**Hot Foods**

We offer a great selection of Hot Foods & Sides from around the world! Call for details.

**Mexican**
- Carne en su Jugo
- Enchilada Casserole
- Chicken/Beef Fajitas
- Mole Poblano

**Italian**
- Alfredo & Rosette Pasta
- Lemon Picatta
- Lasagna
- Spaghetti with Meat Sauce

**Asian**
- Hot Dog or Burger Station
- Rotisserie Chicken
- Chicken Pot Pie Casserole
- Asian soups
- Tomato Bisque
- Cream of Potato & Bacon
- Chicken Noodle
- Tortilla Cream of Broccoli
- Tasty, made from scratch soups
- For the sweet-tooth...
  - Hors d’oeuvres (continued)
  - Bananas Foster
  - Banana Bread Pudding or
  - Mexican soups
  - Guava & Cheese
  - Al Pastor Casserole
  - Mole Poblano
  - Carne en su Jugo
  - Enchilada Casserole
  - Beef/Chicken Fajitas
  - Fresh Mozzarella

**American**
- Gallon - $40
- Tomato Bisque
- Cream of Potato & Bacon
- Fresh Mozzarella
- Served warm
- 20 halves - $25
- Brownies & Cookies
- Serves 25 - $55
- A minimum of 48 hours notice is requested for cancellations.

**Soups**
- Tasty, made from scratch
- Chicken Noodle
- Tortilla Cream of Broccoli
- Hors d’oeuvres
- Pesto Deviled Eggs
- Assortment of Finger Sandwiches
- Includes 2 flavors per order
- Call for options
- 24 pieces - $27
- Cucumber Cups filled with Rosemary Cheese or Mango-Cranberry Chutney
- 15 pieces - $17
- Vegetable Cruddles with choice of flavored dip
- 24 pieces - $27
- Guacamole with Chips
- 15 pieces - $5
- Potato Cups filled with Manchego, Bacon & Scallion
- 24 pieces - $22

**Hors d’oeuvres (continued)**

- **Southwest Egg Rolls**
  - 20 halves - $25

- **Asian**
  - Mongolian Beef
  - Kung Pao Chicken
  - Orange Chicken
  - Teriyaki Chicken Bowls

- **American**
  - Hot Dog or Burger Station
  - Rotisserie Chicken
  - Chicken Pot Pie Casserole

- **Mexican**
  - Carne en su Jugo
  - Enchilada Casserole
  - Chicken/Beef Fajitas
  - Mole Poblano

**Contact us for our complete Hors D’oeuvres Menu**

**Beverages**

- Fresh Brewed Drip Coffee
- 96 oz. Traveler - $13
- Café de Olla
- 96 oz. Traveler - $16
- Chocolate Casero
- (Hot Chocolate)
- 96 oz. Traveler - $20
- Hot Tea
- Assorted Flavors Available
- 96 oz. Traveler - $13
- Breakfast Blend Juice
- Gallon - $14

- Fresh Squeezed Lemonade
- Assorted Flavors Available
- Gallon - $12
- 5-gallon Regular - $5
- 5-gallon Flavored - $10

- Fresh Brewed Iced Tea
- Assorted Flavors Available
- Gallon - $12
- 5-gallon Regular - $5
- 5-gallon Flavored - $10

- Specialty Aguas Frescas
- Gallon, Traditional - $13
- Gallon, Creamy - $14
- 5-gallon Traditional - $5
- 5-gallon Creamy - $5

**For the sweet-tooth...**

- Assortment of Fudge Nut Brownie & Cookies
  - Serves 12 - $12
- Pastelitos Cubanos with Guava & Cheese
  - Dozen - $11
- Caramelized Cheese Puffs
  - Dozen - $15
- Select Cakes
  - Carrie Cake with Cheese Topping
  - Tiramisu
  - Red Velvet Cake
  - Chocolate Casero
  - Red Velvet, Chocolate, Cappuccino
  - 24 pieces - $30
  - 12, 2-ounce cups
  - $35

- Antipasto Platter
  - Choice of Flavored Dip
  - Serves 25 - $60
  - 9-inch Round - $35
  - 9-inch Round - $25

- Fresh Baked Bread Pudding or Caprirotada Traditional
  - Served warm
  - Serves 30 - $60

- Cake Pops
  - Red Velvet, Chocolate, Cappuccino
  - Dozen - $11

- Churritos Rellenos
  - Crispy Churros filled with Guava & Cheese
  - Dozen - $12

