

# CATERING MENU



EATERY • MARKET • CAFE

22420 Ventura Blvd., Woodland Hills, CA

818.222.6622

## Restaurant Hours

Monday: 7:30am-3:00pm

Tuesday-Friday: 7:30am-9:00pm

Saturday & Sunday: 8:00am-9:00pm

[www.leoNlily.com/catering](http://www.leoNlily.com/catering)

**Gift Certificates Available**

**Birthday \* Corporate \* Picnics  
Holiday Platters**

Thanks to the high demand from our loyal customers, Leo & Lily has decided to make catering the next frontier of our expansion. Now you can have our unique delicious dishes, alluring appetizers and decadent desserts at your next event.

We are happy to accommodate corporate lunches, small gatherings, baby showers, wedding brunches and so much more. We take pride in our attention to detail and work hard to exceed your expectations.

Thank you for choosing Leo & Lily for your catering needs. We look forward to making your next affair a special one.

Leo & Lily

Eatery . Market . Café ... & Catering .

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## **LEO & LILY CATERING MENU**

Small serves 5-10

Medium serves 11-15

Large serves 16-20

To place an order please contact Leo & Lily  
at 818.222.6622 or [catering@leoNlily.com](mailto:catering@leoNlily.com).

All orders require a 24 hours notice of all changes.  
All orders require a deposit of cash or credit, 48 hours in advance.

# BREAKFAST

## BREAD BASKET

Famous breadbasket of assorted breads with feta cheese, butter, homemade tapenade and jam

Small .....	\$10
Medium .....	\$18
Large .....	\$24

## BREAKFAST PASTRIES BASKET

A freshly baked selection of our signature breakfast pastries, beautifully presented on a basket or tray

Small .....	\$12
Medium .....	\$24
Large .....	\$36

## HOMEMADE HONEY-NUT

### GRANOLA PARFAIT

Irish steel cut oats, slivered almonds, flax, sunflower and sesame seeds, golden raisins, dried cranberries and apricots served with your choice of greek or vanilla yogurt and fresh berries

Small bowl .....	\$24
Medium bowl .....	\$36
Large bowl .....	\$48

## BREAKFAST SANDWICH PLATTER

*Assortment of our signature breakfast sandwiches cut into thirds:* Americano Breakfast Sandwich, L&L Breakfast Sandwich, and Left Coast Breakfast Sandwich  
(potatoes or fruit served a la carte)

Small platter .....	\$36
Medium platter .....	\$72
Large platter .....	\$108

## LEO & LILY EGGS

GF

*Your choice of 3:* The Frittata d'America, The Greek Omelet, The Italian Omelet, or the Egg White Veggie Frittata  
(potatoes or fruit served a la carte)

Small platter .....	\$36
Medium platter .....	\$72
Large platter .....	\$108

## SHAKSHUKA

Slowly cooked tomatoes, peppers, onions and spices topped with poached eggs and served with baguette

Small platter .....	\$40
Medium platter .....	\$60
Large platter .....	\$80

# BREAKFAST

## VEGETARIAN EGG STRATA

Italian savory bread pudding, zucchini, red pepper, portobello, red onion, garlic, goat cheese, parmesan and thyme over diced french bread topped, with an egg custard and baked

Small . . . . .	\$40
Medium . . . . .	\$80
Large . . . . .	\$120

## QUICHE "LEO'RRINE"

Duck prosciutto, leeks, swiss cheese, nutmeg and cayenne baked in a savory custard in our homemade crust

Small . . . . .	\$40
Medium . . . . .	\$80
Large . . . . .	\$120

## FRENCH TOAST PLATTER

Ben's Crispy French Toast and our Almond Crusted Whole Wheat French Toast served with maple butter, banana butterscotch mousse and our orange scented greek yogurt

Small . . . . .	\$40
Medium . . . . .	\$80
Large . . . . .	\$120

## MY MOMMA'S BOREKA PLATTER

Puffed pastry wrapped around feta, goat and asiago and goat cheese, served with olive oil, herbs, tapenade and tomato cucumber salad

Small . . . . .	\$40
Medium . . . . .	\$80
Large . . . . .	\$120

## SMOKED SALMON PLATE

Tomato, red onion, hard boiled egg, capers, cream cheese, bagel

Small platter . . . . .	\$60
Medium platter . . . . .	\$90
Large platter . . . . .	\$130

