

BREAKFAST & BRUNCH

Gilson's Scramble

Fresh eggs scrambled with chopped hardwood smoked bacon, Haas avocado and cheddar.

Serves 4 - 6 \$50.00
Serves 8 - 10 \$70.00

Egg White & Veggie Scramble

Egg whites scrambled with sautéed carrots, onions, spinach, mushrooms, squash and fresh basil.

Serves 4 - 6 \$50.00
Serves 8 - 10 \$70.00

Breakfast Burritos- *Your Choice*:

- Bacon, Eggs, Cheddar & Pico de Gallo Salsa *or*
- Egg Whites, fresh veggies, tomatoes and basil in a sundried tomato tortilla.

Serves 4 - 6 \$40.00
Serves 8 - 10 \$60.00

Fresh Fruit Platter

Serves 4 - 6 \$16.00
Serves 8 - 10 \$25.00

Oak Smoked Salmon & Bagels Platter

Premium sliced smoked salmon, your choice of bagels toasted, with cream cheese, red onion, capers, lettuce tomato. Bagels: Plain, whole wheat, onion.

Serves 8 - 10 \$100.00

French Toast- *Your Choice*:

Fresh Berries and Bananas, Warm breakfast syrup and whipped butter *or*

Bittersweet Chocolate, Fresh Strawberry & Orange Syrup, Mascarpone Cream

Serves 4 - 6 \$40.00
Serves 8 - 10 \$60.00

California "Grits & Eggs"

Rich, creamy American polenta with aged white cheddar, hardwood smoked bacon and arugula grits with poached eggs.

Serves 4 - 6 \$50.00
Serves 8 - 10 \$70.00

Individual Yogurt Parfait, with La Brea granola and fresh berries

\$7.99

BREAKFAST SIDES

Marmalade Potatoes with peppers & onions

Serves 4 - 6 \$16.00
Serves 8 - 10 \$25.00

Toasted la Brea Bakery bread, bagels, English Muffins

\$2.99 per order

Hardwood Bacon, Maple Breakfast Sausage (choice)

Serves 4 - 6 \$20.00
Serves 8 - 10 \$30.00

BEVERAGES, COFFEE, ETC

Peerless Organic Coffee- Regular *or* Decaf
with cream and assorted sweeteners.

96 ounces
10 - 12 cups \$24.00

Freshly Brewed Iced Tea- Regular or Tropical
with lemon wedges and sweeteners

96 ounces
10 - 12 servings \$24.00

Chilled Mineral Water

choose still Waiwera *or* Sparkling Pellegrino

Small \$3.99
Large \$4.99

Marmalade Cafe, serving Southern California for over 25 years

We offer menus prepared with the the best seasonal ingredients fresh from the market.

We're on a first name basis with many of your friends and business associates, and looking forward to getting to know you and catering to your unique private party and event needs.

MARMALADE CAFE

Catering and Party Platters

Delicious, Healthy & Comforting foods for your meeting, gathering or celebration at your home or office.

Breakfast, Brunch, Lunch & Dinner plus a great selection of beverages

El Segundo	310-648-7200
L.A. Farmer's Market	323-954-0088
Sherman Oaks	818-905-8872
Calabasas	818-225-9092
Malibu	310-317-4242
Westlake Village	805-370-1331
Santa Barbara	805-682-5246

All items are made fresh to order. Please place your order at least 2 hours prior to pick-up. Day before preferred.

These menus not available at our Santa Monica or LAX locations

www.marmaladecafe.com



SHARABLE APPS AND HOUSE-MADE SOUPS

Guacamole & Fresh Chopped Pico de Gallo Salsa with fresh blue & white corn tortilla chips	Serves 4 - 6 \$16.00 Serves 8 - 10 \$25.00
Spinach & Artichoke Dip with thick-cut, housemade Yukon Gold Kettle Chips for dipping	Serves 4 - 6 \$19.00 Serves 8 - 10 \$28.00
Steamed Chicken Potstickers- served with <i>ponzu and vegetables</i>	Serves 4 - 6 \$22.00 Serves 8 - 10 \$38.00
Marmalade's Selection of Freshly Made Soups Made fresh daily. Please call for today's selections	Quart \$13.00 Gallon \$40.00

SANDWICHES & WRAPS Served with mixed fruit salad

Serves 4 - 6 \$30.00 Serves 8 - 10 \$55.00

Choose one variety per platter or mix and match up to three varieties:

Roast Turkey Club

Hand sliced slow roasted turkey breast, hardwood smoked bacon, lettuce & vine-ripe tomato on toasted La Brea Bakery rustic sourdough

B.L.T.A.

