



---

# BREAD AND BUTTER CATERING

## DROP-OFF MENU

# TABLE OF CONTENT

- 03** Why B&B Catering
- 03** Breakfast
- 07** Sandwich Lunch Boxes
- 08** Salad Box Lunches
- 09** Business Box Lunches
- 10** Sandwich Platters
- 11** Salad Bars
- 14** Room Temperature Platters
- 15** Hot Buffet Menus
- 19** Beverages
- 20** Delivery and Contact Us

# Why B&B Catering?

Choosing Bread and Butter Catering for your drop-off catering needs ensures a seamless, delicious, and memorable experience for your event. Our customizable menus, featuring globally inspired flavors, and fresh ingredients allow you to create a meal tailored to your taste and theme. Whether you're hosting a corporate meeting, a family gathering, or a casual celebration, we deliver freshly prepared, high-quality dishes straight to your doorstep. With over 25 years of industry experience, our team guarantees professional service, attention to detail, and a commitment to making your event stress-free. Elevate your gathering with our exceptional cuisine and unmatched convenience.

B&B Catering works closely with our corporate partners to provide quality food and exceptional service. We pride ourselves on going above and beyond for our clients. Whether you need boxed lunches, a client breakfast, or a celebratory office happy hour- we are here to make it easy and seamless!



DROP-OFF CATERING MENUS

I hired Bread & Butter to cater for my offices holiday brunch. They came and made custom omelets and crepes on site!! The Chefs were amazing, kind, professional, and worked well with our crowd. The food was great and had the office raving! I will definitely be hiring again for future events!

-Yelp Review



# Breakfast



DROP-OFF CATERING MENUS

## **CONTINENTAL BREAKFAST**

Assorted Breakfast Pastries (2 Per Person)  
Served with Cream Cheese, Butter and Preserves  
Fresh Fruit Platter

## **CLASSIC HOT BREAKFAST**

Fluffy Scrambled Eggs  
Crispy Bacon and Breakfast Sausage  
Breakfast Potatoes  
Assorted Fresh Baked Pastries, Cream Cheese, Butter and Preserves (1 Per Person)  
Fresh Fruit Platter Substitute Chicken Sausage: Additional \$\$

## **BUTTERMILK PANCAKES**

Toppings to Include: Blueberry, Banana and Chocolate Chips  
Butter and Real Maple Syrup  
Scrambled Eggs with Chives Crispy Bacon and Breakfast Sausage  
Fresh Fruit Platter  
Add Lemon Ricotta Pancakes with Berry Compote: Additional \$\$

## **AVOCADO TOAST BAR**

Avocado Slices, Lemon Wedges, Shaved Radishes, Sliced Tomatoes, Marinated Red Onion, Sliced Hard Boiled Eggs, Crumbled Feta, Everything Bagel Seasoning, Toasted Pepitas, Crushed Red Pepper Flakes, Coarse Sea Salt and Ground Pepper Grilled Baguette and Toasted Publican Bread Fresh Fruit Platte



# Breakfast



DROP-OFF CATERING MENUS

## **CARAMEL BRULEE FRENCH TOAST WITH MIXED BERRIES AND PECANS**

Fluffy Scrambled Eggs  
Crispy Bacon and Breakfast Sausage  
Fresh Fruit Platter

## **SMOKED SALMON PLATTER**

Tomato, Red Onion, Cucumber, Crème Fraîche, Capers, Hard Boiled Eggs and Lemon  
Assorted Mini New York Style Bagels (Full Size Bagels Available Upon Request)  
Regular and Chive Cream Cheeses  
Fresh Fruit Platter

## **BREAKFAST TACOS**

Please Select Two of the Following:  
Grilled Chicken, Egg, Cheddar, Scallion and Guajillo Salsa  
Egg, Potatoes, Chorizo and Chihuahua Cheese  
Black Bean, Egg, Jack Cheese and Salsa Verde  
Grilled Peppers and Onions, Egg and Sharp Cheddar Cheese  
Sweet Potato Hash  
Fresh Fruit Salad

