

## BREAKFAST

MINIMUM OF 10 ORDERS

**MEDITERRANEAN FRITTATA** (vegetarian) *made fresh to order!*  
served with local arugula / 10

**GRANOLA** (vegetarian) *is made fresh here at HOME!*  
Greek yogurt and fresh berries / 10

**BREAKFAST SANDWICH**  
served on a brioche bun, chipotle aioli, scrambled eggs,  
cheddar cheese, and local arugula  
side of potatoes or fresh fruit / 12  
add ham or bacon +1

**CORPORATE BREAKFAST** scrambled eggs, mini pancakes,  
bacon or sausage, seasonal fruit or breakfast potato / 13

## SIDE ORDERS

small serves 8 - 10  
large serves 18 - 20

CHICKEN SAUSAGE - VEGGIE SAUSAGE - PORK SAUSAGE  
BACON - TURKEY BACON - VEGGIE BACON  
BREAKFAST POTATOES - FRESH SEASONAL FRUIT  
SM - 25 LRG - 45

FRESH BATTER! BUTTERMILK PANCAKES  
BUCKWHEAT PANCAKES (vegan / gluten free)  
BAKED FRENCH TOAST  
SM - 40 LRG - 75

FRESH BAKED COOKIES  
OATMEAL & CHOCOLATE CHIP  
SM - 30 LRG - 50

TOASTED BREAD  
*served butter and HOME made jam*  
WHEAT - SOURDOUGH - RYE - ENGLISH MUFFIN  
SM - 20 LRG - 35

BAGEL WITH CREAM CHEESE  
ONION - PLAIN  
SM - 35 LRG - 60

SERVES 10 GUEST PER ORDER

ORANGE JUICE	35
GRAPEFRUIT JUICE	35
CRANBERRY JUICE	35
APPLE JUICE	35
HOMEMADE LEMONADE	35
ICED TEA	35
SOFT DRINKS	
coke - diet coke - sprite	35
WATER	25
DRIP COFFEE	25
COLD BREW COFFEE	30
MILK ALTERNATIVES (Organic Soy milk - Organic Almond milk / Serves 10 people)	5

featuring **ART of TEA**  
Earl Grey, English Breakfast  
Seasonal Green Tea, Lemon Ginger

30

THERE'S NO PLACE LIKE...

# HOME

CATERING

**CATERING**  
MENU

**323.559.6492**

[catering@homerestaurantla.com](mailto:catering@homerestaurantla.com)

- Our catering menu is available until 9pm, 7 days a week.**
- **DELIVERY** - Food can be delivered to you seven days a week.  
**Delivery charges are based upon distance from our kitchen.**  
**We will arrange for delivery and provide an estimated delivery fee when you place your order.**
  - **ALL ORDERS must be placed by 6pm the previous day.**
  - **Weekend orders must be placed by Friday before 4pm.**

**HOME Restaurant is not a Gluten Free Restaurant.**  
**We offer gluten free and allergy free items upon request.**

Not all ingredients are listed. Please alert your server if you have any food allergies.  
Consuming raw and uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne, illness, especially if you have certain medical conditions.  
We are not responsible for any lost or stolen articles.  
Prices are subject to change without notice.

We have the right to refuse service to anyone.

## PLATTERS

small serves 8 - 10  
large serves 18 - 20

**MEDITERRANEAN TRIO** (vegetarian)  
hummus, olive tapenade, tzaziki  
served with crostinis.  
\$40/\$75

## SKEWERS

10 person minimum

**SEASONAL GRILLED VEGGIES** (vegan)  
\$3 each

**TERIYAKI PINEAPPLE CHICKEN**  
\$3.75 each

**CAPRESE** (vegetarian)  
mozzarella, cherry tomato, basil and pesto.  
\$2.75 each

## SLIDERS

served on mini brioche buns  
10 person minimum \$3.75 each

**PULLED PORK** caramelized onions, BBQ Sauce, sliced pickle  
**BBQ PULLED CHICKEN** tossed with our HOME BBQ sauce, scallions.

## TAQUIZA

8 - 10 / \$40  
18 - 20 / \$75

**CHICKEN, PORK, CAULIFLOWER** (vegan)  
served with pickled red onion, corn tortilla, pico de gallo and salsa verde

## MINI SANDWICHES

small serves 8-10 / \$55  
large serves 18-20 / \$95

**HONEY ROASTED TURKEY**  
jack cheese, tomato, signature local mixed greens, red pepper aioli, ciabatta.

**APPLE WOOD SMOKED HAM**  
cheddar cheese, tomato, signature local mixed greens, aioli, ciabatta.

**OVEN ROASTED CHICKEN**  
roasted tomato, bell pepper, basil aioli, caramelized onion, ciabatta.

**GRILLED VEGGIES**(vegetarian)  
oven roasted tomato, basil aioli, wheat bread.

**ALBACORE TUNA SALAD**  
local arugula, dried cranberries, wheat bread.

## MINI WRAPS

small serves 8-10 / \$55  
large serves 18-20 / \$95

**KALE WRAP**(vegetarian)  
dried cranberries, cherry tomatoes, toasted sunflower seeds,  
fresh mozzarella, quinoa, avocado, red wine vinaigrette.

