



BITES & BASHES



DROP OFF AND PICK UP MENU

2024

ABOUT DROP OFF

The most cost-effective solution for all entertaining needs, drop off catering provides an outstanding price-to-quality ratio. Food is delivered in aluminum trays lightly decorated with herbs and edible flowers from our family farm, with the option of adding disposable wire chafing dishes to keep food warm. You can also upgrade the disposable aluminum trays to disposable white platters for cold or room temperature items for an elevated presentation.

Please note that this catering option does not include our display pieces, set ups, or trained staff to maintain throughout the event, but is a fantastic alternative at a fraction of the full service costs.

PICK UPS

Pick ups are available Tuesday to Friday from 9AM to 3 PM and Saturday from 9AM to 2PM at our café located at 25600 Narbonne Ave. in Lomita. Pick up minimums can be imposed subject to availability.

DROP OFFS

Drop off catering is subject to food and beverage minimums that vary based on date and location, with a separate charge for delivery. Delivery is available in 30 minute windows from 8 AM to 5 PM. Please contact our catering team for current order minimum and delivery rates based on location! Delivery includes 15 minutes of our driver unloading and assisting with building of any disposable chafing dishes for easy lighting. Disposable chafing dishes with sternos are available for \$15.50 each, disposable tongs for \$3.50 each, and premium palm leaf disposable plates and utensils for \$2.75 per set. Credit cards are subject to a 5% processing fee.

Email info@bitesandbashes.com to place your order.



BREAKFAST

SEASONAL FRUIT PLATTER \$120, serves 12-15 (v, gf)

ASSORTED PETIT VIENNOISERIE croissants, pain au chocolat, danishes, \$49, serves 8-10 | \$94, serves 15-20 (veg)

GREEK YOGURT PARFAIT fresh berries, granola, \$56, 10 cups (veg)

CINNAMON, ALMOND MILK, CHIA SEED PUDDING fresh berries, \$65, 10 cups (v, gf)

LOX AND BAGELS whipped cream cheese, tomatoes, red onion, capers, \$225, serves 10-12

CRÈME BRÛLÉE FRENCH TOAST PUDDING \$64, serves 8-10 | \$124, serves 15-20 (veg)

UBE COCONUT FRENCH TOAST PUDDING \$79, serves 8-10 | \$154, serves 15-20 (veg)

KIMCHI FRIED RICE spam, eggs, \$60, serves 8-10 | \$116, serves 15-20

SHAKSHUKA turkey fennel sausage, fried eggs, \$60, serves 8-10 | \$116, serves 15-20 (gf)

VEGETABLE FRITTATA GRUYÈRE, \$76, serves 8-10 (veg, gf)

FRITTATA LORRAINE swiss, \$78, serves 8-10 (gf)

MAPLE-GLAZED BACON \$58, 20 strips, serves 10-12 (gf)

SMOKED SALMON CROSTINI caper spread, \$32 per dozen, 2 dozen minimum

ORANGE JUICE \$24.50, half gallon, includes glass jug



BREAKFAST BURRITOS

ORIGINAL bacon, eggs, avocado, smashed tater tots, cheese, pico de gallo, \$15.95 each

KBBQ bulgogi, fajita vegetables, tater tots, cheese, eggs, scallions, \$18.95 each

THE CFO pork chili verde, rice, black beans, cheese, eggs, scallions, \$14.95 each

EMERIL'S spicy andouille, smoked paprika, tater tots, cheese, eggs, scallions, \$14.95 each

SPICY CHORIZO CHILAQUILES chorizo, chilaquiles, house chipotle, fajita vegetable, refried beans, eggs, cheese, scallions, \$14.95 each

TACO TRUCK Korean spicy pork al pastor, pineapple, chopped kimchi, rice, eggs, scallions, \$16.95 each

VEGETARIAN BREAKFAST BURRITOS fajita vegetables, eggs, avocado, smashed tater tots, cheese, pico, \$15.95 each (veg)

VEGAN BREAKFAST BURRITO soyrizo, fajita vegetables, avocado, smashed tater tots, \$15.95 each, 6 minimum (v)

*add avocado \$3



TRAYS

APPETIZER TRAYS

Required white platter upgrade \$10.95

SEASONAL FRUIT \$120, serves 12-15 (v, gf)

