



CATERING PLATTER MENUS

How to order:

Call: 310.845.1700

Email: catering@akasharestaurant.com

Online: akasharestaurant.com

RESTAURANT HOURS

LUNCH

Monday - Friday 11:30am - 2:30pm

BRUNCH

Saturday & Sunday 11:30am - 2:30pm

HAPPY HOUR

Daily 2:30pm - 7:00pm

DINNER

Monday - Thursday 5:30pm - 9:30pm

Friday - Saturday 5:30pm - 10:30pm

Sunday - 5:00pm - 9:00pm

9543 Culver Blvd.

Culver City, CA 90232

Facebook: facebook.com/akasharestaurant

Twitter & Instagram

@akashacc | @akasharichmond



about

Have your favorite AKASHA dishes and more, delivered to you for your next office meeting or gathering at home. Our catering platters are available for parties of as few as five people or up to 500, and help set the tone for a casual or formal event with minimal effort.

cuisine

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

service & staffing

The food is served on recyclable platters and can be picked up or delivered (fee based on location) to your office, location, photo shoot or meeting. Full service staffing and service on china platters are available for an additional fee. Biodegradable and compostable plates, utensils and napkins are included if requested.

ordering & deadlines

Ordering is available 7 days a week. You can call 310.845.1700, or by emailing catering@akasharestaurant.com. We also accept online orders through our homepage. Our food is made fresh daily therefore same day orders will only be based on availability. All orders must be placed with a minimum of 24 hour notice, but we will always do everything we can to fulfill last minute requests.

delivery

Our platters are available for pick-up and delivery. We are always available for curbside pick-up service. 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.

off-site catering

Akasha Richmond has been catering events and parties in Los Angeles for over 20 years. At AKASHA we offer everything from small dinners to themed events from 100 to 1,000. Our custom menus are inspired by the season.

liquid catering

AKASHA offers fully staffed off-site liquid catering. Our entire wine list, cocktail list, classic cocktails and a selection of fine spirits are available for all off-site events. Our mixologist can also create custom cocktails for any type of party or event.

breakfast



5-person minimum on all orders

akasha breakfast

fresh baked scones / whole grain muffins / bagels
served with organic cream cheese, butter & house jam 7/person
add fruit salad, granola & yogurt 12/person

house granola

with organic yogurt & or milk 6.50/person
market fruit salad 5/person

smoked salmon platter

bagels, smoked salmon, cream cheese, red onion, tomato, cucumber, olives & capers
13.50/person

vegetarian bagel platter

bagels, veggie whipped cream cheese, red onion, tomato, cucumber,
avocado, mixed olives & capers 10 /person

eggs

market vegetable frittata

served with salsa verde serves 12 /60

chicken sausage frittata

served with house sriracha serves 12 /68

breakfast sandwich (minimum of 5)

house english muffin, goat cheese egg frittata, arugula, tomato, jalapeno aioli /person
sub gluten-free brioche 9 /person
sub croissant 10 /person
add bacon 2 /each

beverages

intelligentsia coffee box

includes cups, half & half, nonfat milk, soy creamer, organic sugars & agave, serves 8-10 /20

cold-brewed iced coffee box

includes cups, ice, half & half, nonfat milk, soy creamer, sugars & agave, serves 8-10 /30

organic cold pressed juice, seasonal & daily fresh pressed blends 16 oz. /8

fresh-squeezed orange juice box, serves 8-10 /42

brewed organic ice tea box, sugar, stevia, lemon wedges, to-go cups, serves 8-10 /20

house lemonade box, serves 8-10 /20

bottled fiji water 1.75 each

natural sodas 3.50 each



sandwich platters & boxed lunches

5-person minimum on all orders

Our sandwiches are made with artisan breads, nitrate, & hormone free meats, artisan cheese, housemade spreads and organic greens. Gluten free breads & wraps 2 each

sandwich platter 10.50 / person *specialty sandwiches 12.50 /person
selection of assorted sandwiches (limit 4 varieties)

boxed lunch

15.50 / person *specialty sandwiches 17.50 / person

sandwich, local greens or slaw, chips, brownie or bar, sub a side of fruit salad 3 / person

tandoori chicken, caramelized onions, goat cheese, local greens, chutney, sourdough

grilled chicken, bacon, avocado, lettuce, smoked paprika aioli, multigrain

wild planet tuna salad, arugula, bread & butter pickles, multigrain

farm egg salad, cucumber, local greens, multigrain

fresh mozzarella, tomato, arugula, basil, olive oil, ciabatta

grilled vegetables, tomato, roasted peppers, kalamata olives, hummus, greens, ciabatta

blta, bacon, butter lettuce, tomato, avocado, sourdough

quinoa-sunflower burger wrap, kale, beets, carrots, avocado, red pepper, tahini spread*

prosciutto, salami, provolone, shredded lettuce, tomato, olive oil & red wine vinegar, ciabatta*

grilled steak, tomato, arugula, grilled red onion, chimichurri*

*add 2 per sandwich, add avocado to any sandwich 1, add extra meat 2

sides

jalapeno slaw or classic slaw quart /10

weiser farms potato salad quart /14

fresh fruit salad quart / 20

bread & butter pickles pint / 5

selection of chips each /2.25



salad platters

small serves 5 as an entree or 10 as part of a large buffet
large serves 10 as an entree or 20 as part of a large buffet

