

GREEN SALADS (CONTINUED)

California Cobb Salad

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

Candied Walnut & Blue Cheese Salad

Mixed Greens with Carrot, Cucumber, Bell Pepper, Onion, Apple, Dried Cranberries and Crumbled Blue Cheese, topped with Candied Walnuts

80 ounces - \$32

HORS D’OEUVRES

Antipasto Platter

Comes with a Variety of Brined & Pickled Veggies, Cured Meats and fresh-baked Crostinis

Serves 20 - \$85

Charcuterie

Served with a fine assortment of Cheeses, Cured Meats with Dried & Seasonal Fresh Fruits, Nuts, Crackers and Fig Jam

Serves 20 - \$85

Hummus & Tzatziki Dip with Pita

8 ounces each of Homemade Tzatziki & Hummus with Fresh-baked Pita Chips

Serves 10 - \$35

Baked Brie in a Puff Pastry Basket topped with Honey, Almonds & Fig

9-inch and serves 12 - \$70 (48 hour notice required)

Empanaditas

Delicately crafted mini-empanadas with choice of filling: Mole Poblano & Chicken or Green Mole & Chicken

\$2.00 each, 1 dozen minimum order, 1 flavor per order

Vegetable Crudite with choice of Dip

Selection of fresh, raw veggies with choice of Vinaigrette or Ranch

Serves 20 - \$75

Cucumber Cups

Filled with Herb Cream Cheese

10 pieces per order - \$18

All Items Subject to CA Sales Tax
Some items may be subject to Seasonal Availability

HORS D’OEUVRES (CONTINUED)

Brie & Apple Puff Pastry Boats

Baked Puff Pastry filled with Brie, Apple, Honey & Walnuts

Dozen per order - \$27

Tea Sandwich Assortment

A delicious assortment of traditional English tea sandwiches. Order comes with Classic Egg, Cucumber & Dill Cream Cheese and Cranberry Chicken

24 pieces per order - \$36

Spanakopita Rectangles

A Greek classic. Puff Pastry pockets filled with Sautéed Spinach & Feta Cheese

15 pieces per order - \$30

Guacamole with Chips, Cucumber & Jicama Spears

Serves 20 - \$65

BEVERAGES

Café de Olla

Our Best Seller! Brewed daily following an old family recipe

Gallon \$26 Traveler (96oz) \$24

Includes 12 8-ounce cups

House Drip

Regular or Decaf. Includes Cream, Sugar, Stirrers and 12 8-ounce cups

Gallon \$20 Traveler (96oz) \$18

Hot Tea

Comes with 12 assorted tea bags, cream, sugar, stirrers and 12 8-ounce cups

Traveler (96oz) \$18

Breakfast Blend Juice

Juice made with fresh seasonal fruits, berries & orange

Gallon - \$16

Fresh Squeezed Lemonade

Original • Strawberry • Mango • Peach • Passion Fruit

Gallon - \$16 (add \$2 for flavored)

CUSTOMER FAVORITES

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.

BEVERAGES

Fresh Brewed Iced Tea

Brewed Jasmine Green Tea. Original & Sweet Available

Gallon - \$16 (add \$2 for flavored)

Agua Fresca

Discover our unique Aguas Frescas -flavor varies daily!

Gallon - \$16 (add \$2 for flavored)

SWEETS & TREATS

Assortment of Cookies & Brownies

Dozen - \$16

Fruit Tarts

9-inch - \$40
Mini-tarts - \$3.99/each
Minimum Order 6

Whole Cakes

Dulce de Leche Tiramisu

Cheesecake Flan

Classic Tiramisu

Triple Chocolate Mousse

9-inch Round - \$45

Caramelized Cheese Puffs

Puff Pastry filled with Sweet Cheese

Dozen - \$12

Banana Brulee Bread Pudding

A delectable classic, served warm

Serves 10-12 \$65

Flourless Lemon Ricotta Cake

Gluten-free & tasty!
8-inch round - \$25

Fresh Baked Loaf Trio

Call for flavors
Serves 30 - \$42

Cake Pops

Red Velvet, Chocolate, Oreo
\$2.25 each - minimum order 10

Pastelitos Cubanos

Puff Pastry filled with Guava & Sweet Cheese

Dozen - \$12

Assorted Bars

Comes with Brownies, Blondies, Raspberry Guava Hungarian Shortbread and Lemon Passion Fruit Bars

Serves 12 - \$30

Chocolate Coated

Strawberries or

Bananas

Dozen - \$21

Cinnamon Walnut

Coffee Cake

9-inch Round - \$35

48 HOURS ADVANCE NOTICE REQUIRED FOR SOME 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. Pick-up Only.

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

2509 E 4th Street
Los Angeles, CA 90033
323.264.7912

www.arctichotspot.com

Philippians 4:13

MORNING STARTERS...