SEASONAL VEGETABLE green goddess, beet hummus, \$120, serves 12-15 (v, gf)

HOUSE-MADE HUMMUS original, beet, sweet pea with za'atar pita chips, \$65, serves 12-15 (veg)

SPICY TUNA TARTARE wonton crisps, \$120, serves 10-12

MANGO SERRANO SHRIMP CEVICHE house-made tortilla chips, \$85, serves 10-12 (gf)

TORTILLA CHIPS AND SALSA house-made pico de gallo, fire-roasted chipotle, tomatillo, \$58, serves 12-15 (v, Gf)

ARTISANAL CHEESE accoutrements, \$198, serves 12-15

SALAD TRAYS

Servings based on size portions

ASIAN CHICKEN wonton crisps, almonds, sesame vinaigrette, \$65, serves 8-10 | \$120, serves 15-20

KALE CEASAR crispy quinoa, house-made croutons, pecorino romano, \$55, serves 8-10 | \$100, serves 15-20 (veg)

BABY SPINACH AND FUJI APPLE candied walnuts, feta, honey dijon vinaigrette, \$55, serves 8-10 | \$100, serves 15-20 (veg, gf)

MEXICAN romaine, sweet corn, red onion, black beans, house-made tortilla strips, lime vinaigrette, \$65, serves 8-10 | \$120, serves 15-20 (veg, gf)

CHOPPED SALAD red onion, kalamata olives, crispy chickpeas, mozzarella, balsamic vinaigrette, \$65, serves 8-10 | \$120, serves 15-20 (veg, gf)

CHARRED BROCCOLI LENTIL aglio e olio, \$75, serves 8-10 | \$140, serves 15-20 (v, gf)

ISRAELI COUSCOUS grilled cauliflower, shaved shallots, pickled raisins, preserved lemon, \$75, serves 8-10 | \$140, serves 15-20 (v)



HORS D'OEUVRES

ONE DOZEN MINIMUM

- VEGETABLE DUMPLINGS** soy scallion dipping sauce, \$26 per dozen (v)
- VEGETABLE SPRING ROLLS** sweet chili sauce, \$26 per dozen (v)
- CANDIED BACON*** half strip, \$30 per dozen (gf)
- CRISPY COCONUT SHRIMP** sweet chili sauce, \$28 per dozen
- VEGETABLE GLASS NOODLES** to go-boxes, \$52 per dozen (v)
- SPINACH AND CHEESE EMPANADAS** \$54 per dozen (veg)
- BEEF EMPANADAS** \$58 per dozen
- GREEN GODDESS CHICKEN SLIDERS*** sriracha aioli, provolone, romaine, tomato, \$58 per dozen
- TURKEY SLIDERS*** sriracha aioli, provolone, romaine, tomato, \$58 per dozen

TWO DOZEN MINIMUM

- CURRIED CHICKEN SLIDERS*** celery, raisins, \$58 per dozen
- FALAFEL SLIDERS*** beet hummus, pickled onions, lettuce, \$58 per dozen (v)
- STEAK SLIDERS*** caramelized onion, aged cheddar, arugula, dijonaise, \$64 per dozen
- VEGETABLE, TOFU, AND KIMCHI PANCAKES** soy scallion sauce, \$42 per dozen (veg)
- SEAFOOD PANCAKES** soy scallion sauce, \$46 per dozen
- SPICY NORTHERN THAI BEEF MEATBALLS** \$42 per dozen
- MAMA'S BEEF MEATBALLS** arrabbiata, \$42 per dozen
- BACON-WRAPPED PINEAPPLE*** \$44 per dozen (gf)
- BACON-WRAPPED DATES*** \$46 per dozen (gf)
- CHICKEN SATAY*** sweet chili sauce, \$44 per dozen (gf)
- BRUSCHETTA CROSTINI*** herbed ricotta, \$28 per dozen (veg)
- MINI SPAM MUSUBI*** maui glaze, \$29 per dozen (gf)
- SMOKED SALMON CROSTINI*** caper spread, \$32 per dozen

*These dishes may be enjoyed at room temperature, and may be upgraded from aluminum pans to disposable white platters (\$10.95 per platter)



CALIFORNIA FARMER'S MARKET

INCLUDED

NEW MENU!

