FACTOR'S FAMOUS DELI

Est. 1948

CREATIVE CATERING

Our experienced catering department will be pleased to help you create the ideal menu to best suit your dining needs.

BREAKFAST • LUNCH • DINNER • DELIVERY • TAKE OUT • CATERING

310-278-9175 • 310-278-9196 fax
9420 West Pico Boulevard • Los Angeles, CA 90035
Corporate Accounts Welcome

www.factorsdeli.com

@factorsfamousdeli factor's famous deli @factorsdeli

BREAKFAST CATERING

All orders must have a minimum of 10 people

CONTINENTAL BREAKFAST
Choose from a variety of fresh baked danishes, muffins, donuts and our world renowned rugelach **10** pp with fresh squeezed orange or grapefruit juice add **5** pp

THE CLASSIC
Bagels & cream cheese, scrambled eggs, bacon, sausage or ham, home fries or hash browns and fresh fruit salad **20** pp with fresh squeezed orange or grapefruit juice add **5** pp

HEALTHY CHOICE
Whole wheat english muffins w/ cream cheese, scrambled egg whites, 7 grain pancakes and fresh fruit salad **17** pp, with fresh squeezed orange or grapefruit juice add **3** pp

HOT OFF THE GRILL
Choose pancakes, silver dollars or challah french toast, Sausage, bacon or ham, scrambled eggs and fresh fruit salad **18** pp, with fresh squeezed orange or grapefruit juice add **5** pp

YOGURT BAR
Plain yogurt with granola, strawberries, blueberries, bananas and honey **12** pp

BREAKFAST BURRITOS
On your choice of flour, whole wheat, sundried tomato or spinach tortilla filled with your choice of:
- Scrambled eggs, cheddar cheese, bacon, and browned onions, served w/ home fries
- Scrambled egg whites with broccoli, mushroom, jack cheese, browned onions and avocado, w/sides of pico de gallo and tomatillo salsa, and served w/ fresh fruit salad

17 pp with fresh squeezed orange or grapefruit juice add **5** pp

FRESH FRUIT DISPLAY
mini (10-15) **70** • small (20-35) **95**
large (50+) **180**

FRESH FRUIT SALAD IN SERVING BOWL
10 per pound + **10** for black bowl

OATMEAL BAR
Hot oatmeal w/ sides of brown sugar, raisins, berries, banana, almonds and milk **10** pp

DELI CATERING

BAGEL AND CREAM CHEESE PLATTER
An assortment of fresh bagels served with whipped cream cheese, strawberry preserves & butter **5.50** pp
7 pp w/ tomatoes, cucumber & red onions
11 pp w/ addition of muffins or danish

HAND SLICED ATLANTIC NOVA PLATTER
Nova lox with assorted bagels, sliced tomatoes, cucumbers, red onions, lemons, olives & whipped cream cheese
29 pp (4oz of fish pp)

SMOKED FISH BRUNCH PLATTER
Hand sliced nova, smoked whitefish, natural cod, or baked salmon, asst. bagels, cream cheese, sliced cheese, tomatoes, cucumbers, onions, lemon and capers **27** pp
(sub sturgeon **30** pp or nova only **29** pp)

OPEN FACE bagel with LOX PLATTER
Fresh bagels topped with whipped cream cheese, hand sliced nova with side platter of sliced tomatoes, cucumbers, red onions, lemons, greek olives **21** pp

FRESH VEGETABLE PLATTER
A wide variety of fresh garden vegetables including broccoli, cauliflower, carrots, celery, cucumbers, red & yellow peppers and tomatoes. Served with our homemade tasty lo-cal buttermilk ranch
mini (10-15) **70** small (20-35) **95**
large (50+) **180**

CHEESE AND CRACKER PLATTER
Assortment of domestic cubed cheeses with red grapes & crackers
mini (10-15) **70** small (20-35) **95**
large (50+) **180**