## **BREAKFAST SANDWICHES**

1.5 Per Person:  
Bacon, Egg and Cheese on English Muffin  
Sausage, Egg and Cheese on English Muffin  
Egg and Cheese on English Muffin  
Breakfast Potatoes  
Fresh Fruit Platter



# Breakfast



DROP-OFF CATERING MENUS

## **A LA CARTE BREAKFAST ITEMS**

Fruit Platter or Fruit Salad

Whole Fruit Individual

Overnight Oats with Almond Milk, Dried Fruit, Chia and Flax Seeds, Toasted Coconut and Blueberries

Individual Yogurt, Granola and Fruit Parfaits

Assorted Pastries with Condiments

Crispy Bacon or Breakfast Sausage

Crispy Bacon and Chicken Sausage

Chicken Sausage

Granola Bars and KIND Bars

## **BEVERAGE SELECTIONS**

Still or Sparkling Water

Individual Bottles of Orange or Grapefruit Juice

Fresh Squeezed Orange Juice

Groundwork Cold Brew Coffee Cans (Triple Shot, Mocha & Vanilla)

Regular Coffee, Decaf Coffee, Hot Water and Assorted Teas

\*Includes Half and Half, Sweetener and Sugar

48 Hours Notice Required for Hot Coffee. Requires Rental of Insulated Thermal Coffee Pourer





# Sandwich Box Lunches

*ALL SANDWICH BOXED LUNCHES INCLUDE ONE SEASONAL SIDE SALAD AND CHOICE OF CHIPS OR WHOLE FRUIT*

## TIER I

- Ham, Swiss, Lettuce and Tomato on Light Rye
- Roasted Turkey, Muenster, Lettuce and Tomato on Nine Grain
- Tuna Salad, Lettuce and Tomato on Nine Grain
- Chicken Salad, Lettuce and Tomato on Ciabatta
- Fresh Vegetables, Avocado, Provolone, Lettuce and Tomato On Wrap
- Grilled Vegetables, Hummus, Lettuce and Tomato on Wrap

## TIER II

- Pesto Chicken, Goat Cheese, Arugula, Balsamic Glaze and Tomato on Tomato Focaccia OR Wrap
- Grilled Buffalo Chicken, Cheddar, Lettuce, Tomato and Ranch on Kaiser Roll
- Curried Chicken Salad, Lettuce and Tomato on Nine Grain
- Grilled Chicken, Provolone, Lettuce and Tomato on Kaiser Roll
- Greek Chicken, Cucumber, Black Olives, Pepperoncini, Feta, Lettuce and Cherry Tomato on Herb Focaccia OR Wrap
- Turkey Club on Grilled Sourdough
- Roasted Turkey, Dill Havarti, Avocado, Kale, Tomatoes and Dijonnaise on Nine Grain
- Smoked Turkey with Pepper Jack Cheese, Lettuce And Cilantro Chipotle Mayonnaise On Wrap
- Roast Beef, Cheddar, Lettuce and Tomato on Pretzel Roll
- Salami, Ham, Provolone, Giardiniera, Lettuce, Tomato and Italian Seasonings on Herb Focaccia OR Wrap
- Caprese with Fresh Mozzarella, Lettuce, Tomato and Nut-Free Pesto on Tomato Focaccia OR Wrap





# Salad Boxed Lunches

*ALL SALAD BOXED LUNCHES INCLUDE ONE SEASONAL SIDE SALAD AND CHOICE OF CHIPS  
OR WHOLE FRUIT*

## TIER I

- Caesar Salad over Romaine with Croutons with Creamy Caesar Dressing
- Mixed Greens, Candied Walnuts, Fresh Apples, Dried Cranberries and Goat Cheese with Balsamic Vinaigrette
- Greek Style Salad over Greens with Cucumber, Black Olives, Pepperoncini, Feta, Lettuce and Cherry Tomato with Greek Dressing
- Grilled Vegetables over Baby Greens with Dark Balsamic Vinaigrette

