



CATERING

Custom Menus for any Event
213-300-5044



WHY HOMEBOY INDUSTRIES CATERING?

For over 25 years, Homeboy Industries has been serving high-risk, previously incarcerated, and formerly gang-involved men and women looking to change their lives. Our Catering service is operated by Homegirl Café, which is located at our headquarters near downtown Los Angeles and staffed by women who are learning to develop job skills in food preparation, culinary arts, and the food service industry while being offered a continuum of free services while in their program.

Homegirl Café has a training certificate program that empowers individuals to support themselves and their families while receiving needed services as they work toward a better life.

Trainees cycle through many stations. Some include: prep cook, line cook, catering, and food service hospitality while regularly meeting with their case manager to address underlying needs and attending weekly classes on life skills, restaurant operations, and management in the Café.

Through a therapeutic environment and belief that community trumps gang, Homeboy Industries Catering has helped thousands of women to envision an exit ramp off the "freeway" of violence, addiction and incarceration. You can support our mission, help ensure that our programs and services remain free, and join us in giving back to the Los Angeles community as we stand alongside our trainees whose lives are being transformed.





BREAKFAST

Continental Breakfast

Freshly baked goods from our bakery

Chilaquiles

Red or green with red onion, sour cream, cotija cheese, and cilantro, potatoes or black beans.

Breakfast Burrito

Egg, potato, pico de gallo, cheddar cheese, kale.

Smoked Salmon Plate

Tomato, onions, cucumber, capers, cream cheese, bagel

Breakfast Sandwiches

Choice of Sourdough or Bagel
Egg, spinach, tomato, onion, mayo, cheddar cheese.

All breakfast options above include fresh fruit, coffee & orange juice

Breakfast A La Carte

- Pastries
- Bagels
- Cream Cheese
- Jam
- Smoked Salmon
- Fresh Fruit
- Granola Yogurt & Granola
- Baked Eggs
- Scrambled Eggs
- Hard Boil Eggs
- Burritos
- Breakfast Potatoes
- Black Beans
- Corn
- Sautéed Vegetables

BEVERAGES

- Orange Juice
- Water
- Coffee Traveler
- Iced Tea Traveler
- Hot Tea Traveler

12-15 servings per traveler





SANDWICHES, SALADS, AND PLATTER

SANDWICHES

**Served on Fresh baked white bread*

GG's Turkey and Arugula

Chipotle mayo, avocado, tomato, spring mix.

Grilled Skirt Steak with Garlic Mint Chimichurri

With arugula.

Shannon's Vegan Sandwich

Hummus and roasted bell peppers, chipotle hummus, spring mix.

Roasted Beef

Dijon, cheddar, caramelized onion, spinach.

Chicken and Jalapeno Pesto

Tomato, lettuce, bacon, provolone, chicken, jalapeno pesto.

PACKAGES AND BOXED LUNCHES

Any 2 sandwich platters, house salad, tortilla chips, morita salsa.

Full sandwich, cookie, soda or water.

Half sandwich, half salad, mini cookie, soda or water.

Half sandwich, cookie, soda or water.

**Cookies can be substituted with a small salad*

**Add fruit cup*

SALADS

House Salad

Spring mix, mango, jicama, pumpkin seeds, citrus dressing.

Roasted Fruit Salad

Arugula, cabbage, quinoa, lime vinaigrette.

White Bean and Kale

Cherry tomato, yams, white beans, thyme and chili flake vinaigrette.

Watermelon Salad

Spinach, ham, panella cheese, sherry vinaigrette.

Homegirl Cobb-Romaine

Bacon, tomato, panella, poblano, roasted corn, green onions, spicy ranch.

Proteins available: chicken, salmon, skirt steak

SNACK PLATTERS

Veggie Platter with Onion Dip

Housemade Hummus Platter

Plain | Jalapeno | Chipotle

Served with baked chips studded with flaxseed & sesame or veggies.

Granola Bar and Fruit

House Cheese and Meat

Sliced Cheddar, Pepperjack, Salami, Roasted Turkey, Crackers, Fruit.

Gourmet Cheese

Humboldt fog, brie, spicy cheddar, manchego, honey, crackers, fruit.

Chips and Morita Salsa



MEXICAN

FULL SERVICE APPETIZERS

Mini Tostadas or Mini Tacos

Pork Carnitas

With pickled vegetable slaw (jicama, carrot, onion, serrano, oregano).

Carne Asada

With pico de gallo salsa radishes & lettuce.

Beef Tinga

With pickled habanero onions.

Tinga

With shredded chicken, beef, or tofu in a chipotle salsa with caramelized onions.