**ALBACORE TUNA SALAD WRAP**  
signature local mixed greens, dried cranberries, avocado.

**CLUB WRAP**  
bacon, turkey, avocado, onion, tomato, lettuce, aioli.

## LUNCH BOXES

sandwiches served on ciabatta or wheat bread / 15  
wraps served on spinach or tomato basil tortillas +1  
HOME made chips and fresh fruit.

**APPLEWOOD SMOKED HAM**  
cheddar cheese, tomato, local mixed greens, aioli, ciabatta.

**GRILLED VEGGIES** (vegetarian)  
oven roasted tomato, basil aioli, wheat bread.

**HONEY ROASTED TURKEY**  
jack cheese, tomato, local mixed greens, red pepper aioli, ciabatta.

**ALBACORE TUNA SALAD**  
avocado, dried cranberries, wheat bread.

**OVEN ROASTED CHICKEN**  
roasted tomato, basil, bell pepper, caramelized onion, ciabatta.

**KALE WRAP** (vegetarian)  
dried cranberries, cherry tomatoes, toasted sunflower seeds,  
fresh mozzarella, quinoa, avocado, red wine vinaigrette.

**HEALTHY MULTIGRAIN WRAP** (vegetarian)  
signature local mixed greens, garbanzo beans, pink lentils, red beans, barley,  
black rice, celery, Persian cucumbers, carrots, red onion, tomatoes,  
feta, lemon champagne vinaigrette.

**CLUB WRAP**  
bacon, turkey, avocado, onion, tomato, lettuce, aioli.

**CHICKEN CAESAR WRAP**  
lettuce, shaved parmesan, garlic croutons.

**HOME wrap**(vegan)  
housemade patty wrapped in a spinach tortilla with avocado,  
local arugula, cabbage, vegan chipotle aioli.

## SALADS

all salads vegetarian  
small serves 6 - 8 / \$50  
large serves 12 - 15 / \$95

**KALE ROMAINE CAESAR** shaved parmesan, garlic croutons.

**BEET & PEAR** signature local mixed greens, roasted beets, saffron-infused poached pears,  
caramelized walnuts, goat cheese, balsamic vinaigrette.

**MULTIGRAIN** signature local mixed greens, garbanzo beans, pink lentils, red beans, barley,  
black rice, celery, Persian cucumbers, carrots, red onion,  
tomatoes, feta, lemon champagne vinaigrette

**BABY KALE** quinoa, dried cranberries, avocado, cherry tomatoes,  
toasted sunflower seeds, fresh mozzarella, red wine vinaigrette.

**TACO** lettuce, napa cabbage, corn, black beans, red onion,  
tomatoes, bell peppers, jack, Mexican seasoning mix, corn tortilla strips,  
peppercorn ranch.

**SHAVED ZUCCHINI**  
shallots, olives, mint, feta, olive oil and fresh lemon.

**SHAVED BRUSSELS SPROUT SALAD** apples, walnuts,  
dried cranberries, parmesan cheese and lemon champagne vinaigrette.

## ENTREES

MINIMUM OF 6 ORDERS PER DINNER ENTREE

**BBQ BABY BACK RIBS**  
slowly roasted pork ribs, bbq sauce, garlic mashed potatoes / 12

**OVEN ROASTED ROSEMARY CHICKEN**  
garlic mashed potatoes / 10

**LEMON CHICKEN PICCATA**  
chicken breast, lemon caper sauce,  
garlic mashed potatoes / 9

**PAN SEARED SALMON FILET**  
pomodoro sauce, garlic mashed potatoes / 14

**BRAISED SHORT RIB**  
garlic mashed potatoes / 13

**CHICKEN MARSALA**  
chicken breast, marsala mushroom sauce, garlic mashed potatoes / 10

**GRAIN BOWL** (vegetarian)  
6-8 / \$50 12-15 / \$95  
barley, black rice, onion, zucchini, kale, green onion,  
cilantro yogurt, grilled ciabatta served on the side

## PASTA TRAYS

small serves 6-8  
large serves 12-15

**BACON MAC & CHEESE**  
mushrooms, fontina, gruyere, cheddar, smoked parmesan  
sm / \$45 - lrg / \$90

**BEEF RAGU**  
roasted garlic, onion, slow cooked short rib, cherry tomato, parsley,  
parmesan, macaroni.  
sm / \$60 - lrg / \$105

**BAKED PASTA**  
tomato cream sauce, penne pasta, mozzarella  
zucchini, broccoli.  
sm / \$50 - lrg / \$95

**HOMEMADE MEATBALLS**  
marinara sauce, parmesan cheese, spaghetti  
sm / \$50 - lrg / \$95

## SIDE ORDERS

small serves 8 - 10 / \$30  
large serves 18 - 20 / \$45

vegan  
**ROASTED CAULIFLOWER - LENTIL COUSCOUS**  
**FIRE ROASTED VEGETABLES - ROSEMARY POTATO WEDGES**

vegetarian  
**GARLIC MASHED POTATOES - GARLIC BREAD**  
**MACARONI SALAD**