



This is just to give you an idea of some of the great food we can deliver to your doorstep. Included are our most requested items and menus. You are not limited to these suggestions. We also provide custom menus, barbeque, on location full service catering and more.

To place an order or to be added to our weekly menu fax/email please call:

(323) 848.2300

www.celebrityalacarte.com

BREAKFAST NOSH FOODS

FRESH ASSORTED BAGELS	\$.85
Plain Cream Cheese	\$1.99 lb.
Maple Walnut Raisin	\$2.99 lb.
Summer Vegetable	\$2.79 lb.
Scallion	\$2.79 lb.
Smoked Salmon	\$2.99 lb.
SMOKED SALMON PLATTER	\$39.95
(serves 10 people)	
Nova Scotia Smoked Salmon and Fresh Baked Assorted Bagels served with Thinly Sliced Tomato, Cucumber and Red Onion garnished with Capers and Lemon Wedges	
OUR SIGNATURE HEALTHY LOW-FAT HOMEMADE GRANOLA	
With Dried Cherries and Blueberries by the Pound	\$4.95
With Yogurt, Cottage Cheese or Sliced Strawberries add	\$1.95
AUTHENTIC PLAIN, PAN DE CHOCOLATE & ALMOND CROISSANTS	\$1.25
ASSORTED FRUIT DANISH AND MUFFINS	\$1.25

BREAKFAST NOSH FOODS (cont'd)

FRESH BAKED BAGUETTES WITH BUTTER AND PRESERVES	\$.95
BANANA STRUDEL COFFEE CAKE	\$.95
TRADITIONAL DEEP DISH QUICHES (6", 8", 10")	from \$12.95
ROSEMARY RED BREAKFAST POTATOES	\$1.25
CINNAMON RAISIN FRENCH TOAST	\$2.95
MULTIGRAIN PANCAKES	\$2.50
THICK COUNTRY SMOKED BACON, CHICKEN SAUSAGE OR TURKEY BACON	\$1.95
FARM FRESH SCRAMBLED EGGS	\$1.95
With Meat	\$2.25
With Cheese	\$2.25
With Vegetables	\$2.25

A Variety of Fresh Juices and Gourmet
Coffees and Teas Available complete with all the fixins

Cappuccino Bar with Barrister available with advance notice

SOUPS

From \$1.95

Chicken Minestrone

Smokey Split Pea

Asian Vegetable with Dumplings

Roasted Cauliflower

Saffron Summer Corn Chowder

Summer Vegetable with Tomato

Beef and Barley

Three Lentil and Spinach

Portuguese Seafood

Honeydew and Cucumber

Spicy Tortilla

Cream of Wild Mushroom

Chicken Minestrone

GREEN SALADS From \$1.95

CALIFORNIA COBB with Olives, Scallions, Tomatoes,
Blue Cheese and Avocado

CHOPPED ITALIAN VEGETABLE with Sun-dried
Tomato, Cucumber, Zucchini, Kalamata Olives,
Salami and Parmesan Cheese

TRADITIONAL SPINACH with Bacon, Blue
Cheese, Egg and Red Onion

MESCLIN LETTUCES with Pears, Blue Cheese
and Toasted Almonds

THAI CABBAGE and Baby Spinach Salad with
Carrot, Scallion, Sprout, Almond
and Mandarin Orange

SOUTH OF THE BORDER with Shredded Romaine,
Roasted Corn, Black Bean, Scallion, Jicama,
Cilantro and Queso Cheese

ROMAN CAESAR SALAD with Hearts of Romaine,
Radicchio, Herbed Croutons, Shaved Parmesan,
and Traditional Caesar Dressing

COUNTRY VEGETABLE SALAD with Red Leaf
and Iceberg Lettuces, Tomato, Cucumber, Red
Onion and Black Olives

BABY GREENS with Feta, Strawberries and Walnuts

SANDWICHES From \$6.95

GRILLED AHI TUNA with Spinach, Sliced Onion,
Tomato and Capers with an Asian Dressing

