

Jennie Cooks

SPREAD LOVE *Catering*

All We Do

Here's a comprehensive list of most everything we do. If it's not below, let's chat about it and we'll fire it up! We welcome your ideas and preferences so if you see something you like, or have an idea, we can create a menus and recipes based around your inspiration!

Classic Salads and Delicious Combinations

Exotic Mixed Green Salad Dried Apricots, Feta and Toasted Walnuts

Paris Salad with Dried Cranberries, Croutons and Feta

Rocket Man Salad Arugula and Organic Greens with Chile Pecans and Fruit 🌿

Butter Lettuce Limonette with Onions and Cherry Tomatoes 🌿

Traditional Caesar with Handmade Croutons, with or without Anchovies

Jerusalem Salad Spinach, Dates, Pita Chips and Bermuda Onion 🌿

Sunshine Salad Romaine and Mesclun Greens, Blue Cheese, Oranges and Spicy Pecans

Santa Fe Caesar with Black Beans and Tortilla Chips 🌿

Soups, Potages and Bisques

Vegetarian Corn Chowder with Hominy

Cream of Zucchini & Watercress 🌿

Jennie's favorite Lentil Soup 🌿

Classic Tomato Basil Bisque (Often served with Grilled Cheese)

Gingered Carrot or Sweet Potato Bisque 🌿

Crab Bisque in a Creamy Vegetable Base

Curried Sweet Potato 🌿

Andalusian Gazpacho with Heirloom Tomatoes in Season 🌿

Black Bean, White Bean or Red Bean Soup 🌿

Butternut Squash Soup with Chubby Croutons 🌿

Three Mushroom Soup 🌿

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3048 Fletcher Drive Los Angeles California 90065

PlantBasedParties.com | JennieCooks.com

323.982.0052

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Vegan and Vegetarian Entrees, Sides and Complements

Vegan Lasagna - Cashew Cream, Sweet Potato, or Sexy Vegan 🌱

Three Cheese Lasagna - Traditional, Spinach Mushroom, White or Bolognese

Masa Rellenos with Mango Salsa 🌱

Frittata with Cheeses and Vegetables

Korean Dave's Amazing Tempe, Grilled or Fried - Campania, Lemon Caper or Schnitzel 🌱

Baked Polenta with Marinara, Feta and Pesto 🌱

Penne a la Checca with Fresh Tomatoes and Basil 🌱

Quinoa Fritters with Mushroom Gravy 🌱

Baked Artichoke Pasta Alfredo with a Béchamel and Sautéed Artichoke Hearts

Stuffed Summer Squash, Red Bell Peppers and Portobello Mushrooms 🌱

Field Roast Sausages or Celebration Loaf with Gravy and Cranberries 🌱

Green Beans with Chile Pecans and a Sesame Drizzle 🌱

Sliced Heirloom Tomatoes with Fresh Mozzarella and Basil 🌱

Marinated Lentils with a Mirepoix of Vegetables and Balsamic Vinegar 🌱

Brown Rice Fritters with Red Cook Sauce

Basmati Pilaf with Currants, Almonds, Spinach and Feta

Grilled and Marinated Asparagus and Green Beans 🌱

Roasted Red Rose Potato Salad with Pommery Mustard 🌱

Pasta al Pesto with Sun-dried Tomato or Traditional Pesto with Walnuts, Parmesan and Garlic 🌱

Italian White Bean Salad with Fresh Thyme and Olive Oil 🌱

Black Beans and Fresh Corn off the Cob with a Cilantro Marination 🌱

Seasonal Vegetables - Grilled, Steamed, Seared or Roasted 🌱

Risotto, Jasmine, Brown or Sticky Rice Steamed, Stir Fried or Cooked up Rice and Beans 🌱

Vegetable Tian Provençal with Garlic and Fresh Thyme 🌱

Potatoes Gratin with Spinach and Tomatoes 🌱

Red Lentil and Apple Loaf of Love with Creamy Dijon Gravy 🌱

Vegetarian Apple Stuffing with Cornbread or Sourdough 🌱

Savory Bread Pudding with Gruyere Cheese

Perogi Casserole with Sautéed Onions, Mashed Potatoes, Noodles and Mozzarella

Curried Jaffna Potatoes or Vegetables 🌱

Cous Cous in the Moroccan Style 🌱

The Amazing Corn Sensation

Pasta Espinaca with Mushrooms, Sundried Tomatoes, Spinach and Feta

Macaroni and Cheese in a Crumb Crust - Cheddar or Vegan Butternut 🌱

Endive Avocado and Potato Salad

Provençal White Bean Cassoulet 🌱

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Main Course Meat, Poultry and Seafood Selections

Tenderloin of Beef Seared, Roasted or Stuffed, Au Jus Golden Mushrooms & Atomic Sauce

Rack of Lamb, Lamb Chops or Roasted Leg of Lamb

Marinated and Roasted to Perfection with Minted Rosemary, Dijonaise or Cabernet Reduction

Pork Tenderloin, Ribs or Shoulder - Slow Roasted, Stuffed with Dates, Kah Lua or Carnitas

Boneless Short Ribs - with Root Vegetables

Grilled Tri-tip - Peppered, Golden Mushrooms, Atomic, Maple Glaze, Campania, Santa Fe

Grilled or Sautéed Chicken Breasts - Marsala, Rosemary, Sesame, Lemon Artichoke,

Chardonnay, Curry or Blackened, Piccata, Chimmi Churri, Campania and Marbella

Classic Chicken Cacciatore

Chicken Marbella - On the bone with Prunes, Olives and Apricots

Chicken Paella - Arborio Rice, Chicken Sausage and Optional Seafood

Stuffed Chicken Breasts - Servers with a Creamy Dijonaise

Caribbean Jerk Chicken on the bone with Cinnamon and Spices

Grilled or Roasted Turkey Breasts with Cranberry Chutney and Traditional Gravy

Burgundy Beef, Hominy Beef Stew or Stroganov

Brisket - Slow Roasted Cabernet or Sweet Barbecued Brisket

Shepherds Pie - Beef, Turkey or Vegan.

Meatloaf - Turkey or beef Italian or Midwestern

Chicken and Sausage Gumbo

Seafood Entrees

Salmon, Mahi Mahi, Sole, Sea Bass Shrimp and Crab

Grill, Seared or Roasted Salmon - Raspberry, Bruschetta, Dijonaise, Maple Pepper, Miso

Sole - Baked with Lemon or Stuffed

Mahi or Shrimp Brochettes - Skewered with Peppers and Onions

Shrimp - Garlicky Scampi, Pineapple, or Cajun

Crab - Sustainably Raised Crab Cakes and Baked Dyno - mite