



—≡ Production/Office Menu ≡—

Order Line Open 24/7

Order Line: (866) 229-8856

Email: Mnash@industrycateringla.com

www.IndustryCateringLA.com

36 Hour Notice is Preferred
Drop-off or Full Service Available



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☰ BREAKFAST ☰

Scrambled (Whole or Whites) **GF

Scrambled w/ Veggies or CheeseGF**

(Choice of Maytag Cheddar, Pepper Jack or 444 Fresh Mozzarella Cheeses)

Tofu Scramble*GF

Organic Tofu and Spices Scrambled Like the Real deal

Tofu Scramble w/ Organic Vegetables*GF

Organic Tofu, Veggies and Spices Scrambled Like the Real deal

Cheese and Fine Herb Omelets **GF

Organic Tofu and Spices Scrambled Like the Real deal

Ham and Cheese Omelets **GF

Ham and Cheese FrittataGF**

Cheese and Veggie FrittataGF**

Potato and Caramelized Onion FrittataGF**

w/ Warm Spanish Sauce on the Side

Huevos Rancheros w/Corn or Flour

TortillasGF**

Whole Eggs Poached in Mild Salsa w/ Beans and Cheese

Baked Eggs in Crispy Ham Cups GF

w/ Whole Organic Eggs and In-House Cured Black Forrest Ham. Topped w/ Cheddar Cheese

Baked Egg Whites & Veggies in Tortilla

CupsGF**

w/ Organic Eggs Whites & Veggies in Crispy Corn Tortilla Cups

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Eggs



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* Vegan ** Vegetarian GF Gluten-Free



Homemade Honey Glazed Butter Biscuits

w/ Turkey Sausage Gravy

Homemade Corn Drop Biscuits

w/ Turkey Sausage Gravy

GLUTEN-FREE Biscuits * GF

w/ Vegan Gravy

Skillet Cooked Home Fried Potatoes * GF

Made w/ Organic Potatoes, Onions, Peppers, and Rosemary

Jalapeno Homey Fries * GF

Made w/ Organic Potatoes, Jalapeno & Anaheim Peppers, Onions, Salsa, and Cilantro

Power Packed Potatoes * GF

Made w/ Organic Potatoes, Roasted Organic Tofu & Soybeans, Pumpkin Seeds, Onions, Sesame Seeds and Dried Seaweed

Hash Brown Potato Patties * GF

Hot and Cheesy Hash Brown Potato

Patties * GF

Topped w/ Crispy Jalapenos and Cheddar Cheese

Scalloped Potatoes Au Gratin * GF

Thinly Sliced Organic Potatoes baked Together w/ Cream and Cheddar Cheese

Thick -Cut French Toast * *

w/ Real Maple Syrup and Homemade Maple Butter

Brioche French Toast * *

w/ Real Maple Syrup and Homemade Maple Butter

Raisin and Walnut Bread French Toast * *

w/ Real Maple Syrup and Homemade Maple Butter

Pan Dulce French Toast * *

Made w/ Mexican Pastries and Served w/ Caramel Sauce, Real Maple Syrup and Homemade Maple Butter

Almond Topped Croissant French Toast * *

w/ Real Maple Syrup and Homemade Maple Butter

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* Vegan ** Vegetarian GF Gluten-Free

Biscuits & Breakfast Potatoes

French Toast



Buttermilk Pancakes (Regular or Whole Wheat)**

w/ Real Maple Syrup and Homemade Maple Butter

Blueberry Pancakes (Regular or Whole Wheat)**

w/ Real Maple Syrup and Homemade Maple Butter

Chocolate Chocolate Chip Pancakes**

w/ Chocolate Pancakes w/ 70% Cacao Dark Chocolate Chips. Served w/ Chocolate Syrup and Chocolate Butter

GLUTEN-FREE Pancakes GF**

w/ Real Maple Syrup and Homemade Maple Butter

Good Morning Mr. Presley

Made with Bananas and Organic Peanut Butter. Served w/ Real Maple Syrup and Homemade Maple Butter

Maple Bacon Pancakes GF**

Made with In-House Cured Maple Bacon and Served w/ Real Maple Syrup and Homemade Maple Butter

