

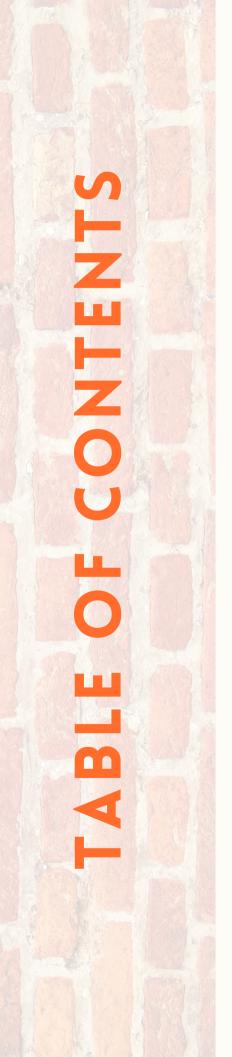
Ditchoun: Los Angeles

CATERING OFFERS

FABRICATION ARTISALE

MAISON DE QUALITE





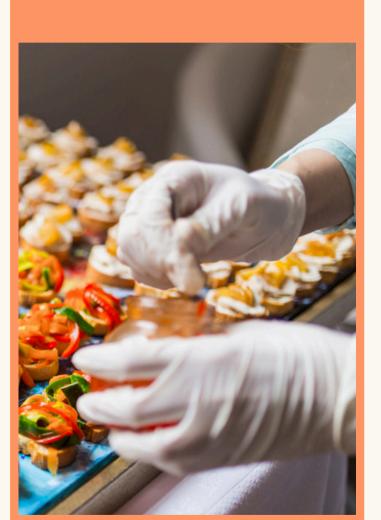


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Spirit





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



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 - \$60

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

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 - \$54

Le Parfait yogurt

Homemade granola, homemade yogurt, berries, homemade raspberry jam

Bowl serves 10 - \$95



BREAKFAST

SAVORY

Gougères

Traditional small cheese puffs with Swiss cheese on top Box of 30 pces - \$50

Savory box

3 Ham & cheese croissants • 2 Spinach • 2 Jalapeno • 3 Turkey & Cheese
Box of 10 pces \$65

Breakfast sandwiches

Scrambled eggs, bacon, tomato, lettuce Box of 10 pces \$150

Quiche Lorraine or Quiche 'du jour' (Vegeterian)

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 sublimate 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 \$54

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

<u>Seasonal fruit platter</u>

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 \$44

<u>Brazilia</u>

Layered cake with dark chocolate mousse and crispy praline 8 servs - From \$48

Raspberry Mousse Cake

Raspberry mousse, sponge cake 8 servs - From \$44

Cheesecake

Sweetened soft cheese layers, set in a cracker-crumb base 8 servs - From \$44

Paris Brest

Large ring of choux pastry filled with hazelnut praline pastry cream, and decorated with shaved almonds 8 servs - From \$51

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 \$52

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 \$55

<u>Opéra</u>

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 \$52











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 \$42

Bread Pudding

Bread baked with raisin, cinnamon and milk 8 servs - From \$35

Framboisiers

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

8 servs - From \$59

Raspberry Macaron

Two macaron biscuits filled with vanilla light cream and fresh raspberry

8 servs - From \$51

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 \$51

Red Velvet Cake

Red chocolate layered cake topped with vanilla light cream 8 servs - From \$51

<u>Tropezienne</u>

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

> <u>This list is not exhaustive</u> <u>Ask us for any special order or change.</u>







THINK BIG

Impress your guests

Macaron Tower

From \$3.20 / macaron

On

Croquembouche

From \$11/3 puffs

Conditions and minimums apply

SEND AN E-MAIL AT :
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 pie crust From \$42

Lemon Meringue Tart

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

Strawberry Tart

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

Tatin Apple Tart

Caramelized cooked apples on a puff pastry
From \$51

Tutti Frutti Tart

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

Raspberry Tart

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

Red Berry Tart

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

Dark chocolate Tart

Dark chocolate ganache on a sweet 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 home-made pie crust. No cinnamon.

