

# Breakfast A La Carte (Catering)

## Breakfast Sweets (Min. order of 6)

Mochi cakes (gf) \$3.5 each  
Cinnamon Cardamom Teacakes \$3.5 each  
Seasonal Scones \$3.5 each  
Malva Pudding Cakes \$4 each  
Kougin Amann \$4  
Financiers \$3.5

## Loaves (8 - 10 servings) \$45

Date & Nut Loaf (gf)  
Green Tea Black Sesame  
Carrot & ginger Loaf (vegan)  
Coconut Cacao nib (vegan)  
Marble Tahini (vegan)  
Citrus Loaf (GF)  
Chocolate Loaf with jam (Vegan)

## Cake (feeds 12- 15) \$60

Lemon Almond Ricotta Cake (GF)  
Upside down seasonal fruit cake  
Carrot Cake & Turmeric labneh  
Coconut Cake (vegan)  
Olive Oil Cake with citrus glaze  
Hazelnut & cocoa nib torte (GF)  
\*Inquire about additional pies and cakes

## Cookies \$2 Each

Valhrona Fleur de sel  
Ginger Molasses  
Rye chocolate chip  
Coconut Macaron  
Cornmeal Lime  
Honeycomb Cocoa nib  
Power Balls

## Yogurt

### Individual Organic Yogurt Parfait \$6

Puffed granola, sqirl jam & fresh fruit

## Breakfast Savory

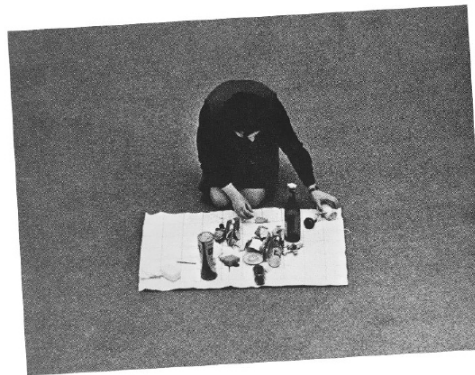
**Quiche** (Feeds 8 – 10)  
Vegetarian \$45/each  
Protein \$52

**Frittata** (GF) (Feeds 12- 14)  
Vegetarian \$60/each  
Protein \$67

## Breakfast Sandwich

Sheeted egg, chicken sausage  
halloumi, menemen \$7  
(Vegetarian available)

Sheeted egg, prosciutto, arugula \$7



## Drinks

1/2 Gallon

Organic Juice: (I.E. Blood Orange/Tangerine  
Valencia/Grapefruit/Apple Ginger) \$45  
Turmeric Tonic \$45  
Rhubarb Lemonade \$40  
Vanilla Bean Lemonade \$40

### Cold tea

**Caffeinated:** 1/2 Gallon \$40  
Gold Thread - Black  
Kettl Sencha - Green  
Alishan - Oolong

**Non-Caffeinated:** 1/2 Gallon \$40

Fresh Mint  
Wild Rooibos  
Roasted Buckwheat

**Cold brew:** 1/2 Gallon \$40

### Hot Coffee Station

(comes with organic milk & sugar)  
Daily Brew on Drip \$4 per cup (10 oz)

### Hot Tea Station

(fresh mint/black/oolong) \$4 per cup (10 oz)

## Packages

### Sweet

#### Baby Scone Party (Feeds 12)

Scones, French Butter, Sqirl Jam \$39

#### Pastry Party (Feeds 10-12) Regular size

Scones 4ea  
Cardamom & cinnamon teacakes 4ea  
Mochi cake (gf) 4ea  
Valhrona Fleur de sel cookie 2ea  
Straus Butter & Sqirl Jam \$60

#### Baby Sized Pastry Party (Feeds 10-12)

Scones 8ea  
Cardamom & cinnamon teacakes 8ea  
Mochi cake (gf) 8ea  
Valhrona Fleur de sel cookie 4ea  
Straus Butter & Sqirl Jam \$60

### Savory

#### Smörgåsbord (Feeds 12-16) \$120

Requires a Week Notice

Bub & Grandma's Sesame Country (14 slices), Sasha's Rugbrød (4 slices), Fluffy Brioche (10 slices), French Butter, Housemade Almond Hazelnut Butter, Straus Milk Ricotta, 2 Sqirl Preserves, Tahini-"Nutella," Fleur de sel

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# A La Carte (Catering)

## Salads Feeds 8–10 \$75

### Kabbouleh

Salad with chopped kale, chopped cauliflower, marinated currants, scallions, mint and crispy rice

### Vegetarian Caesar Salad

3 leaf salad with country croutons, shaved kabocha squash, preserved lemon and aged parmesan

### Green Goddess Salad

Green Goddess dressing, carrots, celery, greens, avocado, soft egg

### Chicken Salad

Bok Choy, Marin Sun Chicken, Shredded root vegetable, black garlic vinaigrette, and dried citrus

## Vegetables Feeds 8–10 \$85

### Crispy potatoes with sorrel pesto

Preserved lemon Meyer, dill, Smoked piquillo sauce

### Roasted Kabocha squash

Chili oil, anise seeds, honey, toasted pepitas

### Crispy baby beets

Herbs, tahini, black garlic dressing

### Rainbow Carrots

Orange zest, brown butter, turmeric labneh

## Grains Feeds 8–10 \$75

### Sorrel Rice

(served with the fixings and dressed Kale)  
Sorrel rice with dill and preserved lemon, French feta, lacto-fermented hot sauce, watermelon radish, dressed kale

### Turmeric Rice

Turmeric Rice, red onions, cucumbers

### Chickpea Tagine

Braised tomatoes, ginger, red harissa

## Protein

### Smoked Brisket \$125

7 Lbs serves 15  
Cumin, Oregano, Coriander. Tomato Jam  
Rhubarb Sauce

### Lemongrass Marin sun chicken \$125

7 Lbs serves 14-17  
Breast skin on, smoked piquillo sauce

### Roasted Chicken Mole \$55

Whole chicken serves 4-5  
Mole rojo, sesame seeds, roasted pepitas, herbs.

### Fish Fillet \$MP

Daily fish  
Fermented tomatillo sauce, parsley.

### Roasted Pork Shoulder \$100

5 Lbs Serves 10-12  
Cumin, Thai Chili, Burnt onion

### Chicken Tinga & Black Beans \$100

Serves 10-12  
Paprika, Turmeric, Cardamom  
parsley

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