

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
- Italian
Alfredo & Rosette Pasta
Lemon Picatta
Lasagna
Spaghetti with Meat Sauce

- American
Hot Dog or Burger Station
Rotisserie Chicken
Chicken Pot Pie Casserole
- Asian
Mongolian Beef
Kung Pao Chicken
Teriyaki Chicken Bowls

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.

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

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!



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

Philippians 4:13



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

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 Pamesano
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