



# BITES & BASHES

FULL SERVICE CATERING

2022

# WHO WE ARE

**Bites & Bashes** is a Los Angeles-based catering company by mother-daughter duo Julie and Crystal Coser. Crystal studied food science and food history at Harvard University while throwing events for the 8,000-student college before working at an experiential agency in Hollywood. She also is currently the Associate Editor of Eater LA. Julie is a Cordon Bleu-trained chef who has been in the restaurant and catering industry for 25 years.

Clients include Google, Facebook, Apple, Amazon, Uber, Instagram, YouTube, The Clinton Foundation, Netflix, Harry Winston, NFL, Nike, Adidas, Porsche, BMW, Red Bull, BCG, Bain, PlayStation, Beats by Dre, National Geographic, Hulu, Spotify, UCLA, Honda, Smithsonian, Hennessy, Acura, Dannon, Nordstrom, Anthropologie, Cost Plus World Market, Bare Minerals, Levi's, Uniqlo, and FabFitFun.



# REFRESHMENTS

## INCLUDES CRYSTAL DISPENSER RENTAL

- Fresh squeezed lavender lemonade
- Unsweetened iced tea
- Botanical water





# SIGNATURE COCKTAILS

INCLUDES 2 COCKTAILS AND CUSTOM MENU FRAMES

- Vodka
  - Cucumber, basil, pineapple, lime
  - Fresh berries, ginger beer, lime
  - Activated charcoal, Meyer lemon, agave
- Tequila
  - Guava, lime, agave, soda
  - Fresno chili, cilantro, agave, lime
  - Ruby grapefruit, lime, agave
- Bourbon
  - Angostura bitters, vanilla bean simple, orange peel
  - Berries, Meyer lemonade, mint

\*Ask about our seasonal specials!



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# ANTIPASTO DISPLAY

INCLUDES TWO OR THREE-TIER GLASS AND MARBLE DISPLAY

- Assorted artisanal cheeses
- Charcuterie
- Artisanal bread and crackers
- Fresh fruit, dried fruit, and nuts
- Assorted housemade hummus
- Za'atar pita chips



# PASSED OR STATIONED HORS D'OEUVRES

## VEGAN

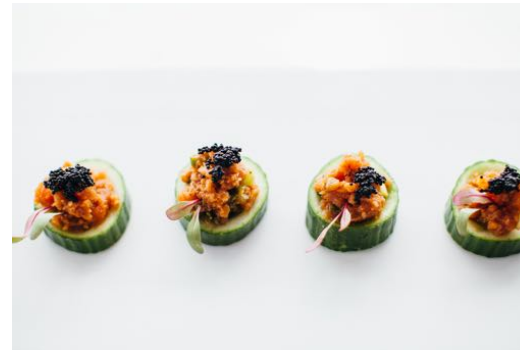
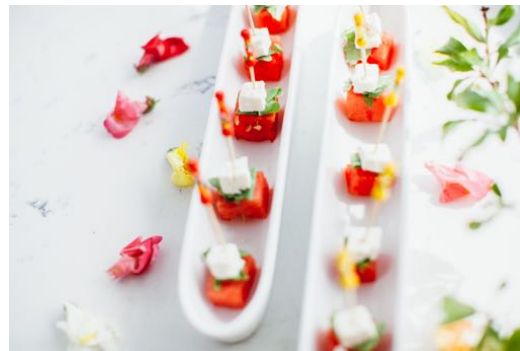
- Chef's signature glass noodle to go boxes
- Vegetable dumplings with soy scallion dipping sauce
- Soba noodles with wasabi vinaigrette and shaved radish
- Crispy vegetable spring rolls with sweet chili sauce
- Falafel sliders with beet veganaise and house pickled vegetables
- Mini bibimbap bowls with gochujang sauce (gf)
- Sweet potato crostini with braised cavolo nero (gf)
- Black bean and sweet corn tostada bites with guacamole (gf)
- Barbecue jackfruit sliders with farmer's market slaw
- Avocado toast bites with sweet corn and pepitas
- Mini soyrizo tacos with heirloom pico de gallo (gf)
- Mango serrano hearts of palm ceviche shooters (gf)

