



At Pitchoun, we promise to make your event successful, stylish, and unforgettable! From baby showers and business meetings to weddings and casual work lunches, Pitchoun has everything you need to make your next event a tasty hit!

Our French 'savoir-faire' is baked right into every catering event! Everything is hand-made daily on site using only the freshest, most sustainable organic produce from local farms, with no GMOs or preservatives. Our meat and poultry are free from antibiotics, hormones, and nitrates, and our eggs are free-range and pasture-raised.

We use only the highest-quality pressed extra-virgin olive and canola oils — never any hydrogenated oils.

We also offer organic beverages, coffees, and teas.

Bon Appétit !



- 24- to 48-hour minimum notice
- Pick-up (\$50 minimum) or delivery (\$100 minimum + delivery fee)
- Time of pick-up/delivery must be specified at time of order
- You may mix with our retail menu
- Finger foods are served on fancy disposable black trays; everything else is packaged in sealed catering boxes
- Payment is required at time of order. (For events & large cakes, 50% is due at order + 50% 2 weeks before pick-up or delivery)
- Orders, changes, and cancellations must be made at least 48 hours in advance. (For events & large cakes, cancellation must be made one week in advance.) Otherwise, the deposit will be not refunded



SUMMARY

- Bread [p3](#)
- Breakfast - sweets [p5](#)
- Breakfast - savory [p7](#)
- Sweet Bites [p9](#)
- Cakes & Tarts [p11](#)
- Savory Bites [p17](#)
- Sandwiches [p21](#)
- Salads [p23](#)
- Lunch Boxes [p24](#)
- Drinks [p25](#)
- Gifts [p26](#)





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Le pain



BREAD

Baguettes

Assortment of Baguettes - 2 of each
Plain, Tradition (pointed ends), Epi, Sesame seeds, Multigrain

Bag of 10 pces \$33

Baguettes - Regular

Bag of 10 pces \$30

Ficelles - *Small thin baguettes*

Bag of 10 pces \$23

Pistolets - *Individual tiny baguettes*

Bag of 20 pces \$39

Other Breads

Country bread (whole loaf) - *sliced or not*

Bag of 1 pce \$19.80

Sourdough (small loaves) - *sliced or not*

Bag of 4 pces \$19.50

Assortment of Loaves - *sliced or not*

Cranberry batard, Fig & nut loaf, Olive batard, Multigrain batard

Bag of 4 pces \$22

Sandwich bread (whole Pullman loaf) - *sliced or not*

Bag of 30 slices \$14.50

Brioche (whole Pullman loaf) - *sliced or not*

Bag of 30 slices \$16

Parmesan crisps

Bag of 500g \$13

Croutons - Plain

Bag of 500g \$9



BREAKFAST

Sweets

Pitchoun's best selection

Croissant • Almond croissant • Raspberry croissant • Chocolate croissant • Cream cheese danish • Morning cinnamon bun • Kouign amann • Nutella beignet • Blueberry muffin • Pastry of the month

Box of 10 pces - \$36 / 20 pces - \$70

Parisian Basics

Croissant • Almond croissant • Chocolate croissant • Special croissant • Raisin schneck • Kouign amann • Cannelé • Palmier • Apple turnover • Raspberry beignet

Box of 10 pces - \$37 / 20 pces - \$72

Sweets & muffins

Choc chip muffin • Blueberry muffin • Jam danish • Cream cheese danish • Blueberry scone • Chocolate twist • Brownie • Cookie • Beignet • Bread pudding

Box of 10 pces - \$35 / 20 pces - \$68

'Petites' croissants

Mini croissant • Mini chocolate croissant • Mini raspberry croissant • Mini kouign amann • Mini raisin schneck

Box of 20 pces - \$44 / 40 pces - \$86

Beignets

Nutella beignet • Raspberry jam beignet • Vanilla cream beignet • Plain beignet

Box of 20 pces - \$46 / 40 pces - \$90

Chouquettes

Traditional small puffs with coarse sugar on top

Box of 30 pces - \$20 / 60 pces - \$38

French morning

Two freshly baked baguettes (cut in) with homemade jam & unsalted butter

Box serves 10 \$35

Le Parfait yogurt

Homemade granola, yogurt, berries, raspberry jam

Bowl serves 10 \$65



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Petit déjeuner





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Petit déjeuner

BREAKFAST

Savory

Gougères

Traditional small cheese puffs with Parmesan cheese on top

Box of 30 pces - \$20 / 60 pces - \$38

Savory box

4 Ham & cheese croissants • 2 Olive focaccias • 2 Tomato egg focaccias • 2 Tomato bacon focaccias

Box of 10 pces \$55

Breakfast sandwiches

Scrambled eggs, bacon, tomato, lettuce

Box of 10 pces \$105

Quiche Lorraine or Quiche 'du jour' (Vegetarian)

