



# HCLA PRODUCTION MENU

INDIVIDUALLY PACKED BREAKFAST & LUNCH  
2022



## ABOUT

Haute Chefs LA is a single resource for **STYLISH** catering, **THOUGHTFUL** chef-prepared meal delivery and boutique private chef services centered around the love of **ALL THINGS FOOD**.

We live to exist where the **ART OF FOOD**, wine and the culture of the table intersect - all topped off with **IMPECCABLE** service.

*we are purveyors of all things food*







## BREAKFAST

### ENTRÉES /MAINS

#### EGGS + PROTEINS

*Please select 1-2 options, \$18.50 - \$21.50 per entree*

##### HC BREAKFAST SANDWICH

Organic Farm Fresh Eggs, Tillamook Cheddar Cheese,  
Applewood Smoked Bacon, Chipotle Aioli on a Brioche Bun  
& a Side of Crispy Hash Browns  
*(Available without bacon and/or on GF bread)*

##### HC BREAKFAST BURRITO

Organic Soft-Scrambled Eggs, Tillamook Cheddar Cheese,  
Caramelized Onions, Avocado in a Flour Tortilla  
with Sides of Crispy Fingerling Potatoes & Chicken Apple Sausage  
*(Available with GF wrap)*

##### EGG-STUFFED TOMATO BREAKFAST SANDWICH

Tomato Stuffed with Egg Whites, Applewood Smoked Bacon,  
Tillamook Cheddar, Scallions, Iceberg Lettuce, Garlic Aioli  
on a Brioche Bun or English Muffin  
*(Available on GF bread; can be made vegan)*

##### TARTINE OF BAKED EGGS

House-Made Carrot Top Pesto, Organic Farm Fresh Eggs,  
Reggiano Parmigiano Baked in Puff Pastry,  
a Side of Arugula & Lemon Vinaigrette

##### HOUSE-MADE GRAVLAX TOAST

Dill Skyr Spread, HCLA Smoked Salmon,  
Shaved Red Onions & Picked Dill on Sourdough Toast  
*(Can be made GF)*

##### FARM FRESH SCRAMBLE (GF)

Organic Farm Fresh Eggs Herb-Scrambled  
with Sides of Crispy Fingerling Potatoes & Organic Turkey Sausage

##### ZUCCHINI CREPES

Organic Eggs Soft-Scrambled, Fresh Herbs, n a Zucchini Tortilla  
& a Side of Crispy Fingerling Potatoes & chicken apple sausage  
*(Can be made GF)*

##### SWEET POTATO QUICHE CUPS (GF)

Baked Organic Eggs, Sweet Potato, Chicken Apple Sausage, Spinach Cups  
& a Side of Crispy Fingerling Potatoes

##### FARMER'S MARKET VEGETABLE FRITTATA (GF)

Baked Organic Eggs, Farmer's Market Vegetables  
with Sides of Crispy Fingerling Potatoes & Organic Chicken Apple Sausage

##### MEDITERRANEAN SCRAMBLE (GF)

Organic Farm Fresh Eggs, Kale, Marinated Chickpeas, Mozzarella,  
Red Onion, Sun-Dried Tomatoes, Pesto, Herbs  
with Sides of Crispy Fingerling Potatoes & Chicken Apple Sausage.  
Pesto Contains Nuts.

##### ASPARAGUS & HERB FRITTATA BITES (Veg)

Organic Farm Fresh Eggs, Thinly Sliced Leeks, Asparagus, Goat Cheese,  
Chopped Tarragon, Fresh Chives, Sea Salt & Black Pepper  
with Sides of Crispy Fingerling Potatoes

##### AVOCADO TOAST (Veg)

Pickled Carrots, Green Garlic, Crème Fraiche,  
Sorrel, Za'atar & a Side of Fresh Fruit  
*(Can be made GF)*

*Veg = Vegetarian | V = Vegan | GF = Gluten Free*



## ENTRÉES/MAINS

### VEGAN

*Please select 1 option, \$16.50 per entrée  
With side of fresh fruit \$22.50*

#### VEGAN SCRAMBLE BREAKFAST BURRITO (V)

Just Egg Scramble, Farmer's Market Veggies, Vegan Chipotle Aioli  
& a Side of Crispy Fingerling Potatoes  
*(Can be made GF)*