## VEGETARIAN

- Beet hummus on flatbread chips with feta
- Bruschetta with ricotta crostini
- Sweet corn tamale cakes with chipotle crema (gf)
- Watermelon and feta skewers with Dijon vinaigrette (gf)
- Blue Castillo, candied walnut, and Adriatic fig jam crostini
- Butternut squash, caramelized onion, and goat cheese quesadillas
- Truffle mac 'n' cheese mini bowls
- Mushroom and walnut pate with olive caviar

## SEAFOOD

- Spicy tuna tartare cucumber cups (gf)
- Mango serrano shrimp ceviche shooters (gf)
- Jumbo lump crab and sweet corn arancini with romesco
- Smoked salmon and caper spread crostini
- Piri piri shrimp skewers (gf)
- Thai coconut curry shrimp (gf)
- Barbecue shrimp brochettes (gf)
- Tuscan shrimp and melon with Calabrian chili (gf)
- Coconut shrimp with sweet chili sauce





# PASSED OR STATIONED HORS D'OEUVRES

## MEAT

- Mini Yucatan chicken tacos with house pickled vegetables (gf)
- Northern Thai-style turkey meatball with sweet chili sauce
- Filet mignon peewee potato bites with horseradish crème fraiche (gf)
- Chicken satay skewers with sweet chili sauce (gf)
- Mama's meatball crostini with Parmigiano Reggiano
- Caramelized onion, goat cheese, and prosciutto crostini
- Candied bacon (gf)
- Chicken souvlaki skewers with garlic cucumber tzatziki (gf)
- Mini spam musubi with Maui glaze (gf)
- Bacon-wrapped dates or pineapple (gf)
- Steak sliders with green goddess, arugula, and aged cheddar
- Pulled pork sliders with farmer's market slaw
- Cuban sliders with braised pork, Swiss, dill pickles, and Dijonaise
- Pork banh mi sliders with house pickled vegetables and jalapeno
- BLT bites with Sriracha aioli on brioche
- Chicken green goddess sliders with provolone, heirloom tomato, and romaine



# SUGGESTED MENUS





# MEDITERRANEAN 1

- Kale Caesar salad with crispy quinoa and Pecorino Romano croutons (GF, without croutons)
- Vegan, GF charred broccoli lentil aglio e olio (GF, V)
- Sweet corn and sundried tomato Alfredo with penne
- Chicken cacciatore with turkey fennel sausage and Parmigiano Reggiano

## Optional Add Ons

- Grilled New York strip with garlic mushroom reduction (GF)
- Salmon with mango citrus supreme (GF)
- XXL seafood paella
  - Shrimp, mussels, clams, scallops, blue crabs, and sausage

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## MEDITERRANEAN 2

- Valencia orange and ruby grapefruit salad with fennel, arugula, and emulsified orange vinaigrette (GF, V)
- Ancient grains with grilled cauliflower, shaved shallots, pickled raisins, and preserved lemon (V)
- Saffron rice with sweet peas (GF, V)
- Moroccan-inspired braised chicken with heirloom tomatoes, pearl onions, and pickled raisins (GF)

### Optional Add Ons

- Grilled New York strip with chimichurri (GF)
- Salmon with mango citrus supreme (GF)
- XXL seafood paella
  - Shrimp, mussels, clams, scallops, blue crabs, and sausage

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# MEXICAN FIESTA

- Romaine salad with fresh corn, red onion, black beans, and lime vinaigrette (GF)
- Corn chips (GF, V)
- Mocaljete guacamole (GF, V)
- Black beans and Mexican rice (GF, V)
- Homemade salsas (GF,V)
  - Heirloom tomato pico de gallo, fire-roasted chipotle, and tomatillo salsa
- DIY taco bar with assorted toppings (limes, red onion, cilantro, radishes)
- Yucatan chicken (GF)
- Korean spicy pork
- Fajita vegetables (GF, V)

## Optional Add Ons

- Carne asada (GF)
- Ensenada-style shrimp (GF)
- White fish
- Vegan soyrizo (GF, V)





# CONTEMPORARY AMERICAN BARBECUE

- Fuji apple and baby spinach salad with honey Dijon vinaigrette (GF)
- Roasted corn and heirloom tomato salad with lime vinaigrette (GF)
- Five cheese mac 'n cheese
- Kansas City-style barbecue chicken (GF)

## Optional Add Ons

- Pulled pork with farmer's market slaw (GF)
- Smoked brisket (GF)
- Honey mustard salmon (GF)