From \$42







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 - \$94

<u>Jars</u> (Clear containers with tiny spoons)

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

Tray of 30 pces - \$94

<u>Crostini</u> (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 - \$94

<u>Toasts</u> (On pain de mie / Sandwich bread)

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

Tray of 30 pces - \$94

Assortment of 'canapés' - 5 items x 6 kinds in the above Tray of 30 pces \$94

<u>Assortment of 'Petits feuilletés'</u> - Little puff pastry bites, such as parmesan palmiers, beef sausage, sesame & poppy seed fingers Tray of 30 pces \$50

<u>Surprise party bread</u> - Layers of tiny sandwiches in a bread shell, filled with assorted flavors: Cheese • Salmon • Prosciutto • Parisian ham... 40 pces \$80

<u>Gougères</u> - Cheese puffs Tray of 30pces \$50

<u>Mini Club sandwiches</u> - On sandwich bread Tray of 24 pces \$78

<u>Mini Croque-monsieur</u> - On sandwich bread Tray of 24 pces \$78 *If Custom Selection +\$5





SAVORY BITES

PIZZA

<u>Pissaladière</u>

Confied onion pizza & anchovies Tray of 24 pces (½ sheet pan) \$52

Foccacia

Provence herbs, onion, fleur de sel, olive oil Tray of 24 pces ($\frac{1}{2}$ sheet pan) \$50

<u>Baker's pizza</u>

Tomato, cheese, seasonings
Tray of 24 pces (½ sheet pan) \$52

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

Spanish Tortilla

Potato, chorizo - upon order Serves 6-8/9" \$46

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

Provencal herbs or Paprika Bowl serves 10 \$39

Mixed Greens with French

<u>vinaigrette</u>

Bowl serves 10 \$50

Ratatouille

Bowl serves 10 \$60

Roasted potatoes

Container 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 Sushine • 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

<u>Rosbif</u> \$14.95

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

<u>DTLA</u> \$16.50

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

Sunshine \$18.50

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

Atlantic \$19.95

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

Pan Bagnat \$17.95

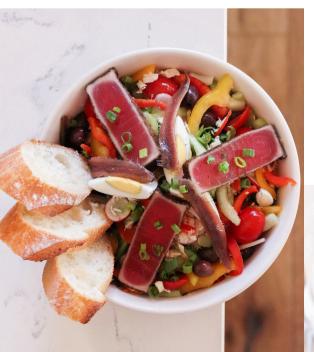
Tuna, tomato, hard-boiled egg, olives Niçoises, radishes, bell peppers, celery, green onions, anchovies, classic vinaigrette, pan bagnat bread

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











SALADS LUNCH BOXES

SALADS

Country - Bowl serving 10 \$ 138

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

Niçoise - Bowl serving 10 \$ 140

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



\$26 box

1 sandwich

(Parisian Brie or French Club) + 1 small chips

+ 1 small cookie

+1soda

OPTION #2

\$29 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 - SFRVFS 8-10

Regular coffee or Decaf coffee \$33

Hot Chocolate \$42

Home-made with organic whole milk & melted Valrhona

chocolate

Black teas \$39

Organic Breakfast • Organic Earl Grey • Decal Earl Grey •

Orange dulce

Green teas \$39

Organic Japanese • Organic Jasmine • Tropical • Moroccan

Mint

White teas \$39

Orchard Melon & Peach

Herbal teas \$39

Chamomile Citrus • Ginger Twist

<u>Assortment of teas</u> \$40

5 Individual tea bags & hot water

ICED DRINKS - SERVES 8-10

Iced organic tea \$41

)THER - SERVES 8-10

Fresh squeezed Orange juice \$50

Homemade Lemonade \$41

Wine, beens & Champagne upon request





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

(4)

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



SEND AN E-MAIL AT : SALES@PITCHOUNBAKERY.COM