

MIDI



SERVICES AND PRICING



ABOUT US

Midi is warmth served simply. Rooted in Los Angeles, we create vibrant, Mediterranean-inspired food experiences that bring people together. Whether it's a cozy dinner or a lively gathering, every dish is made from scratch with care—designed to nourish, delight, and spark connection. At Midi, we believe good food is generous, joyful, and always shared.

WHAT WE DO



Whether it's an intimate dinner or a lively cocktail gathering, Midi is here to make your event unforgettable. We design custom menus that reflect your style and season, and beyond our signature food and drink, we offer thoughtful coordination, bar service, and warm, attentive hospitality—so you can relax and enjoy the moment.

WHY CHOOSE US

Events are celebrations that bring your favourite people together and our offering reflects exactly that. We want to make things delightful and unforgettable, to leave you feeling full. We curate and shape everything to suit your occasion, ensuring your catering is as considered and chic as your day deserves.



EVENT PACKAGES

Below are 3 ideas of packages that we know work well. We can customize everything to your request but sometimes it is helpful to go with what is tried and true.



cocktail hour and family style dinner

- 3 small canapes bites
- Spritz
- family style dinner
- 2 starters, 2 mains, 2 sides
- 1 dessert bite

grazing table and canapes

- grazing table
- charcuterie, cheese, dips
- canapes dinner
- 3 savory canapes
- canape dessert
- 2 sweet canape

buffet and interactive table

- oyster spread and spritz
- buffet table spread
- live cooking dessert table

CANAPES



canapes before dinner

- 2 smalls \$15/person
- 3 smalls \$22/person
- 4 smalls \$30/person

cocktail event

A variety of bites to fill up a crowd

- 3 small + 1 big + 1 sweet \$50/person
- 4 small + 2 big + 1 sweet \$70/person
- 4 small + 3 big + 2 sweet \$85/person

oyster bar

Locally sourced oyster served with a selection of mignonettes, hot sauce and lemon wedge \$30/person

FAMILY STYLE

Designed for a sit down reception, each dish is made to be shared by 6 or so guests. Paired with a canapes or an oyster bar, will make it an event to remember.

option 1

-2 mains + 3 sides/salad +1 dessert
\$80/person

option 2

-2 starters + 2 mains + 2 sides/salad +1 dessert
\$90/person

option 3

Antipasti + 2 mains + 3 sides/salad + 1 dessert
\$100/person

option 4

3 starters + 2 mains + 3 sides/salad +1 dessert
\$110/person



BUFFET



A relaxed way of eating the guests serve themselves a selection of hot mains, sides, salad and sweet bites. Can be paired with a cocktail hour, a grazing table or antipasti set on the tables.

option 1

-1 hot main + 3 sides/salad
\$50/person

option 2

-2 hot mains + 4 sides/salad
\$ 65/person

option 3

-3 hot mains + 5 sides/salad
\$75/person

OTHER OPTIONS

A beautiful spread to graze on. It can be set on a large table or broken down into a few smaller ones. Everything on the table has been thought to be eaten together and to satisfy the taste every of your guest.

grazing table

- homemade focaccia
 - local cheeses
 - free range charcuterie
 - homemade pickles
 - selection of two vegetarian dips
 - crudites and fruits
 - warm marinated citrus and rosemary olives
- \$30/person

cheese only grazing table

- hunks and slices of local cheese
 - homemade pickles
 - seasonal fruits
 - warm marinated citrus and rosemary olives
 - homemade focaccia
- \$20/person



oyster bar

Add flair to your party with our oyster bar. The oysters are sourced locally and are served on ice or salt with a selection of mignonettes, hot sauces and lemon wedges.

\$30/person

SAMPLE CANAPES MENUS

Here is an example of the food items you can order as part of your packages or a la carte. We are open to work with our clients and make a personalized menu for your events. But here is a non exhaustive list of crowd pleasers.

small cold canapes

- cucumber bites with labneh and roe
- gildas
- tortilla espanola bites with paprika aioli
- hamachi crudo with fermented chili
- pomme anna with green goddess and herbs
- gem lettuce cup with crab salad
- ...

small hot canapes

- crispy polenta bites
- arancini
- prawn toast
- pork and fennel sausage with pepperonata on skewer
- grilled peach wrapped in proscuito and basil
- garlic butter mussel in the shell
- ratatouille on toasted baguette
- ...

large canapes

- lamb meatballs with tzaziki
- grilled octopus skewers with burned lemon
- braised eggplant with labneh and herbs
- braised short rib with salsa verde
- ...

sweet bites

- dark chocolate truffle
- mini fruit tarts
- tiramispoons
- millefeuilles bites, layer of berries, cream and puff pastry
- donut holes on skewer
- chouquette bites
- ...

SAMPLE FAMILY STYLE MENUS

Gather you guests at the table to share food, this is the epitome of conviviality and joy.

family style starters

- tuna carpaccio with grated citrus, spanish black sea salt and olive oil
- crema di tonno with heirloom tomato salad
- pissaladiere tart
- zucchini scampi galette
- whipped ricotta with pepperonata
- ...

family style mains

- braised lamb shoulder with soft herbs
- broiled branzino filet with caper and mint sauce
- baby eggplant moussaka
- chicken thighs marinated in pomegranate molasses
- fig leaves wrapped salmon
- lemon, basil and ricotta orriechete
- ...

family style sides/salads

- traditional greek salad
- ratatouille
- raddicchio salad with caesar dressing
- endive salad with orange, almond and paprika dressing
- rice with herbs and crispy onion
- shaved fennel with parmesan, pumpkin seeds and parsley
- roasted fingerling potatoes with burned lemon and confit garlic
- watercress, grilled corn and grilled peach salad with mint dressing
- ...

dessert family style

- Eton mess
- olive oil cake with confit kumkat
- tiramispoons
- millefeuilles
- seasonal fruit galettes
- ricotta ice cream with caramelized pine nuts and olio verde
- ...

SAMPLE BUFFET MENUS

Less formal, the buffet is the perfect addition to the cocktail hour. Your guests are free to mingle and connect . The most convivial way to eat .

hot mains

- roasted leg of lamb with mint salsa
- spanakopita
- meat of vegetarian lasagna
- roasted chicken with Xeres reduction
- whole salmon filet with orange and dill gremolata
- porchetta
- ...

sides/salads

- traditional greek salad
- ratatouille
- raddicchio salad with caesar dressing
- endive salad with orange, almond and paprika dressing
- rice with herbs and crispy onion
- shaved fennel with parmesan, pumpkin seeds and parsley
- paprika, coriander and preserved lemon potato salad
- watercress, grilled corn and grilled peach salad with mint dressing
- ...

dessert family style

- Eton mess
- olive oil cake with confit kumkat
- tiramisu
- seasonnal fruit galettes
- ...





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