



CITY *fare*
CATERING

Corporate Menu 2020

our menu

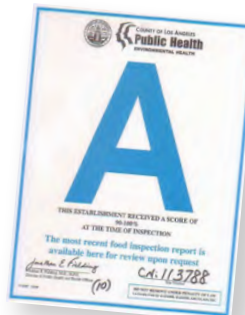
BREAKFAST	<i>1-2</i>
LUNCH	<i>3-9</i>
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SALADS	
ENTREES	
BUFFETS	
CREATE YOUR OWN BUFFETS	<i>10-11</i>
PIZZA	<i>12</i>
HORS D'OEUVRES	<i>13-14</i>
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*Custom menus are available for special events and cocktail receptions.
Call us for assistance in planning your particular event.*

CITY FARE'S POLICIES AND PRACTICES

All meals include disposable plastic plates, forks, knives, and paper napkins. Chafing dishes are included with hot meals. China, silverware, glassware, and linens are available for an additional charge. City Fare offers environmentally friendly disposable products upon request. For more information and pricing, please contact us.

City Fare is proud to be certified as a **GRADE A** establishment since 1995 by the Los Angeles County Public and Environmental Health Department.




breakfast

CONTINENTAL 8.95 pp

Assortment of fresh bagels & cream cheese
Freshly baked muffins
Bakery danish
Sliced fruit display
Fresh orange juice
Gourmet coffee


BREAKFAST BUFFET 13.50 pp

Our *City Scramble*  of lightly seasoned scrambled eggs with a special blend of spices
Home fried potatoes
Bacon & sausage
Bagels & cream cheese
Substitute Muffins & Danish @.45 ea.
Fruit salad
Fresh orange juice
Gourmet coffee

LOX PLATTER 9.25 pp

Sliced lox (smoked salmon)
Red onion, cucumber, tomato, lettuce, and capers
Assortment of bagels
Whipped cream cheese

BREAKFAST QUICHE 10.95 pp

Your choice of vegetable quiche  or quiche lorraine served with a side of roasted red pepper sauce
Sliced fruit display
Butter croissants
Fresh orange juice
Gourmet coffee

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.



breakfast

BREAKFAST BURRITOS 10.95 pp

Soft flour tortilla filled with your choice of bacon & eggs, sausage & eggs, carne asada & eggs, or vegetables & eggs

Sides of pico de gallo, fresh guacamole, and sour cream
Fruit salad

Fresh orange juice

Gourmet coffee

STRAWBERRY CREPES 10.25 pp

Homemade light and delicate crepes filled with fresh strawberries
Whipped cream & maple syrup on the side

Sliced fruit display

Fresh orange juice

Gourmet coffee

VEGETABLE FRITTATA 10.50 pp

Egg dish blended with red & green bell peppers, onions, mushrooms, cheese, and our special seasonings

Fruit salad

Butter croissants

Fresh orange juice

Gourmet coffee

BREAKFAST EXTRAS

Oatmeal with brown sugar, cinnamon, and honey 3.50 pp

Assorted cold cereals: individual box and milk 2.75

Yogurt, individual plain and fruit 1.50 | with granola, add 1.00

Orange, apple, and cranberry juices 1.50 ea.

vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

lunch

APRICOT GLAZED STUFFED CHICKEN BREAST 13.75 pp

Basil roasted potatoes
Tossed green salad
Ranch & Italian dressing
Rolls & sweet butter

ROASTED ROSEMARY CHICKEN QUARTERS 12.25 pp

Chicken quarters oven roasted w/fresh rosemary and basted w/pan juices
Herb roasted potatoes
Corn cobbetts
Coleslaw or tossed green salad
Rolls & sweet butter

GRILLED SESAME & GINGER CHICKEN BREAST 13.95 pp

Boneless breast of chicken marinated in soy sesame ginger sauce, grilled,
and garnished with scallions and toasted sesame seeds
Steamed rice
Julienne of vegetables
Mandarine orange salad

GRILLED MANGO CHICKEN 14.95 pp

Grilled chicken with mango salsa
Wild rice pilaf
Sauteed green beans
Pear & walnut salad
Rolls & sweet butter