Raspberry and Brie Blintzes**

w/ Fresh Seasonal Berries

Cheese Blintzes**

w/ Fresh Seasonal Berries

Steel-Cut Irish Oatmeal*

w/ Maple, Dates and Raisins

Steel-Cut Irish Oatmeal*

w/ Soy Milk and Cinnamon

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* Vegan ** Vegetarian GF Gluten-Free

Pancakes

Blintzes & Oatmeal



All Sausage is Made In-House and Meats are Cured In-House From Small Farm Raised Organic Pork, Grass-Fed Organic Beef, or Organic Heritage Turkey Breast

Pork Links GF

Pork or Turkey Sausage Patties GF

Made with Maple and Fresh Herbs

Thick-Cut Black Pepper/ Maple Cured Bacon GF

Thin-Cut Bacon GF

Corned Beef Hash GF

Sliced Roasted Ham GF

Hard Boiled Eggs * * GF

Lilly's Pasture Raised Organic Eggs

Croissants (Arranged on a Platter) * *

Assorted Bagels * *

w/ Homemade Cream Cheese

Homemade Jam Platter

Spicy Strawberry Basil Jam, Raspberry Bomb and Thai Marmalade * GF — Comes w/ Sliced Cinnamon Walnut and Sliced Brioche Toasting Breads * *

Nova Platter * * GF

In-House Smoked Nova Scotia Salmon Platter with Heirloom Tomatoes, Red onions, and Capers

Fresh Cut Organic Fruit Platter or Seasonal Berries * GF

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Meat Me in The Morning

By The Dozen

Breakfast Platters



≡ PLATTERS ≡

Mediterranean Platter

Homemade Falafel, Hummus, Tahini Dip, Veggies, Pickles, and Pita Triangles

Mediterranean Gyro Platter

Thinly Sliced Lamb and Turkey Gyro Meat, Homemade Falafel, Hummus, Tahini Dip, Veggies, Pickles, and Pita Triangles

Grilled Farmer's Market Vegetable

Platter * GF

Fresh Grilled Vegetables, Including: Asparagus, Zucchini, Yellow Squash, and Artichoke Hearts. Brushed with Olive Oil and Fresh Herbs. Served w/ Sundried Tomato Ranch Dressing

Antipasto

Prosciutto, Genoa Salami, Roasted Red Peppers, Artichoke Hearts, Assorted Olives, Marinated Mozzarella Balls, and Tomatoes

Deli Meat and Cheese Platter

Turkey, Genoa Salami, Roasted Ham, Cubed Pepper Jack and Cheddar Cheeses, Assorted Olives, Spicy Pickles, and Grape Tomatoes

Assorted Sandwich Platter

On Mini Pretzel Rolls, Cheddar Rolls, and Sun Dried Tomato Rolls;
Black Forest Ham and Cheese • Smoked Turkey and Cheese • Roasted Vegetables w/ Hummus

Focaccia * *

Sweet Basil Pesto, Sliced Roma Tomatoes, Shaved Parmesan, Sweet Caramelized Onion, Garlic, Rosemary, and Extra Virgin Olive Oil

Fine Cheese Platter * *

Assorted Cheese Board That Includes Port Wine Derby, Pepper Jack, Cheddar, and Pepperoncini Romano Cheeses w/ Assorted Crackers

Gorgonzola and Gingered Pear Quesadilla

Platter * *

Organic Pears Roasted together w/ Fresh Ginger then Grilled in a Crispy Flour Tortilla w/ Gorgonzola Cheese. Server w/ Heirloom Tomato Salsa

Brie en Croute

w/ Fresh Fruit and Toasted Baguette

Platano Platter

Oven Roasted Sweet Plantains w/ Mexican Crema and Black bean Dips on the Side





Heirloom Tomato Salsa w/ Homemade Corn Tortilla Chips * GF

Spinach Artichoke Dip w/ Chips* * GF

Hummus with Pita * GF

Vegetable Crudit  w/ Assortment of Dips* * GF

Deli Meat and Cheese Platter

Turkey, Genoa Salami, Roasted Ham, Cubed Pepper Jack and Cheddar Cheeses, Assorted Olives, Spicy Pickles, and Grape Tomatoes

Shrimp Cocktail Platter

Wild Caught Jumbo Shrimp w/ Spicy Cocktail Sauce, Lemon Wedges, and Homemade Tarter Sauce



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≡ SALADS | ≡

Homemade Salad Dressings Included w/ Green Salads Choices Include:
Italian, Balsamic Dressing, Ranch, Sun Dried Tomato Ranch, Jalapeno Ranch, Honey Mustard, Asian Sesame Seed

Black Bean Edamame Fried Brown Rice Medley * GF

Power Protein Packed. Served Cold Over Field Greens.