GOURMET CHEESE PLATTER **12** pp
with crackers, baguettes, nuts and dried fruit

BAKED BRIE
with apricot preserves in puffed pastry
(for 20 -35) **90**

OVEN ROASTED REFRAMED TURKEY
*24 hr advance notice
Freshly roasted, finely carved, then gently arranged on the bone. Served on a platter garnished w/ red grapes and cranberry jelly. stuffing and turkey gravy are included on the side
(14-16 lb.) **140** (20-24) **185**

FRESH FRUIT DISPLAY
mini (10-15) **70** small (20-35) **95**
large (50+) **180**

COOKIE, BROWNIE AND RUGELACH TRAY
6.50 pp

ASSORTED BITE SIZED SWEETS
Homebaked cookies, brownies, pecan bars & lemon bars presented on a platter **7.50** pp

DELI CATERING

STUDIO PLATTER
Factor's most popular tray offers a choice of your favorite deli meats & cheese and includes potato salad, coleslaw, tomatoes, relishes, olives, condiments, breads.
20 pp (minimum 10 people)

SANDWICH PLATTER
Our beautiful arranged tray of sandwiches cut in halves or thirds, includes potato salad, coleslaw, pickles, olives & condiments (lettuce & tomatoes available on suggested items)
19 pp (minimum 10 people)

MINI SANDWICH PLATTER
Your choice of meats served on mini rolls. Includes 2 sandwiches per person, potato salad, coleslaw, pickles and condiments **17** pp

SALAD PLATTER
You choice of tuna salad, egg salad, turkey salad, chopped liver, chicken salad or whitefish salad, with sides of tomatoes, cucumbers, onions, condiments, pickles and fresh breads **17** pp

PARTY SUBS
Your choice of meats, cheeses & toppings served on ciabatta bread with pickles
36 per foot
3 foot minimum (approx. 24 slices)

MEATS & SALADS CHOICES
Corned Beef, Roast Beef, Pastrami, Turkey, Turkey Pastrami, Smoked Turkey, Honey-Maple Turkey, Cracked-Pepper Turkey, Tongue, Peppered Beef, Ham, Salami, Italian Salami, Egg Salad, Tuna Salad, Chicken Salad, Chopped Liver

CHEESE CHOICES
Swiss, Cheddar, Jack, Mozzarella, Meunster, Provolone, Pepper Jack, Havarti w/ Dill

BREAD CHOICES
Rye, Egg, White, Whole Wheat, Sourdough, Mini Ciabatta Roll, Mini Challah Roll, Mini Brioche Bun, Mini Pretzel Bun

SALADS

Served as a side portion.
XSmall (5-8) **29** Small (10-15) **59** Medium (15-25) **79** Large (25-35) **99**

FACTOR'S SUPER HOUSE SALAD
Fresh turkey breast, chopped tomato, sliced muenster cheese, avocado and grated egg

DEBBIE'S CHOPPED SALAD
Finely chopped turkey, salami, swiss cheese, red onion, avocado, tomatoes, cucumbers & mixed greens

DEBBIE'S CHOPPED #2 SALAD
Finely chopped grilled chicken breast, scallion, tomatoes, cucumbers and mixed greens, topped off with grated asiago cheese

SUPER CHEF'S SALAD
Julienne ham, turkey, salami, cheese, tomatoes & relishes

COBB SALAD
Diced turkey, avocado, tomatoes, bacon, boiled egg & crumbled blue cheese on mixed greens

KALE SALAD
Kale tossed with dried cranberries, quinoa and sliced almonds, served with sherry vinaigrette dressing

ITALIAN CHOPPED SALAD
Finely chopped lettuce, tomatoes, turkey, Italian salami, garbanzo beans and mozzarella with our homemade Italian dressing.