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# SOUTHERN COMFORT

- Green goddess salad with romaine, heirloom tomatoes, and Pecorino Romano cheese (GF, without croutons)
- Sweet corn and black eyed pea succotash (GF, V)
- Maple-glazed sweet potato wedges (GF, V)
- Peach bourbon grilled chicken (GF)

## Optional Add Ons

- Honey mustard glazed salmon (GF)
- Grilled NY Steak with garlic herb compound butter (GF)







# ITALIAN FEAST

- Chopped salad with Kalamata olives, crispy chickpeas, salami, mozzarella, onion, oregano, and balsamic vinaigrette (GF)
- Grilled seasonal vegetables (GF, V)
- Spicy Calabrian penne a la vodka
- Lemon parsley chicken (GF)

## Optional Add Ons

- Tuscan shrimp with cannellini beans and basil (GF)
- Grilled New York strip with garlic mushroom reduction (GF)





# CONTEMPORARY ASIAN

- Asian chopped salad with wonton crisps and sesame vinaigrette (GF without wontons, V)
- Steamed rice (GF, V)
- Chef's signature glass noodles with crunchy vegetables (V)
- Gochujang-lacquered barbecue chicken

## Optional Add Ons

- Braised Korean short ribs
- Miso ginger salmon
- Spicy pork with caramelized onions

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# SOUTHERN THAI

- Thai crunch salad with romaine, shredded carrots, red cabbage, wontons, and sweet chili vinaigrette (GF without wontons, V)
- Steamed rice (GF, V)
- Vegetable drunken noodles (V)
- Coconut curry chicken (GF)

## Optional Add Ons

- Stir-fried beef with Thai basil







# GREEK

- Greek salad with romaine, cucumbers, tomatoes, kalamata olives, feta, and Meyer lemon oregano vinaigrette (GF)
- Rice pilaf (GF, V)
- Greek roasted vegetables with peppers, carrots, and seasonal squash (GF, V)
- Skewerless chicken souvlaki with garlic cucumber tzatziki (GF)

## Optional Add Ons

- Pita and housemade assorted hummus (GF, V)
- Falafel fritters with tahini (V)
- Seared lemon salmon (GF)





# HAWAIIAN LUAU

- Asian chopped salad with crispy wontons and sesame vinaigrette (GF without wontons, V)
- Chef's signature glass noodles with crunchy vegetables (V)
- Garlic fried rice (V)
- Huli huli chicken with pineapple

## Optional Add Ons

- Barbecue pulled pork with Hawaiian sweet rolls (GF)
- Braised Korean short ribs with root vegetables





# CUBAN

- Havana salad with romaine, pineapple, shaved red onion, radish, emulsified citrus vinaigrette (GF, V)
- Fried plantains (GF, V)
- Cuban dirty rice and beans (GF, V)
- Mojo chicken (GF)

## Optional Add Ons

- Braised beef ropa vieja (GF)





# VEGAN

- Chopped salad with Kalamata olives, crispy chickpeas, onion, oregano, and balsamic vinaigrette (GF)
- Charred broccoli lentil aglio e olio (GF)
- Braised kale with sweet potato medallions and caramelized onions (GF)
- Riced cauliflower bolognese with penne

## Optional Add Ons

- Grilled seasonal vegetables (GF)
- Falafel fritters with tahini

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# BRUNCH

- Seasonal fruit platter
- Assorted viennoiserie
- Maple-glazed bacon
- Vegetable frittata with Swiss

## Optional Add Ons

- Lox and bagel bar
- Interactive omelet bar
- Mini fried chicken and waffle station with Jack Daniels maple syrup, blueberry compote, and Sriracha crème fraiche
- Breakfast burritos with tater tots, cheese, and bacon
- Vegan breakfast burritos with soyrizo, tater tots, and fajita vegetables
- Shakshuka with arrabiatta and house fennel sausage

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# SUPPLEMENTAL STATIONS

## Live Action

- Live action yakitori bar  
Kalbi, yuzu shrimp, negima (chicken thigh) with scallion, shishito peppers
- Carving station  
NY strip steak, assorted sausages, garlic mushroom reduction, chimichurri, honey mustard
- Pasta bar  
Penne, spaghetti, arabiata, alfredo, pesto, chicken, sweet corn, spring peas, onion, bell pepper, mushroom, basil, tomatoes, Pecorino Romano
- Risotto bar in Parmesan wheel  
Chicken, shrimp, caramelized mushrooms, sweet peas, grilled corn, asparagus, basil, Pecorino Romano
- Pizza bar  
Margherita with heirloom tomatoes and basil, pepperoni with Calabrian chili honey, and butternut squash, caramelized onion, and goat cheese

