

Little
nelly
catering menu

3815 w magnolia
burbank, ca

LITTLE-NELLY.COM

Breakfast and Brunch-y Bites

breakfast burritos

market eggs with crumbled bacon,
shredded cheese, and house-made
pico de gallo

or

scrambled tofu with market veggies,
vegan cheese, and hot sauce

\$72 half-dozen

baked market eggs

schaner farms eggs with slow
cooked kale, fingerling potatoes,
caramelized onions
and fontina cheese

\$48 half-dozen 6 oz cups

vegan breakfast casserole

JUST vegan 'eggs', potatoes, market
greens, cherry tomatoes, and basil
pistou (vegan, gf)

\$60 9x13" pan, serves 8-10

cinnamon toast cups

baked brioche french toast with
brown sugar and cinnamon crust

\$48 half-dozen individual cups

chilaquiches

chilaquiles casserole with eggs,
hook's cheddar cheese, and black
bean and corn salsa

\$48 half-dozen individual cups

overnight oats and chia pudding

overnight oats with almond milk
and blueberry chia seeds with
coconut-almond streusel

\$36 half-dozen

mini bagel sandwich

smoked salmon with heirloom
tomato, persian cucumber, and
caper-dill cream cheese

or

carrot & cucumber ribbons
with heirloom tomatoes, arugula,
and veggie spread (vegan)

\$36 half-dozen

individual yogurt parfaits

greek yogurt with mixed berry
compote and house made granola
(vegan yogurt available)

\$36 half-dozen 9 oz plastic cups

Early Grazer

all platters serve 8-10

Bagel Board | \$95

assorted local bagels
plain, sesame, poppyseed, and everything
cucumbers, tomatoes, red onions, and wild arugula
brined capers and lemon wedges
philadelphia cream cheese with sea salt butter

optional additions

add house-made beet-cured gravlax \$8 / 4 oz portion
add sliced loaf of heirloom grain bread \$10
add spero vegan cream cheese (sunflower seed-based)

Market Fruit Board | \$75

abundant platter of market fruit and berries

The Morning Bakery

all-butter croissants

with butter and jam
\$72 dozen

lemon ricotta pound cake

\$28 loaf (12 slices)

brown butter-blackberry loaf

\$28 loaf (12 slices)

daily muffins

\$30 dozen - mini muffins
\$48 dozen - muffins

chai-latte coffee cake

\$36 oaf (12 slices)

combination platter

assorted daily pastries
\$60 dozen

Small Bites

\$4 per item, please order by the dozen

market tartine

with winter squash puree,
pomegranate salsa, and spiced
pepitas on toasted whole grain

levain

vegan

beet croquettes

crispy beet and bulgar croquettes
with lemon tahini dipping sauce

vegan

spinach & artichoke flatbread

braised artichokes and spinach,
fontina cream sauce, and shaved
parmesan

porcini arancini

panko-breaded porcini mushroom
risotto croquettes with
heirloom tomato sugo

fig jam tart

laura chenal chevre, fig jam, and
herbs in a puff pastry she

gruyere & thyme gougeres

crisp and cheesy choux puffs with
gruyere cheese and thyme

salmon rillettes

with persian cucumber salsa and dill
on toasted pumpernickel crostini

waygu beef pigs in blankets

an elevated classic - wagyu beef
hot dogs wrapped in buttery puff
pastry and served with spicy
mustard

smoked turkey meatballs

house-smoked turkey meatballs
with heirloom tomato sugo

chicken skewers

seared chicken brochette
with lemon-tahini and zhoug

I.a. apéro

\$125 small board • serves 8-10 as an appetizer
\$185 medium board • serves 12-15 as an appetizer
\$225 large board • serves 18-20 as an appetizer

locally-made gioia burrata
with olive oil, sea salt, and cracked black pepper
artisan cheeses
assorted farmers market crudités
herbed lebneh
crispy chickpeas with cumin and cayenne
heirloom white bean dip
sea salt and rosemary almonds
marinated olives
house-made pickles and french cornichons
salt & pepper crostini

optional additions

add fresh market fruit for \$45
add sliced salumi and prosciutto for \$50 per board
sourdough baguette for \$8 ea

dips and such

dips

guacamole | \$16
pico de gallo | \$12
white bean puree | \$10
smoky eggplant dip | \$10

things to dip

baby carrots & cucumbers | \$7.5
fresh-fried tortilla chips | \$6 / bag
salt & pepper crostini | \$8 / bag
pita chips | \$6 / bag

Party Sandwiches

*on 2" brioche rolls or mini croissants
\$65 per dozen slider-size sandwiches*

roast turkey

with white cheddar, cranberry relish,
market lettuce, and dijon aioli

chicken salad

with herby aioli, red flame grapes, celery,
and gem lettuce

roast beef

with caper-cornichon relish, parmesan aioli,
market lettuce, and gruyere

The Artiste

build-your-own sandwich platter - \$95

served with
house-roasted turkey, roast beef, and choice of:

egg salad *gf*

chicken salad *gf*

or chickpea 'tuna' salad *vegan*

with sliced tomatoes, crisp market lettuce, pickled red onions,
and bread and butter pickles

classic aioli, dijon mustard, vegan spicy 'mayo'
and (24) mini ciabatta OR mini croissants