\$26.95 per person, 15 person minimum

COSER FAMILY CITRUS SALAD arugula, romaine, California citrus, fennel fronds, shaved red onion, radishes, emulsified orange vinaigrette (v, gf)

ROASTED CAULIFLOWER sumac, za'atar, evoo, garlic (v, gf)

CURRY CHICKEN WRAP turmeric, Fuji apple, celery, raisins, romaine, tomato

TURKEY CRANBERRY WRAP lettuce, tomato, provolone, cranberry aioli

ASSORTED COOKIES

RECOMMENDED ADD ONS

HOUSE-MADE KETTLE CHIPS \$3.25 per person (v, gf)

LAVENDER LEMONADE \$24.50 per half gallon, serves 8-10

FALAFEL SLIDERS \$58 per dozen (v)



AMALFI COAST

INCLUDED

\$28.95 per person, 15 person minimum

PANZANELLA SALAD heirloom tomatoes, housemade garlic croutons, arugula, romaine, cucumber, bell pepper, Parmesan, balsamic reduction, evoo, Italian herbs (veg)

GRILLED ZUCCHINI AND EGGPLANT ANTIPASTO (v, gf)

PASTA AL LIMONE (veg)

CHICKEN BREAST BAGNA CAUDA tomato concasse, evoo, fresh herb gremolata (gf)

RECOMMENDED ADD ONS

TUSCAN SHRIMP cannellini beans, basil, \$19.50 per person (gf)

MEYER LEMON SALMON \$18.00 per person (gf)

BRAISED SHORT RIB OSSO BUCO \$21.50 per person (gf)



KOREAN COMFORT CLASSICS

INCLUDED

\$28.95 per person, 15 person minimum

MAMA'S KIMCHI (gf)

BEAN SPROUT BANCHAN (gf)

STEAMED RICE (v, gf)

CHEF'S GLASS NOODLES julienned vegetables (v)

GOCHUJANG-LACQUERED BARBEQUE CHICKEN

NEW MENU!

RECOMMENDED ADD ONS

BRAISED KOREAN SHORT RIBS \$21.50 per person

MISO GINGER SALMON \$18.00 per person

BUDDHA'S FEAST TOFU stir-fried vegetables, \$14.95 per person (v)



HEALTHY ASIAN

NEW MENU!

INCLUDED

\$28.95 per person, 15 person minimum

ASIAN CHOPPED SALAD wonton crisps, sesame vinaigrette (v)

SESAME BROCCOLI AND SHAVED CARROTS (v, gf)

BROWN RICE (v, gf)

GRILLED SOY GINGER CHICKEN BREAST

RECOMMENDED ADD ONS

BRAISED KOREAN SHORT RIBS \$21.50 per person

MISO GINGER SALMON \$18.00 per person

BUDDHA'S FEAST TOFU stir-fried vegetables, \$14.95 per person (v)

LONGEVITY NOODLES triple garlic and vegetables, \$8.50 per person (veg)



PICNIC LUNCH

INCLUDED

\$26.95 per person, 15 person minimum

KALE CAESAR SALAD crispy quinoa, house-made croutons, pecorino romano (veg)

ITALIAN PASTA SALAD feta, olives, cherry tomatoes, cucumber, red onion, herbs (veg)

GREEN GODDESS CHICKEN SLIDERS Sriracha aioli, provolone, lettuce, tomato

STEAK SLIDERS caramelized onions, aged cheddar, arugula, dijonaise

ASSORTED COOKIES

RECOMMENDED ADD ONS

HOUSE-MADE KETTLE CHIPS \$3.25 per person (v, gf)

LAVENDER LEMONADE \$24.50 per half gallon, serves 8-10

FALAFEL SLIDERS \$58 per dozen (v)



MEDITERRANEAN

INCLUDED

\$28.95 per person, 15 person minimum

MEDITERRANEAN SALAD romaine, cucumber, shaved carrots, Meyer lemon vinaigrette (v, gf)

ROASTED CARROTS Meyer lemon labneh, fine herb gremolata (veg, gf)

SAFFRON RICE SWEET PEAS (v, gf)