#### VEGAN SCRAMBLE (GF + V)

Just Egg Vegan Scramble, Farmer's Market Veggies,  
Crispy Fingerling Potatoes

#### HC AVOCADO TOAST (V)

Hass Avocado, Watermelon Radish, Sprouts, Togarashi  
*(Can be made GF)*

#### SWEET POTATO AVOCADO TOAST (GF + V)

Hass Avocado, Watermelon Radish, Chile Flakes  
on GF Sweet Potato Toast & a Side of Fresh Fruit

#### MISO TAHINI AVOCADO TOAST

Hass Avocado, Miso-Tahini, Scallions,  
Black Sesame Gomasio, Fresh Dill &  
*(Can be made GF)*

#### VEGAN BREAKFAST TACOS (GF + V)

Just Egg Vegan Scramble, Sauteed Peppers,  
Pico de Gallo & Corn Tortillas

#### CLASSIC AVOCADO TOAST (V)

Hempseed, Chili Flakes  
*(Can be made GF)*

#### VEGAN BANANA PANCAKES (V)

Fresh Berries & Vegan Coconut Creme

#### CINNAMON QUINOA

#### BREAKFAST BOWL (GF + V)

Topped with Fresh Raspberries & Almonds

#### VEGAN CARROT LOX (V)

Dill Skyr Spread, Salt-Roasted Carrot Strips,  
Shaved Red Onions, Capers & Picked Dill  
on a Bagel or Sourdough Toast  
*(Can be made GF)*

#### VEGAN WAFFLES(V)

Side of Fresh Berries & Vegan Coconut Creme



## BREAKFAST SIDES

*Please select 1-2 options, \$4.50 - \$7.00 per side*

### RASPBERRY OVERNIGHT OATS

Gluten-Free Organic Oats, Almond Milk, Raspberries & Coconut  
(GF + V)

### VANILLA OVERNIGHT OATS

Organic Oats, Almond Milk, Banana, Almond Butter  
, Topped with Fresh Berries. Contains Nuts.  
(V) *(Can be made GF)*

### HC YOGURT PARFAITS

Greek Yogurt, House-Made Granola & Fresh Berries  
(Veg)

### MINI CROISSANTS

1 Chocolate & 1 Butter Mini Croissant, Individually Packaged  
(Veg)

### COCONUT MILK CHIA SEED PUDDING

Topped with Fresh Seasonal Berries  
(GF + V)

### BLUEBERRY COCONUT ENERGY BITES

Organic Oats, Natural Almond Butter, Honey,  
Chia Seeds, Toasted Coconut. Contains Nuts.  
*(Can be made vegan without honey)*  
(Veg)

### HOUSE-MADE MUFFINS

Choice of Blueberry, Lemon Poppyseed,  
Carrot and/or Banana Nut  
(Veg)

### SWEET SESAME TAHINI OATS

Organic Oats, Pistachios, Pomegranates, Dried Apricots,  
Honey Drizzle, & Sesame Seeds. Contains Nuts.  
(Veg)  
*(Can be made vegan without honey)*

### COFFEE CAKE

Cinnamon Crumble  
(Veg)

### HOUSE-MADE CINNAMON ROLLS

(Veg)

### GF/VEGAN CHOCOLATE BANANA BREAD

(GF + V)

### APPLE ROSETTE GALETTES

(Veg) \$8/ea

*Veg = Vegetarian | V = Vegan | GF = Gluten Free*



## ENTRÉES/MAINS PROTEINS

Please select 1-2 options, \$23.50 - \$28.50 per entree

### SESAME CRUSTED WILD CAUGHT SALMON (GF)

Sesame Soba Noodles, Bell Pepper, Carrot, Green Onion, Zucchini,  
Sesame Seeds & Sesame-Lime Ginger Dressing

### SESAME MISO MARINATED CHICKEN (GF)

Sesame Soba Noodles, Bell Pepper, Carrot, Green Onion, Zucchini,  
Sesame Seeds & Sesame-Lime Ginger Dressing

