



# Pitchoun!

LOS ANGELES

**CATERING  
OFFERS**

FABRICATION ARTISALE

MAISON DE QUALITE





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# Our Spirit



At Pitchoun, we promise you to make your event successful, stylish and unforgettable! From baby showers and weddings to business meetings and casual work lunches, we offer 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 notice minimum
- Pick-up (\$50 minimum) or delivery (\$100 minimum + delivery fee)
- Time of pick-up/delivery must be specified at the order; Delivery slots may be different some days.
- Everything is fresh and made to order ; you may mix with our restaurant menu
- Finger bites are served on fancy disposable catering trays, ready to be served to your guests, or in catering boxes for the rest
- Payment is required at the order, except for events & large cakes planned in advance with 50% at order + 50% paid 2 weeks before pick-up or delivery
- Orders, changes and cancellations must be made at least 48 hours in advance (except for events & large cakes where cancellation must be made one week in advance), otherwise the deposit will be not refunded





# BREAD RANGE

**From accompanying your meals to making a feast out of it, our bread selection is wide and full of taste! By the way, we won the Best Baguette and Best Specialty Bread in Los Angeles awards!**

## Baguettes

Assortment of Baguettes - 2 of each  
Plain, Tradition (pointed ends), Epi, Sesame seeds, Poppy seeds  
Bag of 10 pces \$45

Baguettes - Regular  
Bag of 10 pces \$42

Ficelles - Small thin baguettes  
Bag of 10 pces \$27

Pistolets - Individual tiny baguettes  
Bag of 20 pces \$40

## Other Breads

Country bread (whole loaf) – sliced or not  
Bag of 1 pce \$25

Sourdough (small loaves) - sliced or not  
Bag of 4 pces \$24

Assortment of Loaves - sliced or not  
Cranberry batard, Fig & nut loaf, Olive batard, Multigrain batard Bag of 4 pces \$26

Sandwich bread (whole Pullman loaf) - sliced or not Bag of 30 slices \$18

Brioche (whole Pullman loaf) - sliced or not  
Bag of 30 slices \$20



"Le pain"



# BREAKFAST

A variety of options, to meet everyone's taste.  
To eat during your morning meetings, with friends for a  
brunch or with family to get together... you will love  
them !

## SWEETS

### Pitchoun's best selection

Croissant • Almond croissant • Chocolate croissant  
• Cream cheese danish • Morning cinnamon bun •  
Kouign amann • Chocolate Muffin • Coffee Cake •  
Monthly Pastry • Blueberry scone  
Box of 10 pces - \$52

### Parisian Basics

Croissant • Almond croissant • Chocolate croissant  
• Raspberry croissant • Raisin schneck • Kouign  
amann • Chocolate Twist • Palmier • Apple  
turnover • Nutella Croissant Roll  
Box of 10 pces - \$54

### Danish & muffins

Banana nut Muffin • Lemon poppy Seed muffin •  
Oat Bran muffin • Apple Muffin • Plain with  
Chocolate Chips Muffin • Cherry Danish • Apricot  
Danish • Fresh Strawberry Danish • Peach Danish  
• Blueberry Danish  
Box of 10 pces - \$50

### 'Petites' croissant

Mini croissant • Mini chocolate croissant • Mini bear claw •  
Mini scone blueberry • Mini cinnamon roll  
Box of 20 pces - \$60



### 'Petites' Viral Croissant Roll **NEW**

4 Mini Raspberry filled roll • 5 Mini Nutella filled roll • 4  
Mini Apple filled roll • 5 Mini Vanilla cream filled roll  
Box of 18 pces - \$75

### Chouquettes

Traditional small puffs with coarse sugar on top Box of 30  
pces - \$45

### Le Parfait yogurt

Homemade granola, homemade yogurt, berries, homemade  
raspberry jam  
Bowl serves 10 - \$85



"Petit-  
Déjeuner"

