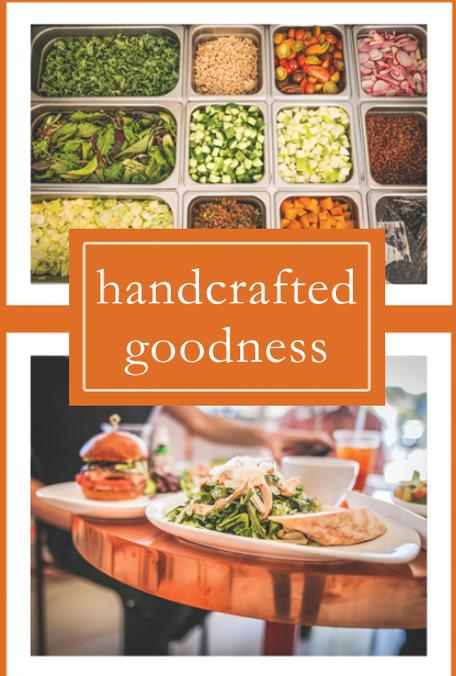


COMONCY

ESPRESSO • PASTRIES • SALADS • SANDWICHES

CATERING MENU

STUDIO CITY



handcrafted
goodness

Egg Dishes & More

Executive Continental Breakfast | Organic coffee and assorted house made pastries. Served with jam & butter – \$7.50 per person

Studio City Scramble | Organic egg whites, spinach, avocado, feta cheese \$48 (serves 10-12) • \$80 (serves 18-22)

Egg Bowl | Organic egg whites, chicken breast, quinoa, spinach, brown rice, shallot, homemade salsa – \$54 (serves 10-12) • \$90 (serves 18-22)

Huevos Rancheros | Organic eggs over easy, crispy blue corn tortilla, avocado, black beans, ranchero sauce \$48 (serves 10-12) • \$80 (serves 18-22)

Egg in a Hole | Organic eggs, Kalamata olive bread – \$48 (serves 10-12) • \$80 (serves 18-22)

Comoncy French Toast | Baguette, Greek yogurt, berries, organic maple syrup \$48 (serves 10-12) • \$80 (serves 18-22)

Lox Plate | Kosher Scottish lox, bagel, capers, Roma tomato, pickled red onions, Persian cucumber, whipped cream cheese, local organic greens – \$14 per person

Gluten Free Bagel | Served with whipped cream cheese – \$5 each

Seasonal Fruit Salad \$32 (serves 8-10) • \$49 (serves 16-20)

Breakfast Sandwich Platters

\$8 per sandwich

Egg-cellent Sandwich | Organic eggs, applewood-smoked bacon, local organic greens and homemade scallion mayo on a whole grain bread

Wake Me Up Panini | Organic scrambled egg whites, avocado, Roma tomato, cheddar cheese and homemade salsa on a ciabatta

Sunrise Panini | Organic scrambled egg, applewood-smoked bacon, crimini mushrooms and white cheddar cheese on a ciabatta

Breakfast in a Blanket | Organic egg whites, turkey breast, avocado and brie cheese on a whole grain tortilla

Cereal, Grains, Oats

Oatmeal | Clover Farms organic milk, organic berries, honey, brown sugar \$39 (serves 10-12)

Brighton Granola | Served with Greek yogurt – \$39 (serves 10-12)

Parfait | Greek yogurt, granola, seasonal fruit – \$45 (serves 10-12)

Morning Time Muesli | Organic oats, organic chia seeds, wheat germ, ground hemp, almond milk, organic berries – \$45 (serves 10-12)



Salads

Small (serves 5-6) \$29 | Medium (serves 10-12) \$50 | Large (serves 18-24) \$65

Kale | Romaine & kale, almonds, golden raisins, quinoa, Reggiano Parmesan, shallots, lemon vinaigrette

Arugula | Natural chicken breast, arugula, cherry tomato, Reggiano Parmesan, shallots, lemon vinaigrette

Thai | Chicken breast, Napa cabbage, local organic greens, toasted peanuts, heirloom carrot, basil, peppadew peppers, jicama, crispy ginger, Mae Ploy vinaigrette

Chopped | Iceberg, local organic greens, roasted turkey, organic Persian cucumber, Roma tomato, garbanzo beans, red wine vinaigrette

Quinoa | Quinoa tabbouleh, local organic greens, Persian cucumber, tomato, feta, mint, organic basil, radish, lemon vinaigrette

Tuna | Albacore tuna salad (no mayo), local organic greens, cucumber, Roma tomato, balsamic vinaigrette

Bedford | Romaine & organic kale, roasted golden beets, blue cheese, green apples, toasted walnuts, barley, shallots, honey sherry vinaigrette

The Blvd. | Chicken breast, romaine, local organic greens, market vegetable escebeche, roasted sweet potato, black beans, jicama, chili-lime vinaigrette

