



CREATIVE CATERING

Be a guest at your own party



OUR EXPERIENCED CATERING DEPARTMENT WILL BE PLEASED TO HELP YOU CREATE THE IDEAL MENU TO BEST SUIT YOUR DINING NEEDS.

**310.278.9175 • 310.278.9196 fax
Corporate Accounts Welcome**

**9420 West Pico Boulevard • Los Angeles, CA 90035 • www.factorsdeli.com
BREAKFAST • LUNCH • DINNER • DELIVERY • TAKE OUT • CATERING**

BREAKFAST CATERING

All orders must have a minimum of 10 people

CONTINENTAL BREAKFAST

Choose from a variety of fresh baked danishes, muffins, donuts & our world renowned rugelach

\$8 PP, WITH FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE ADD \$3 PP

THE CLASSIC

Bagels & cream cheese
Scrambled eggs
Bacon, sausage or ham
Home fries or hash browns & fresh fruit salad

\$18 PP, WITH FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE ADD \$3 PP

HEALTHY CHOICE

Whole wheat english muffins w/ cream cheese
Scrambled egg whites
7 grain pancakes & fresh fruit salad

\$15 PP, WITH FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE ADD \$3 PP

YOGURT BAR

Plain yogurt with granola, strawberries, blueberries, bananas & honey \$10 PP

HOT OFF THE GRILL

Pancakes or silver dollars or challah french toast
Sausage, bacon or ham
Scrambled eggs & fresh fruit salad

\$16 PP, WITH FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE ADD \$3 PP

BREAKFAST BURRITOS

On your choice of flour, whole wheat, sundried tomato or spinach tortilla filled with your choice of:

- Scrambled eggs, cheddar cheese, bacon, & browned onions, served w/ home fries
- Scrambled egg whites with broccoli, mushroom, jack cheese, browned onions & avocado, w/sides of pico de gallo & tomatillo salsa, and served w/ fresh fruit salad

\$16 PP, WITH FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE ADD \$3 PP

FRESH FRUIT DISPLAY

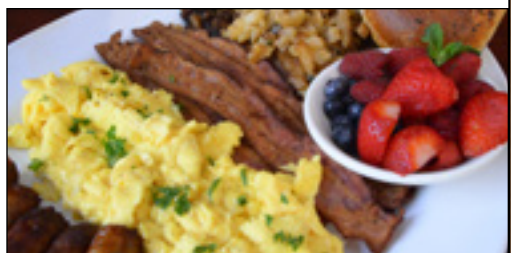
MINI (10-15) \$60 • SMALL (20-35) \$85
LARGE (50 +) \$160

FRESH FRUIT SALAD IN SERVING BOWL

\$10 PER POUND

OATMEAL BAR

Hot oatmeal w/ sides of brown sugar, raisins, berries, banana, almonds & milk \$10 PP



DELI CATERING

BAGEL & CREAM CHEESE PLATTER

An assortment of fresh bagels served with whipped cream cheese,

strawberry preserves & butter \$4 PP

\$5PP W/ TOMATOES, CUCUMBER & RED ONIONS

\$8PP W/ ADDITION OF MUFFINS OR DANISH

HAND SLICED ATLANTIC NOVA PLATTER

Nova lox with assorted bagels, sliced tomatoes, cucumbers, red onions, lemons, olives & whipped cream cheese

\$26 PP (40Z OF FISH PP)

SMOKED FISH BRUNCH PLATTER

Hand sliced nova, smoked whitefish, natural cod, or baked salmon, asst. bagels, cream cheese, sliced cheese, tomatoes,

cucumbers, onions, lemon & capers \$24 PP

(SUB STURGEON \$28 PP OR NOVA ONLY \$26 PP)

OPEN FACE BAGEL WITH LOX PLATTER

Fresh bagels topped with whipped cream cheese, hand sliced nova with side platter of sliced tomatoes, cucumbers, red onions, lemons, greek olives \$19 PP

FRESH VEGETABLE PLATTER

A wide variety of fresh garden vegetables including broccoli, cauliflower, carrots, celery, cucumbers, red & yellow peppers & tomatoes. Served with our homemade tasty lo-cal buttermilk ranch

