



Catering On A Platter

How to order:

Call: 310.845.1700 Fax: 310.204.1771
Email: catering@akasharestaurant.com

ordering & deadlines

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.

service & staffing

Your order comes on disposable/recyclable platters that can be picked up or delivered to your office, home, meeting or any location. Full-service catering with staff with ceramic platters is available for a fee. Plates, utensils and napkins are included on request.

delivery & pick up

Delivery fee is based on location, day of week and size of order. We are always available for curbside pick-up service. Delivery and pick up is available seven days a week between 8am and 9pm.

payment options

We accept American Express, MasterCard, Visa, Discover, company check, & cash.

changes & cancellations

Menu changes to catering menus must be made 48 hours' in advance. Once payment is made, all sales and menu selections are final.

full service catering & special events

We can bring AKASHA to you with our catering services. At AKASHA we offer everything from small farmers-market inspired dinners, cocktail parties, weddings, product launches & more. The same thought that goes into our menus is carried through to every event. Our custom menus are inspired by the season and the flavors of world cuisine. Our entire restaurant wine list, seasonal cocktails, custom cocktails, and selection of fine spirits are available for all off site events. Our entire restaurant is available for event buyouts.

cuisine

We believe that local, organic & artisan ingredients are the key to great tasting cuisine. We are committed to local family farms, humane producers, sustainable seafood, and fair trade companies. Our menus are based on the seasons and are subject to change.

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www.akasharestaurant.com 9543 Culver Blvd. Culver City, CA 90232



breakfast 5-person minimum on all orders

akasha breakfast 8/person
scones, muffins, bagels, cream cheese, butter & house jam
with fruit salad, granola & yogurt 12/person, **make it vegan** with coconut yogurt 16/person

house granola (contains nuts) 7/person
with organic yogurt or milk, sub coconut yogurt +2/person
seasonal fresh fruit 6/person

smoked salmon platter 16/person
bagels, smoked salmon, whipped cream cheese,
red onion, tomato, cucumber, lemon, olives & capers

vegan bagel platter 11/person
vegan almond cream cheese, red onion, tomato, cucumber, avocado, olives & capers

pastry

walnut & jam scone or vegan scone 3.50/each • plain croissant 4/each
guava or nutella croissant 4.50/each • vegan or coffee cake muffin 3.50/each
olive oil grilled bread (serves 5) 10 house made jam & butter 1.50/person

eggs

vegetable frittata / salsa verde (12 slices) 60
chicken sausage frittata / house salsa (12 slices) 60

breakfast wrap 12/each (available with paleo cassava tortillas +2)
scrambled eggs, bacon, cheddar, arugula, tomato, basil mayo, wheat or paleo wrap

breakfast burrito 10/each (available with paleo cassava tortillas +2)
scrambled eggs, black beans, jack cheese, salsa, onion relish, wheat or paleo wrap

breakfast sandwich 8/each
english muffin, cheddar cheese, hard fried egg, arugula, tomato, basil aioli
sub gluten-free brioche 9/each sub croissant 10/each

frittata breakfast sandwich 8/each
chicken sausage & pecorino cheese or grilled vegetable & goat cheese
egg or egg whites, arugula, basil aioli, focaccia

add bacon, chorizo, or avocado to any sandwich or wrap +2 each

sides

bacon or chicken sausage (serves 5)15
yukon gold potatoes (serves 10)15



sandwiches & boxed lunches

5-person minimum on all orders

platters: priced per sandwich, gluten-free breads +2 each
sub spinach, g-f or paleo cassava wrap on any sandwich

make any sandwich a boxed lunch +4.50

box lunch includes sandwich, salad or slaw, & chips

add a cookie +2 • add a brownie, bar, or fruit salad +3

tandoori chicken

caramelized onions, goat cheese, salad greens, tomato chutney, baguette 12

grilled chicken & bacon

bacon, avocado, lettuce, smoked paprika aioli, whole grain 13.50

turkey & avocado

roast turkey, avocado, lettuce, mustard, whole grain 13

wild planet tuna

arugula, bread & butter pickles, whole grain 9

egg salad

cucumber, salad greens, whole grain 9

grilled vegetables

eggplant, roasted peppers, kalamata olives, hummus, tomato, sprouts, baguette 11

iberico ham

manchego cheese, arugula, mustard, baguette 13

grilled flat iron steak

tomato, arugula, grilled red onion, chimichurri, baguette 16

avocado toast

radish, sea salt, onion sprouts, whole grain 11

sides

selection of bagged chips 2.75 each

hummus & pita (serves 4 - 5) /10 pint

jalapeno slaw or classic slaw 10/quart

seasonal fruit salad 20/quart

mac & cheese with gruyere, cheddar, breadcrumbs 28



salads

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

mixed greens with lemon vinaigrette
small 30 large 60 • add steelhead salmon small 85 large 170

beet & avocado
lettuce, radishes, cherry tomato, sunflower seeds, sesame vinaigrette
small 45 large 85

tuscan kale caesar
croutons, parmigiano, caesar dressing
small 45 large 90 • add grilled chicken small 65 large 130

greek
little gem lettuce, tomato, cucumber, feta, olives, red wine dressing
small 35 large 65 • add grilled shrimp small 70 large 140

chopped
little gem lettuce, garbanzos, provolone, salami, tomato, dijon vinaigrette
small 70 large 135

ginger chicken
lettuce, cabbage, carrots, daikon, green onion, toasted almonds, sesame seeds, miso dressing
small 55 large 105