OVEN-ROAST MAPLE CIDER CHICKEN 15.50 pp

Boneless breast with sun-dried cranberries and toasted almonds
Steamed vegetables
Smashed red potatoes
(w/bleu cheese, scallions, and bacon on the side)
New City salad
Blood orange vinaigrette dressing
Rolls & sweet butter

Prices subject to change. Minimum quantities may apply on some items.

lunch

CRAB CAKES 18.50 pp or market price

Dungeness crab meat, flaked and blended with sourdough bread crumbs, scallions, and spices
Roasted potatoes
Steamed vegetables
Spinach salad
Rolls & sweet butter


OLD-FASHIONED MEATLOAF 12.95 pp **WITH MUSHROOM GRAVY**

Made with our own special blend of ground beef, herbs, and spices
"Killer" mashed potatoes
Steamed vegetables
Tossed green salad
Rolls & sweet butter

SWEDISH MEATBALLS 12.50 pp

Our special blend meatballs with a browned cream dill sauce
Buttered egg noodles
Steamed broccoli
Tossed green salad
Foccacia bread

BAKED LASAGNA 10.50 pp

Meat or vegetarian 
Tossed Italian green salad
Foccacia bread

MUSHROOM AND SPINACH MANICOTTI 13.50 pp

with house made crepes and a five-cheese sauce
Italian green beans
Chopped Salad w/red wine vinaigrette
Garlic-herb foccacia batons

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

lunch

QUICHE 10.75

Quiche lorraine or vegetable quiche 

Spinach salad

Rolls & sweet butter

DELI "SANDWICH BASKET" 7.95

Roast beef, breast of turkey, imported ham, club, tuna salad, chicken salad, or vegetarian 

Swiss, cheddar, and provolone cheese

Assorted fresh breads, and deli pickle

Includes choice of one salad from SALAD LIST A *on p 11*

Additional salad from SALAD LIST A - add **2.50 ea**

Additional salad from DELUXE SALADS *on p 11* - add **3.50 ea**

BOXED LUNCH 12.95

Choice of any Deli Sandwich above


Kettle chips

Choice of fruit salad, pasta salad, or green salad

Freshly baked cookie

Soft drink

WRAPS 8.95

Barbecue chicken, Chinese chicken, chicken caesar, turkey club, roast beef & cheddar, or roasted vegetable 

Includes chips or choice of one salad from SALAD LIST A *on p 11*

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

lunch

SALAD BAR 3 items 11.50 pp / 4 items 13.95 pp

Fresh sliced fruit 

Fresh vegetables & dip 

Spinach salad , caesar salad 

Shrimp salad, shrimp pasta salad, tuna salad, crab salad

Chicken salad, BBQ chicken salad, Oriental chicken salad

Cobb salad, chef salad, antipasto salad


Rolls & sweet butter


PASTA BAR 13.50 pp

Baked lasagna: meat or vegetarian 


Tossed green salad

Choice of two pastas:

Cheese tortellini with creamy pesto 

Cheese ravioli with marinara sauce 

Pasta primavera 

Fettuccini alfredo 

Focaccia bread or rolls & sweet butter

OLD-FASHIONED BURGER BAR 11.00 pp

Juicy chargrilled hamburgers or garden burgers 

Sliced cheese, lettuce, tomatoes, onions, guacamole, and condiments

Choice of any two salads:

Pasta salad

Potato salad

Kettle chips

Tossed green salad

Add hot dogs at 2.50 ea.

Add rosemary chicken breast at 3.95 ea.

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

lunch

BARBECUE BUFFET 14.95 pp


*All prepared with our **special recipe** barbecue sauce*

Barbecue chicken
Barbecue baby back ribs
Barbecue baked beans
Antipasto relish tray
Mixed green salad or cole slaw
Rolls & sweet butter

HOT SANDWICH BUFFET 12.95 pp

Meatballs with marinara sauce
Grilled marinated breast of chicken
Italian beef dip
Mixed green salad
Pasta salad
Assorted rolls

CITY FARE FIESTA BUFFET 14.95 pp

Cheese enchiladas 
Sautéed diced chicken and shredded beef
Spanish rice & refried beans
Tostada salad with ranch & Italian dressings
Soft corn & flour tortillas
Tostada bowls & flat shells
Sour cream, guacamole & salsa
Condiment tray