MINI (10-15) \$60

SMALL (20-35) \$85 • LARGE (50+) \$160

CHEESE & CRACKER PLATTER

Assortment of domestic cubed cheeses with red grapes & crackers

MINI (10-15) \$60

SMALL (20-35) \$85 • LARGE (50+) \$160

GOURMET CHEESE PLATTER \$8 PP
with crackers, baguettes, nuts & dried fruit

BAKED BRIE

with apricot preserves in puffed pastry

(FOR 20 -35) \$75

OVEN ROASTED REFRAMED TURKEY

*24 HR ADVANCE NOTICE

Freshly roasted, finely carved, then gently arranged on the bone. Served on a platter garnished w/ red grapes & cranberry jelly.

stuffing & turkey gravy are included on the side \$130 (14-16 LB.) • \$175 (20-24)

FRESH FRUIT DISPLAY

MINI (10-15) \$60 • SMALL (20-35) \$85

LARGE (50+) \$160

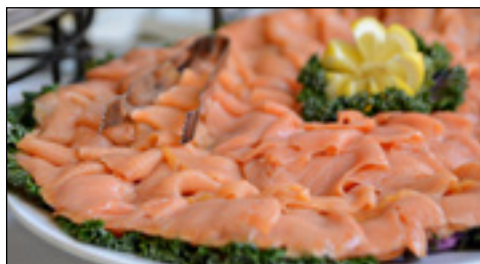
COOKIE, BROWNIE & RUGELACH TRAY

\$5 PP

ASSORTED BITE SIZED SWEETS

Homebaked cookies, brownies, pecan bars & lemon bars presented on a platter

\$6.50 PP



DELI CATERING

STUDIO PLATTER

Factor's most popular tray offers a choice of your favorite deli meats & cheese & includes potato salad, coleslaw, tomatoes, relishes, olives, condiments, breads.

FOR 6-9 PEOPLE \$17 PP (1/4 LB) \$18 PP (1/3 LB)

FOR 10 OR MORE \$16 PP (1/4 LB) \$17 PP (1/3 LB)

SANDWICH PLATTER

Our beautiful arranged tray of sandwiches cut in halves or thirds, includes potato salad, coleslaw, pickles, olives & condiments (lettuce & tomatoes available on suggested items)

\$15 PP (1/4 LB OF MEAT PER PERSON)

\$16 PP (1/3 LB OF MEAT PER PERSON)

MINI SANDWICH PLATTER

Your choice of meats served on mini rolls. Includes 2 sandwiches per person, potato salad, coleslaw, pickles & condiments \$12 PP

SALAD PLATTER

You choice of tuna salad, egg salad, turkey salad, chopped liver, chicken salad or whitefish salad, with sides of tomatoes, cucumbers, onions, condiments, pickles & fresh breads \$14 PP

PARTY SUBS

Your choice of meats, cheeses & toppings served on ciabatta bread with pickles
\$30 PER FOOT • 3 FOOT MINIMUM (APPROX. 24 SLICES)

MEATS

Corned Beef, Roast Beef, Pastrami, Turkey, Turkey Pastrami, Smoked Turkey, Honey-Maple Turkey, Cracked-Pepper Turkey, Tongue, Peppered Beef, Ham, Salami, Italian Salami, Egg Salad, Tuna Salad, Chicken Salad, Chopped Liver

CHEESE

Swiss, Cheddar, Jack, Mozzarella, Meunster, Provolone, Pepper Jack, Havarti w/ Dill

BREAD

Rye, Egg, White, Whole Wheat, Sourdough, Mini Ciabatta Roll, Mini Challah Roll, Mini Brioche Bun, Mini Pretzel Bun



SALADS

Served as a side portion.

Small (10-15) \$52 Medium (15-25) \$72 Large (25-35) \$92

FACTOR'S SUPER HOUSE SALAD

Fresh turkey breast, chopped tomato, sliced muenster cheese, avocado & grated egg

DEBBIE'S CHOPPED SALAD

Finely chopped turkey, salami, swiss cheese, red onion, avocado, tomatoes, cucumbers & mixed greens

DEBBIE'S CHOPPED #2 SALAD

Finely chopped grilled chicken breast, scallion, tomatoes, cucumbers & mixed greens, topped off with grated asiago cheese

SUPER CHEF'S SALAD

Julienne ham, turkey, salami, cheese, tomatoes & relishes

COBB SALAD

Diced turkey, avocado, tomatoes, bacon, boiled egg & crumbled blue cheese on mixed greens

TUSCAN KALE SALAD

Kale tossed with thinly sliced green apple, roasted almonds, farro, & shaved Parmesan with sherry vinaigrette dressing

ITALIAN CHOPPED SALAD

Finely chopped lettuce, tomatoes, turkey, Italian salami, garbanzo beans & mozzarella with our homemade Italian dressing.

