

## DESSERTS

For questions on allergies or dietary restrictions, please ask your catering coordinator.

<b>LEMON TART</b> vt gf	12 pieces \$45
<b>BREAD PUDDING</b> vt	Serves 10-12 \$45
<b>MIXED BERRY COBBLER</b> v vt gf n	Serves 10-12 \$65
<b>CHOCOLATE CAKE</b> v vt gf	12 pieces \$65

## SIDES

For questions on allergies or dietary restrictions, please ask your catering coordinator.

**QUART** Serves 6-8    **REGULAR** Serves 12-24    **LARGE** Serves 35-60

QUART	REGULAR	LARGE	QUART	REGULAR	LARGE	QUART	REGULAR	LARGE
\$10	\$30	\$80	\$14	\$42	\$105	\$18	\$55	\$135
Organic Brown Rice v vt gf			Beets v vt gf			Broccolini & Garlic v vt gf		
Mashed Potatoes v vt gf			Tomato Chipotle Black Beans v vt gf			Green Beans & Garlic v vt gf		
Roasted Rosemary Potatoes v vt gf			Mushrooms & Onions v vt gf			Leafy Greens v vt gf		
Organic Turmeric Rice v vt gf n			Quinoa v vt gf					
Vegetable Medley v vt gf			Yams & Sweet Potatoes v vt gf					
			Zucchini, Corn, & Roasted Red Peppers v vt gf					

## EXTRAS

See legend inside to identify Vegetarian, Vegan and Gluten free options. For questions on allergies or dietary restrictions, please ask your catering coordinator.

<b>GRILLED CHICKEN BREASTS</b> gf	6 pieces \$20
<b>GRILLED MARINATED TOFU</b> v vt gf	6 pieces \$20
<b>TURKEY MEATLOAF</b> gf n	16 pieces \$40
<b>NEW AMERICAN VEGGIE PATTIES</b> v vt gf n	6 pieces \$25
<b>HOUSE-MADE FLATBREAD</b> v vt gf	12 pieces \$25
<b>HOUSE-MADE CRISPY POTATO CHIPS</b> v vt gf	per bag \$5
<b>POTATO PANCAKES</b> v vt gf	12 pieces \$30

Served with choice of applesauce or sour cream.



# GENERAL CATERING INFORMATION

Our diverse, stealthy-healthy menu makes it easy for you to entertain at home or offer your office staff delicious family-style dining.

You'll feel good that you've provided whole-food dining for the well-being of your guests. Your family, friends and colleagues will reap the benefits of your good taste and forward thinking.

## HOW AND WHEN TO PLACE AN ORDER

Orders may be placed by phone, fax, or email. Please call to confirm fax or email orders. We recommend placing your order at least 24 hours in advance, some items require more advance notice than others.

We will do our best to accommodate same-day orders whenever possible. Our catering staff would be happy to help design your menu - call us Monday through Friday 9am-5pm at 323.692.0800 ext. 101 or email [catering@hugosrestaurant.com](mailto:catering@hugosrestaurant.com).

## PRESENTATION

We can provide plastic plates, forks, knives, spoons, napkins and serving utensils for a small fee.

## MODIFICATIONS

Many of our popular dishes are available for order and pick up with vegan, vegetarian or gluten-free options. We have limited modifications on our catering items to ensure the quality and integrity of the dish. Please speak with us about specific allergies or dietary restrictions before placing your order.

## DELIVERY

We offer delivery for orders of \$100 or more off our catering menu. We deliver throughout Los Angeles. For orders between \$100 - \$199, the fee is \$20. From \$200-\$1000, the fee is \$40. Delivery options for larger orders are available through our catering staff at [catering@hugosrestaurant.com](mailto:catering@hugosrestaurant.com).

## CANCELLATION POLICY

Cancellations must be made by 3pm the day prior to the pick up or delivery of your order. Orders over \$500 require at least 48 hours notice for changes or cancellations. Prepaid delivery orders are subject to a 5% cancellation fee.

## FULL SERVICE CATERING & EVENT PLANNING

If you would like full service catering with staff, rentals, décor, flowers, custom menu design, entertainment, valet parking, and more, please contact our Event Coordinator at [events@hugosrestaurant.com](mailto:events@hugosrestaurant.com). We are ready to assist you to make things extra special.

### ALWAYS PREPARED

**v**  
VEGAN

**vt**  
VEGETARIAN

**gf**  
GLUTEN-FREE

**n**  
NUTS

★  
FAVORITE

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# BREAKFAST

We use organic veg-fed eggs. Substitute organic tofu for eggs no charge. Eggs cooked in butter, substitute olive oil upon request.

