

BAKERY

CAKES & CUPCAKES

9" Custom Round/ Gluten-Free 90/95
choice of vanilla buttercream, chocolate fudge, rainbow,
banana chocolate, carrot cake, or red velvet

Dozen Custom Cupcakes/ Gluten-Free 45/50
choice of vanilla buttercream, chocolate fudge, rainbow,
banana chocolate, carrot cake, or red velvet

Chocolate Coconut Cake 80
Lemon Bundt Cake 80

LOAVES

Serves 10-12

Chocolate-Banana 30
Carrot Walnut 30
Lemon Cream Cheese 30
Zucchini Pecan 30
Seasonal 35

COOKIES & TREATS

Per dozen

Chocolate Chip 35
Oatmeal Pecan Raisin 35
Sugar Cookie 35
Peanut Butter Chocolate Chip 35
Chocolate Brownie 45
Almond Flour Blondie (GF) 45
Chef's Selection 40

PIES

Serves 10-12

Apple Pie 40
Banana Cream Pie 40
Seasonal 45

*Our pastry chef is available to make customized
desserts and cakes. Please contact us for any
special requests or inquiries.*

L U N E T T A
ALL
DAY

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ALL
DAY

*Please note some items may require
24-72 hour notice.
For custom offerings and full service
events please contact us at
catering@lunettasm.com.

CATERING TAKEOUT MENU

BREAKFAST
LUNCH
DINNER

2420 Pico Boulevard
Santa Monica, 90405
310-581-4201
catering@lunettasm.com
www.lunettasm.com
@lunettasm

BREAKFAST PASTRIES

Serves 10-12

Fresh Pastry Package freshly baked assortment of loaves, scones, strawberry jam and butter	65
Bagel + Pastry Package combination of our two packages: includes 6 bagels with all toppings and 6 assorted pastries	95
Artisan Bagel Package scottish smoked salmon, tomato, cucumber, red onion, caper berries, chive cream cheese	110

BRUNCH SPECIALS

Serves 10-12

Egg Strata (Vr) egg, spinach, tomato, goat cheese	40
Mascarpone French Toast (Vr) housemade strawberry jam, blueberries, maple syrup	85
Fried Chicken & Pancakes fried jidori chicken breast, lemon ricotta pancake, pure maple syrup, clarified butter	90
Asparagus & White Cheddar Quiche (Vr)	96
Croissant Sandwich over medium egg, thinly-sliced ham, white cheddar, cultured butter	160

SIDES

Serves 10-12

Marinated Greens (GF +V) kale, spinach, arugula, lemon vinaigrette	40
Breakfast Potatoes (GF +V)	42
Seasonal Fruit Salad (GF +V)	48
Grilled Organic Sourdough Toast (Vr) 2 slices/person, strawberry jam, cultured butter	48
Niman Ranch Bacon (GF)	60
Chicken Sausage (GF)	72

GF=Gluten Free V=Vegan Vr=Vegetarian

SANDWICHES & SALADS

Serves 8-10

Half Sandwich Platter choice of three: grilled vegetables, shaved vegetables, fried chicken, grilled fish, grilled steak	100
Scottish Smoked Salmon + Grilled Bread scottish smoked salmon, tomato, cucumber, red onion, caper berries, tzatziki	110

Tender Greens Salad (GF + V) carrots, tomatoes, red wine vinaigrette	60
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Garden of Little Gem Caesar (Vr) plum tomatoes, torn croutons, reggiano, white anchovy dressing	85
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Grilled Chopped Salad (GF + V) seasonal farmers market greens, asparagus, zucchini, red onion, white corn, tomatoes, avocado, lemon-basil vinaigrette	85
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Seasonal Fruit Salad (GF) wild rocket, cabra verde, white raddichio, hazelnut vinaigrette	90
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Nicoise Salad (GF) white albacore tuna, soft-boiled egg, roasted potatoes, lemon zest haricot vert, kalamata olives, confit tomatoes, red wine mustard vinaigrette	96
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PROTEINS

Serves 8-10

Grilled Jidori Chicken (GF) blistered cherry tomatoes	50
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Fried Jidori Chicken citrus cole slaw	60
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Grilled White Albacore Tuna (GF) asian slaw	70
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Grilled Scottish Salmon (GF) shaved fennel	80
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American Wagyu Sirloin (GF) sautéed spinach, confit tomatoes	105
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ENTREES

Serves 10-12

Chicken Enchiladas jidori chicken, corn tortilla, white cheddar, tomatillo salsa (GF)	75
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Wood Grilled BBQ Salmon herb potato puree, baby gold beets, market squash, sugar snap peas (GF)	100
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Seasonal White Fish & Salsa Vallarta olives, capers, tomatoes, fresh cilantro (GF)	100
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PASTA

Serves 10-12

Caponata Rigatoni / GF (served cold) marinara sauce, roasted eggplant, kalamata olives, basil (Vr)	65/75
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Mushroom Rigatoni / GF white wine, thyme, shiitake mushrooms (Vr)	65/75
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Vegetarian Lasagna fresh seasonal vegetables, ricotta, reggiano (Vr)	75
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Chicken Piccata jidori chicken, white wine lemon caper sauce	75
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Meatballs & Polenta creamy polenta, marinara, reggiano	70
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Beef Lasagna housemade wagyu meat sauce, reggiano, basil	80
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SIDES

Serves 8-10

Homemade Potato Chips (GF)	25
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Grilled Organic Bread: Sourdough + Olive (V)	30
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Cilantro Rice (GF, Vr, Vg)	35
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Pinto Beans (GF, Vr, Vg)	35
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Yukon Mash + Shiitake Mushroom Gravy (GF + Vr)	40
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Green Beans + Lemon Zest (GF + V)	45
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Mac + Cheese (Vr)	45
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Creamed Spinach (Vr)	45
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Wild Rice + Smoked Bacon (GF)	45
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Wood-Grilled Seasonal Veggies (GF + V)	50
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Roasted Seasonal Market Veggies (GF + V)	55
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Guacamole & Chips (GF, Vr, Vg)	55
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