

BREAKFAST

breakfast pastry platter: chef's assortment of breakfast pastries (scones, croissants, muffins & monkey bread) with house-made jam & oregon creamery butter 8.50/person
buttermilk biscuit sandwich with bacon & aged cheddar 5.50/each
seasonal market fruit 6/person
market berries 8/person
larder baking company granola with yogurt or milk 6/person
- add market berries 3/person
smoked fish platter: smoked salmon & white fish with whipped goat cheese, rye baguette, cucumbers, onions & tomatoes 12/person
coffee service: equator moka java drip coffee in an easy to serve to-go container 22 (serves 6-8)

FICELLES

chicken & avocado: grilled chicken, avocado, watercress & pesto
d'affinois & apple: d'affinois cheese, watercress & apple
sopressata & chorizo: sweet sopressata, spanish chorizo, asiago, arugula & rouille

FICELLE PLATTER

chef's choice or chose from the chicken & avocado, d'affinois & apple or sopressata & chorizo 8.95/person

SIGNATURE SANDWICHES

the laurel canyon: feta yogurt, red peppers, radish sprouts, avocado & green harissa
the pilgrim: slow-roasted turkey breast, mom's stuffing & cranberry sauce
the niçoise: spanish tuna, cucumber, tomato, olive & egg
american in paris: house-smoked ham, butter & radish

SANDWICH PLATTER

chef's selection or chose from the laurel canyon, the pilgrim, the niçoise, the american in paris or the sandwich of the day 12/person

SALADS

(serves 6 – 8 as a side salad)

simple salad - radish, herbs, lemon & olive oil 30
farro - summer vegetables, pistou & feta 38
little gems - shrimp, buttermilk, cucumber & radish 32
larder cobb - romaine, watercress, sweet potatoes, beets, chickpeas & avocado 36
add to any salad: shrimp 33 grilled chicken 21 grilled salmon 24

PLATTERS

seasonal fruit platter 6/person
market crudités with buttermilk dressing 25/sm 49/lrg
assorted cured meats & salumi with baguette 29/sm 58/lrg
artisanal cheese platter with dried fruit & baguette 39/sm 78/lrg
spiced shrimp with house-made cocktail sauce 36/dozen
slow-roasted salmon with cucumber yogurt 39/sm 78/lrg
fried chicken with buttermilk dressing 39 (serves 4)
beef brisket with bbq sauce 24/pound

BURGER PLATTER

served with house-made buns, onion, lettuce & tomato 36 (serves 4)
- choice of niman ranch beef, triple pork & organic turkey
burger additions -
- add avocado, bacon or cheese (manchego, fontina, cheddar or gruyere) 1.50/each
- add house-made sweet potato chips & pickles 3/person

PREPARED SALADS (serves 4-6 people)

curried cauliflower with chickpeas & sprouted grains 24
roasted brussels sprouts with balsamico 28
moroccan spiced beets with persimmons & pistachios 24
green harissa chicken salad with marcona almonds & currants 30
long-cooked cavolo nero 24
broccolini with garlic & chili 24
quinoa with black beans, poblanos, lime & feta cheese 24

LARDER PICNIC BOXES

please allow 24 hours advanced notice for all picnic boxes
for same day picnics we encourage you to call or visit the larder to create a custom picnic box with no advance no advance notice needed.

THE BURTON WAY

slow-roasted salmon with cucumber-dill yogurt
broccolini with garlic & chili
curried cauliflower with chickpeas
& sprouted grains
larder baking co. bread
with oregon creamery butter
berries with crème fraîche
- 28 -

THE ALL AMERICAN

fried chicken with buttermilk dressing
house-made biscuit with honey butter
long-cooked cavolo nero
quinoa with black beans, poblano,
lime & feta cheese
chocolate chip or oatmeal cookie
- 28 -

THE YOUNG FRENCHMAN

ficelle sandwich
(choice of – prosciutto, butter & rye
d'affinois, watercress & apple
roasted brussels sprouts with balsamico
moroccan spiced beets with persimmons
& pistachio
sweet potato chips
assorted sablés
- 28 -

CHEESE & CHARCUTERIE FOR TWO

chef's selection of three cheeses & cured meats
charcuterie with marcona almonds
mixed olives, ficelle & oregon creamery butter
- 32 -

SMALL BITES

marinated olives 16/pint
julie's spiced nuts 16/pint
marcona almonds 18/pint
sweet potato chips 12 (serves 4)
bacon-wrapped dates 12/dozen
pickles 5/half pint

DESSERTS

pastry platter

brownie bites, lemon bar bites, assorted cookies 28/sm 56/lrg

assorted cookie platter: assortment of chewy & crispy chocolate chip, oatmeal, pistachio, walnut shortbread & chocolate sablé cookies 24/sm 48/lrg

assorted french macarons 25 (serves 4)

seasonal crisp or cobbler 28 (serves 4)

WHOLE CAKES – chocolate, carrot or coconut

Please place all customer cake orders 48 hours in advance

6" 48 (serves 6-8)

8" 60 (serves 10-12)

12" 144 (serves 24-30)

INDIVIDUAL TARTS

lemon with a chocolate layer 4.50/each

chocolate with salted caramel 5/each

seasonal fruit tart 6/each

LARDER BAKING CO. BREADS

Please place all breads orders 48 hours in advance.

french or sourdough baguette 3.95

sourdough boule 4.95

whole wheat boule 5.95

blueberry boule 11.50

cherry cashew boule 11.50

date walnut boule 10.50

rosemary boule 5.95

olive boule 7.95

challah 8.00

ciabatta loaf 6.95

ciabatta roll 1.95

ficelle 1.25

hamburger bun 1.00

hot dog bun 1.00



the larder at tavern

LOS ANGELES

CATERING MENU

Please place all orders 24 hours in advance.

A credit card is required when placing your order.

We ask that you have the card with you at time of pick-up or drop-off.

Changes and cancellations must be made at least 24 hours in advance of your scheduled pick-up or drop-off time. Unfortunately we will not be able to make adjustments or cancellations after that time.

For orders amounting to \$100 or more, we offer delivery.

24 hours is required to arrange for delivery.

There is a \$10 charge for delivery within a 3-mile radius of Tavern. We are happy to deliver beyond for an additional charge of \$5 per mile.

If you would like assistance regarding quantities or selections please call Katie at the Larder at Tavern or email lardermanager@gmail.com.

All orders must be confirmed over the phone.

11648 San Vicente Blvd Los Angeles, CA 90069

larder direct (310) 806-6460

fax: (310) 806-6466



the larder at tavern

LOS ANGELES

PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE THE RISK OF FOOD BORNE RELATED ILLNESS.