All dishes prepared as described. Vegetarian, Vegan, and Gluten free options may be available upon request. For questions on allergies or dietary restrictions, please ask your Catering Coordinator.

## CHIPOTLE SCRAMBLE **(vt) gf**

serves 8-10 \$65

Eggs scrambled with diced grilled chicken breast, peppers, onions, scallions, mozzarella cheese, cheddar cheese, and slightly spicy honey-chipotle sauce over corn tortillas. Served with sour cream.

## BUILD YOUR OWN SCRAMBLE **(v) (vt) gf**

serves 8-10 \$60

Eggs scrambled with 4 choices of ingredients (may include 1 protein and 1 cheese)

## PAPA'S EGGS **gf**

serves 8-10 \$65

Eggs scrambled with bacon, turkey sausage, scallions, garlic, and parsley

## ★ BREAKFAST BURRITOS **(v) vt**

serves 8-10 \$75

Eggs scrambled with sautéed tomatoes, peppers, onions, mozzarella cheese and cilantro, wrapped in a wheat tortilla. Served with tomato chipotle sauce and guacamole. Add bacon or turkey sausage \$20

## CHILAQUILES **v (vt) gf**

serves 8-10 \$65

Eggs scrambled with corn tortillas, turkey sausage, slightly spicy roasted tomato chipotle sauce & onions. Served with sour cream.

## ★ ALMOND ENERGY PANCAKES **v vt gf n**

serves 6-8 \$40

Prepared with nuts, seeds, quinoa, shredded coconut, puffed rice, dried cherries, and cranberries. Served with strawberries and spiced organic cane syrup.

## GOOD MORNING ENERGY CEREAL **v vt gf n**

serves 12-16 \$50

A crispy cereal with mixed nuts and seeds, puffed rice, dried cherries and cranberries, cinnamon and organic maple syrup. Served with your choice of milk or yogurt.

# BREAKFAST SIDES

**BACON **(v) (vt) gf**** regular, turkey bacon, or veggie bacon 30 slices \$45

60 slices \$90

**TURKEY SAUSAGE PATTIES **gf**** 15 patties \$45

30 patties \$90

**FRESH FRUIT SALAD **v vt gf**** \$40

**FRESH STRAWBERRIES **v vt gf**** \$40

**ROASTED BREAKFAST POTATOES **v vt gf**** \$30

**PLAIN SCRAMBLED EGGS **vt gf**** serves 8-10 \$45

# BEVERAGES

## FRESH BREWED COFFEE

Includes 10 cups, stir sticks, sweeteners, and non-dairy creamers.

10 cups \$25

## FRESH SQUEEZED ORANGE or GRAPEFRUIT JUICE

Includes 10 cups and straws.

10 cups \$35

## HUGO'S HOUSE BREWED ICED TEA

Includes 10 cups, straws, lemons and sweeteners.

10 cups \$25

## OLD-FASHIONED LEMONADE

Includes 10 cups and straws.

10 cups \$35

## FLAVORED LEMONADE

GINGER, STRAWBERRY, GREEN TEA, SPINACH, or SEASONAL

Includes 10 cups and straws.

10 cups \$45

# STARTERS

For questions on allergies or dietary restrictions, please ask your catering coordinator.

## ★ ASIAN SPRING ROLLS v vt gf

6 cut rolls \$25

Vietnamese-style spring rolls filled with snow peas, carrots, cucumbers, avocado, kelp noodles, and fresh herbs with a mild sesame-chili dipping sauce.

## ARTICHOKE DIP v vt gf n

feeds 12-16 \$65

Diced artichokes, chopped spinach, onion, garlic, and seasonings sautéed in olive oil then added to a creamy sauce of tofu, vegan mozzarella, rice milk, potato, vegan mayo, and white wine.

Served with organic corn tortilla chips.

## GREEN TAMALES v vt gf n

12 pieces \$25

Spinach-infused sweet corn tamales served with an avocado black bean salsa and tomatillo sauce.

Served with sour cream.

## CRUDITE PLATTER v vt gf

One Dip \$45 Two Dips \$60

A beautiful array of fresh vegetables with your choice of dip: Ranch, Garlic Jalapeño, Sesame Ginger or Sesame Chile. *Substitute Honey Chipotle or Roasted Red Pepper Hummus for \$15/ea.*

## SOUP

per quart \$15

GINSENG CHICKEN gf

COCONUT CURRY RED LENTIL v vt gf

TOMATO BASIL BISQUE v vt gf



# SALADS

For questions on allergies or dietary restrictions, please ask your catering coordinator.