## SEASONAL FRUIT PLATTERS

GF

Selection changes seasonally

Small platter . . . . .	\$30
Medium platter . . . . .	\$40
Large platter . . . . .	\$60

## L&L POTATOES

GF

Our crispy, small diced red potatoes sauteed with onion, garlic and a special blend of spices

Small platter . . . . .	\$14
Medium platter . . . . .	\$24
Large platter . . . . .	\$36

# LUNCH

## ASSORTED SALAD PLATTER

*An assortment of our signature salads: Caesar, Greek Orzo and L&L Veggie Chopped. And your choice of Lily's Tuna Salad "Nicoise" or L&L Chicken Salad*

Small platter .....	\$40
Medium platter .....	\$80
Large platter .....	\$120

## BUILD YOUR OWN SALAD PLATTER

*Your choice of 4: Baby Arugula, L&L Chicken Salad, Caesar, Greek Orzo, Leo's Steak Salad, L&L Veggie Chopped, Seared Tuna Salad, Capri Cobb or Lily's Tuna Salad "Nicoise"*

Small platter .....	\$45
Medium platter .....	\$95
Large platter .....	\$135

## ASSORTED PANINI/SANDWICH PLATTERS

*An assortment of our signature sandwiches cut into thirds: Roasted Vegetable Panini, Lily's Tuna Salad Sandwich, Grilled Cheese Panini and Roasted Marinated Chicken Breast Sandwich*

Small platter .....	\$45
Medium platter .....	\$90
Large platter .....	\$130

## BUILD YOUR OWN PANINI/SANDWICH PLATTERS

*Your choice of 4 of our signature sandwiches cut into thirds: Leo's Club, Roasted Vegetable Panini, Lily's Tuna Salad Sandwich, Grilled Cheese Panini, Chicken Salad Sandwich, Smoked Salmon Sandwich, L&L Portobello Panini, Roasted Marinated Chicken Breast Sandwich or Roast Steak Sandwich*

Small platter .....	\$53
Medium platter .....	\$103
Large platter .....	\$148

## BUILD YOUR OWN BURGER BAR

*Leo's Pub Burger, Turkey Burger and Veggie Burger. Includes all the fixin's: Buns, Turkey Bacon, Tomatoes, Red Onions, Cheddar, Mozzarella, Asiago, Pickles, Arugula, Ketchup, Mustard, Garlic Aioli*

Small platter .....	\$75
Medium platter .....	\$120
Large platter .....	\$160

## L&L MIXED GREENS (HOUSE BLEND)

Small platter .....	\$12
Medium platter .....	\$22
Large platter .....	\$32

GF

# APPETIZERS

Minimum of 20 people  
(1-3 pieces per person)

## Roasted Mushroom Bruschetta

Portobello mushroom, red onion, roasted red pepper, burrata cheese, truffle oil. . . . . \$2.5 per person

## Beet Salad Spoons

Roasted beets, pomegranate, rocket, goat cheese, sweet balsamic, hazelnut vinaigrette . . . . . \$2 per person

## Middle Eastern Spiced Chicken

**Wings** GF  
Slow braised chicken drumettes and wings, our homemade spice blend and tzatzki sauce . . . . . \$3 per person

## Leo's Pub Burger Sliders

Crispy shallots, peppered turkey bacon, burrata cheese, arugula, mini brioche bun . . . . . \$3.5 per person

## Heirloom Tomato Salad Skewers

GF

Burrata cheese, red onion, roasted garlic oil, balsamic, basil. . \$2 per person

## Millie's Meatballs 'Picks'

Homemade turkey meatballs, fresh tomato sauce, melted asiago, micro basil . . . . . \$3 per person

## Veggie Burger Sliders

Grilled red onion, tahini frisse, parsley pesto, za'atar pita . . . . . \$2.5 per person

## Saltimbocca Salmon Brochette

GF

Skewered Salmon filet wrapped in duck prosciutto and sage. . . . . \$2.5 per person

## Mini Quiche "Leo'raine"

Duck prosciutto, leeks, swiss cheese, nutmeg and cayenne baked in savory custard in our homemade crust . \$2.5 per person

## Spicy Chicken Kebob

GF

Skewered chicken breast with spicy rub served with tzatziki sauce \$2.5 per person

## Quinoa Stuffed Baby Peppers

GF

Ground beef, mozzarella, veggie quinoa stuffing drizzled with parsley pesto and greek yogurt . . . . . \$2 per person