CHINESE CHICKEN SALAD
Mixed greens, tender chicken pieces with thin rice noodles, garnished with mandarin oranges, almonds and homemade sesame dressing

CAESAR SALAD
The original!
Try it with grilled chicken breast

BBQ CHICKEN CHOPPED
Finely chopped lettuce, tomatoes, jicama, grilled corn, scallion, jack cheese, tortilla strips & bbq chicken with our bbq ranch dressing

MEDITERRANEAN SALAD
Mixed baby greens, goat cheese, sundried tomatoes, roasted peppers and shaved red onions

VEGGIE CHOPPED
Finely chopped lettuce, tomatoes, cucumbers, scallions, mushrooms & carrots (garbanzo beans & asiago cheese on request) served with our ranch and house dressings

GORGONZOLA SALAD
Mixed baby greens, gorgonzola cheese, pears & candied walnuts with our balsamic vinaigrette

ARUGULA SALAD
Arugula & romaine lettuce, feta cheese, cucumbers & red onions

APPETIZERS

Some may require on site chef

POULTRY

Mini stuffed cabbages w/ turkey
Turkey Burger Sliders
Fried chicken & waffle bites
Chicken skewers w/ thai peanut sauce
Chicken potstickers
Teriyaki or buffalo chicken drummettes
Herbed chicken skewer w/ tzatziki
Chicken taquitos w/ avocado salsa
Mini chicken or corn tamale

FISH

Spicy ahi tuna on wonton crisp
Nova lox, potato pancake w/ crème fraiche
Nova lox, crostini w/ crème fraiche, caper, arugula & chive
Mini bagels w/ lox & cream cheese
Jumbo shrimp w/ cocktail sauce
Ahi tuna tacos w/ sriracha ailoi
Shrimp skewers w/ garlic, lime & chili
Whitefish ceviche served w/ tortilla crisp
Teriyaki salmon skewer
Coconut shrimp w/ sweet chili sauce
Endive stuffed w/ salmon mousse & dill
Gazpacho shooter w/ rock shrimp
Mini crabcakes w/ remoulade
Salmon tartar in a cucumber cup

MEATS

Pigs in a blanket
Silver dollar cheeseburger
Mini corn dogs
Thai beef skewers
Mini sweet & sour meatballs
Mini meat knishes w/ sweet hot mustard
Prosciutto wrapped honeydew
Chopped liver w/ cocktail rye
Baby lamb chops w/ homemade mint jelly
Grilled salami bites w/ apricot mustard glaze

VEGETARIAN

Mini potato knishes w/ sweet hot mustard
Mini Potato pancakes
Baked brie in puff pastry shell
Mini cheese quesadilla
Spanikopita
Tomato, basil & mozzarella skewers
Bruschetta w/ pesto crostini
Tomato gazpacho shooter
Homemade guacamole, chips & salsa
Pizzette w/ roasted tomatoes & mozzarella
Warm brie w/ truffle-honey in almond crisp cups
Greek salad brochette
Crisp baby vegetable shooters w/ hummus
Vegetarian pot stickers w/ sweet chili sauce

ENTREE ITEMS

Some may require on site chef, or require 24 hr advance ordering/notice

CHICKEN ENTREES

Roasted chicken
Lemon rosemary chicken
Chicken piccata
Crispy fried chicken
Herb brined roasted chicken
Herb brined roasted turkey
Chicken parmesan
Chicken marsala
Carved turkey
Grilled herb marinated chicken breast
Turkey meatloaf
Turkey chili
BBQ chicken

MEAT ENTREES

Beef tenderloin
Brisket of beef
Merlot braised short ribs
Prime rib of beef
BBQ short ribs
BBQ beef ribs
Baby back ribs
Corned beef & cabbage
Marinated skirt steak w/ grilled onions
Roast beef
Meatloaf w/ mushroom gravy

FISH ENTREES

Teriyaki glazed salmon
Herb crusted salmon
Whitefish piccata
Poached salmon w/ cucumber dill sauce
Cedar plank salmon
Shrimp scampi w/ butter & garlic
Fish tacos
Fish & chips
Seared ahi tuna with mango salsa
Seasonal fish specials available upon request