CHINESE CHICKEN SALAD

Mixed greens, tender chicken pieces with thin rice noodles, garnished with mandarin oranges, almonds & homemade sesame dressing

CAESAR SALAD

The original! Try it with grilled chicken breast

BBQ CHICKEN CHOPPED

Finely chopped lettuce, tomatoes, jicama, grilled corn, scallion, jack cheese, tortilla strips & bbq chicken with our bbq ranch dressing

MEDITERRANEAN SALAD

Mixed baby greens, goat cheese, sundried tomatoes, roasted peppers & shaved red onions

VEGGIE CHOPPED

Finely chopped lettuce, tomatoes, cucumbers, scallions, mushrooms & carrots (garbanzo beans & asiago cheese on request) served with our ranch & house dressings

GORGONZOLA SALAD

Mixed baby greens, gorgonzola cheese, pears & candied walnuts with our balsamic vinaigrette

ARUGULA SALAD

Arugula & romaine lettuce, feta cheese, cucumbers & red onions



APPETIZERS

Some may require on site chef

POULTRY

Mini stuffed cabbages w/ turkey
Turkey Burger Sliders
Fried chicken & waffle bites
Chicken skewers w/ thai peanut sauce
Chicken potstickers
Teriyaki or buffalo chicken drumettes
Herbed chicken skewer w/ tzatziki
Chicken taquitos w/ avocado salsa
Mini chicken or corn tamale

FISH

Spicy ahi tuna on wonton crisp
Nova lox, potato pancake w/ crème fraiche
Nova lox, crostini w/ crème fraiche, caper, arugula & chive
Mini bagels w/ lox & cream cheese
Jumbo shrimp w/ cocktail sauce
Ahi tuna tacos w/ sriracha aioli
Shrimp skewers w/ garlic, lime & chili
Whitefish ceviche served w/ tortilla crisp
Teriyaki salmon skewer
Coconut shrimp w/ sweet chili sauce
Endive stuffed w/ salmon mousse & dill
Gazpacho shooter w/ rock shrimp
Mini crabcakes w/ remoulade
Salmon tartar in a cucumber cup

MEATS

Pigs in a blanket
Silver dollar cheeseburger
Mini corn dogs
Thai beef skewers
Mini sweet & sour meatballs
Mini meat knishes w/ sweet hot mustard
Prosciutto wrapped honeydew
Chopped liver w/ cocktail rye
Baby lamb chops w/ homemade mint jelly
Grilled salami bites w/ apricot mustard glaze

VEGETARIAN

Mini potato knishes w/ sweet hot mustard
Mini Potato pancakes
Baked brie in puff pastry shell
Mini cheese quesadilla
Spanikopita
Tomato, basil & mozzarella skewers
Bruschetta w/ pesto crostini
Tomato gazpacho shooter
Homemade guacamole, chips & salsa
Pizzette w/ roasted tomatoes & mozzarella
Warm brie w/ truffle-honey in almond crisp cups
Greek salad brochette
Crisp baby vegetable shooters w/ hummus
Vegetarian pot stickers w/ sweet chili sauce



ENTREE ITEMS

Some may require on site chef, or require 24 hr advance ordering/notice

CHICKEN ENTREES

Roasted chicken
Lemon rosemary chicken
Chicken piccata
Crispy fried chicken
Herb brined roasted chicken
Herb brined roasted turkey
Chicken parmesan
Chicken marsala
Carved turkey
Grilled herb marinated chicken breast
Turkey meatloaf
Turkey chili
BBQ chicken

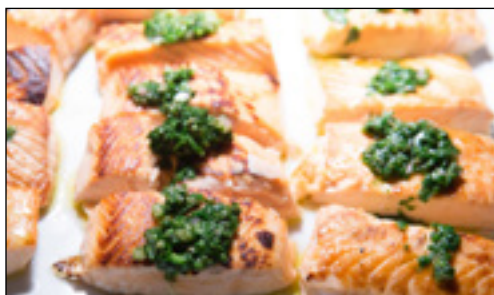
MEAT ENTREES

Beef tenderloin
Brisket of beef
Merlot braised short ribs
Prime rib of beef
BBQ short ribs
BBQ beef ribs
Baby back ribs
Corned beef & cabbage
Marinated skirt steak w/ grilled onions
Roast beef
Meatloaf w/ mushroom gravy