CHICKEN PARMESAN with Mozzarella, Lettuce,
Tomato and a Pesto Spread

BEEF BRISKET with Gorgonzola, Arugula and Tomato

CURRIED CHICKEN SALAD with Toasted Almonds,
Grapes, Scallions and Raisins

FRESH MOZZARELLA, VINE RIPE TOMATOES
and Grilled Eggplant with an Oregano Vinaigrette

ROAST TURKEY, Turkey Bacon and Swiss
with a Cranberry Spread

ITALIAN CLUB with Cappelletti, Turkey, Provolone,
Pepperoncini, Lettuce, Tomato and Olive Oil

BBQED CHICKEN with Cheddar, Bacon, Spinach
and Avocado with a Mango Cheese Spread

BLACK FOREST HAM & GRUYERE CHEESE
with Lettuce, Tomato and Pickles

TUNA SALAD with Egg, Red and Green Onion,
Celery, Lettuce, Dill and Tomato

CHICKEN MONTEREY with Sautéed Mushrooms,
Avocado and Jack Cheese

VEGETARIAN FEAST with Sliced Cheeses,
Sprouts, Red Pepper, Cucumber and Pickles

WRAPS From \$6.95

ASIAN CHICKEN WRAP with Napa, Spinach, Sliced Almonds, Julienne Red Peppers, Bean Sprouts and a Sesame Soy Dressing

MEXICAN BEEF WRAP with Shredded Spicy Beef, Black Beans, Lettuce and Pico De Gallo

TURKEY CLUB with Bacon, Avocado, Lettuce and Tomato with Ranch Dressing

GREEK ISLAND WRAP with Falafel, Tabouli, Shredded Carrot and Lettuce with a Lemony Vinaigrette

CANADIAN SALMON WRAP with Baby Greens, Capers, Diced Onion, Sliced Cucumbers and Tomato with a Fresh Dill Spread

ITALIAN PIZZA WRAP with Pepperoni, Mozzarella, Diced Tomato and Fresh Basil Aioli

SIDE SALADS From \$1.95

BABY RED POTATO and Tomato Salad with Chopped Parsley tossed in an Oregano Vinaigrette

FUSSILI PASTA with Artichokes, Sun-dried Tomatoes and Kalamata Olives with a Basil Pesto

COUSCOUS with Early Green Peas, Raisins, Parsley and Chopped Nuts with a Lite Minted Lemon Dressing

THREE CABBAGE COLESLAW with Shredded Celery, Carrot and Dried Cherries tossed with a Honey Dijon Sauce

TRADITIONAL CAPRESE SALAD with Vine Ripe Tomatoes, Basil and Fresh Mozzarella Drizzled with Aged Balsamic, Olive Oil and Cracked Black Pepper

BLACK BEAN, Roasted Corn, Cilantro, Diced Tomato, Diced Red Onion and Avocado in a Cumin Lime Dressing

CHICKEN AND TORTELLINI SALAD with Goat Cheese and Diced Grilled Vegetables in a Roasted Tomato and Garlic Couli

GREEK ISLAND SALAD with Feta, Tomatoes, Cucumber, Olives and Grape Leaves Garnished with Pita Chips

SANDWICH PLATTER

*Choose from the following to create your
self-serve Sandwich Bar*

(Minimum 4 servings per choice)

From \$6.95

MEATS

Black Forest Ham, Med. Rare Roast Beef, Herbed Roast Turkey Breast, Cappicola, Prosciutto, Corned Beef, Turkey Pastrami, Herbed Chicken Breast, Smoked Bacon and Turkey Bacon, Imported Hard Salami, Beef and Turkey Meatballs, BBQ Shredded Beef Brisket, and Italian Sausages

CHEESES

Sharp Cheddar, Swiss, Provolone, Smoked Mozzarella, Brie, Gorgonzola, and Jack Cheeses