- Empanaditas
  - Mini Empanaditas filled with assorted fillings
  - Serves 25 - $65
  - Serves 30 - $50
  - 9-inch Round - $25

- Individual Dessert Shots
  - Dozen - $26
  - 12, 2-ounce cups
  - $35

- Assortment of Finger Sandwiches
  - Includes 3 flavors per order
  - Call for options
  - 24 pieces - $27
  - 5-gallon Traditional - $50
  - 5-gallon Flavored - $50

- European Macaroons
  - Assortment of mini Cake Pops,
  - 24 pieces - $32

- Fruit Tarts
  - Assortment of mini Cake Pops,
  - Serves 25 - $65
  - 9-inch Round - $35

- Fresh Mozzarella & Tomato Platter
  - Slices of fresh mozzarella
  - Serves 25 - $35

- Brownie Bites
  - Serves 25 - $50
  - 9-inch Round - $25

- Selection of Finger Sandwiches
  - Assortment of mini Cake Pops,
  - 24 pieces - $27
  - 96 oz. Traveler - $15

- **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 hours advance notice minimum.

  Tableware not included - $0.50/person if desired.

  Invoice Terms: Accounts are due and payable Net 15. All delinquent accounts are subject to a daily finance charge of 0.06% plus a late fee of $25.00. Invoices >$300 require 50% deposit. 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!

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Arctic Hotspot Catering

Catering Menu

Café Hours
Monday-Friday: 7am-5:30pm
Saturday & Sunday: 9am-3pm

2509 E 4th Street
Los Angeles, CA 90033
323.264.7912
info@arctichotspot.com
www.arctichotspot.com

Philippines 4:13

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Philippines 4:13
Morning Starters (continued)

Sunny Croissants or English Muffins
A delicious classic filled with Egg, Ham, American Cheese, Tomato, Spinach and Avocado Spread

Sunny Croissants - $3.75
English Muffins - $3.25

Roasted Potato Wedges

A delicious classic filled with Egg, Ham, American Cheese, Tomato, with Chayote, Peppers & Onion topped with Parsley

Spinach and Avocado Spread

Arctic Slaw

Servings for 10 - $45

Yogurt Parfaits or Cottage Cheese & Fruit
Fresh Seasonal Fruits or Berries topped with honey & granola. Served Individually (9oz Each)
Minimum Order - $8 each
80 oz. Bowl - $35

Fresh Fruit Platter
Slices of tasty, seasonally available Fruits & Berries
Servings for 18-20 - $57

Chilaquiles Tradicionales

Crispy Tortillas bathed in homemade Salsa Qemada topped with Sour Cream & Queso Fresco. Served with side of Beans.
Servings for 10-12 - $60
Add Scrambled Eggs - $79/dozen

Breakfast Casserole
A classic favorite in select flavors - call for details
Servings for 10-15 - $70 (Includes 12 slices of toast, baked)

HOMEMADE TAMALES
Call for flavors. Minimum order 3 dozen
Add-ons
Dozen Scrambled Eggs - $10
Roasted Potatoes with Peppers & Onions - $5
Bacon (warm or Turkey) - 2.50 - $5
Toast (2 slices) - $6

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 - $6.75

Wraps
Chicken Wraps with assortment of Signature Spreads
Each wrap is filled with Chicken and assorted fresh vegetables
Servings for 12-15 - $60
(vegetarian wrap available with hummus or soy meat)

Oatmeal Station
Served with Brown Sugar and choice of two side toppings:
Almonds, Strawberries, Cranberries, Banana, Apples, Raisins, Walnuts
Gallon - $40. Mix Alternates Available. Call for price

Breakfast Tortas
Fresh baked bolillo with Egg, Ham & Frijoles Charros, topped with Queso Cotija. Includes Salsa Verde on the side.
Servings for 12 - $50

Sunrise Quesadillas
Cheesy Tortilla filled with Egg, Ham, Roasted Red Peppers, Caramelized Onions, Spinach & Tomato
Servings for 12 - $45

SUNRISE QUESADILLAS

Gourmet Sandwiches
Sandwich Platters are made with fresh ingredients prepared daily
Meat & Cheese Options:
Ham, Turkey, Chicken, Salami, Tuna, or Pastrami
American, Swiss, Provolone, Pepper Jack or Muenster