**REGULAR** Serves 8-10

**LARGE** Serves 16-20

## ★ POWER OF GREEN SALAD v vt gf

Regular \$55

Large \$105

Chopped spinach, organic leafy greens, broccoli, green beans, asparagus, dried cherries and avocado. Topped with toasted sunflower seeds and served with a sherry vinaigrette dressing on the side.

*Add grilled chicken or marinated tofu \$20*

## MEXICAN SALAD (v) (vt) gf

Regular \$60

Large \$115

Grilled chicken breast or organic tofu, romaine lettuce, black beans, avocado, olives, Pico de Gallo and Parmesan cheese and tossed in a Caesar dressing.

## SESAME SALAD (v) (vt) gf n

Regular \$60

Large \$115

Sliced, grilled sesame marinated chicken breast or herb-marinated organic grilled tofu served on organic mixed lettuce with almonds, orange slices, snow peas and jicama with a side of sesame-ginger dressing.

## QUINOA BEET SALAD (v) vt gf n

Regular \$55

Large \$105

Sweet cooked beets, carrots, scallions, and organic mixed lettuce tossed with dried cherries, walnuts and gorgonzola cheese with a side of sherry vinaigrette dressing. *Add grilled chicken or marinated tofu \$20*

## ★ PESTO PASTA SALAD (v) (vt) n

Regular \$60

Large \$115

Homemade fusilli pasta mixed with Kalamata olives, sun-dried tomatoes, red onion, and roasted red peppers, tossed in a basil pesto dressing. *Add grilled chicken or marinated tofu \$20*

## GARDEN CAESAR PASTA SALAD (v) vt

Regular \$60

Large \$115

Homemade fusilli pasta mixed with Parmesan cheese, grape tomatoes, carrots, broccoli, and cauliflower tossed in a Caesar dressing. *Add grilled chicken or marinated tofu \$20*

## ASIAN PASTA SALAD v vt

Regular \$60

Large \$115

Homemade fusilli pasta mixed with snow peas, carrots, jicama, broccoli, and scallions tossed in a sesame chili dressing. *Add grilled chicken or marinated tofu \$20*

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# ENTREES

All dishes prepared as described. Vegetarian, Vegan, and Gluten free options may be available upon request. For questions on allergies or dietary restrictions, please ask your catering coordinator.

**REGULAR** feeds 8-10

**LARGE** feeds 25-30

**ORANGE MUSTARD CHICKEN *gf*** Regular \$60 Large \$165  
Breast of chicken sautéed with orange juice, Pommery Dijon mustard, honey and garlic.

★ **CHICKEN CARCIOFI *gf*** Regular \$70 Large \$190  
Seasoned chicken breast sautéed in olive oil with artichoke hearts, spinach, cherry tomatoes, garlic, Kalamata olives, chili flakes, lemon juice, white wine and butter.

**TIKKA MASALA (v) (vt) *gf n*** Regular \$70 Large \$190  
Choice of our new American veggie patties or chicken breast. Served with a slightly spicy Indian inspired sauce of tomato, onions and spices on the side, and cilantro-mint chutney.

★ **TURKEY MEATLOAF *gf n*** Regular \$55 Large \$150  
Shelton's free-range turkey prepared with sun dried tomato, pine nuts, egg, cheese and fresh herbs. Served with mushroom herb gravy and/or marinara.

**ASIAN STIR FRY (v) (vt) *gf*** Regular \$60 Large \$165  
Choice of sautéed chicken breast or grilled organic tofu, snow peas, tomatoes, broccolini, mushrooms, jicama, scallions, cilantro and a sesame-chili sauce. Served with organic brown rice.

★ **VERY GREEN CASSEROLE (v) vt *gf n*** Regular \$60 Large \$165  
Broccolini, spinach, asparagus, zucchini, with garlic and fresh herbs in a tomato-basil pesto sauce. Topped with a veggie patty and melted goat and mozzarella cheeses.

**SHEPHERD'S PIE (v) vt *gf*** Regular \$60 Large \$165  
Herbed mushroom sauce with assorted mixed vegetables and a choice of chicken breast or organic tofu. Covered with mashed potatoes and a crisp Parmesan cheese crust.