# BREAKFAST

## SAVORY

### Gougères

Traditional small cheese puffs with Swiss cheese on top  
Box of 30 pces - \$45

### Savory box

3 Ham & cheese croissants • 2 Spinach • 2 Jalapeno • 3 Turkey & Cheese  
Box of 10 pces \$60

### Breakfast sandwiches

Scrambled eggs, bacon, tomato, lettuce  
Box of 10 pces \$155

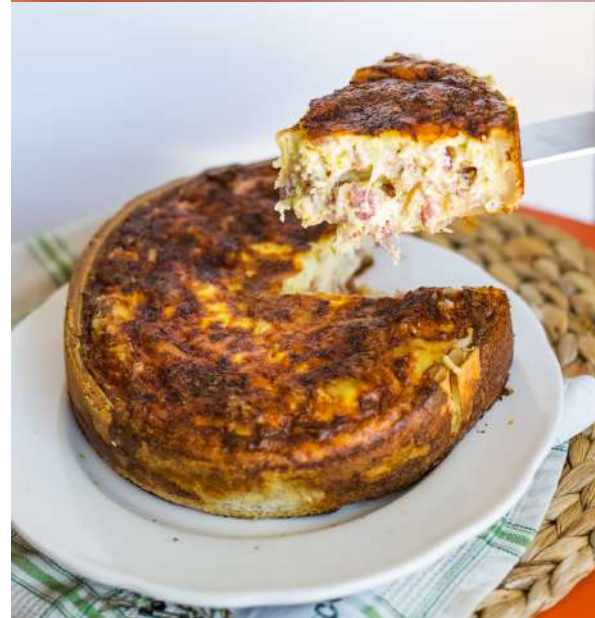
### Quiche Lorraine or Quiche 'du jour' (Vegetarian)

9" - Precut or not Serves 6-8 \$50

+ Add fresh home-made squeezed orange juice  
Pouch serves 8-10 \$50

+ Add coffee  
Pouch serves 8-10 \$33

+ Add fresh fruit salad  
Bowl serves 10 \$50



To start the day well...



# SWEET BITES

From casual to fancy, our sweet bites can accommodate your breakfasts, banquets, meetings or desserts.

Something to sublimite all your events

## SIGNATURE PASTRIES

### Macarons assorted

Tray of 36 pces \$90

### Mini fine pastries assorted \*

Eclairs, tarts, choux, etc...

Tray of 30 pces \$95

### 'Petites' Croissants

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

Tray of 20 pces \$60

### Chouquettes

Traditional sweet puff, not filled, with Coarse sugar on top.

Tray of 30 pces \$45

### Mini 'sablés' biscuits assorted

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

Tray of 30 pces \$73

### Mini dessert jars \*

(In clear containers with little spoons)

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

Tray of 30 pces \$95

\*If Custom Selection +\$5

## FRESH FRUIT OPTIONS

### Seasonal fruit platter

Platter serves 10 \$55

### Fresh fruit salad

(In homemade syrup)

Bowl serves 10 \$50





# CAKES

ROUND OR SQUARE - FROM 9" - 8 PERS. OR MORE

## Tropical Mousse

Tropical fruit & Mango mousse, mango coulis, genoise biscuit  
8 servs - From \$42

## Brazilia

Layered cake with dark chocolate mousse and crispy praline  
8 servs - From \$47

## Raspberry Mousse Cake

Raspberry mousse, mango coulis, genoise biscuit.  
8 servs - From \$42

## Cheesecake

Sweetened soft cheese layers, set in a cracker-crumb base  
8 servs - From \$42

## Paris Brest

Large ring of choux pastry filled with hazelnut praline pastry cream, and decorated with shaved almonds  
8 servs - From \$50

## Saint-Honoré

Large ring of caramel-glazed cream puffs, on a puff pastry base, with a light vanilla whipped cream filling in the middle  
8 servs - From \$51

## Fraisier (Strawberry cream cake)

Vanilla sponge cake soaked with simple syrup and fresh strawberry, topped with whipped cream, fresh strawberry & white chocolate shaves  
8 servs - From \$50

## Opéra

Layered of almond sponge cake, coffee buttercream, dark chocolate ganache and covered with chocolate glaze  
8 servs - From \$51

## Tiramisu Cake

Traditional genoise cake layers with espresso with creamy mascarpone cream, topped with cocoa powder.  
8 servs - From \$50

## Black Forest

Three layers of chocolate sponge cake mixed with Kirsch, whipped cream and cherry & chocolate cream. Decorated with cherries and shaved chocolates  
8 servs - From \$51



*Cakes is always a good idea*

*"Gateaux"*



# CAKES

ROUND OR SQUARE - FROM 9" - 8 PERS. OR MORE

## Millefeuille

Three layered of puff pastry and two layers of pastry cream in between and glazing on top! Fresh & delish any time!