9" - Precut or not

Serves 6-8 \$40

+ Add fresh home-made squeezed orange juice

Pouch serves 8-10 \$40

+ Add coffee

Pouch serves 8-10 \$28

+ Add fresh fruit salad

Bowl serves 10 \$35





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Bouchées
sucrées



SWEET BITES

Signature pastries

Macarons assorted

Tray of 36 pces \$72

Mini fine pastries assorted

Eclairs, tarts, choux, etc...

Tray of 30 pces \$78

'Petites' Croissants

Croissant, chocolate croissant, raspberry croissant, etc...

Tray of 20 pces \$45

Mini 'sablés' biscuits assorted

Cookie, brownie, madeleine, cannelé, palmito, meringue, etc...

Tray of 30 pces \$55

Mini dessert jars

(In clear containers with little spoons)

Chocolate mousse, tiramisu, seasonal fruit mousse, etc...

Tray of 30 pces \$78

Fresh fruit options

Seasonal fruit platter

Platter serves 10 \$42

Fresh fruit salad

(In homemade syrup)

Bowl serves 10 \$38



CAKES & TARTS

Cakes Round or square - from 9" - 8 pers. or more

Tropical Entremets From \$44 - 8 servs

Tropical fruit & mango mousse, mango coulis, genoise biscuit

Strawberry Basil Entremets From \$44 - 8 servs

Genoise, yogurt basil mousse, fresh strawberry, strawberry mousse, red chocolate finish

Cheesecake From \$40 - 8 servs

Sweetened soft cheese layers, set in a craker-crumb base

Red Velvet Cake From \$44 - 8 servs

Red chocolate layered cake topped with vanilla cream cheese cream

Fraisier (Strawberry cream cake) From \$44 - 8 servs

Vanilla sponge cake soaked with simple syrup, fresh strawberry, Grand Marnier custard topped with fresh strawberry & white chocolate shaves

Raspberry Macaron Cake From \$44 - 8 servs

Two macaron biscuits filled with vanilla light cream and fresh raspberry

Framboisier (Raspberry cream cake) From \$46 - 8 servs

Vanilla sponge cake soaked with simple syrup and raspberry, Grand Marnier custard topped with fresh raspberry & white chocolate shaves

Paris Brest From \$45 - 8 servs

Large ring of choux pastry filled with hazelnut praline pastry cream and decorated with shaved almonds

Saint-Honoré From \$45 - 8 servs

Large ring of caramel-glazed cream puffs, on a puff pastry base, with a light vanilla whipped cream filling in the middle

Tropézienne From \$45 - 8 servs

Brioche cake with an orange blossom flavored light pastry cream and coarse sugar on top

This list is not exhaustive. Ask us for any special order or change.



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Gateaux
& Tartes



Moka coffee (possible vanilla, chocolate, or Grand Marnier) From \$45 - 8 servs
Moist espresso and chocolate flavored cake, brushed with coffee glaze and then finished with a soft mocha buttercream frosting covered with caramelized almonds on the side

Triple Chocolate Mousse Cake From \$45 - 8 servs
Vanilla biscuit, chocolate cream, milk chocolate & hazelnut mousse & white chocolate mousse

Tiramisu Cake From \$45 - 8 servs
Ladyfingers dipped in coffee, layered with mascarpone cream with chocolate & coffee flavor

Black Forest From \$46 - 8 servs
Three layers of chocolate sponge cake mixed with Kirsch, whipped cream and cherry & chocolate cream. Decorated with cherries and shaved chocolates

Opéra From \$46 - 8 servs
Layered of almond sponge cake, coffee buttercream, dark chocolate ganache and covered with chocolate glaze

Trianon From \$46 - 8 servs
Layered cake of hazelnut biscuit, dark chocolate mousse and crispy praline. Decorated with French macarons