Signature Salads

Small (serves 5-6) \$39 | Medium (serves 10-12) \$64 | Large (serves 18-24) \$79

Steak | Prime sirloin steak, local organic greens, heirloom cherry tomatoes, rainbow carrots, Persian cucumber, blue cheese, balsamic vinaigrette

Comoncy Nicoise | Ahi tuna (seared rare), local organic greens, organic hard-boiled egg, nicoise olives, pole beans, cherry tomatoes, peppadew peppers, sweet potatoes, lemon vinaigrette

Sandwich Platters

Small (6 halves) \$28 | Medium (12 halves) \$55 | Large (16 halves) \$70

Caprese | Baguette, local mozzarella, Roma tomato, organic basil, balsamic vinegar

Tuna | Ciabatta, albacore tuna salad (no mayo), local organic greens, organic Roma tomato

Turkey | Baguette, roasted natural turkey, walnut spread, green apple, scallion aioli

Beverly Hills Club | Whole grain bread, natural chicken breast, applewood-smoked bacon, tomato, Dijon, local greens, scallion aioli

Chicken Panini | Ciabatta, natural chicken breast, avocado, provolone, roasted tomato, scallion aioli

Steak Panini | Ciabatta, prime sirloin steak, pickled onions, Roma tomato, pepper jack cheese, horseradish aioli

The Wrapper | Whole grain tortilla, homemade hummus, avocado, alfalfa sprouts, red cabbage, Roma tomato, romaine heart, red onion, lemon vinaigrette

Signature Sandwiches

Small (6 halves) \$32 | Medium (12 halves) \$63 | Large (16 halves) \$84

(48-hour notice required)

Comoncy BLT | Sesame roll, scallion mayo, organic Roma tomato, apple-smoked bacon, bacon "jam," little gem lettuce, oven-roasted tomatoes, pickled red onions

"Submarine" | Soft roll, apple-smoked ham, roasted turkey, artisan salami, American cheese, Roma tomato, Dijon mustard, mayonnaise, house vinaigrette

Cubano | Telera roll, apple-smoked ham, smoked pork loin, provolone, pickled vegetables, Dijon mustard, mayonnaise

Ginger Chicken | Sesame roll, chicken breast, little gem lettuce, radish, shallots, ginger dressing

Pretzel Roast Beef | Pretzel roll, roast beef, house made pimento cheese, scallion aioli, wild arugula

Steak Sandwich | Brioche bun, Prime sirloin steak, avocado, red cabbage slaw, Roma tomato, lemon vinaigrette, horseradish aioli

(Specialty Sandwiches Continued)

Quinoa Burger | Ciabatta roll, homemade veggie burger, avocado, wild arugula, Roma tomato, lemon vinaigrette

Turkey Burger | Brioche burger bun, Shelton farms ground turkey, avocado, red cabbage slaw, organic Roma tomato, pepper jack cheese, chipotle aioli

Hot Dishes

Medium (serves 10-12) \$49 | Large (serves 18-22) \$75

Brown Rice Bowl | Local market vegetables, brown rice, chicken breast, homemade salsa

Mac N Cheese | Orecchiette pasta, aged cheddar, Reggiano Parmesan, pepper jack, cream, garlic bread crumbs

Turkey Bolognaise | Pappardelle pasta, homemade Shelton's turkey bolognaise, organic basil, Reggiano Parmesan and a touch of cream

Pomodoro | Pappardelle pasta, heirloom cherry tomato, organic basil, garlic, extra virgin olive oil, Reggiano Parmesan and a touch of cream

Arrabbiata | Pappardelle pasta, spicy homemade tomato sauce, fresh garlic, fresh basil, Reggiano Parmesan and a touch of cream

Seasonal Farmers' Market Veggies | Medium (serves 10-12) \$48 Large (serves 18-20) \$68

Parmesan-Crusted Chicken Breast | creamy kale, artichoke hearts – Medium (serves 10-12) \$59 Large (serves 18-20) \$118

Organic Skuna Bay Salmon | Organic Skuna Bay salmon served on a bed of organic spinach, Greek yogurt tzatziki on the side – Medium (serves 10-12) \$89 Large (serves 18-20) \$149

Homemade Vegetable Barley Soup or Soup of the Day | \$12 (per quart)

Sweets & Beverages

Cookies Brownies	\$1.50/\$2.25	Organic Art of Tea Service (serves 8 people)	\$22
Granola Bars Canelé Kouign-Amann	\$2.50	Cold Process Iced Coffee (half gallon)	\$24
Lemon Bars Cupcakes	\$1.75/\$3.25	Organic Coffee Service (serves 10 people)	\$24
Fiji Water	\$2.00	Fresh Squeezed Orange Juice (half gallon)	\$20
Assorted Sodas	\$1.75	Arnold Palmer Iced Tea Lemonade (half gallon)	\$15

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*Corporate accounts only.