Roasted Cilantro Lime and Garlic Garbanzo Salad * GF

Served Cold Over Heirloom Tomato and Stone Fruit Salsa

Rainbow Kale, Avocado, Red Pepper and Carrot Salad * GF

w/ Sesame Seeds and Lime Avocado Dressing

Beet Red Quinoa Salad * GF

w/ Roasted Beets, Rainbow Kale, and Edamame

Avocado, Zucchini, and Jalapeno With Arugula * GF

Cilantro Lime Vinaigrette

Roasted Pear Salad * * GF

Roasted Organic Pear, Walnuts, Raisins, Dates, Mixed Baby Lettuce Leaves with Thinly Sliced Red Onion. Served w/ Homemade Bacon Blue Cheese Dressing.

Roasted Carrot Salad * GF

Maple Glazed and Roasted Organic Carrots, Pumpkin Seeds, and Purple Onion in a Tangy Dressing

Persian Cucumber Salad * GF

Organic Persian Cucumbers Marinated In Rice Wine Vinegar Dressing

Armenian Cucumber With Heirloom Tomatoes, Spring Onions and Dill * GF

w/ Balsamic Peppercorn Dressing

Garbanzo and Roasted Corn Salad * GF

w/ Chopped Red Bell Peppers, Onion and Balsamic

Orange, Kiwi and Jicama Salad with Lime Dressing * GF

Jicama, Mandarin Oranges And Kiwi Fruit atop Crisp Boston Lettuce Leaves with Thinly Sliced Red Onion w/ a Walnut Oil Lime Dressing

Baby Lettuce and Fresh Herbs * GF

w/ Heirloom Grape Tomatoes

All American Salad * GF

Iceberg Lettuce, Shredded Carrots, Shave Radish, and Beefsteak Tomatoes





≡ SALADS | (Cont.) ≡

Farmer's Market Veggie Salad * GF

w/ Fresh Organic Veggies, and Heirloom Tomatoes

Tomato and Basil Salad * GF

w/ Heirloom Tomatoes, Purple Onion, and a Balsamic Dressing

Green Bean and Almond Salad * GF

Organic Green Beans and Shaved Almonds in a Tangy Dressing

Caesar Salad * * GF

w/ Shaved Parmesan and Homemade Croutons

Tri-Color Tortellini Salad * * GF

w/ Sun Dried Tomatoes, Artichokes, and Shaved Parmesan

Bowtie Pasta with Artichoke Hearts *

Homemade Pasta, Artichoke Hearts And Sun-Dried Tomatoes Tossed In A Sun Dried Tomato Basil Vinaigrette

Thai Noodle Salad *

Chinese Vermicelli With Fresh Red Peppers, Green Onions And Cilantro

Potato Salad * * GF

w/ Celery, Hard Boiled Eggs, Veggies, and Sun Dried Tomatoes

Bacon Potato Salad GF

w/ In-House Cured Pepper Bacon, Celery, Hard Boiled Eggs, Veggies, and Sun Dried Tomatoes

Vegan Potato Salad * GF

Made w/ Veganise, Celery, Hard Boiled Eggs, Veggies, and Sun Dried Tomatoes

Coleslaw * * GF

w/ Green and Red Cabbage, and Carrots

Pineapple Coleslaw * * GF

w/ Fresh Pineapple, Green and Red Cabbage, and Carrots in a Sweet and tangy Dressing

Spicy Asian Slaw * GF

Made w/ Green Papaya, Shredded Carrots, Lemongrass in a Tangy Rice Wine and Sesame Dressing

Red Curry Pasta Salad

Made w/ Red Thai Curry, Flat Noodles, Green Papaya, Shredded Carrots, Lemongrass, and Sweet Thai Basil





≡ SALADS II ≡

The Great Greek Salad *GF

Heirloom Tomatoes, Giant Chunks of Organic Feta Cheese, Kalamata Olives, and Purple onions in a Tangy Greek Dressing