Sacher From \$46 - 8 servs
Layered cake with coconut biscuit and chocolate mousse & ganache covered with chocolate glaze

Millefeuille From \$50 - 8 servs
Three layers of puff pastry and two layers of pastry cream in between

Naked Cake From \$50 - 8 servs
Plain layered cake without any frosting, whipped cream filling

Custom cake (Wedding/Birthday) From \$50 - 8 servs
Any kind of the upper cake with writing and decoration or any custom cake



Croquembouche
From \$5.50 /serving

.....
Macaron Tower
From \$2.70 /macaron



This list is not exhaustive. Ask us for any special order or change.

Tarts *Round or square- from 9" - 6/8 pers. or more*

Bread Pudding *From \$28*

Bread baked with raisin, cinnamon and milk

Apple Thin tart *From \$34*

Fresh sliced apples on a puff pastry

Apricot Thin Tart *From \$34*

Syrup apricot slices on a puff pastry

Bourdaloue tart or Almondine Tart *From \$35*

Pear and almond filling or raspberry jam and almond filling on a sweet pie crust with shredded almonds

Apple Cinnamon Tart *From \$36*

Fresh sliced apples with apple sauce & cinnamon on a sweet gluten free pie crust

Lemon Tart *From \$36*

Lemon custard, with or without home-made Italian meringue on top, on a sweet gluten free pie crust

Strawberry Tart *From \$37*

Fresh strawberries with a pastry cream on an almond sweet gluten free pie crust

Tatin Apple Tart *From \$39*

Caramelized cooked apples on a puff pastry

Tutti Frutti Tart *From \$39*

Mixed seasonal fruit with pastry cream under, on an almond sweet gluten free pie crust

Raspberry Tart *From \$39*

Fresh raspberries with pastry cream on an almond sweet gluten free pie crust

Red Berry Tart *From \$39*

Assorted red berries with pastry cream on an almond sweet gluten free pie crust

Dark chocolate Tart *From \$40*

Dark chocolate ganache on a sweet gluten free pie crust

Flan Parisien *From \$40*

Sweetened eggs custard on a pie crust



Seasonals

*Round or square
From 9" - 8 pers. to more*

Parisian King's cake *From \$31 - 6/8 servs*

Puff pastry and almond cream

Provencal King's cake *From \$29 - 6/8 servs*

Brioche filled with candied fruits and sugar

Chocolate King's cake *From \$33 - 6/8 servs*

Puff pastry and chocolate almond cream

Christmas Yule Logs *From \$32 - 6/8 servs*

Pumpkin Tart *From \$37 - 6/8 servs*

Spiced pumpkin and cream cheese filling on a pie crust

Pecan Tart *From \$40 - 6/8 servs*

Pecan nuts mixed with a filling of eggs, butter, and sugar on a pie crust

Cherry Clafoutis *From \$55 - 8 servs*

Pecher (Peach cream cake) *From \$44 - 8 servs*

Vanilla sponge cake soaked with simple syrup and fresh peacher, topped with fresh peach & white chocolate shaves



66 Bouchées

salées



Pitchoun!
BOULANGERIE | PATISSERIE

SAVORY BITES

Fancy bites & finger food

'Navettes'

(Mini brioche oval sliders)

- Smoked salmon, garlic & parsley & chives cream with a touch of cumin
- Fresh goat cheese with hazelnut
- Coppa charcuterie & Comté cheese
- Duck rillettes
- Parisian ham, butter & cornichons
- Tomato, French sheep's milk cheese & arugula

Tray of 30 pces \$72

Jars

(Clear containers with tiny spoons)

- Green Taboulé
- Chicken, zucchini & mayo
- Tomato mozzarella stick with pesto
- Feta cheese & yogurt, cucumber & fresh mint
- Smoked salmon tartare
- Vegetable sticks & yogurt

Tray of 30 pces \$72

Assortment of 'canapés'

5 items x 6 kinds in the above

Tray of 30 pces \$72

Assortment of 'Petits feuilletés'

Little puff pastry bites, such as parmesan palmiers, beef sausage, sesame & poppy seed fingers

Tray of 30 pces \$21 / 60 pces \$41

Surprise party bread

Layers of tiny sandwiches in a bread shell, filled with assorted flavors:

Cheese • Salmon • Prosciutto • Parisian ham...