SIDE ITEMS

VEGETABLES
Grilled vegetable platter
Roasted broccoli & cauliflower
Grilled asparagus
Creamed spinach
Roasted corn on the cob
Seasonal vegetable ratatouille
Glazed carrots
Butternut squash purée
Creamed corn
Corn & zucchini succotash
Green beans & mushrooms
Haricot vert w/ caramelized onions and shaved almonds
Roasted brussel sprouts w/ caramelized onions

RICE/COUSCOUS
Rice pilaf
Wild rice pilaf w/ cranberries, apricots and pecans
Spanish rice
Steamed rice
Vegetable fried rice
Israeli couscous w/ vegetable ratatouille
Saffron couscous w/ golden raisins, eggplant, caramelized onion and almonds

POTATO
Whipped potatoes
Garlic whipped potatoes
Roasted red potatoes w/ rosemary garlic
Baked potatoes
Roasted fingerling potatoes w/ fresh herbs
Homemade potato chips
Sweet potato soufflé

PASTAS
Spaghetti & meatballs
Penne w/ tomato, basil & parmesan
Penne pasta primavera
Penne ala vodka
Rigatoni w/ pesto, blistered tomatoes, caramelized onions & parmesan cheese
Vegetarian, turkey or meat lasagna
Eggplant parmesan
Baked shells w/ spinach & mushrooms
Baked macaroni & cheese
Ricotta ravioli w/ fresh tomato sauce
Rigatoni w/ eggplant, peppers and parmesan cheese
Penne w/ sautéed shrimp in a spicy tomato sauce Penne rustica w/ chicken or Italian sausage,
artichoke hearts, tomatoes, peppers and zucchini in a light tomato sauce

gluten free available upon request

DESSERT

LARGE COOKIES
Black and white, Chinese, Linzer, sprinkle, chocolate chip, chocolate chip cigar & chocolate dipped macaroon

BAKERY ITEMS
Assorted cookies, rugelach, large muffins, mini muffins, danish, delco, donuts

SMALL BITES
Mini homebaked cookies, pecan bars, lemon bars, cherry crumble, donut holes, espresso brownies, blondie bars, apple crumble, cheesecake fruit tarts, chocolate mousse cups, chocolate covered rice krispies

CAKES
Strawberry shortcake , cheesecake, chocolate cheesecake, chocolate blackout, carrot cake, apple strudel

PIES
Pecan, cherry, apple, peach, pumpkin, banana cream, lemon meringue, key lime

PUDDING
Chocolate, rice, tapioca, or chocolate croissant bread pudding

STATIONS & SPECIALTY ITEMS
Ice cream sundae bar
Smoothie bar
Chocolate fountain
S'mores bar
Croissant paninis w/ nutella & banana
Mini cupcakes
Custom cakes

FRUITS
Fresh fruit display, fruit skewers, triple berry skewers, or chocolate covered strawberries

COMPLETE MENUS

All menus available for drop off or full service catering
10 person minimum

DINNER MENU
Cedar Plank Salmon
Merlot Braised Short Ribs
Wild Rice Pilaf
Roasted Broccoli & Cauliflower
Kale Salad w/ Apple, Fennel, Parmesan and Toasted Almond w/ Sherry Vinaigrette
Mini Brioche Buns & Ciabatta Rolls
Sides of butter
37 per person

SHABBAT DINNER
Lemon Rosemary Chicken
Brisket of Beef
w/a side of au jus & creamy horseradish
Small Potato Pancakes
served w/ applesauce & sour cream
Grilled Veggie Platter
Veggie Chopped Salad
w/lettuce, tomato, cucumber, scallion mushroom, carrot & garbanzo beans
served w/ ranch & balsamic vinaigrette
Twisted Challah & a side of butter
30 per person

ALL AMERICAN
Cheeseburger Sliders
Hot Dogs
Veggie Chopped Salad
Homemade Potato Chips
Coleslaw & Pickles
Watermelon Slices
22 per person