### SPICY SHRIMP TACOS (GF)

Celery Root Shells, Red & White Cabbage Coleslaw,  
Avocado Tomato Salsa & a Side of Cilantro Lime Rice

### TEQUILA LIME CHICKEN (GF)

Cilantro Lime Rice, Sautéed Zucchini, Mushrooms & Salsa Verde

### GRILLED SKIRT STEAK (GF)

Cilantro Lime Rice, Sautéed Zucchini, Mushrooms & Salsa Verde

### ROASTED SALMON KABOBS (GF)

Pickled Red Onions, Sesame Seeds, Sumac, Green Tahini Sauce,  
Red Currant-Dill Rice & Whipped Caraway  
Beet Tahini Sauce

### BEEF KAFKA KABOBS (GF)

Scarlet Quinoa Tabbouleh, Roasted Heirloom Carrots &  
Lemon Tahini

### SUMAC & ZA'ATAR GRILLED CHICKEN (GF)

Scarlet Quinoa Tabbouleh, Roasted Heirloom Carrots  
Lemon Tahini

### MOROCCAN CHICKEN (GF)

Golden Quinoa, Roasted Cauliflower, Romanesco & Lemon Tahini

### GRILLED STEAK SKEWERS (GF)

Miso Butter-Glazed Steak & a Side of Roasted Broccolini  
on Steamed Rice

### TUSCAN LEMON SHRIMP (GF)

Meyer Lemon Zest, Olive Oil, Rosemary, Garlic,  
Grilled Asparagus & Potato Puree

### CHICKEN MILANESE

Cauliflower Puree, Sautéed Broccolini  
House-Made Chimichurri

### CITRUS ROASTED SALMON (GF)

Cauliflower Puree, Roasted Asparagus & Vegan Pesto.  
Pesto Contains Nuts.

### GRILLED ORGANIC AIRLINE CHICKEN BREAST (GF)

White Bean Puree, Wilted Wild Spinach, Confit Tomatoes, Lemon Supreme  
& Fresh Chopped Marjoram

### PAN ROASTED LOUP DE MER (GF)

White Bean Puree, Wilted Wild Spinach, Confit Tomatoes, Lemon Supreme & Fresh  
Chopped Marjoram

### ROASTED SEA BASS (GF)

Cauliflower Puree, Sautéed Haricot Verts & Green Harissa

### MARY'S ORGANIC ROASTED BBQ CHICKEN (GF)

Roasted Sweet Potato Wedges, Crispy Brussels Sprouts & a Side of  
BBQ Sauce

### GRILLED HANGER STEAK (GF)

Roasted Sweet Potato Wedges, Crispy Brussels Sprouts  
House-Made Chimichurri

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## ENTRÉES/MAINS VEGAN

Please select 1-2 options, \$18.50 per entree

### FALAFEL BOWL (V)

Four Falafel Balls, Hummus, Tahini, Israeli Salad, Quinoa Tabbouleh,  
White & Purple Cabbage, Served with Pita  
(Can be made GF)

### UMAMI BOWL (GF + V)

Forbidden Black Rice, Shiitake Mushrooms, Cucumber, Shaved Radish,  
Sesame Seeds, Avocado & Scallion Vinaigrette

### BAJA BOWL (GF + V)

Cilantro Rice, Sweet Corn Salsa, Pico de Gallo, Black Beans, Crispy Corn Tortillas,  
Avocado & Pickled Red Onions

### SESAME KALE MACRO BOWL (GF + V)

Chopped Kale, Pickled Red Cabbage, Cubed Garnet Yams,  
Brown Rice, Chickpeas, Sliced Cucumber, Avocado  
Turmeric Tahini Dressing

### ROASTED VEGETABLE KABOBS (V)

Scarlett Quinoa Tabbouleh, Pita & House-made Hummus  
(Can be made GF)

### ROASTED VEGETABLE NAPOLEON (GF + V)

Roasted Farmer's Market Vegetables & Vegan Pesto.  
Pesto Contains Nuts.