## TIER II

- Cobb Salad with Corn, Avocado, Bacon, Tomato and Blue Cheese over Greens with Ranch Dressing
- Chef's Salad with Julienne Ham, Turkey, Swiss, Cheddar, Hard Boiled Egg, Tomato, Cucumber, Carrots and Romaine with French Dressing
- Grilled Peach Caprese with Fresh Mozzarella, Cherry Tomatoes and Balsamic Reduction
- Strawberry Salad fresh strawberries, baby Green, goat cheese crumbles, toasted almonds, red onion, balsamic glaze, and honey-lemon vinaigrette
- Apple Salad crisp lettuce, dried cranberries, diced apples, gorgonzola and honey balsamic dressing
- Pear and Goat Cheese Salad with Mixed Greens, Ripe Pears, Crumbled Goat Cheese, Candied Walnuts, Dried Cranberries, and a Honey-Dijon vinaigrette
- Italian Salad with Iceberg Lettuce, Cherry Tomatoes, Kalamata Olives, Bell Peppers, Smoked Bacon, Lemon Vinaigrette Dressing

### **PLEASE SELECT FROM THE FOLLOWING PROTEIN ADD-ONS:**

- GRILLED CHICKEN
- SALMON
- GRILLED SHRIMP
- STEAK
- TOFU





# **Business Boxed Lunches**

*ALL BUSINESS BOXED LUNCHES INCLUDE ROLL WITH BUTTER, SIDE SALAD, AND CHOICE OF CHIPS OR WHOLE FRUIT*

- Pepper Crusted Beef Tenderloin, Grilled Onions, Roasted New Potatoes, Green Beans and Mixed Greens with Dark Balsamic Vinaigrette
- Grilled Chicken Breast, Grilled Pepper & Artichoke Relish, Marinated Garbanzo Beans, Goat Cheese, Mixed Greens, Herb Vinaigrette
- Citrus & Ancho Chili Roasted Chicken, Black Bean & Corn Salsa, Corn Tortilla Strips, Queso Fresco, Cilantro Lime Vinaigrette
- Tuna Steak Niçoise Salad with New Potatoes, French Beans, Hard Boiled Egg, Olives and Croutons over Mixed Greens with Herb Vinaigrette
- Stone Ground Mustard Salmon over Romaine, Grilled Mushrooms and Shallots with Roasted Garlic Vinaigrette
- Orange-Dill Poached Salmon with Baby Spinach with Dill Aioli with Citrus Vinaigrette
- Mediterranean Grilled Shrimp over Orzo with Charred Tomatoes, Celery, Roasted Garlic and Olives
- Miso Glazed Tofu with Grilled Asian Vegetables and Edamame over Sesame Noodles with Toasted Sesame Seeds and Scallions
- Yucatan Chicken with Mango Salsa and Arroz Verde Salad with Cilantro





# **Sandwich Platters**

*INCLUDES CHEF'S CHOICE OF ONE SEASONAL SIDE SALAD AND COOKIES, BROWNIES AND BARS. ANY OF THE FOLLOWING SANDWICHES CAN BE MADE INTO WRAPS. SANDWICHES ARE CUT IN HALF AND WRAPPED IN PARCHMENT PAPER. INDIVIDUAL PACKETS OF YELLOW MUSTARD AND MAYONNAISE ARE SERVED ON THE SIDE. GLUTEN FREE BREAD AVAILABLE UPON REQUEST.*

## **STANDARD SANDWICH PLATTER**

Please Select Up to 3 of the Following Sandwiches:

- Ham, Swiss, Lettuce and Tomato on Light Rye
- Roasted Turkey, Muenster, Lettuce and Tomato on Nine Grain
- Tuna Salad, Lettuce and Tomato on Sourdough
- Chicken Salad with Lettuce and Tomato on Ciabatta
- Fresh Vegetables, Avocado, Provolone, Lettuce and Tomato On Wrap
- Grilled Vegetables, Hummus, Lettuce and Tomato On Wrap

## **ARTISANAL SANDWICH PLATTER**

Please Select Up to 4 of the Following Sandwiches:

