



Corporate Catering & Take Away Menu

Fall 2017

How to order:

call: 310-845-1700

fax: 310.204.1771

email: catering@akasharestaurant.com

online: akasharestaurant.com

9543 Culver Blvd. Culver City, CA 90232

www.akasharestaurant.com

HOURS OF OPERATION

THE CAFE

Monday - Friday 8:00am – 9:30pm

Saturday 9:00am - 5:00pm

Sunday 9:00am – 9:00pm

THE DINING ROOM

HAPPY HOUR AT THE BAR

Daily 2:30pm - 7:00pm

BRUNCH

Saturday & Sunday 10:30am - 2:30pm

LUNCH

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

DINNER

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

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

Sunday - 5:00pm - 9:00pm

facebook

[facebook.com/akasharestaurant](https://www.facebook.com/akasharestaurant)

twitter & instagram

@akashacc | @akasharichmond



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

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. 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. 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

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.



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, whipped cream cheese, red onion, tomato, cucumber, olives & capers \$15/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 \$60/serves 12

chicken sausage frittata

served with house sriracha \$68/serves 12

breakfast sandwich (minimum of 5)

house english muffin, goat cheese egg frittata, arugula, tomato, jalapeno aioli \$8/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 water \$2.50 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, house-made spreads & organic greens. Gluten free breads & wraps add 2.00 add avocado to any sandwich 1.00, add extra meat 2.00

sandwich platter priced per sandwich

boxed lunch add 4.00

*sandwich, local greens or slaw, chips, brownie or bar
sub a side of fruit salad add 3.00*

tandoori chicken caramelized onions, goat cheese,
local greens, chutney, sourdough 11

grilled chicken, bacon, avocado, lettuce,
smoked paprika aioli, multigrain 12.50

wild planet tuna, arugula,
bread & butter pickles, multigrain 9

farm egg salad, cucumber, local greens, multigrain 9

fresh mozzarella, tomato, arugula, basil, olive oil, ciabatta 10

grilled vegetables, tomato, roasted peppers, kalamata olives, hummus, sprouts, ciabatta 11

banh mi, cucumber, pickled carrot & daikon. cilantro,
jalapeno basil mayo, lemongrass tofu 11
sub grilled chicken 14

spanish ham, mahon cheese, arugula, mustard, ciabatta 14

grilled flat iron steak, tomato, arugula, grilled red onion, chimichurri 14

sides

jalapeno slaw or classic slaw quart \$10 **fresh fruit salad** quart \$20 **weiser farms potato salad** quart \$14

bread & butter pickles pint \$5

selection of chips \$2.25 each

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 \$85

kale caesar

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

persimmon salad

market lettuces, radish, fennel
toasted hazelnuts, golden balsamic vinaigrette
small \$45 large \$90

olive oil roasted steelhead

lentils, baby spinach, pickled fennel, red onion, radishes, tarragon vinaigrette
small \$95 large \$185

chopped

romaine, garbanzos, provolone, salami, tomato, dijon vinaigrette
small \$70 large \$135

lemon-chicken cobb

bacon, bleu cheese, avocado, tomato, hard-cooked egg, lemon vinaigrette
small \$80 large \$150

grilled ginger chicken salad

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

marinated grilled flank steak salad

market greens, mixed mushrooms, red onions, cherry tomatoes, peppers, red wine vinaigrette
small \$95 large \$190

bread

bread, crostini & butter

serves 6 \$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 steelhead (24 hrs. notice)

yogurt & cucumber raita

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 \$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 \$80 large \$155

sub grilled tofu for shrimp

small \$35 large \$65

red quinoa pilaf

seasonal market vegetables

small \$35 large \$65

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 \$35 large \$65

green lentils & israeli couscous

roasted carrots, celery & onions, feta cheese

small \$45 large \$75

olive oil & herb roasted market vegetables

seasonal market vegetables

small \$40 large \$75

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

pears & burrata

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 \$100 large \$195

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 \$45 large \$85

seasonal market crudités

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

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

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 24 (specialty decorated 30)

chocolate, vanilla, carrot cake, peanut butter, mocha

from the bakery case

(24 hrs 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

specialty cakes & pies: (48 hrs notice required)

6" (serves 6-8) / 8" (serves 8-14) / 10" (serves 14-20)

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

whole pies & tarts (10", 8-10 slices)

pumpkin pie 45

bourbon chocolate banana cream, graham cracker crust 45

salty chocolate tart, caramel (vegan) 48