### ROASTED VEGETABLE WRAP (V)

Farmer's Market Roasted Vegetables, Arugula, Avocado, Vegan Pesto in a Flour Tortilla  
& a Side of Quinoa or Root Vegetable Chips  
(Can be made GF)

### ORGANIC CHICKPEA VEGETABLE CURRY (GF + V)

Side of Brown Rice

### RAINBOW KALE NOODLE BOWL (GF + V)

Brown Rice Noodles, Thinly Sliced Red Pepper, Cucumber,  
Carrot Ribbons, Cherry Tomatoes, Baby Kale, Shredded Purple Cabbage, Basil,  
Scallions, Edamame, Hemp Seeds  
Almond Ginger Dressing.  
Contains Nuts.

### ROASTED BARBACOA MUSHROOM TACOS (GF + V)

Cilantro Lime Rice, Sautéed Zucchini, Mushrooms,  
Corn Tortillas & Pico De Gallo

### MOROCCAN QUINOA BOWL (GF + V)

Zucchini, Almond Quinoa, Grilled Eggplant, Scallions, Avocado, Toasted Almonds &  
Moroccan dressing

### VEGAN POKE BOWL

Brown Rice, Micro Greens, Lightly Cooked Asparagus, Watermelon Radish  
Thinly Sliced Avocado, Crispy Scallions, Toasted Sesame Seeds & Toasted Tempeh  
Sesame Ginger Dressing

### VEGAN QUINOA BOWL (GF)

Quinoa, Arugula, Chickpeas, Cherry Tomatoes,  
Grilled Corn, Shaved Zucchini, Tofu & Vegan Green Goddess Dressing

### FIRECRACKER TOFU WRAP (V)

Rice Paper-Wrapped Avocado, Jalapeno, Scallions  
& a Side of Edamame Quinoa & Sesame-Soy Dipping Sauce

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## SIDES

Please select 1-2 options, \$8.50 - \$11.50 per side

### SESAME SOBA NOODLES (V)

Bell Pepper, Carrot, Green Onion, Zucchini, Sesame Seeds  
Sesame Lime Ginger Dressing

### ZUCCHINI CAKES (Veg)

Vegan Chipotle Aioli

### CURLY KALE SALAD (GF + V)

Curly Kale, Carrots, Beets, Thinly Sliced Watermelon Radish,  
Avocado, Crispy Chickpeas, Toasted Pepitas,  
Sesame Seeds & Carrot-Ginger Dressing

### ARUGULA & ROASTED GOLDEN BEETS (GF)

Arugula, Golden Beets, French Feta & Lemon Vinaigrette

### VEGGIE CHINESE CHOP SALAD (V)

Napa Cabbage, Romaine, Julienne Purple Cabbage, Carrots,  
Scallions, Cilantro, Citrus Segments, Almond Slivers,  
Crispy Wontons & Ginger-Sesame Vinaigrette

### HC PEASANT SALAD (V)

Romaine, Cherry Tomatoes, Green Onion, Persian Cucumber, Picked Mint, Parsley,  
Toasted Pita Points, Sumac, Lemon & Sumac Vinaigrette  
(Can be made GF)

### KALE CAESAR (Veg)

Lacinato & Red Kale, Crunchy Garbanzo  
& Popped Quinoa "Croutons", Shaved Parmesan  
& House-Made Eggless Caesar Dressing

### SWEET CORN & POLENTA CAKES (Veg)

House-Made Chimichurri

### NICO'S QUINOA (GF + V)

Oven-Dried Vine Tomatoes, Sweet Corn,  
& House Made Vegan Pesto.  
Pesto Contains Nuts.