8 servs - From \$55

## Flan Parisien

Sweetened eggs custard on a pie crust

8 servs - From \$41

## Bread Pudding

Bread baked with raisin, cinnamon and milk

8 servs - From \$30

## Framboisiers

Vanilla sponge cake soaked with simple syrup and fresh raspberry, topped with whipped cream, fresh raspberry & white chocolate shaves

8 servs - From \$55

## Raspberry Macaron

Two macaron biscuits filled with vanilla light cream and fresh raspberry

8 servs - From \$50

## Moka Coffee (or vanilla or Chocolate or Grand Marnier)

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

8 servs - From \$53

## Triple Chocolate Mousse Cake

Vanilla biscuit, chocolate cream, milk chocolate & hazelnut mousse & white chocolate mousse

8 servs - From \$50

## Red Velvet Cake

Red chocolate layered cake topped with vanilla light cream

8 servs - From \$51

## Tropezienne

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

8 servs - From \$51



## Custom Cake

Any kind of the upper cake with writing and decoration or any custom cake

8 servs - From \$55

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





# THINK BIG

## Impress your guests

Macaron Tower

From \$3.20 / macaron

Or

Croquembouche

From \$9.50 / 3 puffs

Conditions and minimums apply

SEND AN E-MAIL AT :  
[SALES@PITCHOUNBAKERY.COM](mailto:SALES@PITCHOUNBAKERY.COM)





# TARTS

ROUND - FROM 9" - 6/8 PERS. OR MORE

## Apple Thin Tart

Fresh sliced apples on a puff pastry  
From \$40

## Apricot Thin Tart

Syrup apricot slices on a puff pastry  
From \$40

## Apple Cinnamon Tart

Fresh sliced apples with apple sauce  
& cinnamon on a sweet gluten free  
pie crust  
From \$42

## Lemon Tart

Lemon custard, with or without  
home-made Italian meringue on top,  
on a sweet gluten free pie crust  
From \$43

## Strawberry Tart

Fresh strawberries with a pastry  
cream on an almond sweet gluten  
free pie crust  
From \$43

## Tatin Apple Tart

Caramelized cooked apples on a  
puff pastry  
From \$49

## Tutti Frutti Tart

Mixed seasonal fruit with pastry  
cream under, on an almond sweet  
gluten free pie crust  
From \$46

## Raspberry Tart

Fresh raspberries with pastry cream  
on an almond sweet gluten free pie  
crust  
From \$44

## Red Berry Tart

Assorted red berries with pastry  
cream on an almond sweet gluten  
free pie crust  
From \$46

## Dark chocolate Tart

Dark chocolate ganache on a sweet  
gluten free pie crust  
From \$46

## Apple Streusel Tart

This version is a classic American  
style tart, with fresh apples baked  
with a yummy cinnamon flavored  
crumble on top!  
From \$42

## Apple Tart Classic

Fresh sliced apples with apple puree  
filling on a sweet gluten free home-  
made pie crust. No cinnamon.

From \$42



"Tartes"



Fresh and light...



# SAVORY BITES

## FANCY BITES & FINGER FOOD

### 'Navettes' (Mini Brioche oval sliders)

- Smoked salmon, garlic & parsley & chives cream with a touch of cumin
- Fresh cheese with hazelnut
- Charcuterie & cheese
- Parisian ham, butter & cornichons
- Tomato, swiss cheese & arugula

Tray of 30 pces - \$90

### Jars (Clear containers with tiny spoons)

- Turkey, zucchini & mayo
- Tomato mozzarella stick with pesto
- Yogurt, cucumber & fresh mint
- Vegetable sticks & yogurt

Tray of 30 pces - \$92

### Assortment of 'canapés' - 5 items x 6 kinds in the above

Tray of 30 pces \$88

### Assortment of 'Petits feuilletés' - Little puff pastry bites, such as parmesan palmiers, beef sausage, sesame & poppy seed fingers

Tray of 30 pces \$45

### Surprise party bread - Layers of tiny sandwiches in a bread shell, filled with assorted flavors: Cheese • Salmon • Prosciutto • Parisian ham...

40 pces \$78

### Gougères - Cheese puffs

Tray of 30 pces \$45

### Mini Club sandwiches - On sandwich bread

Tray of 24 pces \$78

### Mini Croque-monsieur - On sandwich bread

Tray of 24 pces \$78

### Crostini (On toasted baguettes)

- Dried figs, honey & rosemary ricotta
- Brie cheese, prosciutto, onion chutney & dried fruits
- Tomato, swiss cheese & pesto
- Fennel & walnuts

Tray of 30 pces - \$89

### Toasts (On pain de mie / Sandwich bread)

- Prosciutto & cantaloupe
- Tuna, guacamole & sesame
- Olive tapenade, grilled zucchini, dried tomatoes
- Tomato, egg, mayo (5)
- Smoked salmon, lemon