Fried Chicken Salad

Sliced of Crispy Fried Chicken Breast over a Salad of Romaine Lettuce, Shredded Cabbage, Tomatoes, and Red Bell Pepper. Honey Pepper Dressing on the Side

Bourbon BBQ Chicken Salad GF

Slices of Bourbon BBQ Sauced Chicken Breast, Iceberg Lettuce, Shredded Carrots, and Purple Onion. Served w/ a BBQ Bourbon Salad Dressing

Brown Derby Cobb Salad GF

W/ Romaine, Watercress, Tomatoes, Bacon, Chicken, Hard Boiled Eggs, Avocado, Roquefort Cheese, and Original Cobb Dressing

Chef Salad GF

w/ Iceberg Lettuce, Eggs, Ham, Turkey and Cheese

Caprese Salad *GF

w/ Homemade Mozzarella, Heirloom Tomatoes, Malton Salt, and a Balsamic Drizzle

Chicken and Tortellini Salad w/ Artichoke Hearts **

Tri-Color Cheese Tortellini, Pasture Raised Organic Breast of Chicken, Baby Artichoke Hearts, Roasted Red Peppers and Chopped Red Onion Tossed with Savory Seasonings, Lemon, Olive Oil and Vinegar

Chicken and Pear Salad GF

Tea Smoked Boneless Chicken, Roasted Pears, Field Greens, Rice, Celery, Orange Zest, Pears Mango Dressing Made With Mango Chutney, Soy Sauce And Mustard

Chinese Chicken Salad GF

Pasture Raised Organic Chicken, Chopped Romaine, Napa Cabbage, Baby Corn, Scallions, Bean Sprouts, Julienned Cucumbers, and Mandarin Oranges. Dressing Made With Sesame Seed Oil, Soy Sauce, Rice Vinegar, Fresh Ginger, Coriander, and Chili Oil. Garnished w/ Crispy Wonton Noodles

Thai Beef Salad GF

w/ Marinated Slices of Grass-Fed Beef, Lettuce, Heirloom Tomatoes, Carrots, Hard Boiled Eggs and a Spicy Lemongrass Dressing

BBQ Chicken Salad

Shredded Pasture Raised Organic Chicken Breast Tossed w/ a Sweet and Spicy BBQ Sauce and Fresh Veggies

Shredded Chicken Salad

Shredded Pasture Raised Organic Chicken Breast Tossed w/ Sweet Red And Yellow Peppers Italian Parsley, Toasted Almonds, Caper, and Parmesan Served on Top of Butter Lettuce Cups w/ a Balsamic Vinaigrette

Tuna Salad Niçoise

Solid White Albacore w/ Veggies, and Mayo. Served Over Lettuce w/ Hard Boiled Eggs, Niçoise Olives, Potatoes, and Green Beans

American Style Tuna Salad

Solid White Albacore w/ Celery, Sweet Pickle Relish, and Mayo. Served Over a Bed of Spring Lettuce w/ Assorted Bread Toasts





≡ PASTA ≡

Macaroni and Cheese**

Large Elbows and Small Shell Pasta in a Creamy Sauce of Cheddar, Jack, and Emanthaller Cheeses

Chicken Macaroni and Cheese

Pasture Raised Organic Chicken Breast and Large Elbow Pasta, in a Creamy Sauce of Cheddar, Jack, and Emanthaller Cheeses

Chorizo Macaroni and Cheese**

Large Elbows and Small Shell Pasta w/ Spicy Soy Chorizo in a Creamy Sauce of Cheddar, Jack, and Queso Fresco

Spinach and Artichoke Macaroni and Cheese**

Large Elbows and Small Shell Pasta w/ Organic Spinach, Artichoke Hearts, and Red Bell Peppers in a Creamy Sauce of Feta, Cheddar, Jack, and Emanthaller Cheeses

Bacon and Gorgonzola Mac and Cheese

Large Elbows and Small Shell Pasta in a Creamy Sauce of Cheddar, Jack, and Gorgonzola Cheeses

Philly Cheesesteak Mac and Cheese

Large Elbows and Small Shell Pasta Shaved Organic Rib Eye, Caramelized, Red Bell Peppers, and Onions in a Creamy Sauce of Cheddar, and Provolone Cheeses

GLUTEN-FREE Macaroni and Cheese GF**

Gluten-Free Penne Pasta in a Creamy Sauce of Cheddar, Jack, and Emanthaller Cheese