BBQ DINNER
BBQ Chicken
BBQ Beef Ribs or Baby Back Ribs
Grilled Corn on the Cob
Baked Beans
Mini Corn Muffins
w/ a side of Honey Butter
Mixed Green Salad
34 per person

ITALIAN DINNER
Caesar Salad
Garlic Bread
Vegetarian Lasagna
or Spaghetti & Meat Balls
Chicken Picatta
Roasted Potatoes
w/ Rosemary & Garlic
Grilled Vegetable Platter
w/ Balsamic Glaze
28 per person

PANINI MENU
Turkey & Provolone
w/ Sweet & Sour Balsamic Onion
Grilled Mushrooms
and Asiago w/ Truffle Oil
Chicken with Avocado,
Mozzarella and Pesto
Arugula, Endive & Radicchio
w/ Shaved Parmesan
and Balsamic Vinaigrette
Homemade Potato Chips
w/ Parsley, Lemon Zest & Garlic
24 per person

FAJITAS MENU
Chicken with
Roasted Peppers & Onions
Marinated Skirt Steak with
Roasted Peppers and Onions
Spanish Rice & Black Beans
Flour Tortillas • Corn Tortillas
Sides of Grated Cheese, Sour Cream, Guacamole, Salsa, & Tortilla Chips
Mexican Style Salad
lettuce, grilled corn,
jicama,jack cheese,
tomato & scallion
w/ salsa ranch dressing
28 per person

FULL SERVICE CATERING

Breakfast/Brunch/Kiddush Luncheon/High Tea

Pricing will vary on items chosen

FISH BUFFET

Assorted Bagels • Croissants • Smoked Salmon • Natural Cod
Whitefish Tuna Salad • Egg Salad • Whitefish Salad
Cream Cheese • Chive Cream Cheese • Sliced Sweet Red Onion
Freshly Sliced Red Ripe Tomato • Cucumber • Capers & Lemon

OMELETTE STATION

Eggs to order with a variety of toppings
Spinach • Browned Onions • Broccoli • Tomato • Avocado • Mushroom
Cheddar • Jack Cheese

EGG SOUFFLÉ

Caramelized onion, spinach & jack cheese • Individual mini egg soufflés

MINI CHEESE BLINTZES

served with sour cream & strawberry preserves

WAFFLES

served with whipped cream, syrup & sliced strawberries
Fried Chicken & Waffle Bites with Maple Butter

BREAKFAST BURRITOS

Silver Dollar Pancake Station
sliced banana • melted butter • powdered sugar • sliced strawberries
whipped cream • chocolate chips

CHALLAH FRENCH TOAST

Warm maple syrup, strawberries, whipped cream & powdered sugar
Home fries • Hash browns

CEREAL BAR

Granola • Plain Yogurt • Rice Krispies • Fruit Loops
Nonfat Milk • 2% Milk • Honey
Assorted Berries • Sliced Bananas • Sliced Almonds
Yogurt Parfaits with Fresh Berries, Granola & Honey

HIGH TEA

Tea Sandwiches Smoked Salmon, Chive & Caper Créme Fraiche on White Bread,
Cucumber & Cream Cheese on Egg Bread, Egg Salad & Chives on Pumpernickel Bread
Tomato, fresh basil & mozzarella on Wheat Bread
Assorted Scones served w/ fresh whipping cream • lemon curd • blackberry jam
Fresh Berries strawberries • blueberries • raspberries
Mini Pastries Fresh Fruit Tarts • Lemon Tarts • Chocolate Mousse Cups • Brownie Bites
Beverages Hot Tea - earl gray, english breakfast, cranberry apple, chamomile
Mango Iced Tea served w/ sliced oranges, Pelegrino served w/ sliced lemons