Hardwood smoked bacon, green leaf lettuce, vine-ripe tomato and Haas avocado with mayo on toasted La Brea Bakery rustic sourdough

Albacore Tuna Salad

Sustainably caught tuna, blended with mayo, Dijon and chopped veggies, with lettuce & tomato on La Brea Bakery rustic sourdough

Simple Grilled Chicken

Skinless chicken breast grilled, with fresh basil leaves, sliced heirloom tomato, extra-virgin olive oil and fresh cracked black peppercorns on toasted gluten-free Parmesan frico bread

Turkey Wrap

Sliced turkey breast with roasted peppers, tomatoes, cucumbers, avocado and shredded lettuce, with ranch dressing wrapped in a sun dried tomato tortilla.

Grilled Veggie Wrap

Grilled and sliced zucchini & squash, carrots, Bermuda onion, Roma tomato and asparagus with chopped Romaine, Bel Paese cheese, fresh Provencal herbs and lemon-Dijon vinaigrette

SALADS

The Classic Hollywood Cobb

Rows of diced chicken, cucumber, tomato, chopped egg, Swiss, provolone, smoked bacon and Haas avocado on chopped lettuce. Lemon Dijon dressing

Poached Salmon Nicoise

Chilled poached salmon, baby greens with haricot vert, red potatoes, red onions, Kalamata olives, capers, chopped tomatoes and eggs. Lemon Dijon dressing

Roasted Beet and Gorgonzola

with candied walnuts, tomatoes and organic greens. Lemon Dijon dressing

Classic Chicken or Shrimp Caesar

Chopped Romaine tossed in a creamy Parmesan, lemon and anchovy dressing with sourdough croutons

Caramelized Walnut, Tomato and Goat Cheese

Spiced walnuts and goat cheese with baby greens and balsamic vinaigrette

Chinese Chicken

5-spice roasted chicken breast with shredded lettuce & cabbage, carrots, cashews crunchy wontons and fresh oranges. Sesame rice vinaigrette

MARMALADE CLASSICS & ENTREES

Served with Marmalade's famous whipped Yukon gold potatoes.

Falling-apart Tender Pot Roast

Tender beef slow simmered in port wine gravy with pearl onions and sweet peas

Chicken Picatta or Chicken Marsala

Chicken breast lightly sauteed. Choose picatta style with lemon, caper and wine, or Marsala with mushrooms, tomatoes and Marsala wine.

Grilled Salmon

Atlantic salmon chargrilled medium rare with sesame-ginger glaze

Shelton Farms Turkey Meatloaf

Naturally raised turkey and chopped vegetables slow-baked, glazed with organic ketchup like mom used to do. Sun-dried tomato gravy

Side Orders:

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|-----------------------|---|--------------------------------|
| Serves 4 - 6 \$15.00 | • Sautéed Broccolini with Garlic & Shallots | • White Cheddar & Herb Polenta |
| Serves 8 - 10 \$28.00 | • French Beans with toasted almonds and butter | • Whipped Yukon Potatoes |
| | • Organic Mixed Greens <u>or</u> Baby Arugula Salad | • Seasonal Fruit Salad |

PASTA

Gluten-Free Sous Vide Beef Short Rib & Penne Ragout

Tender short rib, simmered with Roma tomatoes and fresh herbs. Shaved Parmesan

Brown Rice Noodle and Salmon Stir-fry

Teriyaki glazed salmon with ginger stirfried vegetables and toasted sesame

Garlic Shrimp Linguine

Jumbo shrimp simmered with chopped garlic, lemon, white wine and butter, tossed with linguine with capers and Italian parsley

Blackened Chicken Penne

Chicken breast dusted with cajun spices and blackened, over creamy pesto penne pasta, with chopped tomatoes, green onions and Parmesan

Three Cheese Ravioli

Ricotta, Parmesan and mozzarella with fresh herbs, tomato cream sauce

Grilled Vegetable Penne- Choose regular or gluten-free penne

Grilled eggplant, squash & zucchini, asparagus & carrots with roasted Roma tomatoes, pesto and feta cheese

HOUSE-MADE DESSERTS

Our desserts are made fresh. They need time to bake, cool and set.
Large orders may require 24 hrs notice, please call to confirm.
They're worth the wait!

Fresh Berry and Rhubarb Crumble

Baked in a crunchy almond granola streusel topping

Tiramisu

Espresso-soaked ladyfingers layered with mascarpone & Marsala cream dusted with bittersweet cocoa

Warm Bread Pudding

Raisins, brandy, spices and warm caramel sauce

Assorted Cookies and Bars

Today's selection, please ask