FISH ENTREES

Teriyaki glazed salmon
Herb crusted salmon
Whitefish piccata
Poached salmon w/ cucumber dill sauce
Cedar plank salmon
Shrimp scampi w/ butter & garlic
Fish tacos
Fish & chips
Seared ahi tuna with mango salsa

**SEASONAL FISH SPECIALS AVAILABLE UPON REQUEST



SIDE ITEMS

VEGETABLES

Grilled vegetable platter
Roasted broccoli & cauliflower
Grilled asparagus
Creamed spinach
Roasted corn on the cob
Seasonal vegetable ratatouille
Glazed carrots
Butternut squash purée
Creamed corn
Corn & zucchini succotash
Green beans & mushrooms
Haricot vert w/ caramelized onions & shaved almonds
Roasted brussel sprouts w/ caramelized onions

POTATO

Whipped potatoes
Garlic whipped potatoes
Roasted red potatoes w/ rosemary garlic
Baked potatoes
Roasted fingerling potatoes w/ fresh herbs
Homemade potato chips
Sweet potato soufflé

RICE/COUSCOUS

Rice pilaf
Wild rice pilaf w/ cranberries, apricots & pecans
Spanish rice
Steamed rice
Vegetable fried rice
Israeli couscous w/ vegetable ratatouille
Saffron couscous w/ golden raisins, eggplant, caramelized onions & almonds

PASTAS

Spaghetti & meatballs
Penne w/ tomato, basil & parmesan
Penne pasta primavera
Penne ala vodka
Rigatoni w/ pesto, blistered tomatoes, caramelized onions & parmesan cheese
Vegetarian, turkey or meat lasagna
Eggplant parmesan
Baked shells w/ spinach & mushrooms
Baked macaroni & cheese
Ricotta ravioli w/ fresh tomato sauce
Rigatoni w/ eggplant, peppers & parmesan cheese
Penne w/ sautéed shrimp in a spicy tomato sauce
Penne rustica w/ chicken or Italian sausage, artichoke hearts, tomatoes, peppers & zucchini in a light tomato sauce

**GLUTEN FREE AVAILABLE UPON REQUEST



DESSERT

LARGE COOKIES

Black and white, Chinese, Linzer, sprinkle, chocolate chip, chocolate chip cigar & chocolate dipped macaroon

BAKERY ITEMS

Assorted cookies, rugelach, large muffins, mini muffins, danish, delco, donuts

SMALL BITES

Mini homebaked cookies, pecan bars, lemon bars, cherry crumble, donut holes, espresso brownies, blondie bars, apple crumble, cheesecake fruit tarts, chocolate mousse cups, chocolate covered rice krispies

CAKES

Strawberry shortcake, cheesecake, chocolate cheesecake, chocolate blackout, carrot cake, apple strudel

PIES

Pecan, cherry, apple, peach, pumpkin, banana cream, lemon meringue, key lime

PUDDING

Chocolate, rice, tapioca, or chocolate croissant bread pudding

STATIONS & SPECIALTY ITEMS

Ice cream sundae bar
Smoothie bar
Chocolate fountain
S'mores bar
Croissant paninis w/ nutella & banana
Mini cupcakes
Custom cakes

FRUITS

Fresh fruit display, fruit skewers, triple berry skewers, or chocolate covered strawberries



COMPLETE MENUS

All menus available for drop off or full service catering
10 person minimum

DINNER MENU

Cedar Plank Salmon
Merlot Braised Short Ribs
Wild Rice Pilaf
Roasted Broccoli & Cauliflower
Kale Salad w/ Apple, Fennel, Parmesan
& Toasted Almond w/ Sherry Vinaigrette
Mini Brioche Buns & Ciabatta Rolls
Sides of butter
\$35 per person

SHABBAT DINNER

Lemon Rosemary Chicken
Brisket of Beef
w/ a side of au jus & creamy horseradish
Small Potato Pancakes
served w/ applesauce & sour cream
Grilled Veggie Platter
Veggie Chopped Salad
w/ lettuce, tomato, cucumber, scallion
mushroom, carrot & garbanzo beans
served w/ ranch & balsamic vinaigrette
Twisted Challah & a side of butter
\$25 per person

