

BROWNIES & BARS

CHOCOLATE BROWNIE with pecans | \$3.95
BUTTERSCOTCH BROWNIE with walnuts | \$3.25
ZUCCHINI BREAD | \$3.50 / SLICE

COOKIES

CHOCOLATE CHIP | \$2.95
GERMAN CHOCOLATE | \$2.95
GINGERSNAP | \$1.75
SNICKERDOODLE | \$2
OATMEAL RAISIN *Gluten-Free* | \$2.75
PEANUT BUTTER SANDWICH | \$2.50

SWEETS

CHOCOLATE BROWNIE PARFAIT
chunks of our delicious chocolate brownies with pecans, layered with creamy dark chocolate and whipped cream | \$6.95
BANANA CARAMEL PARFAIT we layer together rich custard, whipped cream, bananas, sea salt caramel and chunks of our chewy butterscotch brownie with walnuts -yum! | \$6.95
DARK, RICH CHOCOLATE PUDDING | \$5.95
CREAMY, DREAMY VANILLA BEAN PUDDING | \$5.95
STRAWBERRY YOGURT | \$3.95

BUTTER CAKE with fresh raspberries, nectarines and mascarpone cream | \$7.95
SUMMER FRUIT SALAD the best summer fruit from the farmers market
| SMALL \$5.25 8oz | LARGE \$10.50 16oz
VEGAN WHOLE GRAIN FRUIT BAR | \$3.25

ASSORTED MINI COOKIES AND BROWNIES
everyone's favorite Clementine treats | \$7.25

BEVERAGES

HOT CHOCOLATE we'll fill your thermos or refillable coffee mug with our homemade hot chocolate and marshmallows. | PRICED ACCORDING TO SIZE OF CONTAINER

HOMEMADE CHAI our delicious chai can be served cold or hot with your choice of milk or soy | PRICED ACCORDING TO SIZE OF CONTAINER |

GINGER-LIMEADE | \$4 / PINT | \$7 / QUART
ICED TEA tropical | \$3.50 / PINT | \$6 / QUART
ARNOLD PALMER | \$3.75 / PINT | \$6.50 / QUART

ARROWHEAD WATER | \$1.50
FIJI WATER | \$3
SPECIALTY BOTTLED SODAS | \$3.50

Clementine 2018 SUMMER Alfresco menu

EMAIL > CATERING@CLEMENTINEONLINE.COM

PLEASE PLACE YOUR ORDER BEFORE 4PM OF THE DAY PRIOR. ALL ORDERS WILL BE READY FOR PICK UP AFTER 3PM AT CLEMENTINE CENTURY CITY. WE DO OUR BEST TO ACCOMMODATE SAME DAY ORDERS, BUT CANNOT GUARANTEE AVAILABILITY OF ALL ITEMS OR DESIRED PICK UP TIME.

1751 ENSLEY AVE. | LOS ANGELES, CA 90024 | CLEMENTINEONLINE.COM | PHONE 310 552 1080 EXT.5 | FAX 310 552 4774

STARTERS

CHOOSE A COUPLE AS APPETIZERS FOR A GROUP, OR MORE TO MAKE A FULL MEAL.

DOUBLE DIP SPECIAL your choice of two of our delicious dips, served with crostini and crudites | \$18
Choose any two: sun-dried tomato, creamy blue cheese, caramelized onion, romesco, hummus, pimento cheese. (SERVES 2-4)
LOVELY CHEESE PLATE a delicious selection of domestic and imported cheeses, with dried fruits, rustic bread and pecan raisin crisps | \$28 (SERVES 2-4)
SPANISH TAPAS PLATE a wonderful assortment of Spanish cheeses and cured meats, served with quince paste, spiced nuts, romesco, crostini and rustic bread | \$32 (SERVES 2-4)
MEXICAN-STYLE SHRIMP COCKTAIL zesty and refreshing, with tomato, onion, cilantro and avocado, and served with oyster crackers | \$9.75 (SERVES 1-2)
DEVEILED EGGS with radish and chives | \$1.50 (EACH) | \$16 [DOZEN]
SPICED NUTS | \$2.25 2oz | \$8.95 8oz

GRAND AIOLI a beautiful array of summer market vegetables, steamed fingerling potatoes, hardcooked eggs, marinated artichokes, olives, rustic bread and, of course, zesty aioli.
(SERVES ONE PERSON AS A MEAL OR FOUR PEOPLE AS A STARTER) | \$28

BUILD YOUR OWN PICNIC

STEP 1 | CHOOSE YOUR MAIN ENTRÉE

STEP 2 | CHOOSE TWO SALADS FROM THE LIST OF SPECIALTY SALADS & GARDEN SALADS BELOW

THE FRESHEST COBB chunky romaine and delicate watercress, with chicken, avocado, bacon, tomatoes, egg, and blue cheese with blue cheese vinaigrette