Homemade Tortellini w/ Shrimp and Asparagus

Baked Homemade Tortellini**

W/ Fresh and Sundried Tomatoes in a Creamy Sauce of Parmesan, Jack, and Provolone Cheese

Homemade Tortellini w/ Broccoli & Cauliflower

Fettuccini Alfredo**

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≡ PASTA (Cont.) ≡

Spicy Shrimp Alfredo**

Wild Caught Shrimp in a Spicy Alfredo Sauce

Rigatoni Pasta**

w/ Fresh Tomato Sauce and Ricotta Cheese

Pasta w/ Butternut Squash**

Pasta w/ Sausage

w/ Fresh Pasta in a Marinara Sauce w/ Homemade Pork or Turkey Italian Sausage

Pasta Bolognese

w/ Fresh Pasta in a Sauce of Ground Grass-Fed Organic Beef or Organic Turkey, Tomatoes, Basil and Cream

Lasagna (Beef and Pork or Vegetarian)

Portobello, Porcini Mushroom & Potato

Lasagna**

Gluten-Free Penne Pasta in a Creamy Sauce of Cheddar, Jack, and Emmentaler Cheese

Beef Stroganoff

w/ Hand Cut Noodles

Gnocchi**

w/ Brown Butter Cream Sauce, Fresh Peas, and Carrots

Gnocchi w/ Roasted Red Pepper Sauce*

Baked Ziti**

Cheese Manicotti**

Homemade 3 Cheese Ravioli**

Homemade Butternut Squash Ravioli**

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≡ CHICKEN ENTREES ≡

Chicken with Bone or Boneless, Skinless Breast in Pieces – Approx. 3-4 oz. portions – 20, 40, or 60 count servings

Lavender Chicken GF

Organic Boneless Breast of Chicken, Marinated in Garlic and Fresh Lavender. Oven Roasted

Chicken Quinoa Meatballs GF

Organic Boneless Breast of Chicken, Quinoa, Veggies, Basil, and Garlic

Greek Chicken GF

Organic Boneless Breast of Chicken, Marinated in Citrus, and Stuffed w/ Kalamata Olives, Fresh Herbs, and Feta Cheese. Served Sliced

Hatch Peppers Chicken GF

Organic Boneless Breast of Grilled Chicken, Topped w/ Fresh Salsa, Fire Roasted Hatch Peppers, and Melted Pepper Jack Cheese

Chicken Oven Fried Rice GF

Big Chunks of Organic Breast, Long Grain Jasmine and Basmati Rice, and Asian Style Veggies

Duck Oven Fried Rice GF

Slices of Tea Smoked Duck, Long Grain Jasmine and Basmati Rice, and Asian Style Veggies. Topped w/ Duck Skin Cracklings and Crispy Wonton Noodles

Chicken and Broccoli GF

Slices of Organic Chicken Breast, Broccoli, Garlic, and Fresh Ginger in a Mild Asian Sauce.

Chicken Enchiladas GF

Organic Chicken Breast and Mexican Style Veggies, Rolled in Corn Tortillas and Baked Together w/ Enchilada Sauce and Cheddar and Jack Cheeses

Chicken Chile Verde GF

Chunks of Organic Chicken Breast and Mexican Style Veggies, in a Roasted Tomatillo Sauce

Red Thai Curry Chicken GF

Chunks of Organic Chicken Breast, Coconut Milk, Veggies, and Red Thai Curry Spices

Coffee BBQ Chicken Breast GF

Organic Boneless Breast of Chicken, Grilled in a Sumatran Coffee BBQ Sauce

Chicken Cacciatore GF

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≡ CHICKEN ENTREES (Cont.) ≡

Chicken Fricassee GF

Pasture Raised Organic Breast of Jidori Chicken In a Sauce of Tomatoes and Cream, with Capers, Carrots and Potatoes

Citrus Chicken GF

Organic Boneless Breast of Chicken, Marinated in Citrus and Fresh Herbs. Oven Roasted

Balsamic Roasted Chicken GF

Rosemary Chicken GF

Organic Boneless Breast of Chicken, Marinated in Garlic and Rosemary. Oven Roasted

Sweet and Sour Chicken GF

Dijon Chicken GF

Chicken Parmesan GF

Crispy Breaded Chicken Breast Topped w/ Fresh Tomato sauce, Basil and Homemade Mozzarella