- Roasted Turkey, Dill Havarti, Avocado, Kale, Tomatoes and Dijonnaise on Nine Grain
- Turkey Club on Grilled Sourdough
- Smoked Turkey with Pepper Jack Cheese, Lettuce And Cilantro Chipotle Mayonnaise On Wrap
- Curried Chicken Salad, Lettuce and Tomato on Nine Grain
- Grilled Chicken, Provolone, Lettuce and Tomato on Kaiser Roll
- Pesto Chicken, Goat Cheese, Arugula, Balsamic Glaze and Tomato on Tomato Focaccia
- Grilled Buffalo Chicken, Cheddar, Lettuce, Tomato and Ranch on Baguette
- Greek Chicken, Cucumber, Black Olives, Pepperoncini, Feta, Lettuce and Cherry Tomato on Herb Focaccia
- Salami, Ham, Provolone, Giardiniera, Lettuce, Tomato and Italian Seasonings on Herb Focaccia
- Roast Beef, Cheddar, Lettuce and Tomato on Pretzel Roll
- Caprese with Fresh Mozzarella, Lettuce, Tomato and Nut-Free Pesto on Tomato Focaccia





# Salad Bars

*ALL NUTS AND CHEESES SENT ON THE SIDE*

## **SUMMER STYLE SALAD BAR**

Sliced Grilled Chicken Breast

Grilled Zucchini, Honey Roasted Carrots, Cherry Tomatoes, Avocado, Grilled Asparagus, Assorted Berries, Shaved Parmesan, Crumbled Feta, Almonds, Marinated Chickpeas, Charred Corn and Focaccia Croutons Mixed Greens

Creamy Parmesan Dressing and White Balsamic Vinaigrette

Savory Scones and Rolls with Butter

Cookies, Brownies and Bars

Add Grilled Salmon

## **WINTER STYLE SALAD BAR**

Sliced Grilled Chicken Breast

Roasted Sweet Potatoes, Parsnips, Grilled Red Peppers, French Beans, Apples, Raisins, Croutons and Goat Cheese

Mixed Greens

Creamy Parmesan Dressing and White Balsamic Vinaigrette

Honey Glazed Brussel Sprout Salad with Roasted Grapes, Lemon and Rosemary

Savory Scones and Rolls with Butter

Cookies, Brownies and Bars

Add Grilled Salmon





# Salad Bars

*ALL NUTS AND CHEESES SENT ON THE SIDE*

## **CHICKEN NIÇOISE SALAD BAR**

Sliced Grilled Chicken Breast

Boiled New Potatoes, French Beans, Hard Boiled Eggs, Olives, Croutons and Pickled Red Onions

Mixed Greens

Dijon-Roasted Shallot Vinaigrette

Pasta with Arugula-Basil Pesto and Cherry Tomatoes

Baguette with Herb Olive Oil

Cookies, Brownies and Bars

Add Grilled Salmon

Add Grilled Tuna

## **CHICKEN CAESAR SALAD BAR**

Sliced Grilled Chicken Breast

Bacon, Avocado, Grilled Mushrooms, Parmesan Frico, Roasted Red Peppers, Roasted Potatoes and Shaved Radishes

Chopped Romaine Hearts

Creamy Parmesan Dressing

Farro Salad with Spinach, Basil, Lemon and Pine Nuts

Garlic Bread

Cookies, Brownies and Bars





# Salad Bars

*ALL NUTS AND CHEESES SENT ON THE SIDE*

## **COBB SALAD BAR**

Grilled Chicken Breast

Avocado, Bacon, Blue Cheese, Corn, Tomatoes, and Hard Boiled Eggs

Romaine Lettuce

Ranch Dressing

Quinoa Salad with Cherry Tomatoes, Onions, Broccoli and Tarragon with White

Balsamic Vinaigrette

Savory Scones and Rolls with Butter

Cookies, Brownies and Bars

Add Grilled Salmon

Add Grilled Shrimp





# **Room Temperature Platters**

*INCLUDES ASSORTED BREADS, SCONES & BUTTER AND COOKIES, BROWNIES & BARS  
(UNLESS OTHERWISE NOTED) ALL NUTS, CHEESES AND BACON SENT ON THE SIDE*

## **GRILLED CHICKEN WITH LEMON AND ROASTED SWEET PEPPERS**

Wedge Salad, Grilled Corn, Scallions, Avocado, Crumbled Blue Cheese and Bacon with Ranch Dressing Pasta Salad with Seasonal Squash and Arugula with Citrus Vinaigrette

