



Our mission is to serve nutritionally, environmentally and energetically balanced food that tastes great and stays true to the principles of Contemporary Macrobiotics.

Our chefs prepare each item fresh daily using the finest natural and organic ingredients, without any refined sugars, eggs, dairy, red meat, or poultry.



MELROSE
7119 Melrose Avenue
Hollywood, CA 90046
tel: 323.525.0588
fax: 323.525.0310

BEVERLY HILLS
9433 Brighton Way
Beverly Hills, CA, 90210
tel: 310.858.8459
fax: 310.858.8942

mcafedechaya.com



Catering Menu

DELIVERY AVAILABLE UPON REQUEST

Amy Harmon, Catering & Events
T: 323.543.1192 | F: 310.410.9074 | E: catering@mcafedechaya.com

mcafedechaya.com



A la Carte Selections

Breakfast Platters	FOR 10	FOR 20
Breakfast Burrito	\$60	\$120
Breakfast Enchilada	\$60	\$120
Tofu Scramble	\$100	\$195
Vegan or Salmon Benedict	\$100	\$195
Fresh Fruit	\$45	\$90
Pastries	\$60	\$120
Lox, Bagels and Cream Cheese	\$60	\$120
Soy Yogurt with Granola	\$60	\$120

Appetizer Platters

FOR 10: \$40 | FOR 20: \$70

Choice of one platter:

Hummus and Pita Platter • Seitan Katsu with Dipping Sauce • Vegetable Crudite • Seitan Spring Rolls

Sushi Platters

SMALL PLATTER: \$45 | LARGE: \$75

Choice of one platter:

Assorted Platter • All Seafood • All Vegetarian

Sandwich Platters

SMALL PLATTER: \$60 | LARGE: \$120

Choice of two sandwiches:

Club Sandwich • Tuna Salad Sandwich • Wild Salmon and Asparagus Wrap • Hummus and Falafel Wrap • Madras Tempeh Wrap • Dilled Tofu Sandwich or Wrap

Deli Salads \$16/qt

Kale with Peanut Dressing
Sesame Soba Noodles
Scarlet Quinoa
Creamy Cole Slaw
Raw Salads (Seasonal)
Seasonal Selections

Salads	FOR 10	FOR 20
Mixed Baby Greens	\$50	\$100
M Chopped	\$75	\$150
Tuna Tataki	\$80	\$160

Desserts	FOR 10	FOR 20
Assorted Mini Cupcakes	\$40	\$80
Chocolate and Strawberry Assorted Cookies	\$45	\$90
Chocolate Chip, Gingersnap and Gluten Free Peanut Butter Dessert Combo Tray	\$65	\$130
Cookies, Cupcakes, and Seasonal Tarts		
Fruit Platter	\$45	\$90

Whole Cakes

(add \$10 to all cake orders that include a fresh fruit filling in the cake)

Chocolate Fudge	Carrot Cake
6 Inch: \$45	6 Inch: \$50
8 Inch: \$55	8 Inch: \$65
10 Inch: \$80	10 Inch: \$85
Sacher Torte	Strawberry Shortcake
6 Inch: \$50	6 Inch: \$50
8 Inch: \$65	8 Inch: \$65
10 Inch: \$85	10 Inch: \$85

Beverages

Iced Minty Green Tea	\$14.95 (1 gallon)
Fresh Lemonade (Regular)	\$14.95 (1 gallon)
M-Crafted Lemonades (Beet, Kale or Ginger)	\$19.95 (1 gallon)
Passion Fruit Iced Tea	\$14.95 (1 gallon)
Voss Sparkling Water	\$3.95 each
M Café Water	\$2.50 each

Fresh Pressed Juices

FOR 10: \$55 | FOR 20: \$95

Choice of 2 fresh pressed juices: Selections are seasonal.

Pick Me Up • M Tonic • Fresh OJ • Carrot-Ginger • Red Beauty • Green Day • Watermelon Juice • Detox Juice • Pineapple • Carrot • Apple • Lemon Kick in the Grass • Maui Wowie

Coffee/Tea Service

FOR 10: \$50 | FOR 20: \$100

LAMILL M Café Blend, Black Tea, Green Tea and Herbal Tea Served with soy milk and stevia.

Tray-passed appetizer menu also available upon request.

M Café's Brain Food Preset Menus

M Café offers full service catering for events that range from business lunches and intimate affairs, to sit-down dinners, weddings, and evening cocktail parties. Contact us to customize your menu today!

BRAIN FOOD FOR BREAKFAST

FOR 10: \$165 | FOR 20: \$325

A full catering platter including fresh fruit.

Choice of one item from our hot breakfast options:

Breakfast Burrito or Enchilada Tray • Tofu Scramble with Tempeh Bacon and Sweet Potato Hash • Vegan or Salmon Benedict

AND

Choice of one platter:

Assorted Breakfast Pastries • Lox, Bagels and Cream Cheese • Soy Yogurt and Granola with Fruit Compote

BRAIN FOOD FOR BUSINESS

FOR 10-12: \$165 | FOR 20-22: \$325

A full catering platter including:

Madras Tempeh Wrap • Wild Salmon Wrap • Assorted Sushi • Sesame Soba Noodles • Kale with Peanut Dressing

BRAIN FOOD FOR DINNER

FOR 10: \$185 | FOR 20: \$370

Choice of one soup or salad:

Mixed Greens & Pear Salad with Red Wine Vinegar • M Chopped Salad with Tofu Peppercorn Ranch • Miso Soup or Seasonal Soup

Choice of two proteins:

Seitan Katsu • Salmon Filet • BBQ Tempeh • Teriyaki-Glazed Tofu

Choice of two sides:

Vegetable Fried Rice • Steamed Brown Rice • Grilled Vegetables • Spring Pasta Pepperoncini • Sesame Soba Noodle Salad • Broccoli Pepperoncini

BUILD YOUR OWN MACRO BURGER BAR

FOR 10: \$160 | FOR 20: \$320

Choice of the Big Macro or the BBQ Seitan Sandwich Burger bar comes with all the fixins for your burger like lettuce, tomatoes, soy cheese, pickles, pickled red onions, and more.

Choice of two sides:

Creamy Cole Slaw • Kale with Peanut Dressing • Sesame Soba Noodle Salad • Mixed Green Garden Salad

BOXED LUNCHES \$11.95

Choice of one sandwich: Includes a small green salad and macro cookie.

Club Sandwich • Tuna Salad Sandwich • Wild Salmon and Asparagus Wrap • Hummus and Falafel Wrap • Madras Tempeh Wrap • Dilled Tofu Sandwich or Wrap