Sesame Chicken

Bite Sized Organic Boneless Breast of Chicken, in a Tangy Honey/Sesame Glaze

Chicken and Dumplings

Organic Boneless Breast of Chicken and Potato Dumplings in a Creamy Mushroom Sauce

Turkey Meatloaf GF

Fresh Pasture Raised Organic Ground Turkey Breast Meat, Mushrooms, Onions And Fresh Herbs All Baked Together and Served With A Wild Mushroom Sauce

Roasted Turkey Breast GF

Slow Roasted Breast of Organic Heirloom Turkey w/ Gravy

Lemongrass Turkey Meatballs GF

Freshly Ground Breast of Organic Heirloom Turkey w/ Veggies, and Lemongrass. Large Oven Roasted Balls

Pumpkin Seed Pesto Turkey Meatballs GF

Freshly Ground Breast of Organic Heirloom Turkey w/ Veggies, and Pumpkin Seed Pesto Sauce. Large Oven Roasted Balls





≡ MEAT ENTREES ≡

Beef and Lamb Meatballs

In Marinara, Red Pepper, or Mushroom Cream Sauce

Pork Chile Verde GF

Chunks of Organic Small Farm Raised Pork and Mexican Style Veggies, in a Roasted Tomatillo Sauce

Sweet and Sour Pork GF

w/ Carrots, Onions, and Peppers

Cuban Style Pork Roast GF

Sliced Loin of Pork Marinated in Citrus and Cuban Spices

Santa Maria Tri Tip GF

New York or Rib Eye Steaks GF

Crispy Breaded Chicken Breast Topped w/ Fresh Tomato sauce, Basil and Homemade Mozzarella

Sirloin Tips in Gravy

Sirloin Tips of Grass-Fed Beef in a Rich Gravy w/ Shallots

Beef Neapolitan GF

Chunks of Grass Fed Beef Slow Cooked in a Rich Tomato and Vegetable Sauce

Whole Glazed Country Ham GF

w/ Brown Sugar and Cinnamon

Pot Roast GF

Sloooow Cooked Rump of Grass-Fed Organic Beef w/ Mom's Gravy

Beef Bourguignon

A Stew of Grass-Fed Beef, Potatoes, Shallots, and Carrots

Chili Lime Tri-Tip

Pulled BBQ Pork

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≡ SEAFOOD ENTREES ≡

Shrimp Scampi *GF

Shrimp Veracruz *GF

Oven Roasted Halibut GF

Alaskan Salmon with Salmon Dill GF

Oven Roasted Salmon w/ Pesto GF

Grilled Tilapia GF

Tilapia Veracruz GF

Tilapia w/ Fresh Ginger and Garlic GF

Dark Ale Battered Fish and Chips

Fried Calamari Rings

Roasted Mahi Mahi w/ Mango Salsa GF

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≡ SIDE DISHES ≡

Crispy Brussels Sprouts, Cauliflower, and Garlic *GF

Heirloom Tomatoes, Giant Chunks of Organic Feta Cheese, Kalamata Olives, and Purple onions in a Tangy Greek Dressing

Roasted Cilantro Lime and Garlic Garbanzo *GF

Thai Basil Flower and Pepper Roasted Eggplant

w/ Thai Chiles and Garlic

Fresh Organic Garden Vegetables *GF

Green Zucchini, Yellow Squash And Carrots Cut Julienne Style And Then Lightly Sautéed With Garlic And Parsley

Oven Roasted Broccoli and Carrots *GF

w/ Roasted Tofu

Sautéed Spinach, Quinoa, Carrots, Edamame, Black Beans and Green Onion *GF

Maple Frenched and Glazed Baby Carrots *GF

Steamed Fresh Broccoli *GF

Fresh Broccoli Florets Steamed Served Plain Or With An Herbed Butter Sauce

Baby Red New Potatoes * *GF

Scalloped Potatoes * *GF

Lemon Parmesan Potatoes * *GF

Baby New Potatoes Oven Roasted With Olive Oil, Lemon Juice, And Lemon Zest Topped With Parmesan Cheese And Seasoned With Salt And Pepper

