



## CREATIVE CATERING



Our experienced catering department will be pleased to help you create the ideal menu to best suit your dining needs.

BREAKFAST • LUNCH • DINNER • DELIVERY • TAKE OUT • CATERING

310-278-9175 • 310-278-9196 fax  
9420 West Pico Boulevard • Los Angeles, CA 90035  
Corporate Accounts Welcome

[www.factorsdeli.com](http://www.factorsdeli.com)



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factor's famous deli



@factorsdeli

# BREAKFAST CATERING

All orders must have a minimum of 10 people

## CONTINENTAL BREAKFAST

Choose from a variety of fresh baked danishes, muffins, donuts and our world renowned rugelach **9 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 and fresh fruit salad **19 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 and fresh fruit salad **16 pp**, with fresh squeezed orange or grapefruit juice add **3 pp**

## HOT OFF THE GRILL

Choose pancakes, silver dollars or challah french toast, Sausage, bacon or ham, scrambled eggs and fresh fruit salad **17 pp**, with fresh squeezed orange or grapefruit juice add **3 pp**

## YOGURT BAR

Plain yogurt with granola, strawberries, blueberries, bananas and honey **11 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, and browned onions, served w/ home fries
- Scrambled egg whites with broccoli, mushroom, jack cheese, browned onions and avocado, w/sides of pico de gallo and 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 + **5** for black bowl

## OATMEAL BAR

Hot oatmeal w/ sides of brown sugar, raisins, berries, banana, almonds and milk **10 pp**



## DELI CATERING

### BAGEL AND CREAM CHEESE PLATTER

An assortment of fresh bagels served with whipped cream cheese, strawberry preserves & butter **4.50** pp  
**6** pp w/ tomatoes, cucumber & red onions  
**9** pp 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  
**27** pp (4oz 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 and capers **25** pp  
(sub sturgeon **29** pp or nova only **27** 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 **20** pp

### FRESH VEGETABLE PLATTER

A wide variety of fresh garden vegetables including broccoli, cauliflower, carrots, celery, cucumbers, red & yellow peppers and tomatoes. Served with our homemade tasty lo-cal buttermilk ranch  
mini (10-15) **60** small (20-35) **85**  
large (50+) **160**

### CHEESE AND 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 **10** pp

with crackers, baguettes, nuts and dried fruit

### BAKED BRIE

with apricot preserves in puffed pastry  
(for 20 -35) **85**

### 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 and cranberry jelly. stuffing and turkey gravy are included on the side  
(14-16 lb.) **130** (20-24) **175**

### FRESH FRUIT DISPLAY

mini (10-15) **60** small (20-35) **85**  
large (50+) **160**

### COOKIE, BROWNIE AND RUGELACH TRAY

**6** pp

### ASSORTED BITE SIZED SWEETS

Homebaked cookies, brownies, pecan bars & lemon bars presented on a platter **7** pp





# DELI CATERING

## STUDIO PLATTER

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

**18 pp** (minimum 10 people)

## 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)

**17.50 pp** (minimum 10 people)

## MINI SANDWICH PLATTER

Your choice of meats served on mini rolls. Includes 2 sandwiches per person, potato salad, coleslaw, pickles and condiments **15 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 and fresh breads **15 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 & SALADS CHOICES

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 CHOICES

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

## BREAD CHOICES

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) **54** Medium (15-25) **74** Large (25-35) **94**

## FACTOR'S SUPER HOUSE SALAD

Fresh turkey breast, chopped tomato, sliced muenster cheese, avocado and 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 and 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

## KALE SALAD

Kale tossed with dried cranberries, quinoa and sliced almonds, served with sherry vinaigrette dressing

## ITALIAN CHOPPED SALAD

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



## CHINESE CHICKEN SALAD

Mixed greens, tender chicken pieces with thin rice noodles, garnished with mandarin oranges, almonds and 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 and shaved red onions

## VEGGIE CHOPPED

Finely chopped lettuce, tomatoes, cucumbers, scallions, mushrooms & carrots (garbanzo beans & asiago cheese on request) served with our ranch and 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 and shaved almonds  
Roasted brussel sprouts w/ caramelized onions

### RICE/COUSCOUS

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

### 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

### 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 and parmesan cheese  
Penne w/ sautéed shrimp in a spicy tomato sauce  
Penne rustica w/ chicken or Italian sausage, artichoke hearts, tomatoes, peppers and 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 and  
Toasted Almond w/ Sherry Vinaigrette  
Mini Brioche Buns & Ciabatta Rolls  
Sides of butter  
**37** 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  
**30** per person

## ALL AMERICAN

Cheeseburger Sliders  
Hot Dogs  
Veggie Chopped Salad  
Homemade Potato Chips  
Coleslaw & Pickles  
Watermelon Slices  
**22** 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  
**34** 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  
**28** per person

## PANINI MENU

Turkey & Provolone  
w/ Sweet & Sour Balsamic Onion  
Grilled Mushrooms  
and Asiago w/ Truffle Oil  
Chicken with Avocado,  
Mozzarella and Pesto  
Arugula, Endive & Radicchio  
w/ Shaved Parmesan  
and Balsamic Vinaigrette  
Homemade Potato Chips  
w/ Parsley, Lemon Zest & Garlic  
**24** 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  
**28** per person

# FULL SERVICE CATERING

## Breakfast/Brunch/Kiddush Luncheon/High Tea

Pricing will vary on items chosen

### FISH 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

### OMELETTE 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

### HIGH TEA

**Tea Sandwiches** Smoked Salmon, Chive & Caper Crème Fraiche on White Bread,  
Cucumber & Cream Cheese on Egg Bread, Egg Salad & Chives on Pumppernickel 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

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, crostini 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

## **PANINI**

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



# FULL SERVICE CATERING

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

## **SOUP BAR**

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

## **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

# FULL SERVICE CATERING

## COCKTAIL PARTY/WEDDINGS/CELEBRATIONS

### 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  
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

Charcuterie Display - assorted cheeses, crackers, breads, olives, salamis,  
prosciutto, olive oils, & nuts  
Crudit  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  
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

### ENTR  CHOICE

Petit filet w/ cippolini onions & red wine reduction or  
Seared sea bass w/ orange ginger Beurre Blanc  
with sides of saut ed broccolini and 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

## 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

**Factor's Catering takes great pride in providing the most attractive and 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, and 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**

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