grilled flat iron steak
arugula, sugar snap peas, roasted carrots, balsamic vinaigrette
small 95 large 190

drinks

intelligentsia coffee box, half & half, nonfat milk, coconut creamer, organic sugar & stevia, cups (serves 8-10) 30

hot chai with dairy or alternative milk (serves 8-10) 30

brewed organic iced tea gallon, sugar, stevia, lemon wedges, cups (serves 8-10) 20

fresh-squeezed orange juice (serves 8-10) 42 • house lemonade (serves 8-10) 20

house agua frescas • cucumber-ginger • hibiscus-yerba mate 8/each

mountain valley water still or sparkling 2.5/each • zico coconut water 5/each



entrees

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 steelhead salmon, yogurt & cucumber raita (48 hours' notice)
small (10 each 2.5 oz pieces) 85 / large (20 each 2.5 oz pieces) 165

lemon grilled chicken breasts, roasted tomato, basil & olive oil
small 50 large 95

tandoori grilled chicken breasts, tomato chutney & yogurt sauce
small 45 large 85

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

shrimp lettuce wraps
pickled carrot & daikon, avocado, sweet chile sauce
small (8 each) 55 large (16 each) 110

flat iron steak
grilled red onion & chimichurri
small 95 large 190

coconut shrimp & forbidden black rice
spinach, green beans, red pepper, ginger dressing
small 75 large 145 / sub grilled tofu for shrimp small 35 large 65

red quinoa pilaf
seasonal market vegetables
small 35 large 65

basmati brown rice & lentil pilaf
lentils, caramelized onions, herbs, tzatziki with cucumber
small 35 large 65

rigatoni pasta
broccolini, chickpeas, chile flakes, olive oil, pecorino
small 40 large 75 / sub gluten-free pasta small 45 large 85

grilled & roasted seasonal vegetables, olive oil & fresh herbs
small 40 large 80

add lemon chicken to any platter
small +30 large +60



snacks & appetizers

small serves 10 to 15 as part of a buffet

large serves 15 to 22 as part of a buffet

artisan cheese, spiced nuts, preserved figs, crostini & bread

small 95 large 190

spanish meat & cheese board

iberico ham, chorizo, mixed olives, roasted peppers, pickled carrots, mahon & manchego cheese, baguette

small 90 large 175

roasted garlic hummus, grilled vegetables & crostini

small 45 large 90

grilled shrimp mezze

hummus, tzatziki, feta, olives, cucumber & tomato, crostini

small 100 large 195

smoked salmon platter

smoked salmon, capers, olives, red onion, lemon, hard-boiled egg slices,

persian cucumber, whipped cream cheese, bagel chips, crostini

small 110 large 220

crostini with almond romesco & roasted cauliflower, 2.00 each, 1 dozen minimum, on gluten-free crostini +.50

crostini with wild mushrooms & goat cheese, 2.50 each, 1 dozen minimum, on gluten-free crostini +.50

crostini with béarnaise, pepper steak & sautéed kale, 3.50 each, 1 dozen minimum, on gluten-free crostini +.50

poached citrus shrimp on bamboo skewers, cocktail sauce (2 dozen) 70

ginger-soy flat iron steak on bamboo skewers, miso dipping sauce (2 dozen) 55

lemon chicken on bamboo skewers, jalapeno-basil aioli dip (2 dozen) 30

deviled eggs (1 dozen minimum) 1.50 each

guacamole, salsa & corn chips

small 45 large 85, with paleo grain-free chips +10 small +15 large

seasonal market crudités

small 40 (select 1 dip) (serves 15-20) • large 65 (select 2 dips) (serves 25-40)

dips: hummus, blue cheese, paprika aioli, spinach & shallot, guacamole +5



from our bakery

small serves 10-15 large serves 20-25

mini bar bites or cookie platter
brownie, pb&j bar & coconut-pecan bar,
vegan chocolate chip, triple ginger & cherry-chocolate chunk cookies
small 25 large 50

gluten-free cookie & snack cake platter
coconut macaroons, hemp & sunflower seed cookies,
citrus cake, chocolate pound cake & banana-walnut bread
small 40 large 75

cupcakes
box of 12 mini /24 (specialty decorated 30)
chocolate, vanilla, carrot cake, peanut butter, mocha

gluten-free breads & cakes
banana-walnut bread (serves up to 16) 28
dark chocolate pound cake (serves up to 16) 28
coconut angel food cake (serves 12) 36
citrus mini loafs (½ dozen) 24
carrot cake & cream cheese icing mini loafs (½ dozen) 30
dark chocolate cake or banana-walnut bread slice 4/each

layer cakes (48-hours notice required) 6" (serves 6-8) / 9" (serves 10-14) inscriptions +3

classic layer cakes • 6" 40 / 9" 50
vanilla layers with choice of chocolate, vanilla,
peanut butter or mocha buttercream
chocolate layers with choice of chocolate, vanilla,
peanut butter or mocha buttercream

specialty layer cakes (gluten-free chocolate available) • 6" 50 / 9" 65
triple berry, vanilla layers, lemon curd & buttercream
banana caramel, vanilla layers, cream cheese icing
chocolate peanut crunch, chocolate layers, ganache
chocolate raspberry, chocolate layers, ganache
carrot-pecan cake with cream cheese icing (gluten-free)

pies, tarts & crumbles (10", 8 -10 slices)
+5 refundable deposit for pie tin
apple 30 • bourbon chocolate banana cream 48
blueberry crumble 45 • coconut custard 35
seasonal fruit hand pie or crostata 6/each