Couscous*

w/ Veggies

Roasted Corn Off the Cobb *GF

Spicy Green Beans *GF

w/ Roasted Organic Tofu

Mashed Potatoes * *GF

Made w/ Organic Potatoes, Cream, and Butter

Garlic Mashed Potatoes * *GF

Made w/ Organic Potatoes, Roasted Garlic, Cream, and Olive Oil

Dairy-Free Mashed Potatoes *GF

Made w/ Organic Potatoes, Organic Soy Milk, and Olive Oil

Smashed Yukon Potatoes *GF

w/ Mild Horseradish Sauce





≡ SIDE DISHES (Cont.) ≡

Scalloped Potatoes with Goat Cheese and Herb de Provence * * GF

Thinly Sliced Russet Potatoes Layered With Shallots, Garlic, Crumbled Goat Cheese And Fresh Cream

Homemade Thick-Cut French Fries * GF

Fried Rosemary Potatoes * GF

Mashed Sweet Potatoes * GF

Roasted Sweet Potatoes * GF

Sweet Potato Fries * GF

Fried Zucchini Slices or Sticks * *

w/ Homemade Ranch and Creamy Chipotle Dips

Steamed White or Brown Rice * GF

Saffron Basmati Rice * GF

Mexican Green Rice * GF

Rice With Cilantro, Tomatoes And Other Spicy Seasonings

Spanish Rice * GF

Paella Rice Mixed With Tomatoes, Garlic, Onions And Assorted Peppers

Mushroom Risotto * GF

Rice Pilaf * GF

Rice and Garbanzo

Long Grain Rice w/ Roasted

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SOUPS & CHILI

Manhattan or New England Clam Chowder**

Split Pea*GF

Lentils*GF

Albondigas GF

w/ Grass-Fed Beef Meatballs

Chicken Noodle

Vegetable Minestrone*GF

Corn ChowderGF**

From The Ivy's Original Recipe

Vegan Chili

Black and Pinto Beans, Tomatoes, Ground Soy 'Beef', Onions and Spices

Turkey Chili

Freshly Ground Organic Turkey, Pinto Beans, Tomatoes, Onions and Spices

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≡ HORS'D OEUVRES ≡

Per Dozen

Deviled Eggs

Bo Peep Pops

Skewered Mini Lamb Meatballs. Served with a Cucumber and Yogurt and Sriracha Dressing

Mac N Cheese Cupcakes

Savory Cupcakes of Fresh Pasta, Cheddar and Emanthaller and Italian Cheeses Wrapped in Crispy Prosciutto

Baby Banh Mi Sliders

Bite Sized Sliders Made of Pasture Raised Organic Chicken Breast that has been Marinated in Lemongrass and Spices, A Slaw of Shredded Daikon and Carrot and Thinly Sliced Jalapenos and Cilantro on a Chinese Fluffy Bun

Bacon Wrapped Dates

Stuffed w/ Feta Cheese

Seoul Food

A Crispy Egg Roll of Boneless, Organic, Grass-Fed Beef Short Ribs Cooked in Korean Spices and Stuffed w/ Crispy Kimchi and Veggies. Served w/ Sriracha, Koren BBQ or Hot Mustard Sauces

Chicken Sate Skewers

Thai Spiced Marinated, Pasture Raised Organic Chicken Breast - Skewered and Grilled. Served w/ Spicy Peanut Sauce and Cucumber Relish

Shrimp and Veggie Skewers

Large Wild Caught Shrimp, Citrus, and Fresh Veggies - Skewered, Grilled and Served Hot or Cold

Filet Mignon Skewers

Grass-Fed Organic Filet of Beef, Heirloom Tomatoes, and Fingerling Potatoes. Served w/ Spicy Red Pepper Sauce and Blue Cheese and Bacon Dressing

Beef Bolognese Lasagna Cupcakes

Savory Cupcakes with Layers Grass-Fed Organic Beef Bolognese w/ Homemade Mozzarella and Ricotta Cheeses

