



# catering

## cuisine

At AKASHA we feel that local, organic and artisan ingredients are the key to great tasting cuisine. Our purveyors include local family farms, certified humane producers, organic, artisan, sustainable and fair trade companies.

## parties, events, full service

Our catering company can accommodate all your catering and party needs ranging from small dinner parties to fully coordinated events for over a thousand. We offer custom menus, complete staffing (waiters, bartenders & chefs) and provide complete aspects of event coordination - rentals, valet parking, entertainment and more. Our experienced catering staff can meet with you to discuss a custom menu for your next event or party.

## restaurant buyouts

In addition to catering off-site events, our restaurant is available for private events. We can accommodate up to 100 for a sit down meal (breakfast, lunch or dinner). Or up to 300 for a standing cocktail party. Our lounge can accommodate smaller private sit down parties for up to 30 guests with custom designed menus that can include wine pairings. Our lounge can also accommodate up to 45 guests for standing cocktail parties or business meetings.

## corporate catering

Our corporate catering menus are served on recyclable platters and can be picked up or delivered (fee based on location) to your office, location, photo shoot or meeting. We can also provide staffing for an additional fee, inclusive of a 20% service charge. Biodegradable and compostable plates, utensils and napkins are included if requested.

## ordering & deadlines

Catering is available 7 days a week. Our food is made fresh daily therefore same day orders will only be based on availability. All corporate orders must be placed with a minimum of 24 hours notice, but we will always do everything we can to fulfill even the most last minute request. Custom catering requires a minimum 4 days advance notice.

## delivery

Delivery is available for a fee based on delivery location, day of week and size of order.

## payment options

We accept American Express, MasterCard, Visa, company check and cash.

## changes & cancellations

Changes and cancellations must be made 24 hours in advance to avoid full charges.



## corporate catering menus

### breakfast

5-person minimum on all orders

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#### akasha breakfast

fresh baked croissants, scones, muffins & buttermilk biscuits  
served with organic butter & housemade jams  
7.00 per person

akasha breakfast with seasonal fruit & yogurt  
12.00 per person

#### selection of croissants

plain, chocolate, spinach-feta, preserved fig, blue cheese & prosciutto  
butter & housemade jam  
6.00 per person

housemade blueberry & goji berry granola  
with organic yogurt & or milk  
6.50 per person

seasonal fresh fruit salad  
5.00 per person

#### smoked salmon platter

locally made bagels, smoked salmon, whipped cream cheese, red onion, tomato, cucumber, mixed olives & capers  
11.50 per person

#### bagels, spreads & egg salad

locally made bagels, cream cheese & smoked salmon spread, whipped cream cheese  
dilled egg salad, red onion, tomato, cucumber, mixed olives & capers  
10.00 per person

cinnamon-chocolate chip, seasonal fruit coffee cake or banana bread  
16.00 small (serves 8-10) 32.00 large (serves 16-18)

#### fair trade & organic coffee

16.00, 8 cups  
service includes cups, half & half, milk, soy creamer, organic sugars & agave

fresh orange or grapefruit juice  
3.50 per person

acai soymilk smoothies  
4.50 per person

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more extensive in house & off site breakfast menus are available, please call for more information



## corporate catering menus

### sandwiches

5-person minimum on all orders

Our sandwiches are made with fresh baked artisan breads, (gluten free bread available)  
nitrate, hormone and antibiotic free meats, artisan & organic cheese, housemade spreads & organic greens.

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### bagged lunch

choice of sandwich, chips, & choice of chocolate chip, peanut butter, or triple ginger cookie /13.50 per person

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### boxed lunch

choice of sandwich, local greens or coleslaw, chips, brownie, coconut-pecan or peanut butter & jelly bar /15.50 per person

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### sandwich platters

selection of assorted sandwiches 8.50 per person

choose a maximum of 4 sandwiches varieties for all sandwich platter orders

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tandoori chicken, caramelized onions, goat cheese, local greens, housemade chutney, ciabatta  
grilled chicken, niman bacon, organic cheddar, lettuce, smoked paprika aioli, on whole grain levain  
free range roast turkey, housemade cranberry chutney, dijon mustard, arugula, on pumpernickel  
curried chicken-persimmon salad, local greens, mango chutney-mayo, on pumpernickel  
wild planet tuna (w/ celery, pickles, lemon juice, red onion), arugula, bread & butter pickles, on whole grain levain  
dilled egg salad, cucumber, local greens, on pumpernickel  
fresh mozzarella, tomato, arugula, basil, extra virgin olive oil, on ciabatta  
organic cheddar (or billy bob's pimento cheese), grilled tempeh, avocado, lettuce, on whole grain levain  
grilled eggplant, roasted red peppers, tomato, kalamata olives, hummus, greens, on ciabatta