MOROCCAN-INSPIRED BRAISED CHICKEN preserved lemon, pickled raisins, castelvetro olives, heirloom tomatoes (gf)

RECOMMENDED ADD ONS

GRILLED NEW YORK STRIP chimichurri, \$18.50 per person (gf)

SALMON mango citrus supreme, \$18.00 per person (gf)

GRILLED SEASONAL VEGETABLES \$7.50 per person (v, gf)



NORTHERN ITALIAN

INCLUDED

\$28.95 per person, 15 per minimum

KALE CAESAR SALAD crispy quinoa, house-made croutons, pecorino romano (veg)

CHARRED BROCCOLI LENTIL aglio e olio (v,gf)

SWEET CORN AND SUNDRIED TOMATO PENNE alfredo (veg)

CHICKEN CACCIATORE turkey fennel sausage, parmigiano reggiano

RECOMMENDED ADD ONS

GRILLED NEW YORK STRIP garlic mushroom reduction, \$18.50 per person (gf)

SALMON mango citrus supreme, \$18.00 per person (gf)

GRILLED SEASONAL VEGETABLES \$7.50 per person (v, gf)



SOUTHERN ITALIAN

INCLUDED

\$28.95 per person, 15 person minimum

CHOPPED SALAD kalamata olives, crispy chickpeas, mozzarella, onion, oregano, balsamic vinaigrette (veg, gf)

GRILLED SEASONAL VEGETABLES (v, gf)

SPICY CALABRIAN PENNE alla vodka (veg)

MEYER LEMON CHICKEN herbed gremolata (gf)

RECOMMENDED ADD ONS

GRILLED NEW YORK STRIP garlic mushroom reduction, \$18.50 per person (gf)

TUSCAN SHRIMP cannellini beans, basil, \$19.50 per person (gf)

BEEF BOLOGNESE ROTELLI \$15.75 per person



MEXICAN FIESTA

INCLUDED

\$28.95 per person, 15 person minimum

ROMAINE SALAD fresh corn, red onion, black beans, cotija, lime vinaigrette (veg, gf)

BLACK BEANS AND MEXICAN RICE (v, gf)

TORTILLAS corn and flour, 2 per person (v)

HOUSE-MADE SALSAS heirloom tomato pico de gallo, fire roasted chipotle, tomatillo (v, gf)

ACCOUTREMENTS limes, red onion, cilantro (v, gf)

YUCATAN CHICKEN (gf)

FAJITA VEGETABLES (v, gf)

RECOMMENDED ADD ONS

CHOPPED KOREAN BRAISED SHORT RIBS \$12.75 per person

ENSENADA-STYLE SHRIMP \$9.75 per person (gf)

GOCHUJANG TOFU \$8.75 per person (v)

CHIPS AND SALSA \$4.00 per person (v, gf)

GUACAMOLE \$5.00 per person (v, gf)

MANGO SERRANO SHRIMP CEVICHE house tortilla chips, \$85, serves 10-12 (gf)



AMERICAN BARBECUE

INCLUDED

\$28.95 per person, 15 person minimum

FUJI APPLE AND BABY SPINACH SALAD candied walnuts, red onion, feta, honey dijon vinaigrette (veg, gf)

APPLE CIDER FARMER'S MARKET SLAW (v, gf)

FIVE CHEESE MAC AND CHEESE (veg)

KANSAS CITY-STYLE BARBECUE CHICKEN (gf)

RECOMMENDED ADD ONS

BARBECUE PULLED PORK Hawaiian sweet rolls, \$15.75 per person

GRILLED SEASONAL VEGETABLES \$7.50 per person (v, gf)

CRISPY CHICKEN TENDERS ketchup, \$90, 30 pieces | \$175, 60 pieces

HOUSE RANCH \$12, one pint



FRENCH

INCLUDED

\$28.95 per person, 15 person minimum

STRAWBERRY AND ARUGULA SALAD goat cheese, balsamic reduction (veg, gf)

HARICOTS VERTS (v, gf)

ROASTED GARLIC POMME PUREE (veg, gf)

FORTY CLOVE GARLIC CHICKEN (gf)

