

DESSERTS

LEMON TART vt gf	12 pieces \$45
BREAD PUDDING vt	Serves 10-12 \$45
MIXED BERRY COBBLER v vt gf	Serves 10-12 \$65
VEGAN CHOCOLATE BUNDT CAKE v vt gf	12 pieces \$65

SIDES

QUART Serves 6-8 **REGULAR** Serves 12-24 **LARGE** Serves 35-60

QUART	REGULAR	LARGE	QUART	REGULAR	LARGE	QUART	REGULAR	LARGE
\$10	\$30	\$80	\$14	\$42	\$105	\$18	\$55	\$135
Organic Brown Rice v vt gf			Beets v vt gf			Broccolini & Garlic v vt gf		
Mashed Potatoes v vt gf			Tomato Chipotle Black Beans v vt gf			Green Beans & Tomato Sauce v vt gf		
Roasted Rosemary Potatoes v vt gf			Lentils & Rice v vt gf			Leafy Greens v vt gf		
Organic Turmeric Rice v vt gf n			Mushrooms & Onions v vt gf			Roasted Eggplant v vt gf		
Vegetable Medley v vt gf			Quinoa v vt gf					
			Yams & Sweet Potatoes v vt gf					
			Zucchini, Corn, & Roasted Red Peppers v vt gf					

DRESSINGS & SAUCES

PINT	QUART	PINT	QUART	PINT	QUART
\$8.50	\$15	\$8.50	\$15	\$17	\$30
Balsamic Dressing		Mushroom Herb Gravy		Caesar-Pesto	
BBQ Sauce		Pico de Gallo		Guacamole	
Caesar Dressing		Ranch Dressing		Honey Chipotle	
Cilantro-Mint Chutney		Sherry Vinaigrette Dressing		Nacho Sauce	
Garlic Jalapeno		Tikka Masala		Roasted Red Pepper Hummus	
Lebanese Garlic		Tomatillo		Sesame Chili	
Marinara		Tomato Chipotle		Sesame Ginger	

EXTRAS

SOUP					
GINSENG CHICKEN gf	COCONUT ⁿ CURRY RED LENTIL v vt gf n	TOMATO BASIL BISQUE v vt gf	per quart \$15		
BLACK BEAN CAKES v vt gf			12 pieces \$20		
GRILLED CHICKEN BREASTS gf			6 pieces \$28		
GRILLED MARINATED TOFU v vt gf			6 pieces \$28		
TURKEY MEATLOAF gf n			16 pieces \$40		
NEW AMERICAN VEGGIE PATTIES v vt gf n			6 pieces \$25		
HOUSE-MADE FLATBREAD v vt gf			12 pieces \$25		
HOUSE-MADE CRISPY POTATO CHIPS v vt gf			per bag \$5		
POTATO PANCAKES v vt gf			12 pieces \$30		
Served with choice of applesauce or sour cream.					

092817

CATERING MENU

Hugo's
RESTAURANTS

323.692.0800 ext. 101
catering@hugosrestaurant.com

AGOURA HILLS
5046 Cornell Road
818.707.0300

WEST HOLLYWOOD
8401 Santa Monica Blvd
323.654.3993

STUDIO CITY
12851 Riverside Drive
818.761.8985

WWW.HUGOSRESTAURANT.COM

Our focus is on meals that everyone can enjoy together. We try to make the best, balanced choices each and every day, just as you do for your own families. Perfect for entertaining at home or to offer your office staff delicious family-style dining.

- **CONSCIOUSLY SOURCED WHOLE FOODS AND PLANT BASED INGREDIENTS**
- **GMO FREE, SUSTAINABLE AND ORGANIC INGREDIENTS**
- **EACH MEAL PREPARED TO ORDER, IN-HOUSE, FROM SCRATCH**
- **OPTIONS FOR VEGAN, VEGETARIAN, GLUTEN-FREE DIETS**
- **PICK UP OR DELIVERY AVAILABLE**
- **PLATES, CUTLERY, AND SERVING UTENSILS CAN BE PROVIDED**
- **FULL SERVICE CATERING AND EVENT SERVICES AVAILABLE**

Contact 323-692-0800 ext. 101 or at catering@hugorestaurant.com

Most items are available within 2 hours though we recommend 24 hours in advance, some items require more advance notice than others.



BREAKFAST

We use organic veg-fed eggs. Substitute organic tofu for eggs no charge. Eggs cooked in butter, substitute olive oil upon request.

All dishes prepared as described. Vegetarian, Vegan, and Gluten free options may be available upon request. For questions on allergies or dietary restrictions, please ask your Catering Coordinator.