VEGGIES & SPREADS

Lettuce, Tomato, Alphalpa Sprouts, Sliced Onion, Sliced Cucumber, Red Pepper Rings, Grilled Vegetables, Pickle Chips, Mayonnaise, Yellow and Grain Mustards, Cranberry Spread, Honey Dijon Spread, and a Basil Pesto Aioli

BREADS

Assorted European Style Rolls, Sliced Breads, Tortillas, Fresh Focaccia, Pita Pockets and Baquettes available

BEFORE THE MEAL

From \$2.50

MARYLAND STYLE CRAB CAKES with a Louisiana Creole Sauce

BEEF / CHICKEN SATAY with Sesame Soy Ginger Sauce

MINI HAWAIIAN WRAPS with Chicken, Almonds, Coconut and a Papaya Spread

GARLIC PITA CHIPS with a Tri-Color Hummus

ITALIAN ANTIPASTO PLATTER

ORIENTAL CHICKEN WINGS with Sesame Seeds

SWORDFISH KABOBS served with a Tropical Salsa

STUFFED GRAPE LEAVES with Sun-dried Tomatoes and Capers

THREE TOMATO BRUCHETTA

SUN DRIED TOMATO, GOAT CHEESE AND PANCHETTA BACON QUESADILLAS

This is just a small list of the many appetizers we can supply.
For further suggestions, please call (323) 848.2300

MEALS

From \$12.00

ONE

- Grilled Teriyaki Salmon
- Warm Spicy Soba Noodle Salad with Red and Green Cabbage
- Five Vegetable Stir Fry
- Napa and Spinach Salad with Baby Corn, Julienne Red Peppers, Bean Sprout, Toasted Almonds and Snow Peas served with a Honey Sesame Dressing
- Fortune Cookies

TWO

- Marinated Sliced Tri-tip with a Wild Mushroom Burgundy Sauce
- Potatoes Au Gratin with Gruyere and Caramelized Onions
- Green Beans Almondine with Roasted Red Peppers
- Baby Green Salad with Strawberries, Blue Cheese and Champagne Vinaigrette
- Rosemary French Baguettes with Butter

THREE

- Traditional Chicken Parmesan
- Penne Regatta with a Light Garlic, Asparagus and Tomato Sauté
- Roasted Eggplant and Zucchini with Cippolini Onions
- Caesar Salad with Hearts of Romaine, Shredded Parmesan, Herbed Croutons and Caesar Dressing
- Toasted Garlic Cheese Bread

FOUR

Make Your Own Pasta Bar

- Penne Regatta, Fusilli and/or Tagliatelli Pastas
- Turkey Italian Sausage, Beef Meatballs and/or Sliced Chicken Breasts
- Roasted Tomato Marinara, Creamy Garlic and Rosemary, and/or Beef Bolognaise
- Vegetarian Antipasto Platter with Marinated Mushrooms, Artichoke Hearts, Roasted Red Peppers, Boccochini, Raw Vegetables, Assorted Olives and Feta Cheese
- Romaine and Watercress Salad with Red Onion, White Beans and Teardrop Tomatoes Tossed with a White Balsamic Dressing
- Sliced French Baguettes with Herbed Olive Oil

FIVE

- Stuffed Turkey Meatloaf with Light Country Gravy
- Creamy Anchoite Mashed Potatoes
- Buttered Baby Peas and Carrots
- Red and Green Leaf Lettuce with Hot House Cucumber, Tomato and White Beans served with Citrus Vinaigrette
- Soft Potato Rolls

SIX

- Roasted Cauliflower Soup
- Grilled Ahi Tuna on Country Bread with Red Leaf Lettuce, Sliced Yellow Tomato, Red Onion and Capers with a Citrus Aioli
- BBQed Apricot Chicken Breast on Harvest Bread with Spinach, Tomato, Cheddar, Red Onion and a Mango Spread
- Roasted Eggplant, Zucchini, Yellow Squash, and Portobello Mushroom on Toasted Baguette with a Hazelnut Pesto Spread
- Orzo Pasta Salad with Artichokes, Olives and Sundried Tomatoes in a Basil Pesto Dressing
- Marinated Cucumber, Cherry Tomato, Fresh Corn, Chopped Romaine, Shredded Parmesan and Scallion Salad
- Gourmet Root Chips with Assorted Dips