RECOMMENDED ADD ONS

BOEUF BOURGUIGNON \$22.50 per person



HAWAIIAN LUAU

INCLUDED

\$28.95 per person, 15 person minimum

ASIAN CHOPPED SALAD crispy wontons, sesame vinaigrette (v)

CHEF'S SIGNATURE GLASS NOODLES crunchy vegetables (v)

GARLIC FRIED RICE (v)

HULI HULI CHICKEN pineapple

RECOMMENDED ADD ONS

BARBECUE PULLED PORK Hawaiian sweet rolls (gf without sweet rolls), \$15.75 per person

BRAISED KOREAN SHORT RIBS \$21.50 per person



SOUTHERN THAI

INCLUDED

\$28.95 per person, 20 per minimum

THAI CRUNCH SALAD romaine, shredded carrots, red cabbage, wonton crisps, sweet chili vinaigrette (v)

STEAMED RICE (v, gf)

VEGETABLE DRUNKEN NOODLES (v)

COCONUT CURRY CHICKEN (gf)

RECOMMENDED ADD ONS

STIR-FRIED BEEF Thai basil, \$18.50 per person

BUDDHA'S FEAST tofu, stir-fried vegetables, \$14.95 per person (v)



GREEK

INCLUDED

\$28.95 per person, 15 person minimum

GREEK SALAD romaine, cucumbers, tomatoes, kalamata olives, feta, Meyer lemon oregano vinaigrette (v, gf)

RICE PILAF (v, gf)

GREEK ROASTED VEGETABLES peppers, carrots, seasonal squash (v, gf)

SKEWERLESS CHICKEN SOUVLAKI garlic cucumber tzatziki (gf)

RECOMMENDED ADD ONS

PITA AND HOUSE-MADE ASSORTED HUMMUS \$5.75 per person (v)

FALAFEL FRITTERS tahini, \$7.50 per person (v)

SEARED LEMON SALMON Meyer lemon, \$18.00 per person (gf)



SPANISH

INCLUDED

\$28.95 per person, 15 person minimum

ENSALADA VERDE shaved carrots, red onion, radish, sherry wine vinaigrette (v, gf)

GRILLED SEASONAL VEGETABLES (v, gf)

PATATAS BRAVAS roasted garlic aioli (veg, gf)

BRAISED SPANISH PAPRIKA CHICKEN (gf)

RECOMMENDED ADD ONS

SEAFOOD PAELLA \$18.00 per person, 20 person minimum (gf)

TORTILLA ESPAÑOLA \$78, serves 8-10 (veg, gf)

SPINACH AND CHEESE EMPANADAS \$54 per dozen (veg)

BEEF EMPANADAS \$56 per dozen



JAPANESE CURRY

INCLUDED

\$28.95 per person, 15 person minimum

HOUSE JAPANESE PICKLES (v, gf)

YUZU KOSHO SLAW (v, gf)

STEAMED RICE (v, gf)

JAPANESE CHICKEN CURRY potatoes, carrots (gf)

RECOMMENDED ADD ONS

MISO GINGER SALMON \$18.00 per person



VEGAN

INCLUDED

\$28.95 per person, 15 person minimum

CHOPPED SALAD kalamata olives, crispy chickpeas, onion, oregano, balsamic vinaigrette (v, gf)

CHARRED BROCCOLI LENTIL aglio e olio (v, gf)

BRAISED KALE sweet potato medallions, caramelized onions (v, gf)

RICED CAULIFLOWER PENNE BOLOGNESE (v)

RECOMMENDED ADD ONS

GRILLED SEASONAL VEGETABLES \$7.50 per person (v, gf)

FALAFEL FRITTERS tahini, \$7.50 per person (v)



DESSERT

PETIT BARS

2 pieces per person recommended

MEYER LEMON BAR \$3.50 per piece (gf)

S'MORES BAR \$3.50 per piece

VANILLA BEAN CHEESECAKE BARS \$3.50 per piece

SALTED CARAMEL BROWNIES \$3.50 per piece

APPLE CRANBERRY BARS \$3.50 per piece (gf)

CHOCOLATE MOUSSE CAKE BITES \$3.75 per piece (v, gf)

