



## Catering Menu



### Café Hours

Monday-Friday: 8am-4:30pm  
Saturday: 9am-3pm  
Closed Sunday

2509 E 4th Street  
Los Angeles, CA 90033  
323.264.7912

[www.arctichotspot.com](http://www.arctichotspot.com)

Philippians 4:13



## For the sweet-tooth...

Assortment of Fudge Nut  
Brownies & Cookies  
*Serves 15 - \$14*

Pastelitos Cubanos filled with  
Guava & Cheese  
*Dozen - \$12*

Caramelized Cheese Puffs  
*Dozen - \$12*

Select Cakes:  
Carrot Cake with Cheese Topping  
Tiramisu

Cheesecake Flan  
Red Velvet Cake  
Chocolate Flourless  
*9-inch Round - \$45*

Assorted Fruit Bars  
*Call for flavors*  
*Serves 12 - \$27*

Individual Dessert Shots  
*12, 2-ounce cups*  
*\$35*

Fruit Tarts  
*9-inch - \$32*  
*Mini-tarts - \$70*  
*Comes with 24 pieces*

Banana Bread Pudding or  
Capirotada Tradicional  
*Served warm*  
*Serves 15 - \$60*

Chocolate Coated  
Strawberries, Bananas or  
Marshmallows  
*Dozen - \$14*

Fresh Baked Loaf Trio  
*Call for flavors*  
*Serves 30 - \$44*

Cake Pops  
*Red Velvet, Chocolate, Cappuccino*  
*Dozen - \$27*

Mini Sweets Platter  
*Assortment of mini Cake Pops,  
Lemon Bars, Brownies, Chocolate  
Strawberries, Chocolate Mousse  
Cups, Dessert Shots,  
Raspberry Guava Squares*

*10 pieces each flavor*  
*\$275*

48 hours advance notice  
required for all  
dessert orders

## ORDERING DETAILS

All orders require a minimum of 24 hours notice in advance to ensure that items ordered are available and ready at the date/time requested. Some items require 48 hour advance notice minimum. Tableware not included.

**A minimum of 48 hours notice is requested for cancellations.**

### A little bit about Arctic Hotspot™...

*Our story is a testimony that speaks about the power of faith and of God's faithfulness. A yearlong struggle to open our doors taught us to trust and believe in His promises and showed us that 'we can do all things through Christ that strengthens us'. Stop by and we'll share more!*

## Hors d'oeuvres (continued)

Aparagus & Melon Spears wrapped with Prosciutto  
*15 pieces - \$32*

Antipasto Platter  
*Comes with Salami, Prosciutto, Kalamata Olives, Cornichons,  
Mushrooms, Cherry Tomatoes, Pepperoncini, Antichoke Hearts,  
Sundried Tomatoes & Fresh Mozzarella*  
*Serves 25 - \$65*

Mini Grilled Turkey & Pepper Jack Sandwiches  
With Sliced Pears and Fig Jam  
*24 pieces - \$30*

Hummus & Tzatziki Dip with Pita  
*Serves 25 - \$35*

Fresh Mozzarella & Tomato Platter  
*Drizzled with Tuscan Olive Oil, Basil and Aged Balsamic Vinegar*  
*Serves 25 - \$60*

Baked Brie in a Puff Pastry Basket topped with  
Honey, Almonds & Fig  
*9-inch and serves 12-15 - \$60*

Empanaditas  
*Delicately filled with an assortment of flavors - call for details*  
*15 pieces - \$22*