SUMMER SPECIAL SALAD Mixed greens with sweet corn, tomatoes, bacon, and green beans with mustard dressing

GREEK SALAD with feta, hearts of palm, cucumber, chickpeas, tomatoes, red cabbage, and olives with oregano vinaigrette

SÚPER-CÉSAR crunchy romaine and super greens with garlicky caesar vinaigrette*, shaved parmesan and torn croutons *contains uncooked egg yolk

MAIN ENTRÉES

GRILLED JUMBO SHRIMP marinated and grilled, served with aioli on the side | \$32

GRILLED STEAK sliced and served with olive-onion tapenade | \$32

GRILLED CHICKEN our citrus-marinated chicken breast, sliced, with remoulade on the side | \$28

WILD KING SALMON beautifully poached with fresh herbs and lemon zest, served with shallot crème fraiche | \$32

COLD MEATLOAF our classic meatloaf made with beef and pork, sliced and served with our 10,000 lakes dressing | \$26

QUICHE your choice of one of our individual sized quiches: Mushroom-Scallion Bacon-Leek | Spinach-Feta | \$18

BEETS AND BELUGA LENTILS with goat cheese, shallots & balsamic vinaigrette

CLEMENTINE CAPRESE Fresh local mozzarella and heirloom tomatoes with basil vinaigrette

MIDDLE-EASTERN PEPPER SALAD Oven-roasted sweet peppers with pomegranate vinaigrette and toasted walnuts

CARROTS AND CAULIFLOWER with currants, cilantro, shallots and cumin vinaigrette

EDAMAME & WILD KING SALMON with scallions and fresh herbs

PERFECT PICNIC PASTA SALAD with roasted cherry tomatoes, arugula, artichokes, basil and oil-cured olives

FARRO SALAD with tomatoes, red onion, parsley, lemon and mint

EGG SALAD with a touch of red onion

SUMMER CHICKEN SALAD with sweet corn, haricots verts, cherry tomatoes, cucumbers, feta and zesty vinaigrette

CORN AND GREENS with grilled summer squash and turmeric vinaigrette

GRANDMA'S POTATO SALAD Made the old-fashioned way with mayo and hard-cooked eggs

SUMMER FRUIT SALAD selection of the season's best fruit

MARINATED TUNA SALAD with red onion, radish, olives, capers and extra virgin olive oil

DEVILED EGGS topped with chives and radish



THREE-SALAD COMBO | \$14.50 (EACH)

CHOOSE FROM ANY THREE OF OUR SEASONAL SPECIALTY SALADS OR TWO SPECIALTY SALADS PLUS BABY GREENS.

SUMMER SALAD BOWLS

NEED TO FEED A GROUP? ALL OF OUR SALADS ARE AVAILABLE IN CATERING SIZE BOWLS!
take a bowl to the Bowl, the beach or your next Bbq! | MINI | SMALL | MEDIUM | LARGE

CLEMENTINE IN A BOX | \$18.95

STEP 1 | CHOOSE YOUR SANDWICH

STEP 2 | CHOOSE BABY GREENS, FARRO, POTATO SALAD OR PASTA SALAD

STEP 3 | CHOOSE ONE OF THE FOLLOWING COOKIES:

chocolate chip, german chocolate, gingersnap, peanut butter sandwich, gluten-free oatmeal raisin, or snickerdoodle

THE BEST BLT Applewood-smoked bacon, lettuce, heirloom tomatoes and mayo on country white bread

VEGGIE ME Avocado, crunchy pickled carrot slaw, serrano peppers, cilantro and vegan aioli on crusty baguette banh mi style

SMOKED TURKEY & HEIRLOOM TOMATOES with herb-y dressing and supergreens on country wheat bread

PAN BAGNAT our version of the classic French marinated tuna sandwich with olives, capers, heirloom tomatoes, red onion and basil on ciabatta

THE CLEMENTINO with salame, capicola, provolone, pepperoncini, lettuce, heirloom tomatoes, basil and zesty vinaigrette on crusty bread

RARE ROAST BEEF our house-roasted top round, with horseradish mustard dressing*, marinated onions & arugula on rustic bread
*contains uncooked egg yolk

CAPRESE DE-LUX with fresh local mozzarella, heirloom tomatoes, basil and arugula on olive bread

EGG SALAD with a touch of red onion, topped with watercress and cornichons on country white bread

GRILLED CHICKEN Our citrus-marinated chicken with remoulade and watercress on semolina bread