



HALLOWEEN MENU

Oct 1 - Nov 2, 2025



HALLOWEEN CATERING

DESIGNED THOUGHTFULLY. CRAFTED LOVINGLY. PRESENTED BEAUTIFULLY

BRINGING CUSTOM DESIGN, PRESENTATION, TASTE, LOVINGLY CRAFTED MENUS AND HOSPITALITY TO YOUR EVENT!

Our a la carte menu offers all the palate-pleasing panache of Bite Catering Couture in a format suitable for simpler company functions or personal gatherings that don't need full service catering. Our a la carte menu retains the characteristics our food is known for: it's beautiful, it presents well, it tastes good, it offers variety, and it is designed (with clear instructions) so that it's at its best when served (vs. at the point it was loaded into the delivery vehicle). Pricing is straightforward and packages are designed to help you provide an assortment of options easily.

We deliver directly to your office, meeting site or home in the greater Los Angeles area. We have packaged a number of our favorite items together to enable you to enjoy variety and satisfy various food preferences and dietary needs. The food comes ready to serve in disposable platters or packaging (some assembly and/or heating may be required) or we can provide servers and our beautiful presentation for a full-service approach. Delivery charges will apply depending on distance, order size and time from our kitchen. **There is a \$150 extra delivery surcharge after 5 PM and before 9 AM (if available).** Multiple deliveries in one day will incur multiple delivery charges and minimums apply for each delivery. **There is a \$1000 dollar food minimum for each delivery.**

Our Event Producers can help you select the right items and quantities for your specific event and setup – let us know how we can best help to make your event a success! We'd also love to talk to you about any more complex full service event needs, including chefs, rentals, etc.

BITE'S CAPABILITIES:

- A 6,000 square foot commercial kitchen in Culver City capable of handling small and large events
- Dedicated Event Producers
- Highly skilled, professionally trained culinary team
- Local ingredients with a focus on seasonality
- Customer-focused captains, staff and event producers to handle all of your needs
- On-Time deliveries
- Attractive eco-friendly packaging
- Organized, neatly labelled and clearly separated product to ensure individuals with specific requests can easily identify their meals

CALL

Call us at (310) 401-3397 and let us guide you to a catering solution that works best for you and your event!

ADDITIONAL FEES

All pricing is subject to LA Sales Tax and final pricing will depend on your selections, services, service level and event requirements.

EMAIL

Get in touch and let us know how we can help you on your next event – inquiries@bitecatering.net

CLICK

Check us out online and see how we serve our existing clients:

- Check out and follow us on Instagram - @bitecatering
- Explore our social event catering, formats, and menu ideas – www.bitecatering.net/social
- Explore corporate event services, formats, and menu ideas – www.bitecatering.net/corporate
- Explore our range of menus – www.bitecatering.net/menus
- Access the most up-to-date copy of the a la carte menu – www.bitecatering.net/platters

HAPPY HALLOWEEN!!

DEATHLY DELICIOUS SAVORY BITES



HAUNTED PLATTERS

PUMPKIN PUKE

our hand-carved pumpkin pukes a dip! Choose from:

- Guacamole with housemade tortilla chips
- Creamy edamame hummus with pomegranate and cucumber with housemade pita chips
- Creamy hummus with extra virgin olive oil, feta, olives and fresh herbs with housemade pita chips

\$10.50 per person (increments of 10 - 20 guest minimum)

ROOM TEMPERATURE BITES (24 PIECE MIN)

THE BRAIN!!! (GF)

bloody open brain shrimp cocktail wrapped in medical gauze! served with our spicy bloody mary sauce (50 shrimp minimum)

\$5.00 per piece

GHOSTLY GOAT CHEESE OLIVE CANAPÉ (V)

puff pastry, goat cheese mousse, olive tapenade and olive face (50 piece minimum)

\$4.00 per piece

EYEBALLS (GF)

classic devilled egg with eyeball garnish!

\$4 per piece

ANTIPASTO EYEBALLS (GF)

fresh mozzarella, green pepper-stuffed olive eyeball and prosciutto flesh wrap

\$5.50 per piece

HOT BITES (24 PIECE MIN)

MINI MUMMIES

pigs'n blanket with mustard sauce

\$3.75 per piece

GHOSTLY SAUSAGE ROLLS

with mustard sauce

\$4.00 per piece

PUMPKIN ARANCINI

chipotle aioli, crispy sage bits to garnish

\$5.00 per piece

MONSTER JALAPENO POPPERS

creamy, cheesy filling with bacon - wrapped in pastry and finished with olive eyes

\$5.00 per piece

FRIGHTENINGLY GOOD SWEETS



HALLOWEEN DESSERT ASSORTMENT

a chef's choice selection of at least 3 Halloween desserts (halloween cupcakes, pies, cookies and bars)
\$3.75 per piece (50 piece minimum)

CANDY CORN KRISPY TREATS

\$5.50 per piece (32 piece minimum)(increments of 8) -

MINI HALLOWEEN CUPCAKES

- chocolate cupcakes with fun Halloween decor
- vanilla cupcakes with fun Halloween decor
- red velvet cupcakes with fun Halloween decor

\$3.75 per piece
order individually (24 piece minimum)
order chef's choice variety (50 piece minimum)



WITCH'S FINGER COOKIES

green witch's finger shortbread with almond fingernails
\$3.50 per piece (50 piece minimum)

HALLOWEEN DESSERT BARS

- gooey butter cake
- chocolate truffle brownies with dark ganache and Halloween sprinkles
- pumpkin cream cheese swirl bars

\$3.75 per piece
order individually (24 piece minimum)
order chef's choice variety (50 piece minimum)

SWAMP BUCKET SHOTS

chocolate pot de creme with chocolate dirt, worms and cream.
delivered with mini spoons
\$4.50 per piece (24 piece minimum)

HALLO-BERRIES

dipped in dark chocolate, drizzled with white chocolate and finished with monster eyeballs
\$6.50 per piece (increments of 50)

MINI AUTUMN PIES

- pecan pie with whipped cream
- pumpkin pie with whipped cream
- caramel apple crumb

\$3.75 per piece
order individually (24 piece minimum)
order chef's choice variety (50 piece minimum)



THE HALLOWEEN BUFFET



Thinking of hosting a freakishly amazing Halloween party? Bring a touch of ghoulish delight to your Halloween party with our autumnal menu.

Add our Halloween appetizers & desserts for the ultimate spooky spread!

Based on a 25 guest minimum

SALADS (SELECT ONE)

QUINOA SALAD (VGN GF)

with cranberries and butternut squash

POACHED PEAR AND GORGONZOLA SALAD

mixed greens and candied walnuts

ENTREES (SELECT TWO)

PUMPKIN CURRY (VGN GF)

with chickpeas and tomatoes

MAPLE-GLAZED PORK

with apple chutney

ROASTED TARRAGON CHICKEN

creamy tarragon sauce

CHICKEN AND SPINACH LASAGNA

BEEF STROGANOFF

with buttered noodles

ACCOMPANIMENTS (SELECT TWO)

WILD RICE PILAF (VGN GF)

ROASTED HARVEST VEGETABLES AND LENTILS (VGN GF)

ROASTED SPAGHETTI SQUASH (V GF)

tossed in sage brown butter

MAPLE BRAISED CHARD AND KALE

with toasted almonds

\$40 pp