Smoked Paprika Prosciutto-Wrapped Shrimp

Wild Caught Shrimp Dusted w/ Smoked Paprika and Wrapped in Prosciutto De Parma

Spicy Chicken Mac and Cheese Eggrolls

w/ Sriracha/Plumb Sauce

Veggie Eggrolls

w/ Spicy Mustard and Plumb Sauces

Chicken and Veggie Eggrolls

w/ Spicy Mustard and Plumb Sauces

Breaded and Fried Mushrooms

w/ Homemade Ranch

Crispy Artichoke Hearts

w/ Spinach Feta Dip





≡ HORS'D OEUVRES (Cont.) ≡

Per Dozen

Coconut Shrimp

w/ Spicy Mustard and Sweet Chile Salsas

Homemade Chicken or Beef Taquitos

w/ Salsa and Avocado Sauce

Beef, Pork, or Chicken Tamales

Salsa and Avocado Sauce

Chile Rellenos

Jumbo Green Chiles Dipped in Egg Whited and Fried. Stuffed w/ Jack and Fresh Cheese, and Served w/ Mexican Crèma, and Salsa

Crispy Chicken Tenders

w/ Chipotle Aioli

Cheese Stuffed Jalapenos

w/ Honey Mustard Sauce and Ranch Dressing

Spicy or Mild Buffalo Wings

w/ Celery Sticks and Bacon Blue Cheese Dressing

Honey Sriracha Buffalo Wings

w/ Hot Chile Sauce

Italian Sausage Pigs in a Blanket

w/ Marinara Dipping Sauce

Loaded Twice Baked Potato Skins

Topped w/ Shredded Chicken or Sloppy Joe Beef

Wonton Wrapped Fried Shrimp

w/ Sweet Chile and Chinese Mustard Dip

Homemade Empanadas (Chicken or Veggie)

Served w/ Spicy Chimmicurri Sauce

Spicy Filet Mignon Empanadas

Served w/ Spicy Chimmicurri Sauce

Peking Duck Empanadas

w/ Spicy Apricot Duck Sauce and Mango Chutney

Crab Stuffed Mushrooms

Plump Mushroom Caps Stuffed With Savory Crabmeat

Fried Mozzarella Stix

w/ Heirloom Tomato Putanesca Dipping Sauce

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* Vegan ** Vegetarian GF Gluten-Free



≡ HORS'D OEUVRES (Cont.) ≡

Per Dozen

Cold

Mexican Shrimp Cocktail Shooters

Wild Caught Shrimp, in a Sauce of Tomato, Avocados, Scallions, and Horseradish. Served in Plastic Shooter Cups

Peruvian Ceviche Shooters

Fresh Fish, Wild Caught Shrimp, Aztec Corn and Sweet Potatoes, Cured in Spicy Lime and Ajillo Pepper Sauce. Served in Plastic Shooter Cups

Caprese Skewers

Fresh Mozzarella, Mini Sweet Tomatoes, and Basil w/ a Drizzle of Balsamic Reduction

Mini Egg Rolls

w/ Spinach Feta Dip

Stuffed Mushrooms

Mini Quiche

Spinach Spanakopita



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≡ DESSERT PLATTERS ≡

Assorted Cheesecake Slices Freshly Baked
Fruit Topped Cheesecake Slices

Brownie and Cookie Platter

Chocolate Brownies, Double Chocolate Chunk, and White Chocolate Chunk w/ Macadamia Nut Cookies

GLUTEN-FREE Brownie and Cookie PlatterGF**

Chocolate Brownies and Double Chocolate Chunk Cookies

GLUTEN-FREE Chocolate CakeGF**

Limoncello Mascarpone Cake

Oreo Mousse Cake

Cappuccino Mousse Cake

Red Velvet Cake

Mango Mouse Cake Topped w/ Grilled Mango

Toasted Almond Cake

Cupcake Platter (Full Size or Mini)

German Chocolate, Rose Water Raspberry, and Mexican Vanilla Cupcakes w/ Choco Espresso Icing

GLUTEN-FREE Cupcake Platter (Full Size or Mini)

German Chocolate, Rose Water Raspberry, and Mexican Vanilla Cupcakes w/ Choco Espresso Icing

Fresh Berry Galette

Fresh Seasonal Berries Baked In a Sugared Puff Pastry Crust

New Orleans Bread Pudding

w/ Chocolate Chunks, Pecans, and Served w/ a Caramel Bourbon Sauce

Homemade Chocolate Chip Blondies Platter

Raspberry Cream and Mascarpone Cheese
on Almond Sponge Cake

Peanut Butter Cup Brownies

w/ Peanut Butter Drizzle

Nestle Crunch Covered Strawberry Platter

on Almond Sponge Cake

Homemade Carrot Cake Platter

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