



DEPOT KOSHER CATERING MENU

THANK YOU FOR SELECTING THE DEPOT FOR YOUR SPECIAL EVENT.
WE PRIDE OURSELVES IN BRINGING YOU THE FRESHEST OF INGREDIENTS
WITH OUR OWN THE INTERNATIONAL FLARE.
IT'S OUR GOAL TO GUIDE YOU THROUGH THE PROCESS TO ENSURE THAT YOU
RECEIVE THE QUALITY THAT WE ARE KNOWN FOR.
WE ARE A FULL SERVICE RESTAURANT AND CAN ARRANGE EVERYTHING FROM
LINENS TO MUSIC, TO FLOWERS, TO TRANSPORTATION AND MORE.
YOUR REQUESTS ARE OURS TO PROVIDE.

THANK YOU

CHEF SHAFER
CHEF/OWNER
DEPOT RESTAURANT
TORRANCE CA.
310 787 7501
ESTABLISHED 1991

AFTERNOON MENUS

SERVED CHILLED

ASSORTED BREAKFAST SCONES WITH WHIPPED CREAM AND BERRIES
EGG SALAD
CAESAR SALAD
CHOPPED VEGETABLE SALAD WITH BLUE CHEESE
PESTO PASTA AND SUNDRIED TOMATO SALAD
GREEK VEGETABLE SALAD WITH FETA
FRESH FRUITS

THE DELI SECTION

BAGLES, LOX, CREAM CHEESE, CAPERS, ONIONS, TOMATOES AND OLIVES
DEPOT'S HOT SMOKED SALMON SERVED CHILLED
DEPOT HOUSE SMOKED AHI TUNA SALAD

SERVED HOT BRUNCH ITEMS

DEPOT'S PECAN FRENCH TOAST WITH MAPLE SYRUP
SCRAMBLED EGGS
WITH CHOICES OF MATZO BREI, SMOKED SALMON AND CHIVES, VEGETABLES, OR
CHEESE {2 CHOICES}
BUTTERMILK BISCUITS WITH HONEY BUTTER, GRAVY AND NACHO CHEESE
SAUCE

HOT LUNCH ITEMS

PUMPKIN CORN CHOWDER
TOMATO BASIL BISQUE
WHITE BEAN AND VEGETABLE SOUP
VEGETABLE NOODLE STIR FRY
MAC AND CHEESE
PENNE MARINARA
BUTTERED NOODLES

ENTREES

PAN ROASTED WHITE FISH WITH LEMON CAPER SAUCE
GRILLED SALMON WITH TOMATO BASIL AND OLIVE COMPOTE
BLACKENED MAHI WITH WARM SALSA ROJAS

AFTERNOON PRICES

MENUS ARE PRICED
BY SELECTION

THE LIGHT FARE LUNCH

CHOICE OF 3 ITEMS FROM SERVED CHILLED MENU AND THE DELI SECTION
\$29.00 PER PERSON

THE PARTY

THE LIGHT FARE PLUS 3 CHOICES FROM THE BRUNCH OR THE HOT LUNCH ITEMS
\$39.00 PER PERSON

GRANDE BUFFET

THE LIGHT FARE AND THE BRUNCH WITH THE ADDITION OF 1 LUNCH ENTREE
\$49.00 PER PERSON

LABOR CHARGES

COOKS, SERVERS, BARTENDERS AND CLEANERS
ARE BILLED \$25.00 PER HOUR

ALL CHARGES ARE SUBJECT TO TAX AND 20% SERVICE CHARGE

EVENING MENUS

SERVED CHILLED STARTERS

FIRE ROASTED ASPARAGUS WITH CRUSHED ALMONDS
MARINATED TOMATOES AND CUCUMBERS WITH LEMON AND CILANTRO
FILED GREENS WITH ROASTED CORN AND MISO VINAIGRETTE
BABY NEW POTATOES WITH GREEN BEANS, BASIL AND OLIVES
ROASTED PEPPERS, FENNEL, KALE SALAD
APPLE SALAD WITH PECANS DRIED CHERRIES AND BABY GREENS
SMOKED SALMON , TOMATO, CUCUMBER AND DILL SALAD
FRESH FRUITS