Red Chicken Mole

With habanero onions & sesame seeds.

White Fish

With cabbage & jicama slaw, sour cream & queso.

Vegetarian options

Nopales

With queso fresco.

Rajas

With mushroom & cheese.

Frijoles

With cheese & pico de gallo.

Quesadillas

Small sized our tortillas with a blend of Mexican cheeses and roasted poblano peppers. Served with mango salsa.

Chips & Salsa Bar

Morita Salsa, Mango-Habanero Salsa, Salsa Verde, and Guacamole Salsa.

**Add Guacamole*

Guacamole & Chips

With roasted pineapples

Ceviche Cucumber Tostada

Spicy Shrimp Slaw & Cucumber Chips

Grilled Vegetable Skewers

Bruschetta with Basil & Cotija

ENTREES

All entrees are served with a side of corn tortillas.

Chicken Breast

With mole sauce.

Carne Asada

Served with pico de gallo Salsa, radishes & lettuce.

Carnitas

Traditional pork. Served with with pickled vegetable slaw (jicama, carrot, onion, serrano, oregano).

Beef Tinga

With pickled habanero onions in a chipotle salsa with caramelized onions.

Fajitas

Chicken breast sautéed with bell peppers, spices & onions.

TACO BAR

Each serving is 2 tacos. Select 2 options.

Carnitas

With pickled vegetable slaw (jicama, carrot, onion, serrano, oregano).

Carne Asada

With pico de gallo salsa.



..taco bar continued

Beef Tinga

With pickled habanero onions.

Red Chicken Mole

With habanero onions & sesame seeds.

Grilled Chicken

With tamarind & orange salsa.

Vegetarian options

Nopales

With queso fresco.

Rajas

With mushroom & cheese.

Frijoles

With cheese & pico degallo.

White Fish

With cabbage & jicama slaw, sour cream & queso.

SIDES

Spanish Rice

Tomato sauce, garlic, cumin, carrots, corn, and peas.

Pinto Beans

Traditional pinto beans with onions, serrano peppers and tomatoes.

Green Rice

Spinach and cilantro rice with corn.

Black Beans

Traditional black beans with onions, serrano peppers and tomatoes.



PASTAS

3 Cheese

Spicy tomato salsa, penne pasta

Creamy Salmon Penne

Verde salsa, salmon, zucchini, cherry tomato, cotija.

Camarones Al Diablo

Linguini, shrimp, cilantro, red onions, tomato sauce.

Artesmisa's Pasta

Linguini pasta with homemade jalapeno pesto and cheese, served with lime and cilantro. Served room temperature.

**Add chicken or tofu*

DESSERTS

Assorted Cookies

Chocolate chip, oatmeal raisin, walnut chocolate

Lemon & Brownie Bars

Cup Cakes

Vanilla, chocolate, red velvet

Fruit Tart

Specialty Desserts:

Chocolate Lava Cake
Mango Cake
Flan



BEVERAGES

SPECIALTY DRINKS

Angela's Green Potion

Spinach and Mint Limeade

Pumpkin Seed Horchata

Aguas Frescas

Habanero Limeade | Mango
Watermelon Mint | Strawberry Lemonade

Gourmet Iced Tea

Bottled Water

Perrier

Soda

Coke | Diet Coke | Sprite

Coffee/Tea Service

Includes cups, sugar, creamer and stir sticks

CUSTOM TAILORED GOURMET MENUS ACCOMMODATE GROUPS OF ANY SIZE FOR ANY OCCASION

Our menu can be customized for any occasion and allergy or dietary restrictions or preferences. We offer full-service catering for large groups having catered for over 2,000. Using the freshest, highest quality ingredients our staff prepares everything from appetizers, hors d'oeuvres, soups, salads, sandwiches, and entrees from a wide variety of ethnic selections. All of our foods are made with all-natural ingredients and are free from lard, msg, and trans fat. Vegan and vegetarian options available.

"Customers regularly praise our fast and simple booking process and the opportunity to interact with our trainees, hear their stories, and watch our mission in action." -Director of Catering

GENERAL INFORMATION

A deposit of one-third of the total cost of the event is due to secure your reservation. There are no refunds on deposits. Payment is due before your event. We accept all major credit cards, cash or check. Full-service catering will include each server for \$16 an hour (from time of café departure). An accurate guest count is due 48 hours prior to the engagement. No changes accepted. Biodegradable plates, plasticware, paper napkins and cups are available for \$1.50 a person. Cancellations 24 hours prior to the event will still be charged the full amount. All orders are subject to a standard 20% service charge. Includes delivery fees & gratuity.

Contact our expert staff to find the perfect fit for your crowd and budget.

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