CHIPOTLE SCRAMBLE (vt) gf serves 8-10 \$65

Eggs scrambled with diced grilled chicken breast, peppers, onions, scallions, mozzarella cheese, cheddar cheese, and slightly spicy honey-chipotle sauce over corn tortillas. Served with sour cream.

BUILD YOUR OWN SCRAMBLE (v) (vt) gf serves 8-10 \$60

Eggs scrambled with 4 choices of ingredients (may include 1 protein and 1 cheese)

PAPA'S EGGS gf serves 8-10 \$65

Eggs scrambled with bacon, turkey sausage, scallions, garlic, and parsley

★ BREAKFAST BURRITOS (v) vt serves 8-10 \$75

Eggs scrambled with sautéed tomatoes, peppers, onions, mozzarella cheese and cilantro, wrapped in a wheat tortilla. Served with tomato chipotle sauce and guacamole. Add bacon or turkey sausage \$20

CHILAQUILES v (vt) gf serves 8-10 \$65

Eggs scrambled with corn tortillas, turkey sausage, slightly spicy roasted tomato chipotle sauce & onions. Served with sour cream.

★ ALMOND ENERGY PANCAKES v vt gf n serves 6-8 \$40

Prepared with nuts, seeds, quinoa, shredded coconut, puffed rice, dried cherries, and cranberries. Served with strawberries and spiced organic cane syrup.

GOOD MORNING ENERGY CEREAL v vt gf n serves 12-16 \$50

A crispy cereal with mixed nuts and seeds, puffed rice, dried cherries and cranberries, cinnamon and organic maple syrup. Served with your choice of milk or yogurt.

ON THE SIDE

BACON (v) (vt) gf regular, turkey bacon, or veggie bacon 30 slices \$45 60 slices \$90

TURKEY SAUSAGE PATTIES gf 15 patties \$45 30 patties \$90

FRESH FRUIT SALAD v vt gf \$40

FRESH STRAWBERRIES v vt gf \$40

ROASTED BREAKFAST POTATOES v vt gf \$30

PLAIN SCRAMBLED EGGS vt gf serves 8-10 \$45

ALWAYS PREPARED

v VEGAN **vt** VEGETARIAN **gf** GLUTEN-FREE

n NUTS

★ FAVORITE

CAN BE PREPARED

(v) VEGAN **(vt)** VEGETARIAN **(gf)** GLUTEN-FREE

BEVERAGES

FRESH BREWED COFFEE

Includes 10 cups, stir sticks, sweeteners, and non-dairy creamers.

10 cups \$25

FRESH SQUEEZED ORANGE or GRAPEFRUIT JUICE

Includes 10 cups and straws.

10 cups \$35

HUGO'S HOUSE BREWED ICED TEA

Includes 10 cups, straws, lemons and sweeteners.

10 cups \$25

OLD-FASHIONED LEMONADE

Includes 10 cups and straws.

10 cups \$35

FLAVORED LEMONADE GINGER, STRAWBERRY, GREEN TEA, SPINACH, or SEASONAL

Includes 10 cups and straws.

10 cups \$45

STARTERS

For questions on allergies or dietary restrictions, please ask your catering coordinator.

★ ASIAN SPRING ROLLS v vt gf

6 cut rolls \$25

Vietnamese-style spring rolls filled with snow peas, carrots, cucumbers, avocado, kelp noodles, and fresh herbs with a mild sesame-chili dipping sauce.

ARTICHOKE DIP v vt gf n

feeds 12-16 \$65

Diced artichokes, chopped spinach, onion, garlic, and seasonings sautéed in olive oil then added to a creamy sauce of tofu, vegan mozzarella, rice milk, potato, vegan mayo, and white wine.

Served with organic corn tortilla chips.

GREEN TAMALES v vt gf n

12 pieces \$25

Spinach-infused sweet corn tamales served with an avocado black bean salsa and tomatillo sauce.

Served with sour cream.

MINI LATKES gf

24 pieces \$60

Twenty four mini potato pancakes topped with house-cured salmon, sour cream and cucumber.

Garnished with chopped Kalamata olives, green olives and parsley. *Requires minimum 24 hour notice.*

CRUDITE PLATTER v vt gf

One Dip \$45 Two Dips \$60

A beautiful array of fresh vegetables with your choice of dip: Ranch, Garlic Jalapeño, Sesame Ginger or Sesame Chile. *Substitute Honey Chipotle or Roasted Red Pepper Hummus for \$15/ea.*

★ SESAME LOLLIPOPS (v) (vt) gf

20 pieces \$30

Sesame-marinated chicken or herb-marinated grilled organic tofu on skewers. Drizzled with sesame chili sauce and garnished with green onions, cilantro and sesame seeds. Served with sesame chili dipping sauce.