Fajitas
Lettuce, Tomato, Red Onion, Pickles, Alfalike Sprouts, Bell Pepper, Cucumber, Banana, Bell Pepper, Jalapeno Slices & Olives

Homemade Signature Sundaes
Roasted Red Bell Pepper, Sun Dried Tomato
Creamy Chipolte, Cilantro Lime, Avocado Jalapeno, Pasilla & Cheese
Servings for 8-10 - $45

Pita Pockets
Wheat Pita Pockets stuffed with fresh selection of vegetables and chicken.
Choice of the following flavorings:
Greek, Red Curry Mango, Chimichurri, Aztaca
(vegetarian & tuna also available)
Served Individually (9oz Each)
Servings for 8-10 - $45

Tostada Station
Prepare your own flavorful crispy gourmet tostadas
Served Individually (9oz Each)
80 ounces - $35

Pasta Salads
Candied Walnut & Cranberry Pasta Salad
Crab, Cranberry, Cucumber, Red Onion, Bell Pepper, Roasted Red Peppers drizzled with Balsamic Vinaigrette & topped with Candied Walnuts

Cilantro Pesto Pasta Salad
Cilantro Pesto, Chicken, beans, lettuce, Queso Seco, Sour Cream, Pesto Sauce and a side of Fresh Herbs

Roasted Garlic with Basil & Parmesan
Roasted Garlic, Pesto Squares, Served with Parmesan Cheese

Mediterranean Pasta
Sun-dried Tomatoes, Red Onion, Black Olives, Carrot, Asparagus, Grilled Eggplant, Garbanzos, Lentils, Cucumber, Red Bell Pepper & Toasted Feta Cheese

Served for 10 - $55

On the Side
Roasted Potato Wedges with Chayote, Peppers & Onions topped with Parmesan
Arctic Slaw
Delicious mix of Cabbage, Carrot, Apple, Cucumber mixed in a Creamy Apple Balsamic Dressing
Roasted Corn with Zucchini & Rajitas
Topped with Queso Fresco
Traditional or Mexican Potato Salad
Potato, Celery, Carrot, Onion, Ground Black Pepper in a Dill Fingersme topped with Feta & Olives
Roasted Seasonal Veggies topped with Basil
Stirred also available

Cucumber Greek Salad
Diced Cucumbers, Jicama, Onion, Bell Peppers & Cherry Tomato, in a Dill Fingersme topped with Feta & Olives

Pesto Couscous Salad
Israeli Couscous with Carrot, Bell Pepper, Cucumber, toasted Garbanzos with Pesto Sauce

Nopalito Salad
Cabbage, Nopales, Tomatoes, Pico de Gallo, Chiley, Onion, Radish, Cilantro, Cucumber, Roasted Tomatillos, Flank Steak topped with Cucumbers

Mojo Legume Salad
Selection of legumes shaved with Cilantro and Onion bathed in our Mojo sauce
80 ounces - $32

Green Salads
Cauliflower Salad
Lettuce, Cucumbers, Caesar Dressing & Topped with Parmesan
Chinese Salad
Napa & Purple Cabbage, Carrot, Cucumber, Red Onion, Bean Sprouts, Bell Pepper, Lettuce, Sesame Seed Dressing & topped with crisp Won tons and Mandarins

Oregano Feta Greek Salad
Lettuce, Black Olives, Carrot, Onion, Tomatoes, Cucumber, Pepperoncini, Bell Pepper, Oregano Vinaigrette Topped with Feta

Tamarind Mango Salad
Lettuce, Mango Chunks, Cucumber, Bell Pepper, Red Onion, Jicama, Cucumber, Tomatoes with Spicy Tamarind Dressing and topped with Crispy Green Beans and Roasted Peppers

California Cobb Salad
Lettuce, Hard-boiled Egg, Olives, Cucumber, Tomatoes, Bbq Bacon, Cilantro, Blue Cheese, Herb Fingersme and topped with Mandarin Oranges

Creamy Santa Fe Salad
Lettuce, Black Beans, Corn, Pico de Gallo, Grilled Chunky Turkey, Turkey Bacon, Ranch Dressing, Topped with Crispy Tortilla Chips & Avocado

Candied Walnut & Blue Cheese Salad
Lettuce, Carrot, Cucumber, Bell Pepper, Onions, Apple, Cranberry and crumbled Blue Cheese topped with Candied Walnuts

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.