Brazilian Mini Cheese Rolls  
*24 pieces - \$32*

Contact us for our complete Hors D'oeuvres Menu

## Beverages

Fresh Brewed Drip Coffee  
*96 oz. Traveler - \$16*

Café de Olla  
*96 oz. Traveler - \$18*

Iced Café de Olla  
*Gallon - \$21*

Hot Teas  
*Assorted Flavors Available*  
*96 oz. Traveler - \$15*

Breakfast Blend Juice  
*Gallon - \$14*

Fresh Squeezed Lemonade  
*Assorted Flavors Available*  
*Gallon - \$12*

*5-gallon Regular - \$45*  
*5-gallon Flavored - \$50*

Fresh Brewed Iced Tea  
*Assorted Flavors Available*  
*Gallon - \$12*

*5-gallon Regular - \$45*  
*5-gallon Flavored - \$50*

Specialty Aguas Frescas  
*Call for flavors*  
*Gallon, Traditional - \$14*  
*Gallon, Creamy - \$16*  
*5-gallon Traditional - \$50*  
*5-gallon Creamy - \$55*

## Hot Foods

We offer a great selection of Hot Foods & Sides from around the world! Call for details.

### Mexican

Carne en su Jugo  
Enchilada Casseroles  
Chicken/Beef Fajitas  
Mole Poblano

### American

Hot Dog or Burger Station  
Rotisserie Chicken  
Chicken Pot Pie Casserole

### Asian

Mongolian Beef  
Kung Pao Chicken  
Teriyaki Chicken Bowls

### Italian

Alfredo & Rosette Pasta  
Lemon Picatta  
Lasagna  
Spaghetti with Meat Sauce

## Hors d'oeuvres

Pesto Deviled Eggs  
*12 pieces - \$17*

Assortment of Finger  
Sandwiches  
*Includes 3 flavors per order*  
*Call for options*  
*24 pieces - \$27*

Cucumber Cups filled with  
Rosemary Cheese or  
Mango-Cranberry Chipotle  
Chutney  
*15 pieces - \$17*

Vegetable Crudités with  
choice of Flavored Dip  
*Serves 22-25 - \$50*

Tuna or Cranberry Rosemary  
Chicken Salad Crostinis  
*15 pieces - \$22*

Queso Fresco, Tomato &  
Cucumber Skewers with  
Avocado Sauce  
*15 pieces - \$18*

Spanakopita Rectangles  
*15 pieces - \$22*

Assorted Cheese, Cracker &  
Fruit Platter  
*Serving for 25 - \$65*

Guacamole with Chips,  
Cucumber & Jicama Spears  
*Serves 25 - \$50*

Potato Cups filled with  
Manchego, Bacon & Scallions  
*15 pieces - \$28*

Southwest Egg Rolls  
*20 halves - \$25*

All Items Subject to CA Sales Tax

Some items may be subject to Seasonal Availability

### Food Allergy Advisory:

Foods, pastries and certain beverages may contain nut products or may have been processed in equipment through which nut products have been handled.

# Morning Starters...

You know...breakfast *is* the most important meal of the day!

## Bagel Assortment Tray

Variety of Gourmet Bagels served with Cream Cheese, Tomato, Cucumber & Alfalfa sprouts  
*Servings for 12 - \$37*

## Assorted Breakfast Pastries

Dozen of fresh-baked assortment of pastries  
*Servings for 12 - \$28*

## Yogurt Parfaits or Cottage Cheese & Fruit

Fresh Seasonal Fruits or Berries topped with honey & granola  
Served Individually (9oz Each)  
*Minimum Order 12 - \$3.50 each 80 oz. Bowl - \$36*

## Fresh Fruit Platter

Slices of tasty, seasonally available Fruits & Berries  
*Servings for 15 - \$38*

## Breakfast Burritos

Egg, Potatoes, Cheese and choice of Protein (Ham, Turkey or Chorizo) with side of Homemade Salsa Verde.  
*Servings for 12 - \$65 Upgrade to Vegan Tortilla \$10*

## Empanadas Mañaneras

Filled with your choice of the following:  
· Ham, Cream Cheese & Jalapeno  
· Longaniza & Potato  
· Egg, Spinach, Mushrooms & Feta Cheese  
*\$2.75 Each - minimum order 15, 1 flavor per Order*