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

lunch

TOSTADA BAR 12.95 pp


Sautéed diced chicken and shredded beef
Spanish rice & refried beans
Tostada salad with ranch & Italian dressings
Tostada bowls & flat shells
Soft corn & flour tortillas
Pico de gallo & salsa
Sour cream & guacamole
Condiment tray

NACHO BAR 8.95 pp

Homemade tortilla chips
Ground beef or chicken
Frijoles (lard-free) or chili
Nacho cheese
Salsa picante & salsa fresca
Sour cream & jalapenos

add guacamole 1.50 pp

ENCHILADA BAR 11.50 pp

Choice of any two enchiladas: beef, chicken, or
cheese  Spanish rice & refried beans
Tossed green salad
Salsa & sour cream


 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.



lunch

ASIAN BUFFET

2 items: 10.95 pp / 3 items: 12.95 pp / 4 items: 15.95 pp

Lemon chicken
Pan fried noodles
Buddha feast 
Kung pao chicken
Beef broccoli
Sesame ginger chicken
Fried rice

ITALIAN BUFFET 14.95 pp

Fettuccine alfredo w/ broccoli florets 
Classic lasagna: meat or vegetarian 
Chicken parmigiana or chicken cacciatore
Zucchini Italiane
Caesar salad
Rolls & sweet butter

MEDITERRANEAN BUFFET 14.95 pp

Grilled boneless breast of chicken marinated w/ chopped vegetables and balsamic vinegar
Wild rice pilaf
Grilled vegetables
Greek salad w/ feta cheese vinaigrette
Rolls & sweet butter

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

create your own...


ENTREE TRIO BUFFET 16.95 pp

1 selection from ENTREE LIST 1 *on p 11*
1 selection from ENTREE LIST 2 *on p 11*
1 selection from ENTREE LIST 3 *on p 11*
2 selections from SALAD LIST A *on p 11*
Antipasto relish tray
Rolls & sweet butter

ENTREES WITH DELI PLATTER BUFFET 14.95 pp

1 selection from ENTREE LIST 1
1 selection from ENTREE LIST 3
4 selections from DELI MEATS & CHEESES *on p 11*
2 selections from SALAD LIST A
Antipasto relish tray
Assorted rolls & bread
Butter, mayo & mustard

LASAGNA WITH DELI PLATTER BUFFET 11.95 pp

Baked lasagna: meat or vegetarian 
6 selections from DELI MEATS & CHEESES
2 selections from SALAD LIST A
Antipasto relish tray
Assorted rolls & bread
Butter, mayo & mustard

DELI PLATTER BUFFET 9.95 pp

8 selections from DELI MEATS & CHEESES
2 selections from SALAD LIST A
Antipasto relish tray
Assorted rolls & bread
Butter, mayo & mustard

Buffet minimum 10 people.



 Add or substitute from DELUXE SALADS *on p 11* for an additional charge.

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

create your own...


ENTREE LIST 1

Brisket of beef
Roast beef (top round)
Roast chicken quarters
Chicken cacciatore
Chicken cordon bleu
Chicken marsala
Chicken piccata
BBQ chicken quarters
Fried chicken quarters
Baked ham
Roasted pork loin
Italian meatballs
Italian sausage
Meat cannelloni
Vegetable quiche 
Quiche lorraine
Eggplant parmigiana 
Chicken parmigiana

DELI MEATS & CHEESES

Roast beef
Breast of turkey
Black Forest ham
Italian salami
Corned beef round
Pepper beef (pastrami)
Swiss cheese
Cheddar cheese
Provolone cheese

ENTREE LIST 2

Roasted breast of turkey
Stuffed chicken breast
Stuffed cornish game hen
Baby back ribs
Bacon wrapped filet
Cheese tortellini 
Crab cannelloni
Seafood linguini
Linguini in clam sauce




SALAD LIST A

Pasta salad
Potato salad
Fresh fruit salad
Macaroni salad
Creamy coleslaw
Tossed green salad
Caesar salad
Three bean salad
Ambrosia fruit salad
Tomato & cucumber salad

ENTREE LIST 3

Baked lasagna
Vegetarian lasagna 
Fettuccini alfredo 
Cheese manicotti 
Pasta primavera 
Cheese ravioli 
Spaghetti marinara 
Stuffed shells 
Rice & vegetables 
New potatoes
& vegetables 

DELUXE SALADS

Fresh vegetables & dip 
Fresh sliced fruit 
Shrimp pasta salad
BBQ chicken salad
Oriental chicken salad
Greek chicken salad
Tuna salad
Cobb salad
Chef salad
Spinach salad 
Antipasto salad
Caesar salad 

Buffet minimum 10 people.