Proper Sandwiches

\$72 per board

all sandwich boards come with 12 half-sandwiches

winter caprese

roast butternut squash medallions, gioia mozzarella,
market greens, and arugula pistou on focaccia
vegan option: sub white bean puree for mozzarella

l.a. parisienne

triple creme brie, seasonal fruit, and arugula on ficelle
add french ham for \$2.00

lemon—caper tune tartine

open-faced sandwich with spanish tuna,
lemon, capers, arugula, and herbs on toasted sourdough levain

chicken salad

shredded chicken salad with herby salsa verde aioli,
red flame grapes, celery, and gem lettuce in flour tortilla wrap

club sub

crisp bacon, sliced chicken breast, heirloom tomatoes,
shredded lettuce, and guajillo aioli on baguette

Greens and Grains

*\$75 per bowl / all bowls serve 8-10 guests
dairy may be omitted on all items on request*

little nelly salads

chopped little gem, tuscan kale, and radicchio
with spiced chickpeas, sourdough breadcrumbs,
and lemon-parmesan dressing

vegan option: sub lemon vinaigrette for lemon-parmesan dressing

market lettuce salad

mixed market lettuces with radishes, cucumber,
buttermilk dressing and herbs

vegan option: sub red wine vinaigrette for buttermilk dressing

couscous & market vegetable salad

pearled couscous with seasonal vegetables,
basil pistou, and laura chenel chevre

farro salad

farro salad with harissa-roasted carrots, shaved cauliflower,
sheep's milk feta, and lemon vinaigrette

add avocado to any salad for \$12 per bowl

add slow roasted salmon to any salad for \$30 per bowl

add herb-brined chicken breast to any salad for \$24 per bowl

Entree Platters

all platters serve 8-10

roasted veg | \$120

roasted cauliflower and sweet potatoes with baby kale, herbed quinoa, slow-cooked chickpeas, hemp seeds, and lemon-tahini dressing

pasta | \$100

rigatoni pasta with heirloom tomato sugo, market greens, and sautéed mushrooms. calabrian chili oil and grated parmesan served on the side

salmon | \$200

herb-crusted salmon with lemon, shallots and parsley

chicken | \$165

two whole herb-brined and roasted free-range chickens, roasted and carved, with herby salsa verde on the side

beef | \$200

rosemary marinated beef tenderloin seared and roasted to medium rare, served with horseradish creme fraiche

*platters are delivered in oven-ready foil containers
with reheating instructions*

For the Kiddos

items may be ordered by the half or full dozen as noted

pb&j

peanut butter and jelly sandwiches
on soft wheat bread

\$30 per half-dozen, \$50 per dozen

*sun butter available on request
for \$1 per sandwich*

turkey sandwiches

turkey and white cheddar sandwich
on soft buns

\$48 per half dozen, \$84 per dozen

panko chicken tenders

with ketchup or buttermilk herb dip

\$24 per dozen

mac & cheese

tillamook cheddar cheese sauce
with classic elbow noodles

\$96 per dozen 1-cup portions

'pesto' pasta

rotini pasta with basil pistou (*vegan*)

\$96 per dozen 1-cup portions

snacks for the kiddos

crudités cups

carrot & cucumber sticks

with choice of hummus
or buttermilk dressing

\$60 per dozen

snack bags

snack bag with pretzels,
goldfish, and raisins

\$60 per dozen

From the Bakery

petite sweets

\$36 per dozen

sea salt caramel pudding

with cocoa nibs

orange and almond olive oil cakelets

with vanilla icing

s'mores parfait

with graham streusel and bruleed
meringue

mini berry trifles

with vanilla cake and whipped cream

mini seasonal fruit crisps

with oatmeal streusel

flourless chocolate cakelets

mini cookies and bars

chocolate chip cookies

chewy ginger cookies

brown butter blondies

vegan double chocolate brownies

lemon bars with shortbread crust

\$24 per dozen

seasonal pies & tarts

8" pies

meyer lemon and mixed berry tart

market fruit crumble

with spiced oat streusel topping

key(ish) lime pie

with graham cracker crust and
whipped cream

old-fashioned cheesecake

with graham cracker crust
and sour cream topping

Special Occasion Sweets

celebration cakes

6" or 9" cakes

\$45/\$65

vanilla butter cake

with vanilla bean butter cream

lemon layer cake

with lemon curd filling and cream cheese frosting

old-fashioned chocolate cake

with rich chocolate frosting

almond and olive oil cake

with orange blossom frosting

Beverages

individual glass still water bottles

\$2 ea

individual glass sparkling water bottles

\$3 ea

fresh lemonade

\$18 gallon

iced black tea with lemon | unsweetened

\$16 gallon

iced hibiscus tea | lightly sweetened

\$15 gallon

iced coffee

\$20 gallon

hot coffee

\$50 box (serves 8-10)

with half and half, oat milk, and natural sweeteners

Disposable Plates, Cups, and Utensils

9" bamboo plates

\$15/package of 10

6" bamboo plates

\$12/package of 10

compostable forks

\$6/package of 10

compostable spoons

\$6/package of 10

compostable knives

\$6/package of 10

premium white linen-like napkins

\$5/package of 10

premium kraft paper cocktail napkins

\$5/package of 50

toss ware stemless wine glasses

\$20/package of 10

compostable paper party cups

\$8/package of 10

black plastic serving utensils for

platters

\$3 ea

Notes On Service & Delivery

we can accommodate most catering orders with 48-hour notice

(some items may be available on shorter notice, please check our website for items available for quick delivery)

all items are delivered in or on disposable bowls and boards.

**serving items such as serving spoons and tongs are not included,
but can be ordered separately.**

\$50 for local delivery, within 15 miles of Burbank

pick up is free from our store at:

3815 W Magnolia Blvd
Burbank, CA 91505

**pricing is for delivery-only, but additional service options
such as on-site service staff are available; please speak with
our team to explore enhanced service options.**

contact Little Nelly to place your order:

email | hello@little-nelly.com

cheers to your great little party!