FAJITAS MENU

Chicken with Roasted Peppers & Onions
Marinated Skirt Steak with
Roasted Peppers and Onions
Spanish Rice & Black Beans
Flour Tortillas • Corn Tortillas
Sides of Grated Cheese, Sour Cream,
Guacamole, Salsa, & Tortilla Chips
Mexican Style Salad
lettuce, grilled corn, jicama, jack cheese,
tomato & scallion w/ salsa ranch dressing
\$25 per person

ALL AMERICAN

Cheeseburger Sliders
Hot Dogs
Veggie Chopped Salad
Homemade Potato Chips
Coleslaw & Pickles
Watermelon Slices
\$19 per person

BBQ DINNER

BBQ Chicken
BBQ Beef Ribs or Baby Back Ribs
Grilled Corn on the Cob
Baked Beans
Mini Corn Muffins w/ a side of Honey Butter
Mixed Green Salad
\$29 per person

ITALIAN DINNER

Caesar Salad
Garlic Bread
Vegetarian Lasagna or Spaghetti & Meat Balls
Chicken Picatta
Roasted Potatoes w/ Rosemary & Garlic
Grilled Vegetable Platter w/ Balsamic Glaze
\$23 per person

PANINI MENU

Turkey & Provolone
w/ Sweet & Sour Balsamic Onion
Grilled Mushrooms & Asiago w/ Truffle Oil
Chicken with Avocado, Mozzarella & Pesto
Arugula, Endive & Radicchio w/ Shaved Parmesan & Balsamic Vinaigrette
Homemade Potato Chips w/ Parsley,
Lemon Zest & Garlic
\$21 per person

FULL SERVICE CATERING

Factor's Catering takes great pride in providing the most attractive & efficient catering service possible. We will customize any part of our service to accommodate the wishes & needs of our clientele.

We offer custom menus for all occasions, personal or business, with a wide food selection for breakfast or lunch, high tea, cocktails or dinner, sit down or buffet, chef presentation, tray service, food stations, and event production including floral designs, party rentals, & entertainment.

THEME & DECOR STYLES • BUFFET PRESENTATION • SPECIALTY LINENS
EVENT RENTALS • CUSTOM CATERING AND MENUS • EVENT MANAGERS • CREATIVE CHEFS
EXPERT SERVING STAFF • EXPERIENCED BARTENDERS • VALET • SECURITY



DEBBIE MARKOWITZ ULLMAN
Catering Coordinator
Catering/Deli Manager
Phone: 310-278-9175
Email: debbieu@factorsdeli.com

FULL SERVICE CATERING MENUS

BREAKFAST/BRUNCH/KIDDUSH LUNCHEON

Pricing will vary on items chosen

BUFFET

Assorted Bagels • Croissants • Smoked Salmon • Natural Cod
Whitefish Tuna Salad • Egg Salad • Whitefish Salad
Cream Cheese • Chive Cream Cheese • Sliced Sweet Red Onion
Freshly Sliced Red Ripe Tomato • Cucumber • Capers & Lemon

OMELET STATION

Eggs to order with a variety of toppings
Spinach • Browned Onions • Broccoli • Tomato • Avocado • Mushroom
Cheddar • Jack Cheese

EGG SOUFFLÉ

Caramelized onion, spinach & jack cheese • Individual mini egg soufflés

MINI CHEESE BLINTZES

served with sour cream & strawberry preserves

WAFFLES

served with whipped cream, syrup & sliced strawberries
Fried Chicken & Waffle Bites with Maple Butter

BREAKFAST BURRITOS

SILVER DOLLAR PANCAKE STATION

sliced banana • melted butter • powdered sugar • sliced strawberries
whipped cream • chocolate chips

CHALLAH FRENCH TOAST

Warm maple syrup, strawberries, whipped cream & powdered sugar
Home fries • Hash browns

CEREAL BAR

Granola • Plain Yogurt • Rice Krispies • Fruit Loops
Nonfat Milk • 2% Milk • Honey
Assorted Berries • Sliced Bananas • Sliced Almonds
Yogurt Parfaits with Fresh Berries, Granola & Honey

FULL SERVICE CATERING MENUS

DINNER MENU

Cedar Plank Salmon
Merlot Braised Short Ribs
Wild Rice Pilaf
Roasted Broccoli & Cauliflower
Kale Salad w/ Apple, Fennel, Parmesan & Toasted Almond w/ Sherry Vinaigrette
Mini Brioche Buns & Ciabatta Rolls w/ sides of butter

