# **Home Delivery Order Form**

4357 Sepulveda Blvd Culver City, CA 90230 (424) 500-2125 **Email: <u>Party2@laspicecatering.com</u>** 

#### Choose your own menu

A \$15 Delivery fee will be added to all orders. Please, fill out your details here ----> Fill in quantity next to product.

Deliveries made between 11:00am and 2pm, Tuesday & Friday New menu options every Saturday.

# Name: Address:

Phone: Date:

#### Grains and Greens - \$23- 48oz

- \_\_\_\_ Lentil Kale Salad- Black Lentils, Baby Kale, Cherry Tomatoes, Dried Blueberries, Almonds, Celery, Gold Carrots, Apples, Hemp Seeds Tossed with An Agave Lemon Vinaigrette-V/GF/LC
- Tofu Red Rice Salad- Marinated Tofu, Himalayan Red Rice, Broccoli Florets, Zucchini, Celery, Carrots, Sunflower Seed, Sesame Seeds, Julienned Napa Cabbage, Fresh Bok Choy, Green Onion, Tamari Vinaigrette- V/GF/LC

#### Reboot Salad's- Serves 4- \$24 Per Salad

*These Salads Are Balanced with Healthy Plant-Based Proteins, Healthy Fats and Healthy Carbs. Incorporate A Portion of One of These Salads into Your Daily Meals and Start Feeling Great.* 

- Quinoa Chickpea Salad- Quinoa, Spinach, Radicchio, Sunflower Seed, Hemp Seeds, Zucchini, Celery, Heirloom Carrots, Sweet Red Onion, Marinated Garbanzos (Lemon, Coriander, Smoked Paprika, Olive Oil), Preserved Lemon Vinaigrette. V/GF/LC
- Garnet Yam and Lentil Salad- Lentils, Roasted Yams, Baby Kale, Spinach, Celery, Carrots, French Beans, Cranberry, Walnuts, Hemp Seeds, Fresh Basil- Tossed with A Citrus Vinaigrette. V/GF/LC

#### Soups and Stews- \$18 Per 48oz 1 Order- \$9 ½ Order- 24oz

- \_\_\_ Veggie Lentil Soup- Black Lentils, Roasted Veggies, Herbs and Spices- V/GF
- Classic Chicken Noodle Soup- Egg Noodles, Shredded Chicken, Diced Veggies, Homemade Chicken Broth- Lean & Clean
- **3 Bean Turkey Chili** Lean Ground Turkey, Chickpeas, Kidney Beans, Black Beans, Herbs and Spices (Sour Cream and Cheddar Cheese on The Side)- **GF**

#### Comfort Food- \$18- 1 Quart - (Serves 3-4)

- \_\_\_\_ Traditional 3 Cheese Mac and Cheese- Mozzarella, Jack and Cheddar, Cream, Macaroni.
- Famous Beef Chili- Slow Cooked Ground Top Sirloin Is Blended with Chili Beans, Dried Chilies, Herbs and Spices to Make Our Famous Chili, Slow Cooked till Perfect- Onions and Cheddar Cheese on The Side- GF
- \_\_\_\_ Stuffed Red Bells- Roasted Corn, Red Bells, Celery, Caramelized Onions, Garlic, Vegan Impossible Meat, Basmati Rice, Topped with Roasted Tomato Sauce- V/GF



## Poultry Entrées- All-Natural Free Range Boneless/Skinless Breast- \$36 – 1.75 lbs

- \_\_\_\_ Panko Crusted Chicken Breast- Finished with Roasted Tomato Marinara.
- Sweet Thai Chili Glazed Chicken Breast Our Organic Chicken Breast Is Marinated with Ginger, Coriander Then Glazed with Sweet Thai Chili Sauce, Seared and Pan Roasted- GF, Lean & Clean

