



COMONCY

CATERING MENU



Beverly Hills • Los Angeles • Westwood • Phoenix • Scottsdale
(310) 882-5868 • catering@comoncy.com

Breakfast

Executive Continental Breakfast

Organic coffee and assorted house made pastries.
Served with butter & jam - \$10 per person

Egg-cellent Sandwich Platter | Whole grain bread, organic eggs, apple smoked bacon, scallion mayo, local organic greens - \$11 each

Avocado Toast Platter | Kalamata olive bread, fresh avocado mash, oven roasted tomatoes, local radishes, Maldon sea salt - \$55 (12 halves)

Comoncy Organic Coffee Service

Served with organic milk, cream, sugar, sweetener and stir sticks - \$27 (Serves 10-12)

Fresh Orange Juice - \$25 (half gallon)

Seasonal Fruit Bowl

\$46 (Serves 8-10) | \$68 (Serves 16-20)

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

Assorted Bagels Platter | Served with cream cheese \$3.50 each (10 minimum)

Super Cereal | Organic oats, chia seeds, Coachella dates, ground hemp, almond milk, organic strawberry, banana - \$45 (Serves 10-12)

Oatmeal | Served with golden raisins & brown sugar - \$45 (Serves 10-12)

Salads

Small (Serves 5-6) \$35 | Medium (Serves 10-12) \$65 | Large (Serves 18-24) \$85

Kale | Romaine & kale, almonds, golden raisins, quinoa, Parmigiano-Reggiano, shallots, lemon vinaigrette.

Chopped | Local organic greens, iceberg, Persian cucumbers, Roma tomatoes, garbanzo beans, red wine vinaigrette. (Chef recommends: Roasted turkey)

Thai | Local organic greens, Napa cabbage, heirloom carrots, peppadew peppers, jicama, crispy ginger, toasted peanuts, fresh basil, Mae Ploy vinaigrette. (Chef recommends: Grilled chicken breast)

Arugula | Wild arugula, cherry tomatoes, Parmigiano-Reggiano, shallots, lemon vinaigrette.
(Chef recommends: Grilled chicken breast)

Bedford | Romaine & organic kale, roasted beets, blue cheese, green apple, shallots, walnuts, barley, honey sherry vinaigrette.

Avocado | Romaine, water cress, cherry tomatoes, radishes, basil, scallions, cilantro, Maldon sea salt, Tajin, chili-lime vinaigrette.

PROTEIN Grilled Chicken Breast or Roast Turkey: Small \$12 | Medium \$18 | Large \$32

Sandwich Platters

Small (6 halves) \$34 | Medium (12 halves) \$66 | Large (16 halves) \$88

Caprese | French baguette, local mozzarella, Roma tomatoes, basil, balsamic vinegar, extra virgin olive oil

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

Turkey | French baguette, roasted natural turkey, green apple, scallion aioli, house made walnut spread.

Chicken Panini | Ciabatta, chicken breast, provolone, fresh avocado mash, roasted tomatoes, scallion aioli

Beverly Hills Club | Whole grain bread, chicken breast, Applewood-smoked bacon, tomatoes, Dijon, greens, scallion aioli, local greens

Meatless Beyond Burger | Seeded brioche, Beyond Meatless Burger, Roma tomatoes, crispy onions, remoulade, local greens (\$2 extra charge per unit)

Sweets & Beverages

Cookies or Brownies \$27 | \$54 dozen

Kouign-Amann or Canelé \$2.50

Organic Black Iced Tea \$20 half gallon

Artisan Water \$2.50

Sodas \$2.50

Lemonade or Arnold Palmer \$ 20 half gallon

Ask us about our individually packaged meals!

To place an order, please call 310-882-5868 or email catering@comoncy.com
Delivery & pick up available. Some items require 24 hours' notice