PANINI MENU

Turkey & Provolone w/ Sweet & Sour Balsamic Onion
Grilled Mushrooms & Asiago w/ Truffle Oil
Chicken w/ Avocado, Mozzarella & Pesto
Arugula, Endive & Radicchio w/ Shaved Parmesan & Balsamic Vinaigrette
Homemade Potato Chips w/ Parsley, Lemon Zest & Garlic

HIGH TEA MENU

Tea Sandwiches
Smoked Salmon, Chive & Caper Crème Fraiche on White Bread
Cucumber & Cream Cheese on Egg Bread
Egg Salad & Chive on Pumpernickel Bread
Tomato, fresh basil & mozzarella on Wheat Bread
Assorted Scones
served w/ fresh whipping cream • lemon curd • blackberry jam
Fresh Berries
strawberries • blueberries • raspberries
Mini Pastries
Fresh Fruit Tarts • Lemon Tarts • Chocolate Mousse Cups • Brownie Bites
Beverages
Hot Tea - earl gray, english breakfast, cranberry apple, chamomile
Mango Iced Tea served w/ sliced oranges
Pelegrino served w/ sliced lemons

FULL SERVICE CATERING MENUS

COCKTAIL PARTY

Tray Passed Appetizers

Mini Pizzas w/ Roasted Tomatoes & Fresh Mozzarella
Silver Dollar Cheeseburger
Fried Chicken & Waffle Bite
Spicy Ahi Tuna on Wonton Crisp
Wild Mushroom Risotto Cakes w/ roast shallot creme
Scallion Pancake w/ hoisin duck and napa cabbage slaw

Stationary Appetizers

Charcuterie Display - assorted cheeses, crackers, breads, olives, salamis, prosciutto, olive oils, & nuts
Crudité Bar including baby carrots, jicama, baby peppers, sugarsnap peas, persian cucumbers, heirloom tomatoes, ranch, hummus, red pepper dip & spinach dip, pita triangles, crostini, assorted crackers & red seedless grapes

WEDDING MENU

Tray passed appetizers

Black fig goat cheese flat bread, truffle honey drizzle
Seared ahi tuna, crispy rice, siracha aioli
Corn chive belini, crème fraiche, caviar
Blue crab corn cake, avocado salsa
Asian short rib bite

Stationary Appetizers

Bruschetta Bar - Grilled Focaccia and Crostinis, Fresh Tomato, Basil and Bococini Mozzarella, red pepper pesto, ricotta fresca with oven-roasted tomato, goat cheese with roasted red peppers, roasted garlic and olive oil

Sit Down Dinner

PLATED SALAD

Roasted Baby Beet Salad with goat cheese & pinenuts, drizzled aged balsamic vinaigrette

ENTRÉE CHOICE

Petit filet w/ cipolini onions & red wine reduction or seared sea bass w/ orange ginger Beurre Blanc with sides of sautéed broccolini & roasted fingerling potatoes

Ricotta Ravioli w/ Caramelized Butternut Squash, Brown Butter, Crisp Sage & Pinenuts

DESSERT

Chocolate Croissant Bread Pudding with Bourbon Caramel Sauce

FULL SERVICE CATERING MENUS

BAR MITZVAH MENU

Tray Passed Appetizers

Black Fig & Newton Goat Cheese on flat bread

Spicy Ahi Tuna in a wonton flower

Chicken Satay with a spicy peanut sauce

Mini Kobe Burger with roast tomato, caramelized onions, gruyere & aioli

Kid's Stationed Appetizers

Mini Cheese Pizzas, Pigs in a Blanket, Fried Chicken & Waffle Bites w/ maple butter

Kid's Buffet

Traditional Caesar Salad

Cheeseburger Sliders with sides of tomatoes, onions, relish, ketchup, mustard, 1000 island dressing, grilled onions, sweet hot mustard, dijon mustard

Onion Rings • Thin French Fries

Chicken Tenders

Penne Pomodoro

Adult Sit Down Dinner

Breads & Crusty Rolls on Every table

PLATED SALAD

Arugala, Radicchio, Endive Salad w/ Pears, Gogonzola & Spicy Pecans

BUFFET

Merlot braised short ribs & seared salmon w/ nicoise olive, tomatoes w/ caper butter sauce

Ricotta Ravioli w/ Caramelized Butternut Squash, Brown Butter, Crisp Sage & Pinenuts

Truffle Mash & Roasted Root Vegetables

Grilled Vegetable Platter with glazed balsamic vinaigrette

Dessert Choices

Ice Cream Sandwich Bar with Chocolate & Vanilla Ice Cream

Assorted Large Cookies

Homebaked Cookies with Shots of Cold Milk

Bite Sized Sweets - Lemon Bars, Pecan Bars, Brownie Bites, Cheesecake Bites

FULL SERVICE CATERING MENUS

Sample of our stationary appetizers for your full service catering event!