Bagel Assortment Tray

Variety of Gourmet Bagels served with Cream Cheese, Tomato, Cucumber & Alfalfa sprouts

Serves 12 - \$42

Assorted Breakfast Pastries

Dozen of fresh-baked assortment of pastries

Serves 12 - \$36

Yogurt Parfaits or Cottage Cheese & Fruit

Fresh Seasonal Fruits or Berries topped with honey & granola. Served Individually (8oz Each)

Minimum Order 10 - \$4 each

Fresh Fruit Platter

Slices of tasty, seasonally available Fruits & Berries

Serves 15 - \$40

Breakfast Burritos

Egg, Potatoes, Cheese and choice of Protein (Ham, Turkey or Chorizo) with side of Homemade Salsa Verde.

Dozen per Order - \$72

Empanadas Mañaneras

Filled with your choice of the following:

- Ham, Cream Cheese & Jalapeno
- Longaniza & Potato
- Egg, Spinach, Mushrooms & Feta Cheese

\$3.00 Each - minimum order 15, 1 flavor per Order

Breakfast Tortas

Fresh baked bolillo with Egg, Ham & Frijoles Charros, topped with Queso Cotija. Includes Salsa Verde on the side.

Dozen - \$72

Sunrise Quesadillas

Cheesy Tortilla filled with Egg, Ham, Roasted Red Peppers & Onions, Spinach and Tomato

Dozen - \$72

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MORNING STARTERS (CONTINUED)

Sunny Croissants

A delicious classic filled with Egg, Ham, American Cheese, Tomato, Spinach and Avocado Spread

Dozen - \$84

Chilaquiles Tradicionales

Crispy Tortilla Chips bathed in homemade Salsa Quemada topped with Sour Cream, Queso Fresco & Cilantro. Served with side of Beans.

Serves 10 - \$80

Add Scrambled Eggs - \$11/dozen

Breakfast Casserole

Egg, Potato, Peppers, Onions, Cheese and choice of Protein (Ham, Turkey or Chorizo). Served with 24 halves of Toast

Serves 10 - \$80

Add-ons

Roasted Potatoes with Peppers & Onions
80oz per order - \$40

Bacon (Regular or Turkey) 24pc - \$30

Toast with Jam & Butter (12 slices) - \$10

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 - \$11 each (32oz Individual Bowls)

Wraps

Our popular Chicken Wraps with a mix of Honey Mustard, Cilantro-Lime, Caesar and Vegetarian

Comes with 12 Whole Wraps, halved - \$87

Panini Sandwiches

Flavorfully crafted sandwich in a variety of flavors, pressed-hot

Buffalo • Tuna Melt • Green Mole • Italiano

Pineapple Chipotle

Comes with 9 Whole Sandwiches, halved - \$63

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LUNCH (CONTINUED)

Gourmet Sandwiches

Platter comes with an assortment of Breads (Plain, Herb, Multigrain Ciabatta, Croissants)

Assortment of Proteins (Ham, Turkey, Tuna, Chicken)

Topped with Lettuce, Tomato, Cucumber, Bell Pepper, Alfalfa Sprouts, American Cheese and our Avocado-Jalapeno Sauce

9 Sandwiches per Platter, halved - \$68

Pita Pockets

Pita Pockets stuffed with fresh selection of veggies and chicken. Assortment of flavorings: Greek, Red Curry Mango and Chimichurri

Comes with 9 Whole Pitas, halved - \$72 (48 hour advance notice required)

Tostada Station

Prepare your own flavorful crispy gourmet tostadas

Station comes with Tostadas (20), Chicken, Peruano Bean Spread, Lettuce, Queso Seco, Sour Cream, and Sauce & Topping

Choose your sauce & topping:

Chipotle Sauce with Roasted Corn & Black Bean Pico de Gallo

Salsa Verde with Pickled Onions & Cucumbers

Serves 10 - \$80 (one flavor choice per order)

PASTA SALADS

Candied Walnut & Cranberry Pasta Salad

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

Cilantro Pesto Pasta

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

Roasted Garlic & Parmesan Pasta

Carrot, Bell Pepper, Cucumber, Broccoli, Roasted Garlic Vinaigrette and topped with Parmesan Cheese

Mediterranean Pasta

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

80 ounces - \$32

LUNCH (CONTINUED)

ON THE SIDE

Roasted Potato Wedges

Herb roasted potato wedges with Peppers & Onions

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

Herb-roasted seasonal veggies

Cucumber Greek Salad

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

Pesto Couscous Salad

Israeli Couscous with Cucumber, Bell Peppers, Onions and tossed in homemade Pesto Sauce

Bean & Lentil Salad

Black, Red & Peruano Beans, Garbanzos, and Red Lentils with Peppers and Onions, tossed in Mojo Sauce

80 ounces - \$40

GREEN SALADS

Caesar Salad

Lettuce, Croutons, Caesar Dressing & Aged Parmesan

Chinese Salad

Green & Purple Cabbage, Carrot, Cucumber, Red Onion, Bell Pepper, Lettuce, Sweet Sesame Dressing & topped with crispy Wontons and Mandarins

Oregano Feta Greek Salad

Mixed Greens, Black Olives, Carrot, Onion, Tomato, Cucumber, Banana Pepper, Bell Pepper and Oregano Vinaigrette Topped with Feta

Candied Mango Salad

Mixed Greens, Mango Chunks, Cucumber, Red Pepper, Carrot, Onion, Radish with Balsamic dressing topped with Roasted Pepitas and Spicy Candied Mango Strips