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

pizza

LARGE PIZZA 16"

Traditional Sicilian-style pizza, medium-thick crust, baked golden brown.

Cheese **16.50**

1 topping **18.50**

2 toppings **19.95**

Additional toppings **2.00 ea.**

Create your own pizza from our selection of fresh toppings:

Canadian bacon	Mozzarella	Bell peppers	Anchovies
Meatball	Salami	Mushrooms	Jalapeno
Pepperoni	Onions	Sliced tomatoes	Fresh garlic
Sausage	Black olives	Ricotta cheese	Pineapple

LARGE GOURMET PIZZAS 21.95 ea

Barbecue Chicken

Our own recipe: barbecue chicken with cilantro, red onion, our own blend of cheeses, and special recipe barbecue sauce baked on our Sicilian crust

Caponata Vegetarian

Sauteed eggplant, sun-dried tomatoes, pine nuts, zucchini, Greek olives, and fresh sweet basil baked on our Sicilian crust, with fontina and romano cheeses (or cheese-free)

Enchilada Pizza

Choice of cheese, chicken, or spicy beef. Our own blend of cheeses, enchilada sauce, sliced olives, cilantro, green onions, jalapenos, and green tomato salsa

Vegetarian Deluxe

A delicious blend of ricotta and mozzarella cheeses, onions, bell peppers, olives, mushrooms, and roasted garlic all baked on our Sicilian crust

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

hors d'oeuvres

MINI GOURMET PIZZA 1.75 ea

An assortment of mini pizzas:

Barbecued chicken

Lime cilantro chicken

Pepperoni

Cheese 

Other vegetarian options available upon request

BEEF & CHICKEN TAQUITOS 1.95 ea.

Mini taquitos served with salsa roja & guacamole

CAJUN CHICKEN DRUMETTES 1.75 ea.

Marinated in a spicy mix of Cajun seasonings

MINI CHEESE QUESADILLAS 1.75 ea.

Cut into triangles and served with Roja salsa

CHIP, SALSA & GUACAMOLE 3.25 pp

House made fiesta chips

JUMBO SHRIMP 1.75 ea.

Served with a zesty cocktail sauce

CRUDITÉS 3.85 pp

An assortment of fresh vegetables displayed in a basket with our own special spinach dip

CHEESE, FRUIT, AND CRACKER BOARD 7.50 pp

Brie, Jarlsburg, and pepper jack cheese served with seasonal sliced fruit and crackers on a wooden board

TORTILLA ROLL-UPS .85 ea.

Fresh flour tortillas spread with a blend of cream cheese, black beans, yellow corn, pico de gallo, and smokey chipotle chile vinaigrette, rolled and cut into slices

Prices subject to change. Minimum quantities may apply on some items.

hors d'oeuvres


BRIE & PEAR QUESADILLAS 1.75 ea.

Served with tomatillo salsa


BEEF OR CHICKEN SATAY 1.95 ea.

Tender strips of breast of chicken or beef, marinated in Indonesian spices, and served skewered with peanut dipping sauce

STUFFED MUSHROOMS 2.50 ea.

Fresh dollar mushrooms filled with a special blend of spicy sausage and seasonings. Vegetarian option with sautéed spinach and pine nuts 

QUICHE 1.85 ea.

Sautéed vegetables blended with jack and cheddar cheese, sprinkled with bacon, and cut into bite-sized pieces. Vegetarian option without bacon 

PETITE SANDWICHES 2.25 ea.

Charbroiled beef tri-tip and roasted breast of turkey, served with sour cream, horseradish, and honey mustard spreads

BBQ BABY BACK RIBS 2.00 ea.

Pork BBQ baby back ribs marinated and braised in our own BBQ sauce

STUFFED RAVIOLI 2.25 ea.

Portobello  or rosemary chicken stuffed ravioli served with dipping sauce

MINI MEATBALLS 1.35 ea.

Beef mini meatballs served with a mild spiced marinara sauce

EGG ROLLS 1.95 – 2.25 ea.