**BBQ CHICKEN *gf*** Regular \$60 Large \$165  
Seasoned chicken breasts grilled with Chef Nabor's famous BBQ sauce. Substitute organic chicken add \$25 (Small pan only). Requires minimum 72 hour notice.

**ROSEMARY LEMON CHICKEN *gf*** 6 large pieces - Regular \$85  
Mary's organic chicken breast is roasted with rosemary lemon butter and garlic. Garnished with roasted lemon and a rosemary sprig. Requires minimum 72 hour notice.

**SALMON WITH BASIL PESTO SAUCE *gf n*** 6 large pieces - Regular \$110  
Served lightly seasoned with salt and pepper and sautéed in olive oil. Served with a side of Basil Pesto Sauce. We are committed to serving only the most sustainable fish in accordance with the Monterey Bay Seafood Watch. Requires minimum 72 hour notice.

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## CAN BE PREPARED

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**gf** GLUTEN-FREE

**n** NUTS

★ FAVORITE

(v) VEGAN

(vt) VEGETARIAN

(gf) GLUTEN-FREE

# SANDWICHES

For questions on allergies or dietary restrictions, please ask your catering coordinator.

**SANDWICH WRAPS** CHOOSE UP TO 2 OPTIONS feeds 8-10 \$65

**THE CLUB (v) (vt)**  
Choice of grilled chicken breast or grilled organic tofu. Choice of bacon (regular, turkey or vegetarian). Topped with guacamole, tomato, lettuce and black pepper vegan mayo. Served in a Wheat Tortilla.

**CUBAN (v) (vt)**  
Grilled chicken breast or organic tofu with slightly spicy honey-chipotle sauce, fried plantains, goat cheese, organic mixed lettuce, a splash of balsamic dressing, tomato & grilled red onions. Served in a Wheat Tortilla.

**AVOCADO HUMMUS WRAP v (vt)**  
Spinach tortilla wrapped around avocado, tomato, cucumber, roasted garlic-red pepper hummus and snow peas with a drizzle of sesame-ginger dressing. *Add Chicken or Tofu for \$20.*

**LUNCH BOXES** (minimum order of 10 required) each \$15

Your choice of sandwich wrap, house made crispy potato chips with garlic jalapeño dipping sauce, and Chef Nabor's Oatmeal Cookie (contains nuts). Individually and neatly packaged to make your lunch a snap!

# PASTAS

All dishes prepared as described. Vegetarian, Vegan, and Gluten free options may be available upon request. For questions on allergies or dietary restrictions, please ask your catering coordinator.

**REGULAR** feeds 8-10

**LARGE** feeds 25-30

*Substitute Gluten-free Penne: Regular-\$10 Large-\$25*

★ **FOUR CHEESE MACARONI & CHEESE vt (gf)** Regular \$55 Large \$150  
House-made fusilli pasta in a rich, creamy sauce of four cheeses - cheddar, mozzarella, gorgonzola and parmesan.

**VEGAN MACARONI & CHEESE v vt (gf) n** Regular \$55 Large \$150  
House-made fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew & sunflower seed cheese sauce. Topped with crispy onions.

**BAKED FUSILLI & MEATBALLS (v) (vt) (gf) n** Regular \$60 Large \$165  
House-made fusilli pasta tossed with marinara sauce blended with diced tomatoes and artichoke hearts with choice of turkey meatballs prepared with Shelton's free-range ground turkey, vegetables, cheese and spices or veggie balls made from our "New American" vegetable-seed mixture. Topped with mozzarella cheese and baked.

★ **PASTA VICTOR (v) (vt) (gf)** Regular \$60 Large \$165  
A classic Hugo's dish with house-made fusilli, grilled chicken breast, garlic, sun dried tomato, corn, chilies, cilantro, parmesan cheese and a slightly spicy chipotle-cream sauce.

**VEGAN VICTOR v vt (gf)** Regular \$60 Large \$165  
House-made fusilli, organic tofu, garlic, sun dried tomato, corn, chilies, cilantro and a slightly spicy chipotle-vegan cream sauce.

**CARBONARA (v) (vt) (gf)** Regular \$60 Large \$165  
House-made fusilli with prosciutto, bacon and garlic sautéed crisp. Deglazed with white wine and finished with scallions, cream, Italian parsley and parmesan cheese.

**VEGAN CARBONARA v vt (gf)** Regular \$60 Large \$165  
House-made fusilli with veggie bacon and garlic sautéed crisp. Deglazed with white wine and finished with scallions, Italian parsley, and mushrooms in a vegan cream sauce.