

## BROWNIES & BARS

- CHOCOLATE BROWNIE *with pecans* | \$3.75
- BUTTERSCOTCH BROWNIE *with walnuts* | \$3.25
- VEGAN WHOLE GRAIN FRUIT BAR | \$3.25
- ZUCCHINI BREAD | \$3.50 / SLICE
- CLEMENTASCHEN *cherry | apricot | plum* | \$5

## COOKIES

- GINGERSNAP | \$1.75
- BUTTER BRICKLE | \$2
- MONSTER COOKIE *Gluten-Free* | \$2.50
- CHOCOLATE CHIP | \$2.50
- PEANUT BUTTER SANDWICH | \$2.25
- MRS. MILLER *chewy coconut raisin* | \$2.25
- THUMBPRINT *with strawberry jam* | \$2.25

## SWEETS

- CHOCOLATE BROWNIE PARFAIT *chunks of our delicious chocolate brownies with pecans, layered with creamy dark chocolate and whipped cream* | \$6.50
- BANANA CARAMEL PARFAIT *we layer together rich custard, whipped cream, bananas, sea salt caramel and chunks of our chewy butterscotch brownie with walnuts -yum!* | \$6.50
- SUMMER FRUIT CRISP *with the best farmers' market fruit topped with delicious oat streusel* | \$6.95

- BUTTER CAKE *with nectarines and mascarpone cream* | \$6.95
- SUMMER FRUIT SALAD *the best summer fruit from the farmers market*  
| SMALL \$4.95 8oz | LARGE \$9.75 16oz
- VEGAN WHOLE GRAIN FRUIT BAR | \$3.25

ASSORTED MINI COOKIES AND BROWNIES  
*everyone's favorite Clementine treats* | \$6.95

## 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 | \$3.25 / PINT | \$6 / QUART
- ICED TEA *tropical* | \$3 / PINT | \$5 / QUART
- ARNOLD PALMER | \$3.25 / PINT | \$6 / QUART

- ARROWHEAD WATER | \$1.50
- FIJI WATER | \$3
- SPECIALTY BOTTLED SODAS | \$2.75 - \$3.50

# Clementine 2017 SUMMER Alfresco menu

EMAIL > [CATERING@CLEMANTINEONLINE.COM](mailto:CATERING@CLEMANTINEONLINE.COM)

PLEASE PLACE YOUR ORDER BEFORE 5PM OF THE DAY PRIOR. ALL ORDERS WILL BE READY FOR PICK UP AFTER 3PM AT CLEMENTINE CENTURY CITY. NO PICNIC ORDERS ON MONDAY. 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 | [CLEMANTINEONLINE.COM](http://CLEMANTINEONLINE.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* | \$1.25 (EACH) | \$15 [DOZEN]
- SPICED NUTS | \$1.95 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

**BABY GREENS** with balsamic vinaigrette and whole grain croutons

**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

## 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

**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

**BRASSICA SALAD** Crunchy, romanesco, broccolini and cauliflower, with parsley and lemon vinaigrette

**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

### EDAMAME & WILD KING SALMON

with scallions and fresh herbs

**PERFECT PICNIC PASTA SALAD** with roasted cherry tomatoes, arugula, artichokes, basil and shaved parmesan

**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

**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

**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.

## 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, gingersnap, peanut butter sandwich, gluten-free monster cookie, thumbprint with strawberry jam, butter brickle or mrs. miller's chewy coconut raisin

**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 iceberg lettuce 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

**ROASTED SWEET PEPPERS** with mashed chickpeas, heirloom tomatoes, salsa verde and arugula on whole grain bread

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

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