SEVEN

- Roasted Chicken Marbella with Prunes, Apricots, Green Olives, Red Wine and Oregano
- Saffron Rice with Green Peas
- Sautéed Carrots, Onions, Mushrooms and Sugar Snap Peas with Thyme and Garlic
- Garden Vegetable Salad with a Sherry Wine Dressing
- Fresh Baked Focaccia Bread

EIGHT

- Lemon and Oregano Chicken Skewers
- Red Wine and Garlic Beef Skewers
- Lemon Basmati Rice with Parsley
- Greek Style Grilled Vegetables with Feta
- Stuffed Grape Leaves with Sundried Tomatoes and Capers
- Greek Island Salad with Olives, Garbanzo Beans, Cucumbers and Feta Cheese with a Lemon Peppercorn Dressing
- Pita Bread with Hummus

PARTY PLATTERS

From \$1.95

(Minimum 10 persons per platter)

NINE

- Roasted Tortilla Soup with Crispy Taco Wontons
- Shredded Chicken Enchiladas with a Creamy Avocado Sauce
- Spicy Shredded Pork with Peppers and Onions
- Spanish Rice with Corn and Cilantro
- Seasoned Black Beans with Garlic
- Mexican Flag Salad with Cheddar, Diced Tomatoes, Scallions, Black Olives and Jicama with a Chili Lime Ranch Dressing
- Blue and Yellow Tortilla Chips with Pico De Gallo and Avocado Dip

TEN

- Braised Beef Brisket with Red Wine and Tomato
- Roasted Root Vegetables with Rosemary
- Boiled New Potatoes with Butter and Dill
- Country Garden Vegetable Salad with Tomatoes, Cucumbers, Red Onion, Shredded Carrot and Red Cabbage with a Gorgonzola Dressing
- Assorted Dinner Rolls with Whipped Butter

- Grilled Vegetables with Dip
- Crispy Pita Chips with Tricolour Hummus
- Assorted Bite Size Wrap Sandwiches
- Antipasto Platter with Marinated Vegetables, Cheeses and Olives
- Buffalo Chicken Wings with Cool Ranch, Celery and Carrot Styx
- Gourmet Cheeses and Cracker Platter
- Beef, Chicken and Veggie Skewers with Assorted Dips
- Grilled Vegetable Torte with a Roasted Yellow Pepper and Tarragon Sauce
- Smoked Salmon Platter with Sliced Cucumber, Red Onion, Sliced Tomato, Whipped Cream Cheese and Capers served with Mini Bagels
- Assorted Grilled Panini Cut Bite Size

DESSERTS

From \$1.50

Brownies

Lemon Bars

Raspberry Bars

Chunky Chocolate Chip, White Chocolate Macadamia,
Oatmeal Raisin and Peanut Butter Cookies

Chocolate Dipped Biscotti Brownies

Éclairs

Cream Puffs

Cheesecake Squares

Strawberry Shortcake

Tiramisu

Napoleons

Also available is a wide variety
of Bundt Cakes, Muffins and Scones

Call about our special dessert of the day

CELEBRITY A LA CARTE'S ADDITIONAL SERVICES:

Chaffer Dish Rental \$5.00

Tablecloth Rental \$2.50

Disposables \$1.00

China Service Rental \$3.00

Wait staff \$23.00 per hour (min 3 hrs)

Chef \$28.00 per hour (min 3 hrs)

Beverages \$1.50 p/p

Coffee Service \$1.50 p/p

Delivery/Pickup determined by location

Tables and Chairs available with advance notice

15 person minimum on all orders

All prices are per person unless noted

(323) 848.2300

www.celebrityalacarte.com