

Ditchoun: Los Angeles

CATERING OFFERS

FABRICATION ARTISALE

MAISON DE QUALITE







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Special Occasion Cakes / Custom

Large Cakes

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Spinit



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 complementing your meal to stealing the show, our bread selection is wide and full of flavor!

By the way, we're proud winners of Los Angeles' Best Baguette award and Best Specialty Bread award!

> We have plenty of bread options - just inquire! Here is a short selection below:

Baguettes

Baguettes Tradition
Bag of 10 pces \$47

Baguettes - Regular Bag of 10 pces \$44

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 \$14

Sourdough (small loaves) - sliced or not Bag of 4 pces \$25

Assortment of Loaves - sliced or not Cranberry batard, Fig & nut loaf, Olive batard, Multigrain batard Bag of 4 pces \$27

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 suit every taste. Perfect for morning meetings, brunch with friends, or family gatherings... You'll 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 - \$63

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 - \$60

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 - \$53

'Petites' croissant

Mini croissant • Mini chocolate croissant • Mini bear claw • Mini scone blueberry • Mini cinnamon roll Box of 20 pces - \$63

'Petites' Viral Croissant Roll

4 Mini Raspberry filled rolls • 5 Mini Nutella filled rolls • 4 Mini Apple filled rolls • 5 Mini Vanilla cream filled rolls Box of 18 pces - \$76

Chouquettes

Traditional small puffs with coarse sugar on top Box of 30 pces - \$55

Le Parfait vogurt

Homemade granola, homemade yogurt, berries, homemade raspberry jam Bowl serves 10 - \$95



BREAKFAST

SAVORY

<u>Gougères</u>

Traditional small cheese puffs with Swiss cheese on top Box of 30 pces - \$55

Savory box

3 Ham & cheese croissants • 2 Spinach croissants • 2 Jalapeno croissants • 3 Turkey & Cheese croissants Box of 10 pces \$68

Breakfast sandwiches

Scrambled eggs, bacon, tomato, lettuce on a croissant Box of 10 pces \$160

Quiche Lorraine or Quiche 'du jour' (Vegeterian) 9"
Precut or not - Serves 6-8 \$52

- + Add fresh home-made squeezed orange juice Pouch serves 8-10 \$52
- + Add coffee Pouch serves 8-10 \$34
- + Add fresh fruit salad Bowl serves 10 \$53



Start your day right..





SWEET BITES

From casual to elegant, our sweet one-bites elevate breakfasts, banquets, meetings and desserts.

The perfect touch for any event!

SIGNATURE PASTRIES

Mini fine pastries assorted *

Eclairs, tarts, choux, brazilia, etc... Tray of 30 pces \$99

Mini dessert jars *

(In clear containers with little spoons) Chocolate mousse, tiramisu, seasonal fruit mousse, etc...

Tray of 30 pces \$99

Macarons assorted *

Tray of 36 pces \$94

'Petites' Croissants

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

Box of 20 pces \$63

Chouquettes

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

Tray of 30 pces \$58

Mini 'sablés' biscuits assorted

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

Tray of 30 pces \$77

FRESH FRUIT OPTIONS

<u>Seasonal fruit platter</u>

Platter serves 10 \$58

Fresh fruit salad

Bowl serves 10 \$53



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 - \$98

<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 - \$99

<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 - \$98

<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 - \$98

<u>Assortment of 'canapés'</u> - 5 items x 6 kinds in the above Tray of 30 pces \$98

<u>Assortment of 'Petits feuilletés'</u> - Little puff pastry bites, such as parmesan palmiers, beef sausage, sesame & poppy seed fingers Tray of 30 pces \$54

<u>Surprise party bread</u> - Layers of tiny sandwiches in a bread shell, filled with assorted flavors: Cheese • Salmon • Prosciutto • Parisian ham... 40 pces \$88

<u>Gougères</u> - Cheese puffs Tray of 30pces \$58

<u>Mini Club sandwiches</u> - On sandwich bread Tray of 24 pces \$82

<u>Mini Croque-monsieur</u> - On sandwich bread Tray of 24 pces \$82





SAVORY BITES

PIZZA

Pissaladière

Confied onion pizza & anchovies
Tray of 24 pces (½ sheet pan) \$55

Foccacia

Provence herbs, onion, fleur de sel, olive oil Tray of 24 pces ($\frac{1}{2}$ sheet pan) \$52

Baker's pizza

Tomato, cheese, seasonings
Tray of 24 pces (½ sheet pan) \$55



WHOLE PIES & QUICHES - Ask for precut or whole

Quiche Lorraine

Bacon, egg, cream Serves 6-8/9" \$52

Quiche du jour

Seasonal veggies, egg, cream Serves 6-8/9" \$52

Savory Tart

Tomato & Dijon mustard - upon order Serves 6-8/9" \$50

Spanish Tortilla

Potato, chorizo - upon order Serves 6-8/9" \$52

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 \$45

'Crudités"

6 fresh cut veggies with 2 homemade dips - Tray serves 10 \$45

CHEESE & CHARCUTERIE

Cheese Platter

Three cheese selection with nuts, dried/fresh fruit & homemade bread - Tray of 10 portions \$72