POTATO TAQUITOS v vt gf

24 pieces \$25

Finger-sized taquitos filled with seasoned, roasted potatoes. Served with sides of guacamole and sour cream.

SALADS

All our salad greens are organic.

REGULAR Serves 8-10

LARGE Serves 16-20

★ POWER OF GREEN SALAD v vt gf

Regular \$55

Large \$105

Chopped spinach, organic leafy greens, broccoli, green beans, asparagus, dried cherries and avocado. Topped with toasted sunflower seeds and served with a sherry vinaigrette dressing on the side.

Add grilled chicken or marinated tofu \$20

MEXICAN SALAD (v) (vt) gf

Regular \$60

Large \$115

Grilled chicken breast or organic tofu, romaine lettuce, black beans, avocado, olives, Pico de Gallo and Parmesan cheese and tossed in a Caesar dressing.

SESAME SALAD (v) (vt) gf n

Regular \$60

Large \$115

Sliced, grilled sesame marinated chicken breast or herb-marinated organic grilled tofu served on organic mixed lettuce with almonds, orange slices, snow peas and jicama with a side of sesame-ginger dressing.

QUINOA BEET SALAD (v) vt gf n

Regular \$55

Large \$105

Sweet cooked beets, carrots, scallions, and organic mixed lettuce tossed with dried cherries, walnuts and gorgonzola cheese with a side of sherry vinaigrette dressing. *Add grilled chicken or marinated tofu \$20*

★ PESTO PASTA SALAD (v) (vt) n

Regular \$60

Large \$115

Homemade fusilli pasta mixed with Kalamata olives, sun-dried tomatoes, red onion, and roasted red peppers, tossed in a basil pesto dressing. *Add grilled chicken or marinated tofu \$20*

GARDEN CAESAR PASTA SALAD (v) vt

Regular \$60

Large \$115

Homemade fusilli pasta mixed with Parmesan cheese, grape tomatoes, carrots, broccoli, and cauliflower tossed in a Caesar dressing. *Add grilled chicken or marinated tofu \$20*

ASIAN PASTA SALAD v vt

Regular \$60

Large \$115

Homemade fusilli pasta mixed with snow peas, carrots, jicama, broccoli, and scallions tossed in a sesame chili dressing. *Add grilled chicken or marinated tofu \$20*

ALWAYS PREPARED

v

VEGAN

vt

VEGETARIAN

gf

GLUTEN-FREE

n

NUTS

★

FAVORITE

(v)

VEGAN

(vt)

VEGETARIAN

(gf)

GLUTEN-FREE

ENTREES

All dishes prepared as described. Vegetarian, Vegan, and Gluten free options may be available upon request. For questions on allergies or dietary restrictions, please ask your catering coordinator.

REGULAR feeds 8-10

LARGE feeds 25-30

HONEY GINGER CHICKEN *gf* Regular \$70 Large \$175
Sautéed and seasoned chicken breast coated with gluten-free flour, combined with chopped mixed mushrooms, ginger, garlic and scallions in a sauce reduction of orange juice, tamari and honey.

★ **CHICKEN CARCIOFI *gf*** Regular \$70 Large \$175
Seasoned chicken breast sautéed in olive oil with artichoke hearts, spinach, cherry tomatoes, garlic, Kalamata olives, chili flakes, lemon juice, white wine and butter.

INDIAN CASSEROLE *v vt gf n* Regular \$70 Large \$175
Diced veggie patty or chicken with tomato, zucchini, red & green peppers, jalapenos, spinach, red onion and turmeric rice sautéed with garam masala, ginger, garlic and tikka masala sauce. Garnished with chopped cilantro.

★ **TURKEY MEATLOAF *gf n*** Regular \$60 Large \$150
Shelton's free-range turkey prepared with sun dried tomato, pine nuts, egg, cheese and fresh herbs. Served with mushroom herb gravy and/or marinara.

ASIAN STIR FRY *(v) (vt) gf* Regular \$60 Large \$150
Choice of sautéed chicken breast or grilled organic tofu, snow peas, tomatoes, broccolini, mushrooms, jicama, scallions, cilantro and a sesame-chili sauce. Served with organic brown rice.