Vegetarian  or chicken egg rolls served with sweet chili sauce

 vegetarian options

Prices subject to change. Minimum quantities may apply on some items.

specialty items

ANTIPASTO PLATTER

Small (10-15) *79.50*
Medium (20-25) *155.00*
Large (30-40) *225.00*

CRUDITÉS

Small (10-15) *38.50*
Medium (20-25) *68.50*
Large (30-40) *95.00*

SHRIMP COCKTAIL

50 pieces *87.50*
100 pieces *175.00*

SUSHI PLATTER

50 pieces *87.50*
100 pieces *175.00*

BAKED BRIE

baked in puff pastry with nuts and brown sugar

One size (35-40) *48.00*

CHARCUTERIE BOARD *10.95 pp*

 *vegetarian options*

Prices subject to change. Minimum quantities may apply on some items.

desserts

BUNDT CAKE 3.25/slice

Chocolate chocolate chip
Lemon zest
Carrot w/cream cheese frosting

FRUIT TARTS

Mini 1.95
Individual 4.50
Whole tarts 38.00

GOURMET PASTRIES

Petite 3.65
Individual 5.85

Raspberry ganache
Tiramisu
Raspberry chocolate mousse
White or dark chocolate boxes

Napoleans: vanilla, chocolate,
or raspberry 4.75

CHEESECAKE 4.50/slice

Brownie
Chocolate
New York-style
w/ fresh seasonal berries 5.50

ICE CREAM SUNDAE BAR

6.95 pp
30 person minimum
Vanilla and chocolate ice cream,
hot fudge, whip cream, bananas,
stem cherries, heath crunch,
oreo pieces, sugar cone wafers,
chopped nuts, chocolate and
rainbow sprinkles
Dry ice additional.

FINGER DESSERTS DISPLAY

1.95 pp/2 pcs
An assortment of
Espresso brownies
Caramel brownies
Boysenberry cheesecake bars
Lemon bars
Brownie cheesecake bars
Butter brickle blondie bars
Mocha crunch bars

FRESH-BAKED COOKIES 1.95/2

Chocolate chip
Snickerdoodle
Oatmeal raisin
Peanut butter
Chocolate rocky road
White chocolate macadamia nut

CHOCOLATE DIPPED BISCOTTI COOKIE 2.65

WHOLE FRESH FRUIT & COOKIE BASKET 20.50

Includes 5 pieces of fresh fruit and 10
cookies (serves 10)

SEASONAL WHOLE FRESH FRUIT BASKET 1.50/pc

FRESH FRUIT KABOBS

w/honey cream dipping sauce 2.95

Prices subject to change. Minimum quantities may apply on some items.

cakes

SHEET CAKES

- 1/4 sheet (serves 25) *60.00*
- 1/2 sheet (serves 45-50) *90.00*
- Full sheet (serves 80-100) *155.00*

CAKE FLAVORS

- White
- Old-fashioned marble
- Rich chocolate

CAKE FILLINGS

- Chocolate mousse
- Chocolate chip cream
- Vanilla custard
- Mocha custard
- Lemon custard
- Champagne custard
- Fresh banana – extra charge
- Pina colada
- Fresh strawberry (in season) – extra charge

Gel designs, roses, birthday, shower, and other theme designs are available upon request.

SNACKS

- Mini candybars *.75 ea.*
- Mixed nuts (sea salt premium mix) *1.75 ea.*
- Fresh popcorn *1.50 ea.*
- Mini pretzels *1.00 ea.*
- Cracker jacks *1.25 ea.*

Prices subject to change. Minimum quantities may apply on some items.

beverages

ASSORTED SOFT DRINKS 1.25

Coke / Diet Coke

Pepsi / Diet Pepsi

Dr. Pepper / Diet Dr. Pepper Sunkist

Orange

7 Up / Diet 7 Up

Sprite

Bottled water

Lipton tea

ADDITIONAL BEVERAGES 1.85

Snapple assorted teas

Snapple assorted juices

Flavored mineral water

Plain mineral water

CARAFS / PITCHERS / GLASS JARS

Tropical iced tea *1.50 pp*

Lemonade *1.50 pp*

Iced spring water *.75 pp*

Prices subject to change. Minimum quantities may apply on some items.