Charcuterie Platter

Three cured meat selection with cornichons, mustard, home-made bread & butter- Tray of 10 portions \$72



Homemade flavored Chips

Provencal herbs or Paprika Bowl serves 10 \$41

<u>Ratatouille</u>

Bowl serves 10 \$60

Mixed Greens

with French vinaigrette Bowl serves 10 \$52

Roasted potatoes

Container serves 10 \$70

Breads See page 4



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 - \$170

Parisian Brie \$15.50

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

French Club \$16.50

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

Rosbif \$15.50

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

DTLA \$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, Baguette

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

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



SALADS ELUNCH BOXES

SALADS

Country - Bowl serving 10 \$ 140

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

Niçoise - Bowl serving 10 \$ 144

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

Want another salad options? Just ask!



UNCH BOXES

Minimum order of 10 boxes Individual carton lunch box



\$27 box

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

+ 1 small cookie

+ 1soda

OPTION #2

\$30 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

COLD DRINKS - SERVES 8-1

Fresh squeezed Orange juice \$52

Homemade Lemonade \$42

Iced organic tea \$42

Regular coffee or Decaf coffee	\$34
Hot Chocolate Home-made with organic whole milk & cocoa powder	\$43
Black teas Organic Breakfast • Organic Earl Grey • Decal Earl Grey • Orange blossom	\$40
Green teas Organic Japanese ◆ Organic Jasmine • Tropical ◆ Moroccan Mint	\$40
White teas Orchard Melon & Peach	\$40
Herbal teas	\$40

Wine. Champagne. Beens. Mimosas. upon request

<u>Assortment of teas</u>

5 Individual tea bags & hot water

Chamomile Citrus • Ginger Twist





\$45





GIFTS for any occasion

- INQUIRE BY E-MAIL -

Pitchoun gift card - From \$25

A perfect gift for Pitchoun lovers! Redeemable with Pitchoun Catering or at Pitchoun store

Gift baskets/ Morning pastries basket - From \$25 to \$150

We offer a wide range of pastry baskets and gift baskets. The perfect choice for holidays, birthdays, corporate gifts, or a special thank you! Call or email us to ask about availability & custom options.

Macaron boxes Box of 36 - \$100

A nice and elegant Pitchoun box of 36 fresh assorted homemade French macarons

Corporate logo desserts

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



TARTS

Below are some of our best-selling tarts. We offer many more. If you don't see what you're looking for, please ask.

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



Fresh and light...



CAKES

EUROPEAN STYLE - FROM 8-10 SERVINGS

Below are some of our best-selling French and European-style cakes. We have many options. If you don't see what you're looking for, please ask.

Brazilia - 8 servs - From \$48

Layered cake with dark chocolate mousse and crispy praline

Tropical Mousse - 8 servs - From \$44

Tropical fruit & Mango mousse, mango coulis, genoise biscuit

Raspberry Mousse Cake - 8 servs - From \$44

Raspberry mousse, sponge cake

Paris Brest - 8 servs - From \$51

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

Saint-Honoré - 8 servs - From \$52

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

Fraisier (Strawberry cream cake - 8 servs - From \$55

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

Opéra - 8 servs - From \$51

Layered of almond sponge cake, coffee buttercream, dark chocolate ganache and covered with chocolate glaze

Tiramisu Cake - 8 servs - From \$50

Traditional genoise cake layers with espresso with creamy mascarpone cream, topped with cocoa powder.

Black Forest - 8 servs - From \$52

Three layers of chocolate sponge cake mixed with Kirsch, whipped cream and cherry & chocolate cream. Decorated with cherries and shaved chocolates

<u>Tropezienne</u> - 8 servs - From \$51

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

Millefeuille - 8 servs - From \$55

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

Flan Parisien - 8 servs - From \$42

Sweetened eggs custard on a pie crust

Raspberry Macaron - 8 servs - From \$51

Two macaron biscuits filled with vanilla light cream and fresh raspberry

jake is always a good idea





CAKES

AMERICAN STYLE - FROM 8-10 SERVINGS

Cheesecake - 8 servs - From \$44

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

Carrot cake - 8 servs - From \$47

classic carrot cake perfectly spiced and topped with cream cheese frosting

Red Velvet Cake - 8 servs - From \$51

Red chocolate layered cake topped with vanilla light cream

Naked Cake - 8 servs - From \$57

Sponge cake with vanilla buttercream, italian meringue based.

Dark chocolate dripping and berries.

One tier Cake - 8 servs - From \$57

Sponge cake & cream, either vanilla or chocolate flavored.









Custom Cake

Any of the above cakes with writing and decoration, or a fully custom creation.

8 servings - from \$55

Have something specific in mind?

Just ask about a custom order!

Impress your guests























At Pitchoun, we make your event elegant, tasty, and unforgettable! From cocktails to birthday parties to wedding cakes, our French 'savoirfaire' shines in every bite. Got an idea? We'll bring it to life.

Email us at sales@pitchounbakery.com!

Conditions and minimums apply