★ **VERY GREEN CASSEROLE *(v) vt gf n*** Regular \$70 Large \$175
Broccolini, spinach, asparagus, zucchini, with garlic and fresh herbs in a tomato-basil pesto sauce. Topped with a veggie patty and melted goat and mozzarella cheeses.

SHEPHERD'S PIE *(v) vt gf* Regular \$60 Large \$150
Herbed mushroom sauce with assorted mixed vegetables and a choice of chicken breast or organic tofu. Covered with mashed potatoes and a crisp Parmesan cheese crust.

CHICKEN MARSALA *gf* Regular \$70 Large \$175
Chicken breast filets sautéed with mixed mushrooms, garlic and herbs, finished with Marsala wine, cream and butter.

MARY'S ROASTED CHICKEN *gf* Regular \$85
Six large pieces of Mary's organic chicken roasted with rosemary lemon butter and garlic. Garnished with roasted lemon and a rosemary sprig. *Requires minimum 72 hour notice.*

SALMON WITH BASIL PESTO SAUCE *gf n* 6 large pieces - Regular \$110
Served lightly seasoned with salt and pepper and sautéed in olive oil. Served with a side of Basil Pesto Sauce. We are committed to serving only the most sustainable fish in accordance with the Monterey Bay Seafood Watch. *Requires minimum 72 hour notice.*

ALWAYS PREPARED

CAN BE PREPARED

v
VEGAN

vt
VEGETARIAN

gf
GLUTEN-FREE

n
NUTS

★
FAVORITE

(v)
VEGAN

(vt)
VEGETARIAN

(gf)
GLUTEN-FREE

SANDWICH WRAPS

Sandwich Wrap Platters can be made with up to two options on one platter. For questions on allergies or dietary restrictions, please ask your catering coordinator. *Feeds 8-10*

TURKEY MEATLOAF WRAP \$70
Our classic turkey meatloaf layered with a slice of red onion and romaine lettuce spread with marinara and melted mozzarella.

GAUCHO PEPPER-STEAK WRAP \$70
Strips of grilled steak, red & green peppers and sliced red onion rolled in a whole wheat tortilla spread with melted mozzarella and Santa Fe Mayo.

THE CLUB *(v) (vt)* \$70
Choice of grilled chicken breast, grilled organic tofu, or turkey breast. Choice of bacon (regular, turkey or vegetarian). Topped with guacamole, tomato, lettuce and black pepper vegan mayo. Served in a Wheat Tortilla.

CUBAN *(v) (vt)* \$70
Grilled chicken breast or organic tofu with slightly spicy honey-chipotle sauce, fried plantains, goat cheese, organic mixed lettuce, a splash of balsamic dressing, tomato & grilled red onions. Served in a Wheat Tortilla.

AVOCADO HUMMUS WRAP *v (vt)* \$70
Spinach tortilla wrapped around avocado, tomato, cucumber, roasted garlic-red pepper hummus and snow peas with a drizzle of sesame-ginger dressing. *Add Chicken or Tofu for \$20.*

PASTAS

All dishes prepared as described. Vegetarian, Vegan, and Gluten free options may be available upon request. For questions on allergies or dietary restrictions, please ask your catering coordinator.

REGULAR feeds 8-10

LARGE feeds 25-30

Substitute Gluten-free Penne: Regular-\$10 Large-\$25

★ **FOUR CHEESE MACARONI & CHEESE *vt (gf)*** Regular \$55 Large \$140
House-made fusilli pasta in a rich, creamy sauce of four cheeses - cheddar, mozzarella, gorgonzola and parmesan.

VEGAN MACARONI & CHEESE *v vt (gf) n* Regular \$55 Large \$140
House-made fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew & sunflower seed cheese sauce. Topped with crispy onions.

BAKED FUSILLI & MEATBALLS *(v) (vt) (gf) n* Regular \$60 Large \$150
House-made fusilli pasta tossed with marinara sauce blended with diced tomatoes and artichoke hearts with choice of turkey meatballs prepared with Shelton's free-range ground turkey, vegetables, cheese and spices or veggie balls made from our "New American" vegetable-seed mixture. Topped with mozzarella cheese and baked.

★ **PASTA VICTOR *(v) (vt) (gf)*** Regular \$60 Large \$150
A classic Hugo's dish with house-made fusilli, grilled chicken breast, garlic, sun dried tomato, corn, chilies, cilantro, parmesan cheese and a slightly spicy chipotle-cream sauce.

CARBONARA *(v) (vt) (gf)* Regular \$60 Large \$150
House-made fusilli with prosciutto, bacon and garlic sautéed crisp. Deglazed with white wine and finished with scallions, cream, Italian parsley and parmesan cheese.