COOKIES

CHOCOLATE CHUNK FLEUR DE SEL \$3.50 each

PEANUT BUTTER \$3.50 each

OATMEAL RAISIN \$3.50 each

COCONUT, MACADAMIA NUT, CHOCOLATE CHIP \$3.50 each

TRIPLE CHOCOLATE CHUNK \$3.50 each

SPRINKLE SUGAR \$3.50 each

THREE DOZEN MINIMUM

TOASTED COCONUT SEA SALT MACAROON \$4.25 each (gf)

BROWN BUTTER RICE KRISPIE TREAT \$4.75 each (gf)



REFRESHMENTS

SIGNATURE COCKTAILS

pint | quart | half gallon *half gallon sizes include reusable jug

GUAVA MARGARITA tequila, guava, lime, agave, \$20 | \$38 | \$70

JALAPEÑO MARGARITA tequila, jalapeño, lime, agave, \$20 | \$38 | \$70

KENTUCKY SMASH bourbon, berries, meyer lemon, mint, \$74, half gallon

DETOX RETOX vodka, cucumber, basil, pineapple, lime, \$74, half gallon, 2 half gallon minimum

NON-ALCOHOLIC

LAVENDER LEMONADE \$24.50 half gallon

FRESH STRAWBERRY LEMONADE \$34.50, half gallon

VIRGIN GUAVA MARGARITA \$42, half gallon

VIRGIN JALAPEÑO MARGARITA \$42, half gallon

UNSWEETENED ICED TEA \$21.50, half gallon

LAMILL COFFEE SERVICE \$36, carrier, serves 8-10

ASSORTED HOT TEA \$30, carrier, serves 8-10

COKE, DIET COKE, SPRITE \$2.15 each

BOTTLED WATER \$2.15 each

HOUSE WINES

all wine \$32.50 per bottle

CABERNET SAUVIGNON

CHARDONNAY

SAUVIGNON BLANC.

ROSÉ

HOT PINK B&B BOTTLE OPENER \$9.50 each



DISPOSABLES

WHITE PLATTER UPGRADE \$10.95 each

DISPOSABLE SERVING UTENSILS \$3.25 each

PREMIUM PALM LEAF DISPOSABLES plates and utensils, \$2.75 per set

PREMIUM PALM LEAF DISPOSABLES dessert and hors d'oeuvres plates, \$1.00 each

DISPOSABLE CHAFING DISHES AND STERNOS \$15.50 each

DISPOSABLE CUPS \$4.00 per order, 10 cups

TOSSWARE CUPS stemless wine, \$1.95 each

TOSSWARE CUPS stemless champagne flutes, \$1.95 each



POLICIES

BOOKING AND PAYMENT TERMS

Bites & Bashes requires order payment in full to secure date and services.

Bites & Bashes accepts Zelle, cash, checks, wire transfers, and authorized credit card payments only. All credit card transactions are subject to a 5% credit card processing fee.

Pricing and menu item availability are based on seasonality. All pricing is subject to change until payment is made.

CANCELLATION

Because we sell out on dates on a first come first serve basis, schedule our staff, offer administrative/coordination time, and place food orders in advance, all sales and menu selections are final once payment is processed. We are unable to offer refunds once payment has been made.

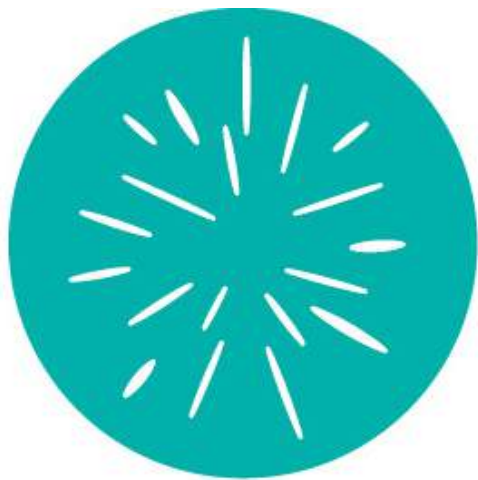
MENU AND GUEST COUNT CHARGES

You may add on to your order or increase counts with at least three business days' notice, provided Bites & Bashes is able to accommodate the change(s). We are unable to accommodate reductions.

RUSH FEES

Orders booked within 3 business days may be subject to a 10% rush fee.

BITES & BASHES



THANK YOU!