## Oatmeal Station

Served with Brown Sugar and choice of two side toppings:  
Almonds, Strawberries, Cranberries, Banana, Apples, Raisins, Walnuts  
*Gallon - \$40 Milk Alternates Available, Call for price*

## Breakfast Tortas

Fresh baked bolillo with Egg, Ham & Frijoles Charros, topped with Queso Cotija. Includes Salsa Verde on the side.  
*Servings for 12 - \$65*

## Sunrise Quesadillas

Cheesy Tortilla filled with Egg, Ham, Roasted Red Peppers, Caramelized Onions, Spinach & Tomato  
*Servings for 12 - \$60*

# Morning Starters (continued)

## Sunny Croissants

*A delicious classic filled with Egg, Ham, American Cheese, Tomato, Spinach and Avocado Spread*  
*Dozen per Order - \$65*

## Chilaquiles Tradicionales

*Crispy Tortilla Chips bathed in homemade Salsa Quemada topped with Sour Cream & Queso Fresco. Served with side of Beans.*  
*Servings for 10-12 - \$65*  
*Add Scrambled Eggs - \$10/dozen*

## Breakfast Casserole

*Egg, Potato, Peppers, Onions, Cheese and choice of Protein (Ham, Turkey or Chorizo) and 24 halves of Toast*  
*Servings for 10-12 - \$70*

## Add-ons

Roasted Potatoes with Peppers & Onions (*Serves 10-12*) - \$38  
Bacon (*Regular or Turkey*) 24pc - \$25  
Toast (*12 slices*) - \$6

# Lunch

## Fiesta Salad Bowls

Individual bowls served with Beans, Rice, Chicken and topped with Lettuce, Sour Cream, Queso Cotija, Crispy Tortilla Strips and Salsa Verde  
*Minimum Order 10 - \$9.50*

## Wraps

Assortment of our popular Chicken Wraps  
Honey Mustard, Spicy BBQ, Cilantro-Lime, Caesar and Poblano  
*Each wrap is filled with Chicken and assorted fresh vegetables*  
*Comes with 12 Whole Wraps, halved - \$70*  
(Vegetarian wrap available with hummus or soy meat)

*\*Tortillas contain No Lard*

## Panini Sandwiches

Flavorfully crafted sandwiches served hot off the Press  
Buffalo · Tuna Melt · Mozzarella & Basil · Green Mole  
Brie & Blue · Italiano · Pineapple Chipotle  
*Comes with 9 Whole Sandwiches, halved - \$65*

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# Lunch (continued)

## Gourmet Sandwiches

Sandwich Platters are made with fresh ingredients prepared daily

## Meat & Cheese Options:

Ham, Turkey, Chicken, Salami, Tuna, or Pastrami  
American, Swiss, Provolone, Pepper Jack or Muenster

## Veggies:

Lettuce, Tomato, Red Onion, Pickles, Alfalfa Sprouts, Bell Pepper, Cucumber, Banana Peppers, Jalapeno Slices & Olives

## Homemade Signature Spreads:

Roasted Red Bell Pepper | Sun Dried Tomato  
Creamy Chipotle | Cilantro-Lime | Avocado-Jalapeno  
Pasilla & Cheese

*Comes with 9 Whole Sandwiches, halved - \$56*

## Pita Pockets

Wheat Pita Pockets stuffed with fresh selection of veggies and chicken. Choice of the following flavorings:  
Greek, Red Curry Mango, Chimichurri, Azteca  
(Vegetarian & Tuna also available)

*Comes with 9 Whole Pitas, halved - \$68*

## Tostada Station

Prepare your own flavorful crispy gourmet tostadas

Southwest: *Chicken, beans, lettuce, Queso Seco, Sour Cream, Chipotle Sauce & Roasted Com and Black Bean Pico de Gallo*

Salsa Verde: *Chicken, beans, lettuce, Queso Seco, Sour Cream, Salsa Verde & Pickled Cucumber and Onions*

