



## HOLIDAY CATERING

Half Size Serves 4-6 / Full Size Serves 8-12

<b>CROCCHETTE DI PATATE</b> One dozen garlicky potato croquettes, parsley oil, roasted garlic cream	50	<b>ROASTED GARLIC WHIPPED POTATOES gf</b>	40 / 75
<b>ROASTED BRUSSELS SPROUTS gf</b> Caramelized roasted Brussels sprouts, Italian chestnuts	50 / 95	<b>SMOKED MAPLE ROASTED MUSHROOM gf</b>	50 / 95
<b>BROCCOLI RABE gf</b> Garlic, chili flake	40 / 75	<b>TURCHETTA (Serves 4)</b> Savory seitan roast stuffed with garlic, rosemary, sage, thyme	55
<b>POLPETTINE</b> Mushroom lentil meatballs, marinara, macadamia parmigiano	45 / 85	<b>PORCINI MUSHROOM GRAVY gf</b> 1 Quart – (Serves 4-6)	40
		<b>CLASSIC CRANBERRY SAUCE gf</b> 1 Quart – (Serves 4-6)	20
<i>For a real Italian Christmas experience, baked pasta is a must! For more options see our regular catering at puravitalosangeles.com</i>		<b>DOLCI</b>	
<b>LASAGNA NAPOLETANA</b> Layers of Italian sausage, lentil mushroom meatballs, ricotta, mozzarella, smoked mozzarella, parmigiano in our slow cooked red sauce	95 / 180	<b>PANETTONE (Serves 10-12)</b> Traditional Italian sweet bread with candied fruit, chocolate chips and almonds	55
<b>LASAGNA PURA gfo</b> Cashew ricotta, baby spinach, crimini mushroom, house-made cashew mozzarella, marinara	85 / 165	<b>SPICED ICED GINGER COOKIES (6 or 12 cookies)</b>	30 / 60
<b>BAKED ZITI</b> Cashew ricotta, cashew mozzarella, marinara, macadamia parmigiano	80 / 155	<b>RAINBOW COOKIES (12 cookies)</b>	48
<b>BAKED PASTA ALFREDO</b> Alfredo sauce, cashew ricotta, cashew mozzarella, roasted squash, toasted breadcrumb	80 / 155	<b>BUTTER SANDWICH COOKIES (6 or 12 cookies)</b>	24 / 48
		<b>APPLE PIE gf</b> Spiced organic apples in a buttery flaky pie crust, topped with pecan crumble	45
		<b>HOLIDAY COOKIE BOX (12 cookies)</b> Assorted Mini Cookies - gingersnap, pignoli, salted chocolate chip, raspberry shortbread	45

*We have specially selected a few of our vegan, organic, natural wines to pair with your holiday meals.  
Please inquire about the wine when you place your order!*

### **ALL ORDERS MUST BE IN BY 5PM FRIDAY DECEMBER 20TH**

Call us at **323-688-2303** between 12pm – 8pm Tuesday thru Sunday. You will need to provide a credit card to hold your order.  
The card will not be charged until time of pickup.

### **SCHEDULE YOUR PICK UP: Tuesday December 24th 11am - 3pm**

gf = Gluten Free gfo = Gluten Free Option \*Contains alcohol

We use gluten, nuts and soy in our kitchen. We cannot guarantee an allergen free dish, as we are not an allergen free environment.  
*Changes and modifications are politely declined.*

**By Chef Tara Punzone**