## **YUCATAN CHICKEN WITH MANGO SALSA**

Arroz Verde with Cilantro Charred Corn Salad with Fresh Herbs Watercress, Avocado, Jicama and Grilled Peppers with Honey-Lime Vinaigrette Tortilla Chips with Guajillo Salsa and Guacamole

## **GRILLED HANGER STEAK PLATTER**

Grilled Red Onion, Crumbled Blue Cheese, Balsamic Reduction Roasted Potato Salad with Herb Vinaigrette  
Romaine, Shaved Radishes and Roasted Pepper and Creamy Parmesan Dressing

## **HONEY GLAZED SALMON WITH GRILLED LEMON**

Paprika Rubbed Chicken with Onions Multigrain Salad with Roasted Winter Squash, Dried Cranberries, Feta and Scallions  
Hearty Mixed Greens Salad with Shaved Brussels Sprouts, Baby Kale and Mixed Greens Salad with Parmesan and Lemon Vinaigrette





# Hot Buffet Menus

*INCLUDES ASSORTED BREADS, SCONES & BUTTER AND COOKIES, BROWNIES & BARS  
(UNLESS OTHERWISE NOTED) ALL NUTS, CHEESES AND BACON SENT ON THE SIDE*

## **HERB MARINATED CHICKEN BREAST WITH CITRUS JUS**

Honey Mustard Glazed Salmon

Corn Soufflé

Green Beans and Caramelized Shallots

Grilled Peach Caprese Salad with Fresh Mozzarella, Market Tomatoes and Balsamic Reduction with Basil Vinaigrette

## **ROASTED CHICKEN BREAST WITH ARTICHOKE, LEEKS & THYME WITH WHITE WINE JUS**

Grilled Salmon with Lemon-Basil Sauce

Roasted Potatoes with Rosemary and Coarse Sea Salt

Arugula and Mixed Green Salad with Roasted Peppers, Hearts of Palm, Artichoke and Italian Herb Vinaigrette

## **BURGER BAR**

Beef Patties, Grilled Chicken Breast and Black Bean Burgers

Toppings to include Ketchup, Mustard, Lettuce, Sliced Tomato, Onion, Pickles, Cheddar and Swiss

Assorted Burger Buns

Iceberg Lettuce Salad, Charred Corn, Radishes, Sourdough Croutons, House-Made Ranch

Homemade Root Vegetable Chips with French Onion Dip

Seasonal Melon Platter





# **Hot Buffet Menus**

*INCLUDES ASSORTED BREADS, SCONES & BUTTER AND COOKIES, BROWNIES & BARS  
(UNLESS OTHERWISE NOTED) ALL NUTS, CHEESES AND BACON SENT ON THE SIDE*

## **PEPPER CRUSTED HANGER STEAK WITH BLISTERED CHERRY TOMATOES**

Stone Ground Mustard Salmon over Wilted Greens and Onions

Creamy Parmesan Orzo

Grilled Asparagus (Served Room Temperature)

Romaine with Bacon, Blue Cheese, Tomatoes and Cucumbers with Dijon Vinaigrette

## **ROASTED CHICKEN WITH THYME AND WHITE WINE JUS**

Salmon with Cranberry and Orange Compote

Toasted Parmesan Polenta

Marinated Green Bean and Caramelized Shallot

Salad Mixed Greens, Grilled Pears, Goat Cheese and Candied Walnuts with  
Champagne Vinaigrette