Tray of 30 pces - \$89





# SAVORY BITES

## PIZZA

### Pissaladière

Confied onion pizza & anchovies

Tray of 24 pces (½ sheet pan) \$49 / 48 pces (full sheet pan) \$84

### Focaccia

Provence herbs, onion, fleur de sel, olive oil

Tray of 24 pces (½ sheet pan) \$49 / 48 pces (full sheet pan) \$84

### Baker's pizza

Tomato, cheese, seasonings

Tray of 24 pces (½ sheet pan) \$49 / 48 pces (full sheet pan) \$84

## WHOLE PIES & QUICHES - Ask for precut or whole

### Quiche Lorraine

Bacon, egg, cream Serves 6-8/9" \$50

### Quiche du jour

Seasonal veggies, egg, cream Serves 6-8/9" \$50

### Tortilla

Potato, chorizo - upon order Serves 6-8/9" \$47

### Savory Tart

Tomato & Dijon mustard - upon order Serves 6-8/9" \$45



## 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 \$42

### 'Crudités'

6 fresh cut veggies with 2 homemade dips - Tray serves 10 \$42

## Cheese & Charcuterie

### Cheese Platter

Three cheese selection with nuts, dried/fresh fruit & homemade bread - Tray of 10 portions \$69

### Charcuterie Platter

Three cured meat selection with cornichons, mustard, home-made bread & butter- Tray of 10 portions \$69

## SIDES

### Breads & Crisps

See page 4

### Homemade flavored Chips

Provençal herbs or Paprika  
Bowl serves 10 \$39

### Mixed Greens with French vinaigrette

Bowl serves 10 \$60

### Ratatouille

Bowl serves 10 \$70

# SANDWICHES

## BOX OF 10 SANDWICHES MINIMUM

### Sandwiches Best Selection Assortment of 10 sandwiches

• Parisian Brie • French Club • Veggie • Rosbif • DTLA • Sunshine • Vegetarian Sunshine • Atlantic • Banh Mi • Pan Bagnat

Box of 10 - \$168

### Parisian Brie \$15.50

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

### French Club \$15.95

Traditional French cooked ham, Swiss cheese, butter lettuce, tomato, homemade mayonnaise, on a croissant

### Rosbif \$14.95

Roast beef, butter lettuce, tomato, cornichons, mustard mayonnaise, baguette poppy seed

### DTLA \$15.95

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

### Sunshine \$18.50

Prosciutto, zucchini, ricotta cheese, tomatoes, pine nuts, garlic, pesto, Baguette

### Atlantic \$19.95

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

### Pan Bagnat \$17.50

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

### Veggie \$14.50

Mushrooms, tomatoes, red bell peppers, Parmesan cheese, pesto, Ciabatta

### Banh Mi \$15.95

Baguette Sesame, Chicken, Cucumber, carrots shredded, green onions, cilantro, banh mi mayo



# Pitchoun!





# & SALADS LUNCH BOXES

## SALADS

### Country - Bowl serving 10 \$ 142

Traditional French cooked ham, hard-boiled egg, tomatoes, avocado, butter lettuce, green onions, mustard vinaigrette.

### Niçoise - Bowl serving 10 \$ 154

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



## LUNCH BOXES

Minimum order of 10 boxes  
Individual carton lunch box

### OPTION #1

\$23 box

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

### OPTION #2

\$26 box

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

Other sandwich or salad options with additional charge

# DRINKS

## HOT DRINKS - SERVES 8-10

Regular coffee or Decaf coffee \$33

Hot Chocolate \$39

Home-made with organic whole milk & melted Valrhona chocolate

Black teas \$49

Organic Breakfast • Organic Earl Grey • Decaf Earl Grey • Orange dulce

Green teas \$49

Organic Japanese • Organic Jasmine • Tropical • Moroccan Mint

White teas \$49

Orchard Melon & Peach

Herbal teas \$49

Chamomile Citrus • Ginger Twist

Assortment of teas \$52

5 Individual tea bags & hot water

## ICED DRINKS - SERVES 8-10

Iced organic tea \$37

Iced tea & Lemonade \$42  
(Arnold Palmer)

Iced Coffee or Decaf \$33

Iced Latte \$44

Iced Chocolate & milk \$39

## OTHER - SERVES 8-10

Fresh squeezed Orange juice \$64

Homemade Lemonade \$41

*Wine, beers &  
Champagne upon  
request*





# GIFT



## for any occasion

### Pitchoun gift card - From \$25

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 - \$90

### Corporate logo desserts

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

*Pitchoun!*  
BOULANGERIE | PATISSERIE

SEND AN E-MAIL AT :  
[SALES@PITCHOUNBAKERY.COM](mailto:SALES@PITCHOUNBAKERY.COM)

[www.pitchounbakery.com](http://www.pitchounbakery.com)