COCKTAIL PARTY/WEDDINGS/CELEBRATIONS

TRAY PASSED APPETIZERS

Mini Pizzas w/ Roasted Tomatoes & Fresh Mozzarella
Silver Dollar Cheeseburger
Fried Chicken & Waffle Bite
Spicy Ahi Tuna on Wonton Crisp
Wild Mushroom Risotto Cakes w/ roast shallot creme
Scallion Pancake w/ hoisin duck and napa cabbage slaw
Black fig goat cheese flat bread, truffle honey drizzle
Seared ahi tuna, crispy rice, siracha aioli
Corn chive belini, crème fraiche, caviar
Blue crab corn cake, avocado salsa
Asian short rib bite

STATIONARY APPETIZERS

Charcuterie Display - assorted cheeses, crackers, breads, olives, salamis, proscuitto, olive oils, & nuts
Crudité Bar including baby carrots, jicama, baby peppers, sugarsnap peas, persian cucumbers, heirloom tomatoes, ranch, hummus, red pepper dip & spinach dip, pita triangles, crostini, assorted crackers & red seedless grapes
Bruschetta Bar - Grilled Focaccia and Crostinis
Fresh Tomato, Basil and Bococini Mozzarella
Red pepper pesto, ricotta fresca with oven-roasted tomato,
Goat cheese with roasted red peppers, roasted garlic and olive oil

SIT DOWN DINNER

PLATED SALAD

Roasted Baby Beet Salad with goat cheese & pinenuts, drizzled aged balsamic vinaigrette

ENTRÉE CHOICE

Petit filet w/ cippolini onions & red wine reduction or
Seared sea bass w/ orange ginger Beurre Blanc
with sides of sautéed brocollini and roasted fingerling potatoes
Ricotta Ravioli w/ Caramelized Butternut Squash, Brown Butter, Crisp Sage & Pinenuts

DESSERT

Chocolate Croissant Bread Pudding with Bourbon Caramel Sauce

BAR MITZVAH MENU

TRAY PASSED APPETIZERS
Black Fig & Newton Goat Cheese on flat bread
Spicy Ahi Tuna in a wonton flower
Chicken Satay with a spicy peanut sauce
Mini Kobe Burger with roast tomato, caramelized onions, gruyere & aioli

KID'S STATIONED APPETIZERS
Mini Cheese Pizzas, Pigs in a Blanket
Fried Chicken & Waffle Bites w/ maple butter

KID'S BUFFET
Traditional Caesar Salad
Cheeseburger Sliders with sides of tomatoes, onions, relish, ketchup, mustard, 1000 island dressing, grilled onions, sweet hot mustard, dijon mustard
Onion Rings • Thin French Fries
Chicken Tenders
Penne Pomodoro

ADULT SIT DOWN DINNER
Breads & Crusty Rolls on Every table

PLATED SALAD
Arugala, Radicchio, Endive Salad w/ Pears, Gogonzola & Spicy Pecans

BUFFET
Merlot braised short ribs & seared salmon w/ nicoise olive, tomatoes w/ caper butter sauce
Ricotta Ravioli w/ Caramelized Butternut Squash, Brown Butter, Crisp Sage & Pinenuts
Truffle Mash & Roasted Root Vegetables
Grilled Vegetable Platter with glazed balsamic vinaigrette

DESSERT CHOICES
Ice Cream Sandwich Bar with Chocolate & Vanilla Ice Cream
Assorted Large Cookies
Homebaked Cookies with Shots of Cold Milk
Bite Sized Sweets - Lemon Bars, Pecan Bars, Brownie Bites, Cheesecake Bites

FULL SERVICE CATERING

Sample of our stationary appetizers for your full service catering event!
More options available on request.