## Turkey Burger Sliders

Goat cheese, caramelized onion, roasted tomato, frisee, garlic aioli, mini brioche bun . . . . . \$3.5 per person

## Mini Roast Steak Panini

Sliced sirloin, asiago, onion jam, arugula, roasted garlic horseradish aioli, whole grain mustard, ciabatta . \$3.5 per person

## Mini Smoked Salmon

### Tea Sandwiches

Tomato, fennel, cucumber, watercress, caper fennel aioli, olive bread . . . . . \$3 per person

## Mini Eggplant Parmesan

Pesto, oven dried tomato, buratta cheese, petit basil, fresh tomato sauce. . . . . \$2.5 per person

## Mushroom Purses

Mélange of mushrooms, blended seasonings and brandy in a phyllo purse . . . . . \$2.5 per person

## Steak Brochette

GF

Sirloin skewered with sweet onion and red peppers. . . . . \$3.5 per person

## Arancini di Riso

Breaded risotto rolled into mini balls stuffed with fresh ground beef, basil, asiago and parmesan cheese. Served with smoked tomato sauce & basil. . . . . \$2.5 per person

## Mini Roasted Vegetable Tart

Our mix of seasonal veggies with feta asiago and goat cheese in mini tart shells . . . . . \$2 per person

# DINNER

Minimum of 20 people

## Parsley Pesto Penne Pasta Primavera

Portobello mushrooms, broccolini, roasted tomato, caramelized onion, zucchini, squash, parsley pesto over penne pasta . . . . . \$3 per person

## Roasted Chicken Breast

Lemon thyme chicken broth, spinach . . . . . \$4 per person GF

## Cast-Iron Seared Steak

Pan roasted flank steak, balsamic reduction, roasted garlic aioli . . . . . \$6 per person GF

## Pan Roasted Salmon

Sautéed escarole, topped with roasted tomatoes, olives, capers, dill, lemon. . \$5 per person GF

## Honey Glazed Turkey Tenderloin

Spiced garlicky broccolini, pan jus . . . . . \$4.5 per person GF

## Eggplant Parmesan

Pesto, oven dried tomato, buratta cheese, petit basil, fresh tomato sauce. . \$4 per person

## Spaghetti and Meatballs

Fresh pasta, homemade turkey meatballs, our fresh tomato marinara and parmesan. . . . . \$4 per person

## SIDES

Orzo Pilaf . . . . . \$3 per person

Veggie Quinoa <sup>GF</sup> . . . . . \$3 per person

Smashed Red Potato <sup>GF</sup> . . . . . \$3 per person

Veggie Bulgur Wheat . . . . . \$3 per person

Spiced Garlicky Broccolini <sup>GF</sup> . . . . . \$3 per person

Sauteed Spinach <sup>GF</sup> . . . . . \$3 per person

Roasted Red Potatoes <sup>GF</sup> . . . . . \$3 per person

## L&L Catering Combos

Minimum of 20 people

### Lily's Combo

Your choice of: 2 appetizers, 1 salad, 2 entrees, 1 side . . . . . \$18 per person

### Leo's Combo

Your choice of: 3 appetizers, 2 salads, 3 entrees, 1 side. . . . . \$25 per person

### The Fam Combo

Your choice of: 4 appetizers, 2 salads, 3 entrees, 2 sides, 1 dessert . . . . . \$30 per person

## BEVERAGES

Box of house coffee (regular or decaf) ..	\$14.50	Blackberry Jasmine Green Iced Tea*	\$5.75
Orange Juice*	\$7.95	L&L Fresh Homemade Lemonade*	\$6.50
Grapefruit Juice*	\$7.95	House Raspberry Lemonade* .....	\$7.50
L&L Iced Tea*	\$5.50		
Arnold Palmer*	\$6.50		

\*Served in a 32 ounce Carafe

### Bottled Drinks

Apple Juice .....	\$2.25	Orangina .....	\$2.95
Perrier .....	\$2.50	Fiji Water .....	\$1.95
Mexican Coke .....	\$2.95	Diet Coke .....	\$2.25

## DESSERTS

Macarons .....	\$3.75
Bread Pudding .....	\$5
Mousse Trifle .....	\$5
Giant S'more .....	\$5
Flourless Chocolate Cake .....	\$5
Fresh Fruit Tart .....	\$4.5
Salted Caramel Tart .....	\$4
Cupcakes .....	\$4
Custom Cakes .....	.\$Market



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