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prosciutto, salami, mortadella, provolone, shredded lettuce, tomato, olive oil & red wine vinegar, on ciabatta\*  
pastrami, roast turkey, organic swiss, coleslaw, russian dressing, on pumpernickel\*  
\*add 1.00 per sandwich, add avocado to any sandwich 1.00, add extra meat 2.00

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### sandwich sides

(1 qt minimum, serves 4-6)

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coleslaw / celery seed dressing 10.00 qt  
roasted garlic hummus 14.00 qt  
potato salad / chives, celery, mustard dressing 12.00 qt  
cucumber & red onion salad / thai sweet chile vinaigrette 10.00 qt  
selection of chips 1.50 ea

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### drinks

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brewed organic ice tea / with sugar, stevia, lemon wedges, cups, 20.00 gallon (serves 12-16)  
bottled fiji water 3.00 each, virgil's sodas (cola, root beer & diet root beer), reeds ginger ale 3.50 each



## corporate catering menus

### salad platters

1 platter minimum per selection, all salad platters come with housemade crostini  
smaller platter serves 5 as an entree / 10 or more as part of a larger buffet  
larger platter serves 10 as an entree / 20 or more as part of a larger buffet

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### vegetarian

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local fuyu persimmons, humboldt fog cheese, arugula, walnuts, & pomegranate dressing  
smaller 40.00 / larger 75.00

roasted market beets, lamb chopper cheese, baby spinach, pistachios & vanilla vinaigrette  
smaller 40.00 / larger 75.00

local greens, shaved fennel, manchego cheese & lemon vinaigrette  
smaller 35.00 / larger 65.00

dilled egg salad, cucumber, tomato, baby spinach & wild arugula, lemon dressing  
smaller 35.00 / larger 55.00

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### seafood, poultry & meat

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wild planet tuna  
housemade bread & butter pickles, arugula  
smaller 35.00 / larger 65.00

citrus glazed loch duart salmon  
local greens, pickled daikon & fennel, cucumber, daikon sprouts, avocado  
smaller 70.00 / larger 135.00

curried chicken with persimmon  
baby spinach, pomegranate vinaigrette  
smaller 40.00 / larger 75.00

grilled chicken cobb  
avocado, tomato, shaft blue cheese, niman ranch bacon, eggs, lemon vinaigrette  
smaller 65.00 / larger 125.00

grilled tandoori chicken  
local greens, chutney dressing, curried cashews, papadoms  
smaller 50.00 / larger 95.00

coffee chile rubbed hanger steak  
bibb lettuce, cherry tomatoes, roasted shallot vinaigrette, grilled onions  
smaller 70.00 / larger 135.00



## corporate catering menus

### entrees & sides (cold or room temperature)

1 platter minimum per selection

smaller platter serves 5 as an entree / 10 or more as part of a larger buffet

larger platter serves 10 as an entree / 10 or more as part of a larger buffet

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### seafood, poultry & meat

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#### togarashi seared albacore

avocado relish, pickled daikon, togarashi-sea salt taro chips 12.00 per portion

smaller 60.00 / larger 120.00

#### herb crusted salmon with olive-caper-raisin relish

greek yogurt & cucumber sauce

smaller 70.00 / larger 135.00

#### meyer lemon grilled chicken

tomato, basil & olive oil

smaller 50.00 / larger 95.00

#### tandoori chicken

mint raita, housemade chutney

smaller 50.00 / larger 95.00

#### grilled niman flat iron steak

grilled red onions, horseradish cream fraiche

smaller 85.00 / larger 165.00

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### vegetarian

5-portion minimum (each accompaniment serves 5 as a vegetarian entrée or serves 8-12 as a side of a larger buffet)

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#### penne pasta

eggplant, zucchini, oven-roasted tomato, lemon zest, organic olive oil, basil, shaved parmesan

smaller 30.00 / larger 55.00

organic gluten free corn pasta available for 1.00 additional per portion

#### red quinoa & roasted vegetables

butternut squash, cauliflower, heirloom carrots, brussels sprouts, scallions

smaller 30.00 / larger 55.00

#### couscous, meyer lemon & toasted almonds

roasted vegetable broth, market squash, chick peas, roasted peppers, fennel, scallions