More options available on request.

CHARCUTERIE DISPLAY

Assorted cheeses • crackers • breads • olives
salamis • prosciutto • olive oils • nuts

CRUDITÉ BAR

Baby Carrots • Jicama • Peppers • Sugar Snap Peas
Persian Cucumbers • Heirloom Tomatoes
Sides of ranch • hummus • red pepper dip • spinach dip
Assorted Cheeses, pita triangles, crostinis and assorted crackers Red Seedless Grapes

BRUSCHETTA BAR

Grilled Focaccia and Crostinis
Fresh Tomato, Basil and Bococini Mozzarella • red pepper pesto
Ricotta fresca with oven-roasted tomato
Goat cheese with roasted red peppers, roasted garlic and olive oil

MEDITERRANEAN STATION

Hummus • Baba Ghanoush • Tzatziki • Green Harissa
Tabuleh • Dolmas • Falafel
Fried Chickpea • Pita and Herbed Flatbread
Feta Cheese Drizzled with Olive Oil • Greek Olives

FLAT BREAD PIZZA STATION

Spinach, Smoked Mozzarella, Shitaki Mushrooms & Spring Onions
Marguerita w/ Fresh tomato and Mozzarella
Tomato, Eggplant, Oregano and Fresh Mozzarella

CRISPY RUSSET POTATO SKINS

Wild Mushroom Sauté With Parmesan Reggiano Cheese And Fresh Herbs
Vermont Sharp Cheddar Cheese • Sour Cream • Caramelized Onions
Garlic Aioli And Crispy Herbs

SOUP BAR

French Onion • Roasted Tomato Soup
Served in little demitasse cups with crostinis and cheese bread

FULL SERVICE CATERING MENUS

Sample of our food stations for your full service catering event!
More options available on request.

FRIED CHICKEN AND WAFFLE BAR

Crispy Fried Chicken Pieces
w/ Fresh Made Buttermilk Waffles and Pure Buttery Maple Syrup

GRILLED CHEESE

Brie with Sundried Tomato, Arugula
Tomato, Mozzarella and Basil
3 Cheese
Homemade Creamy Tomato Soup

COMFORT FOOD

Buttermilk Fried Chicken
Homemade Coleslaw • Baked Mac and Cheese
Corn Bread with Honey Butter

FOOD TRUCK TACOS

Ahi Tuna Taco • Short Rib Taco
Asian Noodle Salad in Mini to-go boxes
Roasted Brussels Sprouts with Cotija • Corn on the Cob with Chipotle Lime Butter

UPSCALE SLIDER BAR

Shaved Kale Salad, Currants, Pinenuts, Farro and Parmesan
BBQ Brisket Slider on Brioche Bun • Cheeseburger Slider with Secret Sauce
Grilled Three Cheese Slider • Truffle Tator Tots

MINI TACO STATION

Shredded brisket machaka and shredded chicken machaka
mini corn toritillas • shredded lettuce • chopped tomato • grated cheese • sour cream
hot sauce • pico de gallo • chopped white onion • fresh cilantro • tomatillo
Black Beans • Spanish Rice • Tortilla Chips
served with Guacamole and Salsa

HAND-CUT PASTRAMI OR GRILLED SALAMI STATION

Served with cocktail rye • Homemade Potato Chips
Sides of Mustard • Deli Mustard • Sweet Hot Mustard • Sliced Pickles



Your home away from home for over 70 years

ONE CALL DOES IT ALL!

**FACTOR'S DELI CATERING
FULL SERVICE EVENTS
310-278-9175 FAX 278-9196**

**DEBBIE MARKOWITZ ULLMAN - CATERING COORDINATOR
MIGUEL HERNANDEZ - CATERING/DELI MANAGER**



****ALL PRICES ARE SUBJECT TO CHANGE****