## **ANCHO RUBBED GRILLED CHICKEN THIGHS (BONELESS AND SKINLESS)**

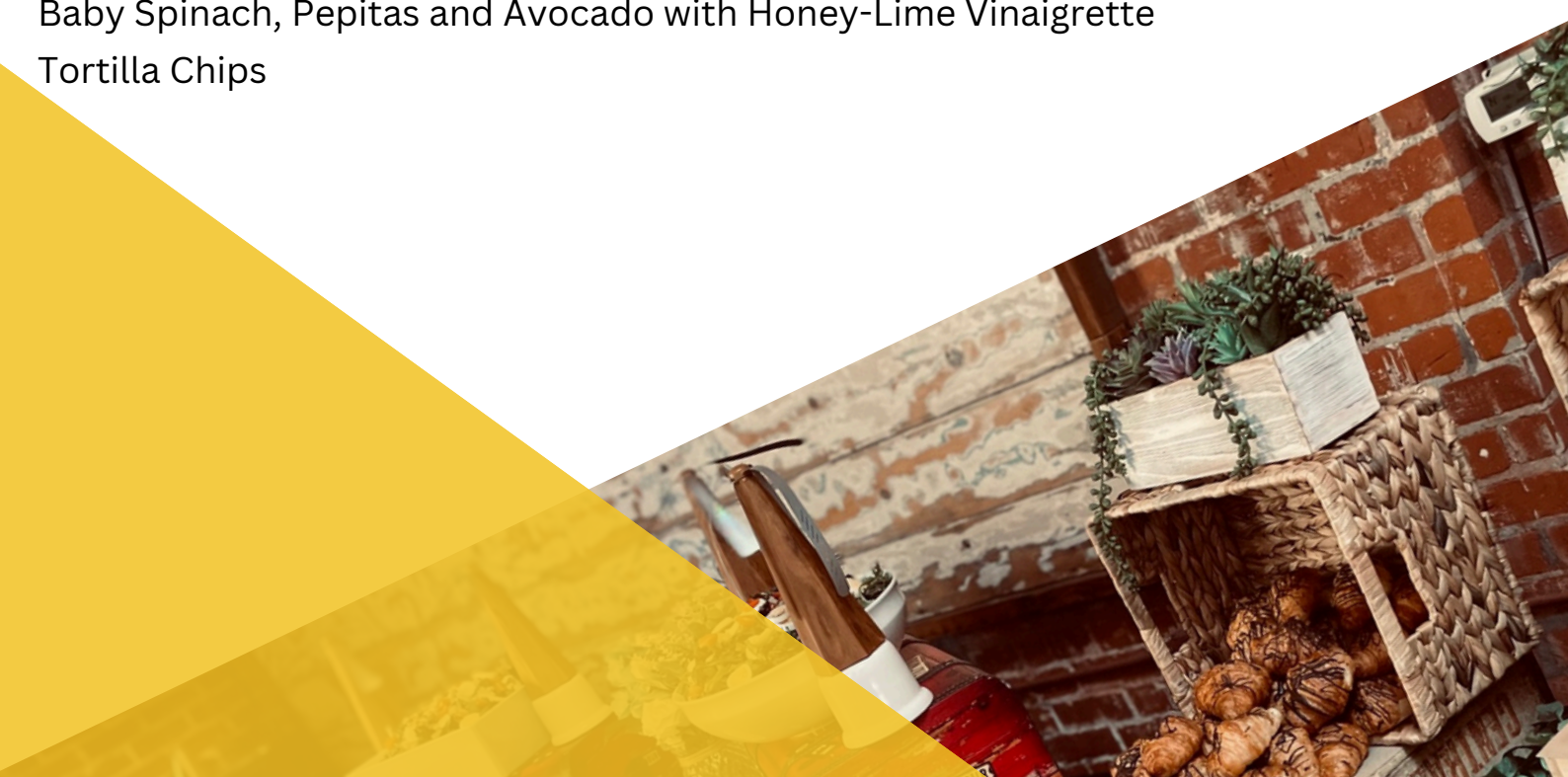
Salsa Criolla

Cumin Roasted New Potatoes

Chipotle-Honey grilled Carrots

Baby Spinach, Pepitas and Avocado with Honey-Lime Vinaigrette

Tortilla Chips





# **Hot Buffet Menus**

*INCLUDES ASSORTED BREADS, SCONES & BUTTER AND COOKIES, BROWNIES & BARS  
(UNLESS OTHERWISE NOTED) ALL NUTS, CHEESES AND BACON SENT ON THE SIDE*

## **GRILLED HANGER STEAK AU POIVRE WITH COGNAC SAUCE**

Panko Crusted Baked Sea Bass with Grilled Lemon Jus  
Seasonal Risotto Cakes  
Grilled Asparagus and Radishes (Served Room Temperature)  
Baby Kale, Spinach and Pecorino with Dijon Vinaigrette

