

**THE BUTCHER'S
DAUGHTER** JUICE BAR & CAFE
NEW YORK
LOS ANGELES

CATERING PACKAGES WEST HOLLYWOOD & VENICE



FOR QUESTIONS AND ORDERING CONTACT US:

CATERING@THEBUTCHERSDAUGHTER.COM

PLEASE NOTE, CATERING ORDERS MUST BE PLACED AT LEAST 48 HOURS IN ADVANCE, \$250
MINIMUM REQUIRED FOR ALL ORDERS. THANK YOU!

CATERING - BEVERAGES

MINIMUM OF 20 GUESTS

COFFEE + ASSORTED RARE TEA COMPANY TEAS

ASSORTMENT OF RAW, COLD PRESSED JUICE

choose 3

01 - RED

ANJOU PEAR | BEET | GINGER | ROOIBOS

02 - ORANGE

TANGERINE | VALENCIA ORANGE | CARROT

03 - YELLOW

PINEAPPLE | JICAMA | LEMON

04 - GREEN

APPLE | CELERY | SPINACH

06 WATER FLOWER

WATERMELON | FENNEL | HONEYDEW | LIME | LAVENDER

08 HONEY BEE

GRAPEFRUIT | TURMERIC | YUZU | ANJOU PEAR | HONEY | BEE POLLEN
ALMOND BLOSSOM TEA

10 PURE PASSION

PASSION FRUIT | PINEAPPLE | ORANGE | JICAMA | RASPBERRY | WHITE PEONY TEA

13 GODDESS OF GREEN

KALE | CUCUMBER | GREEN APPLE | FENNEL | PINEAPPLE | THYME | SPIRULINA



CATERING - FOOD

MINIMUM OF 20 GUESTS

HOUSE MADE PASTRY BASKET

SEASONAL ASSORTMENT OF BISCUITS, MUFFINS, LOAFS, CROISSANTS, AND BAKERY BREADS. SERVED WITH BUTTER & SEASONAL JAM
(GF + VEGAN OPTIONS AVAILABLE)

SEASONAL FRUIT PLATTER (V)(GF)

A SEASONAL SELECTION OF FRESHLY CUT FRUIT

CARROT LOX (V)

SALT BAKED CARROT LOX, BAGELS, HERBED VEGAN CREAM CHEESE, SHAVED RED ONION, CAPERS, DILL

COCONUT YOGURT & GRANOLA (V)(GF)

HOUSE COCONUT YOGURT, CHIA SEED PUDDING, SEASONAL FRUIT, CARDAMOM GRANOLA, CACAO NIBS

SURFER'S BURRITOS (D)(N)(GF)

FARM EGGS, CHEDDAR CHEESE, TATER TOTS, SHREDDED CABBAGE, JALAPEÑO CREMA + AVOCADO

VEGETABLE RAW BAR TOWER

SEASONAL RAW AND PICKLED LOCAL VEGGIES, VARIETY OF SEASONAL HUMMUS + DIPS, ASSORTED HOUSE-MADE BREADS

BUTCHER'S CHARCUTERIE & CHEESE BOARD

MUSHROOM WALNUT PATE, BEET PROSCIUTTO, ASSORTED LOCAL CHEESES, MIXED SPICE NUTS, SEASONAL FRUITS, FIG JAM, MARINATED OLIVES, HOUSE GF CROSTINI

MEDITERRANEAN MEZZE (V)

PITA BREAD, SEASONAL HUMMUS, MARINATED OLIVES, MARINATED CUCUMBERS, CHERRY TOMATOES, FARMERS MARKET RAW & PICKLED VEGGIES
(GF + VEGAN OPTIONS AVAILABLE)

SPICY KALE CAESAR SALAD (V)(N)

AVOCADO, CRISPY SHALLOTS, SEASONED BREADCRUMBS ALMONDS, HARISSA CAESAR DRESSING
(GF OPTION AVAILABLE)

CATERING - FOOD

MINIMUM OF 20 GUESTS

TRUFFLE CHIP & CAVIAR BAR (V)(GF)

TRUFFLE CHIP, HERBED CRÈME FRAICHE, BELUGA LENTIL CAVIAR

FARMER'S MARKET SALAD (V)(GF)

BABY GEM LETTUCES, SEASONAL VEGGIES AND HERBS, SEEDED DUKKHA,
HOUSE VINAIGRETTE

ANCIENT GRAIN BOWL (V)(GF)

FONIO, AVOCADO, ROASTED CARROTS, HEIRLOOM TOMATOES, DATES, PISTACHIO DUKKA,
CITRUS VINAIGRETTE

SPICY KALEY CAESER WRAP

AVOCADO, CRISPY SHALLOTS, SEASONED BREADCRUMBS ALMONDS, HARISSA CAESAR DRESSING
CHOICE OF: CRISPY RICE BACON / SPICY YUBA SKIN / IMPOSSIBLE SAUSGE

MINI CRAB CAKES (GF)(V)

JACK FRUIT 'CRAB', HARISSA TARTAR, CUCUMBER SLAW SERVED CHILLED

KEBAB

HOUSE MADE GRILLED FLATBREAD, IMPOSSIBLE MEDITERRANEAN KEFTA KEBAB, TZATZIKI,
MARINATED TOMATOES AND CUCUMBERS, ALEPPO PEPPER, HERBS
(GF OPTION AVAILABLE)

PIZZA STATION: SELECTION STONE OVEN PIZZAS

choose 3

(GF + VEGAN OPTIONS AVAILABLE)

- PEPPERONI & HOT HONEY: HOUSE MADE VEGAN PEPPERONI, RED MARINARA,
MOZZARELLA, FRESH OREGANO, CHILLI-INFUSED HONEY
- WHITE TRUFFLE MUSHROOM: GARLIC CONFIT, MOZZARELLA, ARUGULA,
WHITE TRUFFLE OIL
- MARKET PIZZA: CHEF'S RECIPE MADE WITH SEASONAL MARKET INGREDIENTS
- HEIRLOOM MARGHERITA: MOZZARELLA, HOUSE RED SAUCE, SHAVED RED ONION

BUTCHER'S MINI SLIDERS (V)

IMPOSSIBLE BURGER, SHREDDED LETTUCE, CHEDDAR CHEESE, SASSY SAUCE, BRIOCHE BUN
(GF + VEGAN OPTIONS AVAILABLE)

