions, hearts of palm, black beans, tomatoes, celery, and pomegranate, tossed with olive oil -

### **Coconut Coleslaw**

- shredded radicchio, napa cabbage, heirloom carrots, and cilantro tossed in a creamy coconut dressing -

### **Truffle Mac n Cheese**

- truffle mac n cheese topped with toasted bread crumbs, served in miniature cups -

### **Wild Rice Pilaf**

**Lemon Butter Asparagus \*\***

**Grilled Vegetable Medley**

**Roasted Steak Fries**

**Broccoli slaw with pistachio and poppy seed dressing**

**Apricot Glazed Plantains**

## **DESSERTS**

### **Sea Salt Cookies**

### **Vanilla Crusted French Toast Lollipops**

### **Banana Fritters**

- drizzled with chocolate agave and powdered sugar -

### **Chai Chocolate Brownies**

- served with whipped cream and dulce de leche -

**\*\* Certain Premium Items May Be An Additional Charge \*\***