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Whipped Burrata with
Tomato Jam on Brioche

BRUNCHTASTIC!

Croissants and Breakfast Pastries
Fresh & Summery Fruit Salad
Triple Cream Yogurt Parfaits with Granola
Bagels, Smoked Salmon, Cream Cheese
Classic Quiche & Sunshine Eggs
Link Sausage and Applewood Smoked Bacon
French Toast Bread Pudding with Blackberries
and Maple Syrup

*We also do an amazing Loco Moco,
Cornflake Crusted French Toast and
Frittata and Breakfast Potatoes!*

BABY'S SATURDAY AFTERNOON BIRTHDAY BASH!

Beijing Chicken Salad
Sammie Selection
Pigs in a Blanket, Turkey, Apple Cheddar
Fruited Farro Al Fresco with Kale
Sundried Pasta Salad
Fruit Skewers

*"Her team is always on time and
professional and the food is, well,
it's just indescribable." -Cassy*



MILESTONE BIRTHDAY CELEBRATION

Salumi, Cheeses, Olives, Breads and Spreads
Tuna Tartar on Crispy Wonton
Whipped Burrata with Tomato Jam on Brioche
Little Gem Caesar Spears in Bamboo
Classic Sliders
Fried Chicken Bites on Mini Waffles
Lamb Kefka on a Stick
Classic Crab Cakes – Aioli

A BABY SHOWER AFTERNOON TEA

Tea Sandwiches
Smoked Salmon, Curried Chicken, Cucumber & Cream Cheese
Classic Scones and Raspberry Muffins
Deviled Eggs with Balsamic Pearls
Exotic Salad with Chicken
Local Berry Bowl with Minted Melon
Crudit  with Green Goddess in a Shot
Marinated Chevre with Fresh Herbs

AFTERNOON TEA ~ A VEGAN SPRINKLE!

Tea Sandwiches
Bedda Chedda & Apple, Cucumber, Artichoke & Fettata
Sun Dried Penne al Pesto
Classic Waldorf Salad
Watermelon and Fettata
Green Beans with Chile Pecans
Chocolate Dipped Strawberries



Deviled Eggs,
Tea Sandwiches,
& Classic Waldorf Salad



VEGAN BRUNCH

Blueberry Muffins
Carrot Lox, Bagels and Cream Cheeze
Tofu Scramble with Spinach and Mushrooms
Potato Pancakes with Sautéed Apples
Berry Bowl with Whipped Cream
Broccoli Quiche
Sweet Potato Hash with Soyriso

VEGAN WEEKEND CELEBRATION, KIDS INVITED!

Mixed Green Salad or Caesar
Marinated Cucumbers & Tomatoes
Sammie Selection
Sweet Potato Bahn Mi, Chick Pea of the Sea, Green
Goddess Vegetable
Rice Fritters with Red Cook
Pasta al Pesto
Berries and Cream

"While I can't speak for her non-veg catering, I would bet anything that it's just as delicious. And if you are in search of vegan dishes and appetizers that will please even the most carnivorous of guests, look no further." - Megan



Custom
Vegan Brunch



Curried
Chicken Tarts

THE EVER POPULAR APPETIZERS FOR DINNER!

Triple Cream Brie, Manchego, Aged Cheddar
Bruschetta & Crostini, Breads and Olives
A Trio of Hummus with Cucumbers and Carrots
Chevre Stuffed Dates Wrapped in Applewood
Smoked Bacon
Skewered Coconut Shrimp
Curried Chicken Tarts
Sweet Potato and Picadillo Hand Pies
Reuben Egg Rolls

PLANT BASED APPETIZER PARTY

Bruschetta Bar with Crostinis
Tomato, Bean, Artichoke and Cucumber
Hummus trio with Pita Chips
Crispy Potato Tacos with Curtido
Artichoke Krabby Kakes with Aioli
Fresh Rolls with Dippy
Carrot Lox Canapes
Sesame Noodles in Bamboo
Sweet Potato and Pistachio Fritters

PLANT BASED COCKTAIL PARTY

Buffalo Chi Chi Bean Terrine with Pita Chips
Black Bean Salsa and House Chips
Tempe Sliders with Slaw
Spinach Fritters with Bistro
Falafel Tacos with Pickled Onions
Mushroom Kefka
Pan Fried Vegetable Dumplings
Butternut Soup Shots

*"From vegan, to vegetarian to rich and full of
flavor meats, her approach to food is unique and
well rounded with something for everyone."*