

Spring Prepared Food To Go



Breakfast

Serves 12pp

Camille's Classic

Homemade muffin or scones
Bagels, sweet butter, whipped cream cheese, jam
Fresh orange juice
Peet's coffee box, accompaniments
Includes plasticware and utensils

Camille's Classic with fresh seasonal fruit salad

Baked eggs, potatoes, herbs, gruyere
Granola-yogurt parfait

Assorted mini breakfast pastries:

Croissant, chocolate croissant, muffins

Salads

Serves 6-8 per person

Classic Caesar
Asparagus, kumquat vinaigrette
Seasonal fruit salad, honey-lime syrup
California cobb salad, red wine vinaigrette
Farfalla, eggplant, caramelized onions, pinenuts
Chicken, crunchy asian vegetables, soba noodles,
sesame ginger dressing
Butter lettuce-radicchio, blood orange, parmesan,
hazelnut, citrus-basil vinaigrette

Small Bites/Finger Food

Per dozen

Prosciutto wraps
Cajun spiced shrimp
Goat cheese tartlets
Ricotta fritters, tomato jam
Sautéed shrimp, two sauces
Ginger-chile chicken skewers
Catalan meatballs, almond sauce
Crumbed artichokes, white bean dip

Skewers

Chicken-plantain, spicy peanut sauce
Spring vegetables, citrus-yogurt
Braised beef, horseradish crème fraiche
Curried duck, pineapple-grape chutney
Spring crudite platter, two sauces (serves 10pp)
Smashed white bean with roasted garlic, green goddess, hummus or sundried tomato vinaigrette

Soups

Per Quart

Carrot-ginger
Tomato-fennel-orange
Mushroom-barley
Leek-potato

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