Small Bites
SM serves 10-12 | LG serves 18-20

Crostini
SM 12 pcs | LG 20 pcs
SM $95 | LG $135

Date Jam, Hazelnut, Goat Cheese
Romesco, Roasted Cippolini Onions
Cherry Tomato, Arugula Pesto, Ricotta
Roasted Beets, Cumin, Chickpea Spread
Roasted Eggplant, Sumac Yogurt, Parsley
Seasonal Crostini

Sandwiches
SM 6 whole | LG 10 whole

Roasted Turkey on Baguette
provolone, lettuce, tomato, avocado, sprouts, aioli
Italian on Baguette
sorpressata, mortadella, provolone, arugula, pickled peppers, red onion, dijonnaise
Chicken Salad
made w choice of greek yogurt or aioli, lettuce, tomato, radish, scallion
Forage OG Pork Belly Sandwich
jalapeño lime slaw, tomato, aioli
Avocado Sandwich
jalapeño lime slaw, tomato, aioli *can be made with veganaise
Roasted Eggplant Tartine
onion, sumac, parsley, chickpea puree
Avocado Tartine
breakfast radish, scallion, sesame seeds

Catering Menu

Meatballs
SM serves 10-12 | LG serves 18-20

Lamb Meatballs
with sumac yogurt
$4 each

Italian Meatballs
with marinara
$3.75 each

Proteins
SM serves 10-12 | LG serves 18-20

Organic Free Range Chicken
$95 | $150
SM 3 whole chickens | LG 5 whole chickens

Salmon w Seasonal Garnish
$180 | $280
SM 12 pieces | LG 20 pieces

Flank Steak with Chimichurri
$180 | $280

Email catering@foragela.com
(323) 407-6377
2764 Rowena Ave. Los Angeles, CA 90039
**Sides**

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<tr>
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<th>SM</th>
<th>LG</th>
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<tbody>
<tr>
<td>SM serves 10-12</td>
<td>$90</td>
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<tr>
<td>LG serves 18-20</td>
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**Market Lettuce Salad**
radish, shallots, cucumber, cherry tomato, champagne vinaigrette

**Kale & Arugula Salad**
feta, shallots, breadcrumbs, lemon garlic
vinaigrette

**Moroccan Beets & Carrots**
cumin, coriander, parsley, sherry vinaigrette

**Roasted Potatoes**
creme fraiche, chives, roasted garlic

**Mac & Cheese**
one onion, sumac, parsley, chickpea puree

**Curried Couscous**
eggplant, shallots, dried apricots, almonds, cumin vinaigrette

**Broccoli**
shallots, garlic, chili flake

**White Bean Cassoulet**
onions, garlic, breadcrumbs

**Seasonal Sides**
available from our restaurant menu at foragela.com

**Desserts**

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<tbody>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$50</td>
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<tr>
<td>Forage Fudgy Brownies (GF)</td>
<td>$55</td>
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<tr>
<td>Ricotta Cheesecake (GF)</td>
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**Platters**

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<tbody>
<tr>
<td>Seasonal Market Fruit</td>
<td>$125</td>
<td>$160</td>
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<tr>
<td>Charcuterie &amp; Cheese</td>
<td>$135</td>
<td>$200</td>
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<tr>
<td>Seasonal Crudités</td>
<td>$95</td>
<td>$135</td>
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**Focaccias**

Roasted Garlic, Rosemary
Cherry Tomato, Pesto, Pecorino
Bacon, Cheddar, Onion
Tomato Confit, Garlic, Arugula
Mushroom, Gruyere, Caramelized Onion
Rapini, Goat Cheese, Shallots, Chili, Garlic
Seasonal Focaccia

**Ordering Info**

- To place an order, email catering@foragela.com. To ensure quality & availability, place your order at least 72 hours in advance. Our best efforts will be made to accommodate any last-minute needs.
- Serveware can be provided at an additional cost.
- Catering orders can be picked up at the restaurant. Delivery or drop-off services are based on availability for an additional fee.
- Our restaurant is closed on Sunday and Monday. Catering orders for those days will be based on availability.
- A 15% service charge is added to your order to ensure the wellbeing of our staff. Please let us know if you would like the charge removed.
**Eggs** $70

- Soft Scrambled
  Schaner Farms Eggs
- Cheesy Scramble
  Schaner Farms Eggs, Cheddar
- Hard or Soft Boiled Eggs

**Egg Frittatas** $55

- Bacon, Potato, Scallion, Cheddar
- Roasted Seasonal Vegetables, Mozzarella, Pecorino Romano

**Quiche** $55

- Broccoli Cheddar
- Quiche Lorraine

**Breakfast Toasts** $120

- Avocado, Radish, Shallot, Tajin
- Smoked Salmon, Scallion Cream Cheese, Dill
- Smoked Whitefish, Onion, Parsley
- Egg Salad, Chives, Celery

**Breakfast Platters**

- Bagel Platter $130
  assorted bagels, smoked salmon, smoked trout, egg salad, cream cheese, tomato, cucumber, red onion, capers, dill
- Cheese & Charcuterie $135
  selection of charcuterie, selection of goat, sheep, & cow cheeses with fruit, nuts, & accoutrements

**Breakfast Catering Menu**

All items portion sized for 10-12 people

**French Toast** $80

Maple Syrup, Powdered Sugar, Seasonal Fruit

**Breakfast Burritos** $140

Cheesy Scrambled Eggs, Sautéed Kale, Crispy Potato, Pico de Gallo, Poblano Pepper

**Breakfast Tacos** $115

Scrambled Egg, Cheddar, Pico de Gallo, Corn Tortilla
Potato, Chorizo, Pico de Gallo, Corn Tortilla

**Proteins** $75

- Bacon
- Sausage

**Parfait** $80

Strauss Yogurt, Seasonal Fruit, House-made Granola

**Breakfast Potatoes** $70

Paprika, Herbs de Provence