



LOS ANGELES AREA CATERING MENU

BREAKFAST

Minimum of 10 people \$16.00 per person

Assorted Pastries and Croissants
Granola and Strauss Farm Organic Yogurt
Whipped Butter and Cream Cheese
Preserves and Fresh Fruits
add smoked Salmon \$6.00 per person
add roasted Tuscan Ham and Cheese \$6.00 per person

Organic Coffee Service \$3.00 per person minimum of 10
Includes cups, stirrers, sugar, sweetener and cream or milk or soy milk

Organic Tea Service \$3.00 per person minimum of 10
Includes cups, hand filled tea bags with loose premium tea and tisane, milk, honey, sugar
and sweetener

Fresh squeezed Organic Orange Juice \$4.00 per person minimum of 10

HORS D'OEUVRES

Minimum Order of 10 per Item

\$3.00 each

Parmesan Gelato with Sun-Dried Tomato Chutney
Heirloom Tomatoes chopped with Basil and Extra Virgin Olive Oil
Mozzarella wrapped with Roasted Red Bell Peppers and Basil
Gorgonzola Dolce with Bosc Pear and Chestnut Honey
Artichoke marinated with fresh herbs topped with shaved Parmesan
Roasted Bell Peppers with Sopressata and Capers
Bellwether Farm Fromage Blanc topped with Olive Marmalade

FROMA ON MELROSE - 7960 Melrose Av. Los Angeles, CA 90046
Store: 323-653-3700 | Fax Orders: 323-653-3703
Open Monday-Saturday 9AM to 8PM | Sundays 10AM to 7PM

\$4.00 each

Robiola Cheese with La Quercia Ham topped with Micro Greens
Duck Mousse Basquaise with Balsamic Onions
Smoked Speck with Taleggio Cheese and Dried Figs
Jamon Serrano with Manchego Cheese and Piquillo Peppers
Salmone Marinato with Horseradish Crème Fraiche
Ahi Tuna Tartare chopped with Capers, Olives and Shallots
Blue Crab Meat tossed with Herb Remoulade
Caviar Service Market Price

SOUP DU JOUR

\$12.00 per quart serves 4

Our Soups are made fresh daily. Choice changes according to season. Please request your favorite 48 hours in advance.

SALAD PLATTERS

All Salads have a 5 person minimum and includes 1 Baguette

Insalata della Casa \$9.00 per person

Organic mixed Greens tossed with Hearts of Palm, fresh Herbs and Sherry Vinaigrette, topped with shaved Montasio Cheese

Insalata di Pere \$9.00 per person

Bosc Pear and Baby Belgian Endive tossed with Pear-Chardonnay Vinaigrette finished with Chestnut Honey

Insalata Caprino \$11.00 per person

Baby Belgian Endive and wild baby Arugula tossed with dried Blue- and Strawberries, Balsamic Vinaigrette and topped with crumbled Goat Cheese

Salmone Marinato \$12.00 per person

House Cured Smoked Salmon, Fennel and Naval Orange Salad, Lemon Vinaigrette, Chives

Tuna Tartare \$12.00 per person

Big Eye Tuna, Finely Chopped Anchovies, Capers, Black Olives, Micro Greens and Extra Virgin Olive Oil

PANINI PLATTERS

\$12.00 per person 10 person minimum on Panini platters maximum choice of 5 different styles

All Panini are made on Ciabatta Bread with premium quality cheeses, meats and olive oils.

MEAT PANINI

Espagnola

Jamon Serrano, Manchego, Piquillo Peppers

Del Pusca

Salame Toscano, Robiola, Duck Mousse Basquaise

Tedesco

Prosciutto Speck, Fond O Hirtenkase, Arugula
Balsamic

Alpino

Bresaola, Chevre, Fresh Lemon, Arugula

Parmiggiano

Prosciutto di Parma, Tomatoes, Gorgonzola Dolce, Parmiggiano

Del Becco

Sopressata, Montasio, Arugula, Balsamic

Muffaletta

Mortadella, Olive Tapenade, Fontina Val d'Aosta, Mixed Greens

Inglese

Prosciutto Cotto All'Erbe, Tartar Sauce, Neal's Yard Cheddar

Tacchino

Smoked Turkey, Sun-Dried Tomatoes, Dijon Mustard, Manchego

Francese

Saucisson Sec, Select French Cheese, Tomatoes, Balsamic, Mixed Greens

SEAFOOD PANINI

Di Mare

Atlantic Salmon Gravlax, Fresh Lemon, Arugula, Chevre

Tonno

Spanish Tuna in Olive Oil, Tomatoes, Mixed Greens

Al Granchio

Add \$2.00 each

Blue Crab Meat, Arugula, Herb Remoulade

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VEGETARIAN PANINI

Primavera

Marinated Artichokes, Roasted Bell Peppers, Balsamic, Chevre

Spacca Napoli

Mozzarella Fresca, Tomatoes, Oregano, Black Pepper (with Buffalo Mozzarella \$10.95)

Al Formaggio

Olive Plum Marmalade, Select Fromage de Montagne

Palermo

Burrata, Marinated Sun-Dried Tomato Chutney, Arugula

Castagno

Bosc Pear, Saint Agur Blue, Chestnut Honey

PARTY PLATTERS

All platters have a 5 person minimum

Antipasti \$12.50 per person

Marinated Artichokes, Roasted Bell Peppers, Hearts of Palm, White Asparagus, Heirloom Tomatoes and mixed Olives,

Burrata \$13.00 per person

Hand made creamy Mozzarella served with sliced Heirloom Tomatoes fresh Basil and Extra Virgin Olive Oil

Plat De Fromage \$14.50 per person

Selection of perfectly ripened Cheeses from around the World served with dried Pear, Apricots, Figs, Pecans, Walnuts and Honey

Charcuterie \$15.50 per person

Thin slices of cured Meats from Spain and Italy, Duck Pate, Cornichons and Whole Grain Mustard

Frutti Di Mare \$17.50 per person

Smoked and house cured Salmon, smoked Trout, Sesame Seaweed Salad, Steamed Shrimp, Tuna Tartare, Crème Fraiche and Horseradish

Fresh Fruit Platter \$7 per person

Includes Fresh tropical Fruits and Berries.

Terms & Conditions

Orders need to be placed in advance

All orders require a minimum of 24 hours notice, unless otherwise specified on the menu, to allow us to properly plan and serve you. Next day orders must be received and approved by Froma by 10AM. Catering orders can only be taken on Mondays thru Fridays from 9:00 A.M. to 6: 00 P.M.

Pricing

All prices are subject to change without notice. Please note that some of the items on the menu have minimum quantity requirements.

Prepay

All orders must be prepaid at the time of placing the order.

Changes and Cancellations

Changes and cancellations must be made 24 hours in advance of the scheduled pickup.
Cancellations- 25% of the total is non refundable.

Food pick up

We do not provide delivery at this time. The food needs to be picked up at Froma, 7960 Melrose Avenue in Los Angeles, CA.

Platters

Food will be packed in bulk in foil take away containers for you to arrange and display at your party. However if you like we can arrange the orders in beautiful platters for an extra charge of \$4.50 per platter

Utensils, Plates, Etc.

We can include clear plasticware settings- cost of each setting is \$2.50 per person and it includes: dinner plate, fork, knife, and napkin

Heating Instructions

Any food requiring reheating or specific serving will come clearly marked with easy to follow instructions