#### Choice Angus Beef Entrees- Grass Fed Hormone Free Natural- \$44- 1.75lbs

8 Hour Slow Cooked Brisket- Our Black Angus Brisket Is Trimmed of Excess Fat Then Slow Cooked with Red Wine, Onions, Garlic, Root Veggies, Herbs and Spices- GF

## Fish Entrée- Wild \$45- 1.5lbs.

\_\_\_\_ Almond Crusted Wild Salmon Fillet- Finished with A Lemon Zested Gremolata- GF

## Pasta Dish- \$26 – 38oz – Gluten Free Option Available Upon Request

- \_\_\_\_ Rigatoni Bolognese- Tossed with Our Slow 4 Hour Cooked Bolognese Sauce- GF Option
- **\_\_\_\_ Gnocchi W/Pomodoro Sauce & Mozzarella Pearls-** Fresh Gnocchi Tossed with A San Marzano Marinara, Fresh Mozzarella Pearls, Basil, Oregano, Thyme.

#### Side Dishes- Natural \$15 Per Qt

- \_\_\_\_ Rosemary Roasted Baby Red Potatoes- Baby Reds, Fresh Rosemary, EVOO, Sea Salt- V/GF/LC
- \_\_\_\_ Buttermilk Whipped Potatoes- Our Creamy Whipped Potatoes Are Blended with Buttermilk, Parsley and Garlic- GF
- \_\_\_\_ Herb Roasted Veggies- Assorted Veggies, Fresh Herbs, Garlic, Shallots, EVOO- V/GF-L/C
- \_\_\_\_ Roasted Brussel Sprouts- Hazzle Nuts, Fresh Thyme, Crispy Garlic- V/GF, Lean & Clean
- \_\_\_\_ Grilled Zucchini Spears- With Smoked Paprika, Oregano and Lemon Zest- V/GF, Lean & Clean

#### Desserts- \$10

- \_\_\_\_ Triple Chocolate Chip Cookies
- \_\_\_ Macadamia White Chocolate Chip Cookies
- \_\_ Oatmeal Cookies

#### Taco Tuesday Menu

- \_\_\_\_\_ \$35- Serves 4 Guests- 20 Corn Tortillas, ½ Pint of Roasted Tomato Salsa, ¼ Pint Guacamole, Chips, 1 Qt Spanish Rice, 1 Qt Refried Beans - Taco Garnish- Diced Onions, Cilantro, Pickled Jalapeno, Shredded Cheddar Cheese.
- \_\_\_\_\_ \$48 -Serves 6 Guests- Includes- 30 Corn Tortillas, 1 Pint Salsa, ½ Pint Guacamole, Chips, 1.5 Quart of Spanish Rice And 1.5 Quart of Refried Beans -Taco Garnish- Diced Onions, Cilantro, Pickled Jalapeno, Shredded Cheddar.



#### Proteins Al A Cart Sold by The Pound- All Proteins Are Free Range, Wild Or Organic.

- \_\_\_\_ Traditional Carne Asada- Marinated Lean Skirt Steak Grilled Over and Open Grill- \$18 Per Pound.
- Shredded Chicken Tinga- Roasted Chicken Is Shredded and Slow Cooked Traditional Mexican Spices, Chilis, Tomatoes, Caramelized Onions to Make the Perfect Tinga Sauce-GF- \$16 Per Pound
- \_\_\_\_ Marinated Pollo Asada- Marinated Breast of Chicken Grilled Over High Heat- \$16 Per Pound.
- \_\_\_\_ Soyrizo Con Pappas- Vegan Soyrizo Is Cooked with Diced Potatoes, Caramelized Onions and Spices-\$10 Per Pound.

Special Instructions:		

#### **Credit Card Authorization**

I authorize payment v	via my Master Card/Visa/American Express in the amount of
\$	for the Payment of "At Home Delivery" dated
Name on Credit Card	
Credit Card Number	
Exp	
Cv Code	
Billing Address	
Card holder's email	
Signature	