

**BEVERAGE SERVICE**

for three hours service, includes 2 bartenders each additional hour at a discount

**FULL SERVICE OPEN BAR**

| \$11.25 / PERSON / HOUR

unlimited wine and beer on offer in cafe  
for studio service, pre-select one of each: red, white, rose or sparkling wines,  
and choice of two bottled beers

unlimited coffee bar, including espresso, pour-over, and brewed coffees,  
house specialty coffee drinks, hot and iced teas, bottled sodas, and lemonade

**MIMOSA BAR**

| \$7.25 / PERSON / HOUR

unlimited sparkling wine served with orange juice, grapefruit juice, & peach puree

unlimited coffee bar, including espresso, pour-over, and brewed coffees,  
house specialty coffee drinks, hot and iced teas, bottled sodas, and lemonade

**COFFEE BAR**

| \$5.25 / PERSON / HOUR

unlimited coffee bar, including espresso, pour-over, and brewed coffees,  
house specialty coffee drinks, hot and iced teas, bottled sodas, and lemonade

**DESSERT BAR**

one hour of service includes 1 server for up to 50 guests  
minimum of 20 guests  
additional hours of service pro-rated

CHOICE OF THREE (one selection from each category) | \$11 / PERSON  
CHOICE OF SIX (two selection from each category) | \$15 / PERSON

**CLASSICS**

- CHOCOLATE CAKE
- ALMOND PEAR TART
- CHERRY PIE
- APPLE PIE

**SIGNATURE SWEETS**

- CHOCOLATE HAZELNUT BABKA
- LEMON BARS
- MINI CHOCOLATE TARTS
- MINI LEMON TARTS

**CROWD-PLEASERS**

- STICKY TOFFEE BLONDIE BAR
- MINI PEANUT BUTTER COOKIES
- MINI CHOCOLATE CHIP COOKIES
- MINI CANELES



CATERING MENU

PAPER OR PLASTIK CAFE IS A FAMILY-OWNED NEIGHBORHOOD CAFE FOCUSED ON SIMPLE AND DELICIOUS FOOD MADE WITH QUALITY INGREDIENTS THAT REFLECT CALIFORNIA SEASONALITY. AN OFF-SHOOT OF OUR DAILY CAFE MENU, OUR CATERING OFFERINGS INCLUDE GRAZING BOARDS, PASTRIES, DESSERTS, AND BEVERAGE SERVICE AVAILABLE FOR BOTH PICK-UP AND ON-SITE SERVICE IN THE CAFE OR OUR ADJACENT EVENT SPACE, MIMODA STUDIO.

CUSTOM FAMILY-STYLE MENUS FOR LARGER ON-SITE EVENTS CAN BE ARRANGED WITH A MINIMUM BUYOUT. PLEASE INQUIRE WITH [INFO@PAPERORPLASTIKCAFE.COM](mailto:info@paperorplastikcafe.com) FOR MORE INFORMATION.

WE LOOK FORWARD TO FEEDING YOUR PARTY!

**ORDERING INFORMATION**

All orders must be placed 72 hours in advance. Please order by emailing [info@paperorplastikcafe.com](mailto:info@paperorplastikcafe.com), we will respond within 24 hours. Pre-payment is required to confirm all orders. Disposable plates, utensils, and napkins are available for \$1/person. Prices do not include sales tax and gratuity. A service charge of 10% will be added to all orders.

5772 West Pico Blvd Los Angeles, CA 90019  
Tel: 323.935.0268

Open MON-SAT 7AM - 10PM SUN 7AM - 8PM

[@paper\\_plastik\\_dancecafe](https://www.instagram.com/paper_plastik_dancecafe)  
Order take-out on our website  
[paperorplastikcafe.com](http://paperorplastikcafe.com)



**THE CONTINENTAL**

frittata bites, sliced smoked ham, house biscuits with seasonal jam and butter, fresh fruit

- SMALL | 8 - 12 guests | \$140
- LARGE | 15 - 20 guests | \$190
- GRAND | 25 - 35 guests | \$270

**ADD ONS**

- bacon \$60 (S) | \$100 (L) | \$180 (G)
- avocado \$45 (S) | \$75 (L) | \$135 (G)
- breakfast potato \$60 (S) | \$100 (L) | \$180 (G)
- yogurt and granola \$85 (S) | \$140 (L) | \$245 (G)

**BREAKFAST BURRITOS**

a mix of turkey chorizo & vegetarian breakfast burritos made with organic scrambled eggs, weiser farms peewee potatoes, black beans, salsa roja, and queso fresco served with side salad and fresh fruit

- SMALL | 8 - 12 guests | \$145
- LARGE | 15 - 20 guests | \$195
- GRAND | 25 - 35 guests | \$275

**AVOCADO TOAST**

lightly mashed avocado spread topped with shaved fennel, grapefruit, dill, and pickled red onion served with side salad