SOUPS

CURRIED VEGETABLE SOUP
MATZO BALL SOUP
CHICKEN NOODLE SOUP
TUSCAN TOMATO AND ZUCCHINI SOUP
MEXICALI VEGETABLE SOUP

PASTAS

ROASTED GARLIC CHICKEN WITH ZUCCHINI MUSHROOMS ,CRUSHED TOMATOES
AND PENNE PASTA
CASHEW CHICKEN AND VEGETABLE STIR FRY WITH NOODLES
ROASTED VEGETABLES, PESTO AND BOWTIE PASTA
BUTTERED NOODLES
MAC AND CHEESE { DAIRY MENU}

EVENING ENTREES

CHICKEN DISHES

FRIED CHICKEN AND DIPPING SAUCES
SWEET HOME STYLE BBQ CHICKEN
PESTO CHICKEN WITH OLIVES AND TOMATOES
THAI BBQ CHICKEN
SOUTH WEST DRY RUBBED CHICKEN

MEAT DISHES

ROASTED SIRLOIN OF BEEF
PRIME RIB WITH HORSE RADISH \$5.00 EXTRA
BRAISED SHORT RIBS

EVENING BUILD IT BUFFETS

BURGER BAR
TACO BAR
BOTH WITH ALL THE TRIMMINGS

FISH ENTREES

GRILLED MAHI MAHI WITH MELON SALSA
GRILLED SALMON WITH BASIL TOMATO AND OLIVE SAUCE
SEARED RARE AHI TUNA WITH SOY AND WASABI SAUTEED VEGETABLES
PAN ROASTED WHITE FISH WITH LEMON CAPER SAUCE

SIDE DISHES

VEGETABLE FRIED RICE
SWEET CORN AND CILANTO RICE
SPINACH AND TOMATO RICE
ASSORTED ROASTED VEGETABLES
BROCCOLI AND MUSHROOMS SAUTE
CASHEW STIR FRY VEGETABLES
ROASTED GARLIC POTATOES
SAUTEED POTATOES AND SWEET ONIONS

EVENING MENU PRICING

DINNER PACKAGE ONE

CHOICE OF 3 STARTERS, 1 SOUP, OR 1 PASTA, 2 SIDES, 2 ENTREES
AND 1 DESSERT
\$ 35.00 PER PERSON

DINNER PACKAGE TWO

CHOICE OF 3 STARTERS, 1 SOUP, OR 2 PASTA, 2 SIDES AND 3 ENTREES
2 DESSERTS
\$ 48.00 PER PERSON

DINNER PACKAGE THREE

CHOICE OF 4 STARTERS, 2 SOUPS OR 2 PASTAS, 3 SIDES AND 3 ENTREES
3 DESSERTS
\$ 58.00 PER PERSON

LABOR CHARGES

COOKS, SERVERS, BARTENDERS AND CLEANERS
ARE BILLED \$25.00 PER HOUR

ALL CHARGES ARE SUBJECT TO TAX AND 20% SERVICE CHARGE

SWEET ENDINGS

DAIRY DESSERTS

PECAN TARTS
LEMON BARS
APPLE CRANBERRY COBBLER
DEPOT BANANA CREAM PIE
DOUBLE FUDGE BROWNIE
TRIPLE LAYER CHOCOLATE CAKE
CARROT CAKE
LEMON BERRY CAKE
ASSORTED COOKIES

AND WE CAN CUSTOM MAKE ANYTHING YOUR HEART DESIRES

MEAT DESSERTS

APPLE COBBLER
LEMON BERRY TRIFLE
CHOCOLATE DECADENCE CAKE
FRESH FRUITS
LEMON BERRY CAKE
CHOCOLATE PEANUT BUTTER CAKE
NUTTELA AND BERRY CHOCOLATE CAKE

DAIRY DESSERT BUFFETS

\$10.00 PER PERSON

ICE CREAM BAR WITH GIANT BROWNIES AND COOKIES
AND TOPPINGS

WILLY WONKA ASSORTED CANDIES AND TREAT BAR

SMORES BAR WITH ASSORTED TOPPINGS AND LOTS OF STUFF