Tuna: *Tuna Salad, lettuce, Avocado Sauce & Queso Seco*

*Servings for 10 - \$65 (one flavor per order)*

# Pasta Salads

## Candied Walnut & Cranberry Pasta Salad

Cranberry, Carrot, Cucumber, Red Onion, Bell Pepper, Broccoli drizzled with Balsamic Vinaigrette & Topped with Candied Walnuts

## Cilantro Pesto Pasta Salad

Carrot, Red Cabbage, Bell Pepper, Cucumber, Red Onion, Cilantro Lime Pesto sauce & Topped with Queso Seco

## Roasted Garlic with Basil & Parmesan

Spinach, Carrot, Cherry tomato, Red Onion, Bell Pepper, Cucumber, Roasted Garlic Vinaigrette, Pasta, Topped with Parmesan Cheese

## Mediterranean Pasta

Sun-dried Tomato, Red Onion, Black Olives, Carrot, Asparagus, Grilled Eggplant, Garbanzos, Lentils, Cucumber, Basil Vinaigrette & Topped with Feta Cheese

*80 ounces - \$28*

Add Chicken or Soy Meat to any Salad - \$14

# On the Side

## Roasted Potato Wedges

*with Chayote, Peppers & Onion topped with Parsley*

## Arctic Slaw

*Delicious mix of Cabbage, Carrot, Apple, Cucumber soaked in a Creamy Apple Balsamic Dressing and topped with Peanuts*

## Roasted Corn with Zucchini & Rajitas

*Topped with Queso Fresco*

## Traditional or Mexican Potato Salad

*Potato, Celery, Carrot, Onion, Ground Black Pepper in Dill Ranch or Creamy Chipotle Topped with Fresh Cilantro*

## Roasted Seasonal Veggies topped with Basil

*Steamed also available*

## Cucumber Greek Salad

*Diced Cucumbers, Jicama, Onion, Bell Peppers & Cherry Tomato in a Dill Vinaigrette topped with Feta & Olives*

## Pesto Couscous Salad

*Israeli Couscous with Carrot, Bell Peppers, Cucumber, tossed Garbanzos with Pesto Sauce*

## Nopalito Salad

*Cabbage, Nopalitos, Tomato, Poached Chayote, Onion, Radish, Cilantro, Cucumber, Roasted Tomatillo Vinaigrette and topped with Avocado*

## Mojo Legume Salad

*Selection of legumes slow cooked with Cilantro and Onion bathed in our Mojo sauce*

*80 ounces - \$32*

# Green Salads

## Caesar Salad

*Lettuce, Croutons, Caesar Dressing & Topped with Parnesan*

## Chinese Salad

*Napa & Purple Cabbage, Carrot, Cucumber, Red Onion, Bean Sprouts, Bell Pepper, Lettuce, Sweet Sesame Dressing & topped with crisp Wontons and Mandarins*

## Oregano Feta Greek Salad

*Lettuce, Black Olives, Carrot, Onion, Tomato, Cucumber, Pepperoncini, Bell Pepper, Oregano Vinaigrette Topped with Feta*

## Tamarind Mango Salad

*Lettuce, Mango Chunks, Cucumber, Red Pepper, Carrot, Jicama, Onion, Radish, Tamarind dressing topped with Glazed Pepitas and Spicy Candied Mango Strips*

## California Cobb Salad

*Lettuce, Hard-boiled Egg, Olives, Cucumber, Tomato, Onion, Turkey Bacon, Crumbled Blue Cheese, Herb Vinaigrette & Topped with Avocado*

## Creamy Santa Fe Salad

*Lettuce, Black Beans, Com, Pico de Gallo, Grated Cheddar Cheese, Turkey Bacon, Ranch Dressing, Topped with Crispy Tortilla Chips & Avocado*

## Candied Walnut & Blue Cheese Salad

*Lettuce, Carrot, Cucumber, Bell Pepper, Onion, Apple, Cranberry and crumbled Blue Cheese topped with Candied Walnuts*

*80 ounces - \$28*