CHARCUTERIE DISPLAY
Assorted cheeses • crackers • breads • olives
salamis • proscuitto • olive oils • nuts

CRUDITÉ BAR
Baby Carrots • Jicama • Peppers • Sugar Snap Peas
Persian Cucumbers •Heirloom Tomatoes
Sides of ranch • hummus • red pepper dip • spinach dip
Assorted Cheeses, pita triangles, crostini and
assorted crackers Red Seedless Grapes

BRUSCHETTA BAR
Grilled Focaccia and Crostinis
Fresh Tomato, Basil and Bococini Mozzarella • red pepper pesto
Ricotta fresca with oven-roasted tomato
Goat cheese with roasted red peppers, roasted garlic and olive oil

MEDITERRANEAN STATION
Hummus • Baba Ghanoush • Tzatziki • Green Harissa
Tabuleh • Dolmas • Falafel
Fried Chickpea • Pita and Herbed Flatbread
Feta Cheese Drizzled with Olive Oil • Greek Olives

FLAT BREAD PIZZA STATION
Spinach, Smoked Mozzarella, Shitaki Mushrooms & Spring Onions
Marguerita w/ Fresh tomato and Mozzarella
Tomato, Eggplant, Oregano and Fresh Mozzarella

CRISPY RUSSET POTATO SKINS
Wild Mushroom Sauté With Parmesan Reggiano Cheese And Fresh Herbs
Vermont Sharp Cheddar Cheese • Sour Cream • Caramelized Onions
Garlic Aioli And Crispy Herbs

PANINI
Turkey & Provolone w/ Sweet & Sour Balsamic Onion
Grilled Mushrooms & Asiago w/ Truffle Oil
Chicken w/ Avocado, Mozzarella & Pesto
Arugula, Endive & Radicchio w/ Shaved Parmesan & Balsamic Vinaigrette
Homemade Potato Chips w/ Parsley, Lemon Zest & Garlic

FULL SERVICE CATERING

Sample of our food stations for your full service catering event!
More options available on request.

SOUP BAR
French Onion • Roasted Tomato Soup
Served in little demitasse cups with crostinis and cheese bread

FRIED CHICKEN AND WAFFLE BAR
Crispy Fried Chicken Pieces
w/ Fresh Made Buttermilk Waffles and Pure Buttery Maple Syrup

GRILLED CHEESE
Brie with Sundried Tomato, Arugula
Tomato, Mozarella and Basil
3 Cheese
Homemade Creamy Tomato Soup

COMFORT FOOD
Buttermilk Fried Chicken
Homemade Coleslaw • Baked Mac and Cheese
Corn Bread with Honey Butter

FOOD TRUCK TACOS
Ahi Tuna Taco • Short Rib Taco
Asian Noodle Salad in Mini to-go boxes
Roasted Brussels Sprouts with Cotija
Corn on the Cob with Chipotle Lime Butter

UPSCALE SLIDER BAR
Shaved Kale Salad, Currants, Pinenuts, Farro and Parmesan
BBQ Brisket Slider on Brioche Bun • Cheeseburger Slider with Secret Sauce
Grilled Three Cheese Slider • Truffle Tator Tots

MINI TACO STATION
Shredded brisket machaka and shredded chicken machaka
mini corn toritillas • shredded lettuce • chopped tomato grated cheese
sour cream • hot sauce • pico de gallo • chopped white onion
fresh cilantro • tomatillo • Black Beans • Spanish Rice • Tortilla Chips
served with Guacamole and Salsa

HAND-CUT PASTRAMI OR GRILLED SALAMI STATION
Served with cocktail rye • Homemade Potato Chips
Sides of Mustard • Deli Mustard •Sweet Hot Mustard • Sliced Pickles

FULL SERVICE CATERING

Factor's Catering takes great pride in providing the most attractive and efficient catering service possible. We will customize any part of our service to accommodate the wishes & needs of our clientele.

We offer custom menus for all occasions, personal or business, with a wide food selection for breakfast or lunch, high tea, cocktails or dinner, sit down or buffet, chef presentation, tray service, food stations, and event production including floral designs, party rentals, and entertainment.

Theme & Decor Styles • Buffet Presentation • Specialty Linens Event Rentals • Custom Catering and Menus • Event Managers • Creative Chefs • Expert Serving Staff • Experienced Bartenders • Valet • Security

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