40 pces \$50

Crostini

(On toasted baguettes)

- Pear, Blue cheese & nuts
- Figs, honey & rosemary ricotta
- Brie cheese, chorizo, onion chutney & dried fruits
- Tomato, mozza & pesto
- Salami, butter & cornichons
- Goat cheese, fennel & walnuts

Tray of 30 pces \$72

Toasts

(On Pain de mie/Sandwich bread)

- Prosciutto & cantaloupe
- Duck prosciutto & raspberry
- Tuna, guacamole & sesame
- Olive tapenade, grilled zucchini, dried tomatoes
- Tomato, egg, mayo
- Smoked salmon, lemon

Tray of 30 pces \$72

Gougères - Cheese puffs

Tray of 30 pces \$21

Mini Club sandwiches - On

sandwich bread

Tray of 24 pces \$60

Mini Croque-monsieur - On

sandwich bread

Tray of 24 pces \$60

SAVORY BITES

Pizza

Pissaladière - Confied onion pizza & anchovies

Tray of 24 pces (1/2 sheet pan) \$29 / 48 pces (full sheet pan) \$55

Baker's pizza - Tomato, cheese, seasonings

Tray of 24 pces (1/2 sheet pan) \$29 / 48 pces (full sheet pan) \$55

Focaccia - Provence herbs, onion, fleur de sel, olive oil

Tray of 24 pces (1/2 sheet pan) \$29 / 48 pces (full sheet pan) \$55

Whole pies & quiches - Ask for precut or whole

Quiche Lorraine - Bacon, egg, cream Serves 6-8/9" \$40

Quiche 'du Jour' - Seasonal veggies, egg, cream Serves 6-8/9" \$40

Tortilla - Potato, chorizo - upon order Serves 6-8/9" \$40

Meat Pies - Tourte Lorraine, pâté croute - upon order Serves 6-8/9" \$42

Savory tart - Tomato & Dijon mustard - upon order Serves 6-8/9" \$38

Hors d'oeuvre

Dips & crisps - Assortment of 4 homemade dips (Olive tapenade • Hummus • Guacamole • Cream & Garlic) with homemade parmesan crisps or croutons

Tray serves 10 \$34

'Crudités' - 6 fresh cut veggies with 2 homemade dips

Tray serves 10 \$34

Cheese & charcuterie

Cheese platter - Three cheese selection with nuts, dried/fresh fruit & home-made bread

Tray of 10 portions \$59

Charcuterie platter - Three cured meat selection with cornichons, mustard, home-made bread & butter

Tray of 10 portions \$59



Sides

Breads & Crisps

See page 4

Homemade flavored Chips

Provencal herbs or Paprika

Bowl serves 10 \$35

Mixed Greens with French vinaigrette

Bowl serves 10 \$35

Ratatouille

Bowl serves 10 \$50

Greek side with Feta cheese

Bowl serves 10 \$50

Shredded carrots like in Paris

Bowl serves 10 \$50

Leeks bistro style

Bowl serves 10 \$50

Green Taboulé with parsley

Bowl serves 10 \$50

66

**Bouchées
salées**



Get
10% off
for
15 sandwiches
or more

66
Casse-croûte



SANDWICHES

Box of 10 sandwiches minimum

Sandwich Best Selection - Assortment of 10 sandwiches
Parisian Brie • French Club • Vegetarian French Club (no ham) • Rosbif • DTLA • Summer • Vegetarian Summer (no prosciutto) • Atlantic • Pan Bagnat • South West

Box of 10 \$125

Parisian Brie \$10.45

Traditional French cooked ham, butter, Brie cheese, cornichons, baguette

French Club \$10.95

Traditional French cooked ham, Swiss cheese, butter lettuce, tomato, home-made mayonnaise, on a croissant

Rosbif \$11.95

Roast beef, butter lettuce, tomato, cornichons, mustard mayonnaise, country bread

DTLA \$12.95

Roasted turkey, Brie cheese, tomato, avocado, butter lettuce, honey chipotle mayo, sandwich bread

Summer \$13.80

Prosciutto, mozzarella, grilled zucchini, tomato, pistou, vinaigrette, basil, ciabatta bread

Atlantic \$14.95

Smoked salmon, arugula, radishes, lemon zest, creamy spread with shallots, chives, sesame seed baguette