## Interactive

- Slider bar  
Select 3: Grilled steak with green goddess, chicken with pesto, pulled pork with farmer's market slaw, or falafel with beet aioli and pickled vegetables
- Mac and cheese bar  
Hot Cheetos, truffle oil, bacon, scallions, jalapenos, sweet peas, corn
- Paella bar  
Seafood paella, chicken and Andouille sausage paella, or vegetarian paella
- Taco bar  
Yucatan chicken, Korean spicy pork, fajita vegetables, Mexican rice and black beans, corn and flour tortillas, corn chips, housemade salsas, limes, red onion, cilantro, radishes



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# PREMIUM SUPPLEMENTAL STATION

Live action sushi bar

- Assorted chef's choice nigiri and rolls
  - Edamame
  - Soy sauce fountain
- \*Requires additional sushi chefs



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# LET'S PARTY! STATIONS

## FIVE-TIER SOFT PRETZEL DISPLAY

Includes soft pretzels, honey mustard, spicy mustard, beer cheese fondue

## OLD-FASHIONED POPCORN MACHINE

Includes fresh popcorn with butter and sea salt, vintage popcorn cart rental, popcorn boxes

## FRESH FRUIT SNOW CONES

Includes snow cone machine rental and fresh strawberry, blueberry, mango flavors

## HOT CHOCOLATE BAR

Includes hot chocolate, house marshmallows, cinnamon stick stirrers, whipped cream

## COCKTAIL FOUNTAIN

Options: Butterbeer, fruit punch, specialty cocktails

## CHOCOLATE FOUNTAIN

Includes fountain rental, chocolate ganache, fresh fruit, cookies, pretzel sticks, skewers

## BEER CHEESE FONDUE FOUNTAIN

Includes fountain rental, tortilla chips, sourdough bread, rainbow crudite, broccoli

## COTTON CANDY STATION

Includes cotton candy machine, assorted sugars

## CANDY BAR

Includes assorted candies and crystal jars

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# DESSERT BAR

- Mini Meyer lemon bars
- Mini s'mores bars
- Mini vanilla bean cheesecake bars
- Mini salted caramel brownies
- Mini apple cranberry crumble bars
- Triple berry Eton mess
- Chocolate chunk fleur de sel cookies
- Peanut butter cookies
- Oatmeal raisin cookies
- Coconut, macadamia nut, and chocolate chip cookies
- Triple chocolate chunk cookies



# BOOZY CHURRO BAR

\*VIRGIN SYRUPS AVAILABLE UPON REQUEST

- Cinnamon sugar churros
- Jack Daniels chocolate ganache
- Don Julio salted dulce de leche
- Grey Goose vanilla bean white chocolate ganache
- Rainbow sprinkles
- Fruity Pebbles





# COSER FAMILY FARM CARAMEL APPLE STATION

- Salted caramel fountain
- Organic apple slices
- Pretzel sticks
- Petit cookies
- Assorted toppings
  - Chocolate chips
  - Sprinkles
  - Chopped nuts
  - Oreo bits



# ORGANIC BOOZY SNOW CONE STATION

\*VIRGIN SYRUPS AVAILABLE UPON REQUEST

- Strawberry vodka
- Blueberry rum
- Mango-jalapeno tequila

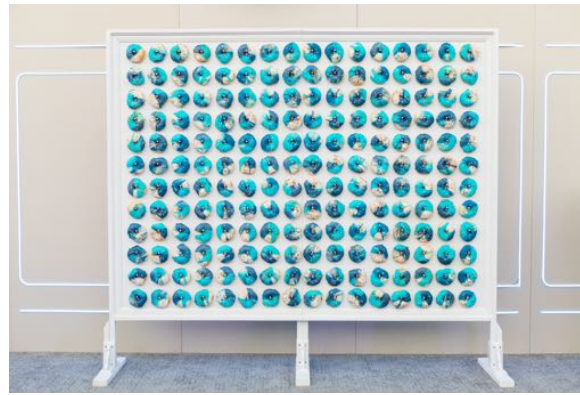


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# DOUGHNUT WALL

- Artisanal doughnuts
- 8' x 8' doughnut wall rental





B I T E S   &   B A S H E S

THANK YOU!