smaller 30.00 / larger 55.00

#### forbidden black rice & ginger tofu

coleman farms broccoli, green beans, weiser carrots, scallions

smaller 30.00 / larger 55.00

#### grilled vegetables with romesco sauce

zucchini, japanese eggplant, red bell peppers, lemon-scented red onions

smaller 25.00 / larger 45.00

menus subject to change due to seasonal market availability

9543 Culver Boulevard Culver City, CA 90232 / [www.akasharestaurant.com](http://www.akasharestaurant.com) / 310.845.1700



## corporate catering menus

### small bites & appetizers

small bites, 2 dozen minimum

- grilled hanger steak / bamboo skewers, chimichurri sauce / 78.00 per 2 dozen
- flat iron steak / crostini, caramelized onion jam, oregonzola / arugula 84.00 per 2 dozen
- masala shrimp / bamboo skewers, mint raita, tomato chutney / 54.00 per 2 dozen
- togarashi albacore / bamboo skewers, ponzu dipping sauce / 54.00 per 2 dozen
- herb & meyer lemon chicken / bamboo skewers, grainy honey mustard / 48.00 per 2 dozen
- tandoori chicken / bamboo skewers, housemade chutney dipping sauce / 48.00 per 2 dozen
- citrus-soy glazed tofu / bamboo skewers, sambal dipping sauce / 30.00 per 2 dozen
- cucumber cups / curried chicken-persimmon salad / 42.00 per 2 dozen
- cucumber cups / albacore tartare, pickled ginger / 48.00 per 2 dozen
- smoked salmon sandwiches / pumpernickel, dill cream cheese, capers / 48.00 per 2 dozen
- buttermilk biscuit sandwiches / turkey, cranberry chutney, arugula / 42.00 per 2 dozen
- buttermilk biscuit sandwiches / pepper jelly glazed ham, grainy mustard, local greens / 42.00 per 2 dozen

### appetizer platters

1 platter minimum per selection

smaller platter serves 10 to 14 as part of a buffet / larger platter serves 20 to 24 as part of a buffet

- albacore tartare / pickled daikon & fennel, togarashi-sea salt taro chips  
smaller 70.00 / larger 140.00
- artisan cheese / spiced nuts, akasha's housemade jam & quince paste, crostini, baguettes  
smaller 95.00 / larger 190.00
- charcuterie / prosciutto, mortadella, salami rosa, olives, mustard, pickled vegetables, breads  
smaller 95.00 / larger 185.00
- roasted garlic hummus / marinated olives, roasted & grilled vegetables, feta, crostini  
smaller 70.00 / larger 135.00
- sea salt dusted corn chips, guacamole, salsa verde, pico de gallo  
smaller 65.00 / larger 125.00

### seasonal market crudités

60.00 small (select 1 dip) serves 10-15 / 90.00 medium (select 2 dips) serves 15-25  
120.00 large (select 3 dips) serves 25-40

dips / roasted garlic hummus, red pepper hummus, blue cheese , greek yogurt, spinach & caramelized shallot



## corporate catering menus

### bakery

we bake all of our handcrafted desserts with organic, artisan & natural ingredients.

10-person minimum on all dessert platters

smaller & custom orders can be placed through the bakery

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### bar platters

mini bites of our housemade bars

dark chocolate brownies, coconut-pecan squares, peanut butter & strawberry jelly, pumpkin pie, pumpkin cheesecake  
smaller 25.00 (serves 10-15) / larger 50.00 (serves 20-25)

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### cookie platters

chocolate chip, triple ginger molasses, double chocolate, peanut butter

chocolate dipped coconut macaroons, lavender shortbread

smaller 25.00 (serves 10 to 15) / larger 50.00 (serves 20 to 25)

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### cupcakes

seasonal & holiday cupcakes change with the season

custom & specialty decorated cupcakes & cake orders are available with advanced notice

box of 12 small 18.00 (specialty decorated 22.00) / box of 12 big 36.00 (specialty decorated 40.00)

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chocolate / peanut butter frosting / peanut crunch

chocolate / creamed filled / chocolate icing

chocolate / marshmallow icing

vanilla / chocolate, vanilla or mocha icing

vanilla / cranberry filling / cream cheese icing

vanilla / chai spiced frosting / streusel

vanilla / apple filling / vanilla icing / candied popcorn

carrot-pineapple / cream cheese icing / pecans

vegan chocolate / chocolate ganache (minimum 1 dozen)

gluten free chocolate / marshmallow icing (minimum 1 dozen)

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### tarts

minimum order of 10 4.75 ea

larger sizes available by special order

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heirloom apple / spelt crust

pumpkin pie tart

pear & almond brown butter tart

salty chocolate / caramel, sea salt

banana cream / chocolate / whip cream

lemon meringue / toasted meringue

chocolate pudding / whip cream

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### whole cakes

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carrot pecan with cream cheese icing

devil's food with chocolate filling & espresso icing / chocolate with peanut butter icing

german chocolate / boston cream pie / banana layer cake / flourless lemon & almond cake

vanilla with chocolate frosting / vanilla with whip cream & seasonal fruit

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