- SMALL | 8 - 12 guests | \$100
- LARGE | 15 - 20 guests | \$165
- GRAND | 25 - 35 guests | \$275

**ADD ONS**

- hard-boiled eggs \$12 (S) | \$20 (L) | \$35 (G)
- smoked salmon \$60 (S) | \$100 (L) | \$150 (G)

**NOSH**

smoked salmon, hard-boiled eggs, french feta, market vegetable crudite, black garlic aioli, butter, olives, herb salad, served with sliced baguette

- SMALL | 8 - 12 guests | \$130
- LARGE | 15 - 20 guests | \$180
- GRAND | 25 - 35 guests | \$260

**SANDWICH ASSORTMENT**

turkey avocado, chicken caesar wrap, and veggie wrap served with fresh fruit, and house green salad

- SMALL | 8 - 12 guests | \$145
- LARGE | 15 - 20 guests | \$195
- GRAND | 25 - 35 guests | \$275

**ADD ONS**

- fried chicken sandwich \$100 (S) | \$150 (L) | \$275 (G)
- le french tuna sandwich \$100 (S) | \$150 (L) | \$275 (G)

**SALAD TRIO**

rosemary chicken salad, french lentil salad, caesar salad, and crispy brussels sprouts

- SMALL | 8 - 12 guests | \$145
- LARGE | 15 - 20 guests | \$195
- GRAND | 25 - 35 guests | \$275

**ADD ONS**

- bacon \$60 (S) | \$100 (L) | \$180 (G)
- avocado \$45 (S) | \$75 (L) | \$135 (G)
- hard-boiled eggs \$25 (S) | \$40 (L) | \$65 (G)
- sliced turkey \$60 (S) | \$100 (L) | \$180 (G)
- smoked salmon \$60 (S) | \$100 (L) | \$150 (G)

**SALMON NICOISE**

miso-glazed salmon, hard-boiled eggs, weiser farms pee wee potatoes, blue lake green beans, castelvetroano olives, cherry tomatoes, watermelon radish and shaved onion served with mixed greens and mustard vinaigrette

- SMALL | 8 - 12 guests | \$150
- LARGE | 15 - 20 guests | \$220
- GRAND | 25 - 35 guests | \$350

**MEZZE BOARD**

curried greens, hummus, french lentil salad, falafel, olives, french feta, market vegetable crudite, pickled onions, herb salad, served with sliced bread

- SMALL | 8 - 12 guests | \$145
- LARGE | 15 - 20 guests | \$195
- GRAND | 25 - 35 guests | \$275

**CHEESE & CHARCUTERIE**

a selection of meats & cheeses accompanied by roasted nuts, seasonal jam, fresh fruit, whole grain mustard, house pickles, olives, served with sliced baguette

- SMALL | 8 - 12 guests | \$145
- LARGE | 15 - 20 guests | \$195
- GRAND | 25 - 35 guests | \$275

**BEVERAGES**

serves 8-16 with paper or plastik cups

- DAILY BREW | \$42
- COLD BREW ICED COFFEE | \$72
- HOT TEA | \$36
- ICED TEA
- (choice of lemongrass, green, black, ginger-plum) | \$50
- FRESH-SQUEEZED ORANGE JUICE | \$52
- HOUSE-MADE LEMONADE | \$40
- NON-ALCOHOLIC DRINK TOKENS
- (all coffees, teas, and bottled beverages) | \$5.50
- ALCOHOLIC DRINK TOKENS
- (all wine, beer, specialty cocktails) | \$9

**PASTRIES**

servings of 6 or a dozen

- BUTTER CROISSANT | \$22 | \$44
- CHOCOLATE CROISSANT | \$30 | \$60
- ASSORTED CROISSANT | \$30 | \$60
- (butter, almond, chocolate, sage-gruyere) | \$40 | \$80
- ASSORTED SCONES | \$28 | \$56
- (cranberry-orange, matcha-ginger, gruyere-peppercorn)
- ASSORTED SEASONAL MUFFINS | \$28 | \$56
- (blueberry jam or cranberry-orange)
- HUCKLEBERRY DONUTS | \$30 | \$60
- COFFEE CAKE DONUTS | \$30 | \$60
- ASSORTED MINI- DONUTS | \$34
- ASSORTED MINI- PASTRIES | \$28

**DESSERTS**

all pies serve 8-16, cookies & bars by the dozen

- APPLE PIE | \$52
- CHERRY PIE | \$52
- CHOCOLATE CAKE | \$45
- PEAR-ALMOND TART | \$45
- PEACH TART | \$45
- CHOCOLATE CHIP OR PEANUT BUTTER COOKIE | \$52
- LEMON BARS | \$56
- STICKY TOFFEE BLONDIE BARS | \$52
- CHOCOLATE CHIP MARSHMALLOW COOKIE gf | \$52
- CHOCOLATE HAZELNUT BABKA | \$32