Pan Bagnat \$13.95

Tuna, tomato, hard-boiled egg, olives Niçoises, radishes, bell peppers, celery, green onions, anchovies, classic vinaigrette, pan bagnat bread

South-West \$14.95

Duck prosciutto, sheep's milk cheese, frisée salad, tomato, avocado, raspberry vinaigrette, poppy seed baguette

Special sandwich of the month - please inquire

SALADS

Bowl serving 10

Saigon \$90

Green beans, kale, carrots, soy beans sprouts, red onions, coriander, ginger, sesame, lime, soy sauce vinaigrette

Brittany \$102

Tuna, millet, potatoes, cherry tomatoes, arugula, shallots, chives, lemon vinaigrette

Peasant \$103

Chicken, pork belly dice, lentils, onions, carrots, shallots, frisée salad, parsley, mustard vinaigrette

Country \$103

Traditional French cooked ham, tomato, avocado, egg, corn, croutons, butter lettuce, green onions, mustard vinaigrette

Monaco \$113

Prosciutto, cantaloupe, peas, tomato, mozzarella, arugula, pistou vinaigrette

Sheperd \$116

Goat cheese toasts, diced bacon, frisée salad, pomegranate, almonds, honey, herbs, mustard vinaigrette

Niçoise \$119

Tuna, tomato, hard-boiled eggs, olives Niçoises, radishes, mesclun salad, bell pepper, celery, cucumber, green onions, anchovies, classic vinaigrette

Special salad of the month - please inquire

Ingredient add-on or modifier possible (proteins or else) with additional charge



66

Les salades

LUNCH BOXES

Minimum order of 10 boxes
Individual carton lunch box

OPTION #1

\$15.50 box

1 sandwich
(Parisian Brie or French Club)
+ 1 small chips
+ 1 small cookie
+ 1 soda

OPTION #2

\$18.50 box

1 sandwich
(Summer or Rosbif or DTLA)
OR
1 salad (Country or Saigon or
Brittany or Peasant)
+ 1 small chips
+ 1 small cookie
+ 1 small soda

Other sandwich or salad options
with additional charge



DRINKS

Hot drinks

Box serves 8-10

Regular coffee or Decaf coffee \$28

Hot Chocolate \$34

Home-made with organic whole milk & melted Valrhona chocolate

Black teas \$32

Organic Breakfast • Organic Earl Grey • Decaf Earl Grey • Orange Dulce

Green teas \$32

Organic Japanese • Tropical • Organic Jasmine • Moroccan Mint

White teas \$32

Orchard Melon & Peach

Herbal teas \$32

Chamomile Citrus • Ginger twist

Assortment of teas \$34

5 individual tea bags & hot water

Iced drinks

Box serves 8-10

Iced organic tea \$32

Iced tea & lemonade (Arnold Palmer) \$38

Iced coffee or decaf \$28

Iced latte \$38

Iced chocolate & milk \$34

Iced milk & grenadine syrup \$34

Other

Box serves 8-10

Fresh squeezed Orange juice \$40

Fresh squeezed Grapefruit juice \$40

Homemade Lemonade \$35

Grenadine / Mint syrup & water \$25

*Wines, beers &
champagne
upon request*



GIFTS

for any occasion

Pitchoun gift card From \$20

A perfect gift for Pitchoun lovers!

Redeemable with Pitchoun Catering or at Pitchoun stores

Gift baskets From \$25 to \$150

Our gift baskets are numerous and are always the perfect attention for holidays, birthdays, corporate gifts or a special thank you! From tea or coffee with mugs, to home-made jams and terrines with cookies, mixing also wine and champagne, call 213-689-3240 to ask about any availability or custom basket

Morning basket From \$35 to \$100

For a meeting or as a gift, assortment of fresh morning pastries and cookies - inquire about options and drinks

Grand Ma' cookie box From \$20 to \$40

Gift box of assorted home-made shortbreads and cookies - inquire about options

Macaron boxes Box of 36 - \$72

Corporate logo desserts

Enjoy your company brand name printed on some cookies, macarons, pastries - inquire about options

Pitchoun!
BOULANGERIE | PATISSERIE





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BEVERLY

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CATERING OPTIONS

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FABRICATION ARTISANALE



MAISON DE QUALITÉ

