

CATERING

220 Rose Ave, Venice, CA 90291
310.399.0711 | events@therosevenice.la

ROSE

EARLY

*small serving 6-8 /
large serving 12-16*

CLASSIC BREAKFAST sm 108/lg 190
scrambled eggs, crispy Nueske's
bacon, fried potatoes, toasted country
bread, butter, seasonal jam

ROSE BREAKFAST BURRITO (*cut
in half*) sm 108/lg 190
scrambled eggs, jack cheese,
braised bacon, salsa roja,
potatoes
[*add avocado sm 30/lg 60*]

BREAKFAST SANDWICH* 16/ea

*pasture-raised fried egg, american
cheese, mayo, crispy bacon, brioche
bun*

FRENCH TOAST sm 84/lg 150

whipped crème fraîche, maple
syrup (requires reheating)

THE BEST BISCUITS EVER! 48/dozen
french butter, farmer's market jam

TOASTS

toasts by the half dozen 65

SMOKED SALMON TOAST 65
house-smoked salmon, arugula,
herbed farmer cheese, tomato

RICOTTA TOAST 60

ricotta di pecora, avocado
honey, yuzu olive oil, arnett
farms stonefruit

SMASHED AVOCADO TOAST 65

cucumber, cherry tomato, pea
tendrils, za'atar, radish,
herbs, house-made seeded
bread

BY THE DOZEN

PASTRY BASKET 60

CREAM PUFFS 65
your choice of vanilla,
chocolate or seasonal fruit

SALTED CHOCOLATE CHIP 58

CINNAMON ROLL 60

CLASSIC CROISSANT 60

PAIN AU CHOCOLAT 60

OLD FASHIONED DONUTS 60

VEGAN BLUEBERRY MUFFIN 60

SALAD & VEG

small serving 6-8 / large serving 12-16

CHOPPED SALAD sm 90/lg 150
little gems, treviso, iceberg, smoked turkey, provolone,
piquillo peppers, chickpeas, oregano vinaigrette

GLORIA'S ARUGULA SALAD sm 90/lg 150
macerated strawberries, pepitas, pesto vinaigrette, lemon
olive oil

SIMPLE GREEN SALAD sm 72/lg 120

market greens, lemon cucumbers, heirloom tomatoes, citrus vinaigrette

GRAIN BOWL sm 120/lg 210

market greens, butter kimchi, squash, cucumbers, gochujang
vinaigrette, furikake, lemon ponzu

PLATTERS

MARKET FRUIT sm 60/lg 100
assortment of fresh farmer's market fruit

CHEESE sm 90/lg 170

american farmstead cheeses, dried fruit, nuts, crostini

CHARCUTERIE sm 100/lg 180

house-cured & imported meats, pickled veggies, mustard, crostini

ANTIPASTI sm 100/lg 180

house-cured & imported meats, local cheeses, pickled veggies,
crostini

SANDWICHES

12 half sandwiches

CAPRESE SANDWICH

heirloom tomato, mozzarella,
fresh basil, balsamic
add prosciutto +\$10

A.L.T SANDWICH 75

avocado, lettuce, marinated
tomato, mayo

B.L.T. SANDWICH 85

braised bacon, lettuce,
marinated tomato, mayo

TUNA SANDWICH 85

american cheese, capers, herbs,
red onion, mayo

GRILLED CHICKEN HERO 90

lettuce, tomato, avocado, bacon,
mayo, vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we do our best to accommodate allergies, substitutions and modifications are politely declined. Our kitchen is not a gluten free dedicated facility.

SIDES

CRUDITÉ 15

GLUTEN FREE NAAN 9

NAAN 7

BREADS

BANANA BREAD (LOAF) 30

CAKES & PIES

6" serves 6-8 50

8" serves 10-14 75

12" serves 16-20 100

SEASONAL VANILLA CAKE

vanilla cake, seasonal fruits, vanilla
buttercream

CHOCOLATE PRALINE CAKE

dark chocolate cake, hazelnut praline filling,
chocolate buttercream

CARROT CAKE

spiced carrot cake, candied walnuts, ginger
cream cheese frosting

BEVERAGES

HOT

LAMILL COFFEE 56

96 oz, milks, sweeteners, stirrers

ASSORTED SEASONAL TEA BAGS 50

12, hot water, stirrers, sweetener

COLD

96oz

BLACK ICED TEA 60

HIBISCUS ICED TEA 60

LEMONADE 60

SEASONAL LEMONADE 60

SPARKLING WATER 17oz 8 each

MEXICAN COKE 4/each

MEXICAN SPRITE 4.5/each

FRESH SQUEEZED JUICE

96oz

ORANGE JUICE 84

GRAPEFRUIT JUICE 84

OTHER JUICES

12oz

PRESSED JUICERY 'CITRUS' 8

apple, pineapple, lemon, mint

PRESSED JUICERY 'GREENS WITH

GINGER' 9

apple, cucumber, celery, lemon, spinach,
ginger, kale, parsley