## **CHICKEN BREAST STUFFED WITH SPINACH, TOMATO AND RICOTTA WITH ROASTED TOMATO SAUCE**

Mini Twice Baked Potatoes with Cheddar and Scallion  
Arugula, Frisée, Apples and Candied Walnuts with Cider Vinaigrette  
Roasted Heirloom Carrots with Fresh Thyme (Served Room Temperature)

## **GREEK STYLE BAKED CHICKEN WITH ROSEMARY AND LEMON**

Berber Spiced Grilled Salmon with Tzatziki Herb  
Rice Pilaf with Lentils Green Beans with Tahini Dressing (Served Room Temperature)  
Greek Salad with Tomatoes, Cucumbers, Olives, Pepperoncini and Feta with Greek Dressing  
Hummus with Soft and Crispy Pita Chips





# Hot Buffet Menus

*INCLUDES ASSORTED BREADS, SCONES & BUTTER AND COOKIES, BROWNIES & BARS  
(UNLESS OTHERWISE NOTED) ALL NUTS, CHEESES AND BACON SENT ON THE SIDE*

## **LEMON PEPPER CHICKEN**

Tandoori Salmon with Masala Grilled Tomatoes

Spicy Lemon Rice

“Saag Paneer Salad” with Baby Spinach, Griddled Paneer “Croutons,”

Lime Pickled Onions and Lemon Vinaigrette

Soft and Crispy Flatbreads with Cucumber Raita

## **THREE CHEESE MACARONI AND CHEESE BAR**

Smoky Grilled Chicken

Crispy Bacon, Scallion, Broccoli, Buttered Bread Crumbs and Hot Sauce

Seasonal Vegetable Chopped Salad

Assorted Bread Not Included

## **TACO BAR**

Braised Beef “Barbacoa” Style

Grilled Guajillo Marinated Chicken Breast

Grilled Fajita Vegetables Corn and Flour Tortillas

Queso Fresco, Pickled Red Onions, Cilantro, Mexican Crema, Charred Tomatillo Salsa and Pico de Gallo

Arroz Verde

Smoky Black Beans

Tortilla Chips served with House-made Guacamole

\*If guest count is less than ten, please choose one protein





# Beverages

*INCLUDES ASSORTED BREADS, SCONES & BUTTER AND COOKIES, BROWNIES & BARS  
(UNLESS OTHERWISE NOTED) ALL NUTS, CHEESES AND BACON SENT ON THE SIDE*

Assorted Coke Products

Assorted Jarritos

Still or Sparkling Water

Gallon Home-made Horchata or Jamaica Water

Seasonal Batched Iced Tea

Groundworks Cold Brew Coffee Cans (Triple Shot, Mocha & Vanilla)

Regular Coffee, Decaf Coffee, Hot Water and Assorted Teas

\*Includes Half and Half, Sweetener and Sugar

48 Hours Notice Required for Hot Coffee. Requires Rental of Insulated Thermal Coffee Pourer





**WE WORK WITH ALL COMPANY DIVISIONS, INCLUDING  
PROCUREMENT AND PREFERRED VENDOR PROGRAMS.**

## ORDER REQUIREMENTS

- \$300 Food and Beverage Minimum
- Sunday to Sunday deliveries
- Monday to Friday equipment pickup
- Orders have to be placed at least 48 hours in advance.  
Please call for availability on last-minute orders.

## DELIVERY INFORMATION

- We deliver within a 25 mile radius from downtown LA
- If equipment is rented or used, we will pickup the next business day
- Some locations have delivery fee of \$30

## CANCELATION POLICY

- Orders canceled less than 24 hours before delivery are subject to a 50% charge of the invoice. We request a cancellation of 72 hours in advance for Monday orders.

## CONTACT US

- For orders and FAQ's: [info@breadandbuttercatering.net](mailto:info@breadandbuttercatering.net)
- Call or Text anytime 323-285-0055
- Visit our Website [breadandbuttercatering.net](http://breadandbuttercatering.net)