simple mixed greens

radishes, lemon vinaigrette
small 30 large 60

beet & avocado

market lettuce, cherry tomatoes, radishes, sunflower seeds, sesame vinaigrette
small 40 large 75

kale caesar

tuscan kale, ciabatta croutons, parmesan, caesar dressing
small 45 large 90
add grilled chicken small 65 large 130

schaner farms citrus salad

wild arugula, radish, fennel, avocado, citrus vinaigrette
small 45 large 90

olive oil roasted ocean trout (AKA steelhead salmon)

lentils, baby spinach, pickled fennel, red onion, radishes, tarragon vinaigrette
small 70 large 135

chopped

romaine, garbanzos, provolone, salami, tomato, dijon vinaigrette
small 65 large 130

lemon-chicken cobb

bacon, maytag bleu cheese, avocado, tomato, hard-cooked egg, lemon vinaigrette
small 65 large 130

grilled ginger chicken salad

cabbage, carrots, daikon, green onion, toasted almonds, sesame, miso dressing
small 55 large 105

flat iron steak salad

chilled soba noodles, cabbage, scallions, carrots, miso vinaigrette
small 95 large 185

focaccia & olive oil (24 hours notice)
serves 6 /10

bread, crostini & butter
serves 6-8 /10



entrees & vegetarian

small serves 5 as an entree or 10 as part of a large buffet
large serves 10 as an entree or 20 as part of a large buffet

herb-roasted ocean trout (AKA steelhead salmon) (24 hrs. notice)

yogurt & cucumber raita
small (10 each 2.5 oz. pieces) 70
large (20 each 2.5 oz. pieces) 135

lemon grilled chicken breasts

roasted tomato, basil & olive oil
small 55 large 110

vietnamese steak lettuce wraps

butter lettuce, pickled carrot & daikon, avocado, sweet chile sauce
small (8 each) 65 large (16 each) 130

niman ranch flat iron steak

grilled red onion & chimichurri
small 95 large 185

shrimp & forbidden black rice

coconut poached shrimp, spinach, green beans, red pepper, green onion, ginger dressing
small 70 large 140
sub grilled tofu for shrimp
small 30 large 55

red quinoa pilaf

seasonal market vegetables
small 32 large 60

rigatoni pasta

rapini, chickpeas, roasted squash, chile flakes, olive oil, pecorino
small 40 large 75
sub gluten-free pasta small 45 large 85

wild rice pilaf

butternut squash, spinach, leeks, cranberries, hazelnut
small 32 large 60

green lentils & israeli couscous

roasted carrots, celery & onions, feta cheese
small 45 large 75

olive oil & herb roasted market vegetables

seasonal market vegetables
small 35 large 65



snacks & appetizers

small platter serves 10 to 15 as part of a buffet

large platter serves 18 to 24 as part of a buffet

artisan cheese

spiced nuts, akasha's chutney, crostini & ciabatta

small 95 large 190

burrata with almond-pesto trapanese

basil, olive oil, sea salt, crostini

small 70 large 135

antipasti

prosciutto, salami rosa, olives, roasted peppers, artichokes, provolone, crostini & ciabatta

small 95 large 180

roasted garlic hummus

grilled market vegetables, crostini

small 45 large 90

mezze

lemon grilled shrimp, hummus, tzatziki, feta, olives, cucumber & tomato, crostini

small 95 large 190

grilled lemongrass shrimp on bamboo skewers, mint raita & tomato chutney

2 dozen 70

poached citrus shrimp on bamboo skewers, bloody mary cocktail sauce

2 dozen 70

ginger-soy skirt steak on bamboo skewers, miso dipping sauce

2 dozen 55

lemon chicken on bamboo skewers, jalapeno-basil aioli dip

2 dozen 30

deviled farm eggs

1.50 each (1 dozen minimum)

sea salt dusted corn chips

guacamole, salsa verde, pico de gallo

small 35 large 65

seasonal market crudité

small (select 1 dip) (serves 15-20) 40

large (select 2 dips) (serves 25-40) 65

dips: roasted garlic hummus, blue cheese, paprika aioli, greek yogurt, spinach & caramelized shallot, guacamole



from our bakery

10-person minimum on all dessert platters

small platter serves 10-15 people

large platter serves 20-25 people

mini bar bites or cookie platter

small 25 large 50

mini gluten free cookie & snack cake platter

small 40 large 75

cupcakes

box of 12 mini 18 (specialty decorated 22)

box of 12 large 36 (specialty decorated 40)

chocolate, vanilla, carrot cake, peanut butter, mocha

from the bakery case

(24 hours notice required)

coffee cake: walnut chocolate chip (serves 12) 32

coffee cake: seasonal fruit (serves 12) 36

gluten free banana walnut bread (serves 8-10) 24

gluten free double chocolate loaf (serves 8-10) 24

chocolate whisky bundt, ganache (serves 8-10) 24

lemon poppy seed mini loafs 1dz /36

brown butter almond mini loafs 1dz /36

paleo almond-blueberry muffins 1dz /48

classic layer cakes

vanilla, chocolate or vanilla buttercream

chocolate, chocolate or vanilla buttercream

banana, caramelized banana, vanilla buttercream

lemon poppy seed, lemon custard, vanilla buttercream

6" 35 / 8" 50 / 10" 65