### SPRING QUINOA (GF + V)

Organic Quinoa, Spring Peas, Asparagus, Mint, Avocado,  
Scallions, Toasted Almonds & Tarragon Vinaigrette

### ROASTED SWEET POTATO WEDGES (GF + V)

Spicy Vegan Chipotle Aioli

### VEGGIE FRESH ROLLS (V)

Carrot-Ginger Dressing

### FARMER'S MARKET CHOPPED SALAD (Veg)

Romaine, Vine-ripened Cherry Tomatoes, Chickpeas, Mozzarella,  
Cucumber, Red Onion, Avocado  
Champagne Vinaigrette

### CORN & AVOCADO SALATA (V)

Hass Avocado, Grilled Corn, Cherry Tomatoes, Red Onion,  
Fresh Parsley & Red Wine Vinaigrette

### PASTA WITH ASPARAGUS & MUSHROOMS (V)

Penne, Asparagus, Mushrooms, Olive Oil, Toasted Pine Nuts,  
Shallot & Fresh Herbs

### VEGAN SPINACH ARTICHOKE DIP (GF)

Gluten-Free Crispy Pita Chips

### SWEET CORN & CAMPANELLE

### MAC & CHEESE (Veg)

Parmesan, Cheddar, Gruyere

### NICOISE-ISH SALAD (GF + Veg)

Romaine, Lola Rosa, Haricot Verts, Fingerling Potatoes,  
Nicoise Olives, Capers, Breakfast Radish, Vine Tomatoes,  
Soft Boiled Egg, Picked Herbs,  
Shallot Citrus Vinaigrette

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## DESSERT & BEVERAGE

*Beverages available with breakfast and/or lunch, desserts available with lunch only. Some dessert options require 72 hours lead time.*

### DESSERT

*Please select 1-2 options*

OLD SCHOOL CHOCOLATE CHIP COOKIES

\$3/each or 2 for \$5.50

VEGAN SALTED CHOCOLATE CHIP COOKIES

\$4/each or 2 for \$7

SALTED CARAMEL BROWNIES

\$4 /each

GF/VEGAN BROWNIES

\$4..25/each

GF/VEGAN FRUIT MOUSSE CUPS

\$7.50/each

VEGAN CHOCOLATE CUPCAKES

Vanilla Bean Frosting

\$7.50/each

SNICKERDOODLE COOKIES

\$3.50/each or 2 for \$6

GLUTEN FREE PEANUT BUTTER COOKIES

\$4/each or 2 for \$7

FRUIT TARTS

Raspberry, Lemon, Blueberry, Pear, Apricot or Assorted Fruit

\$7-7.50/each

### BEVERAGE

CANYON COFFEE

Almond Milk, Half & Half, Assorted Sweeteners

\$45/carafe

(1 carafe serves 8-10 people)

TEA

Hot Water, Assorted Tea, Lemon, Honey

\$35/carafe hot water & tea set up

(1 carafe serves 8-10 people)

ASSORTED PRESSED JUICES

\$10.00/each

(Order minimum of 6)

ORANGE JUICE

\$4.50/each

FLOW BOXED WATER

\$5/each

(16 OZ)

ASSORTED SODAS

Coke, Diet Coke, Sprite, Lacroix

\$2.25/each

ICED COFFEE

Inquire for availability

Requires 72 hours lead time

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## AFTERNOON SNACKS & MUNCHIES

### VEGGIES & DIP SNACK BOX

Crudités Box of Colorful Raw Veggies

Choice of House-Made Dip: Vegan Green Goddess Or Hummus

Small Box \$16/each

Large Box \$22/each

### HC PITA CHIPS & HUMMUS SNACK BOX

House-made Toasted Pita Chips, Sumac, Za'atar & Traditional Hummus

Individual Bag with 4 oz ramekin \$12/each

Snack Box (Serves 1-2) \$18/each

### CHIPS & GUAC

House-made Lime Salt Tortilla Chips, Guacamole & Marco & Alex's Medium Hot Salsa

Individual Bag with 4 oz ramekin \$14/each

Snack Box (Serves 1-2) \$22/each

### CHARCUTERIE & CHEESE SNACK BOX

Thin-sliced Charcuterie, Artisan Cheese & Rustic Crackers

Small Snack Box \$20/each

Large Snack Box \$28/each

### ROASTED ROOT VEGETABLE CHIPS

\$8/each

### ENERGY BITES (GF + V)

Lemon Poppy Seed, Blueberry Coconut, Banana Bread or Matcha Spirulina

Raw food spheres sprinkled with coconut

(Includes 2 bites) \$6/each

### FARMER'S MARKET FRUIT & BERRIES

Small Bowl \$11/each

Large Box \$18/each

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