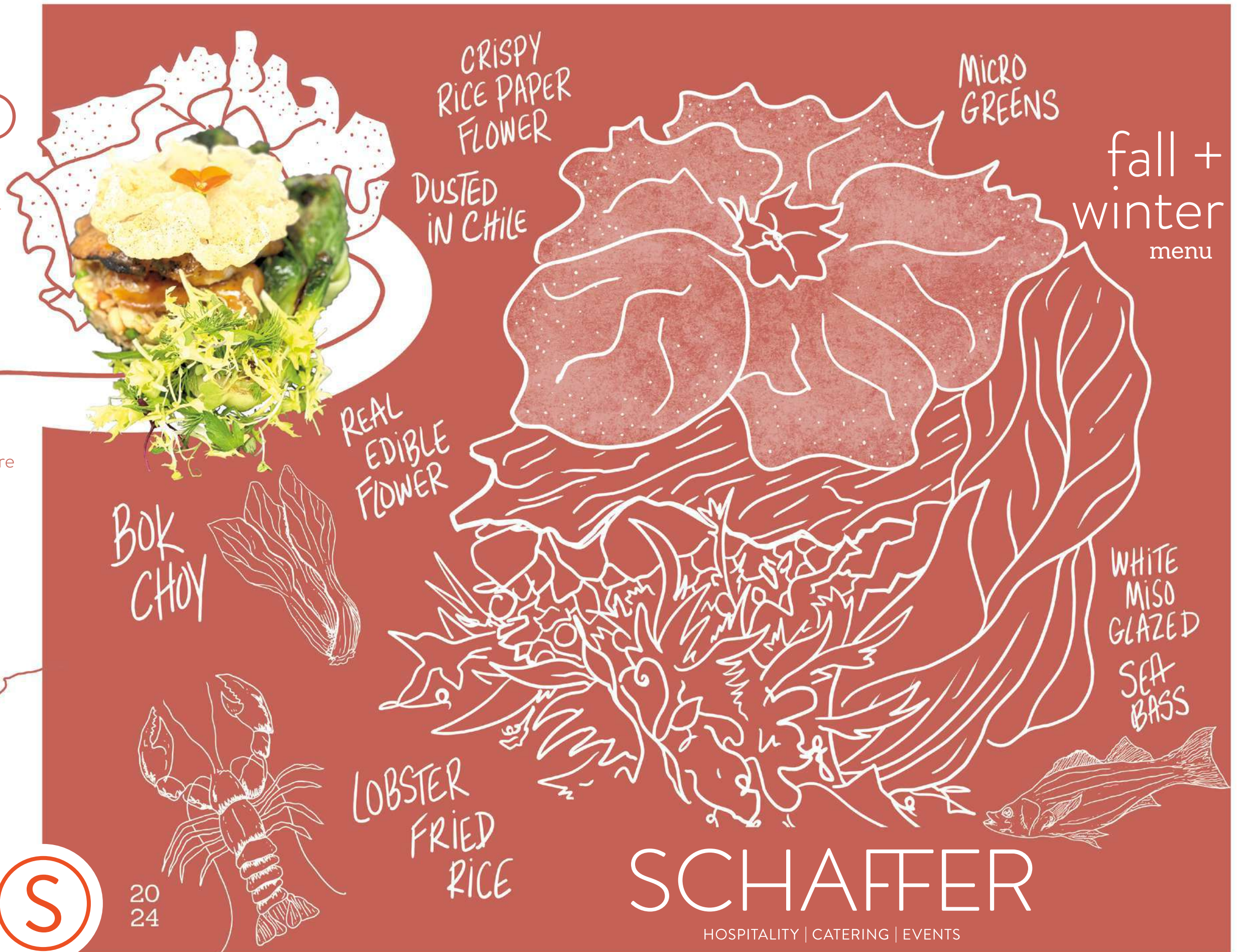


GENIUS IS SERVED

Fall + Winter bring their own magic—crisp air, warm gatherings + delicious feasts. Schaffer's seasonal menus are designed to make your celebrations unforgettable. Whether you're hosting an elegant dinner party, a holiday get-together, or a cheerful brunch, our culinary creations are here to delight. Contact us to create a menu that brings the flavors of the season to your special moments.



@schaffer_la

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SCHAFFERLA.com



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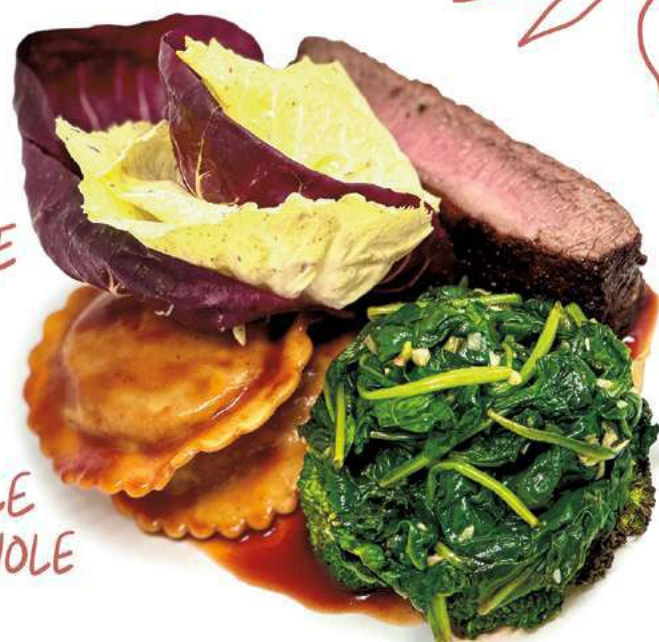
TINY MINT LEAVES
 LABNEH
 FRESH DILL + BABY ARUGULA
 CHERMOLA
 ROASTED LAMB LEG
 CRISPY SPICED ROTI



MICRO SHISO
 SPICY SCALLOPS
 CRISPY RICE CAKE



GRILLED FLAT IRON STEAK



WAYEU BLK TRUFFLE RAVIOLI

SAUCE ESPAGNOLE

BITTER GREENS
 SPINACH + BROCCOLI

Celebrate in Style with Schaffer

OKINAWA SWEET POTATO GNOCCHI
 CRISPY MAITAKE MUSHROOMS
 BLACK GARLIC CREAM



LAVENDAR BERRY
 MACARON ICE CREAM SANDWICHES

see more of
 what is in season
 @ schaffer_la



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**You will fall in love with
these autumnal beauties**

jerk chicken spliffs | hempseed ash | mango sauce
mini buttermilk fried quail drumettes | harissa honey
mini shrimp po-boy | remoulade | shredded lettuce
crispy sushi rice cake | spicy scallop | kewpie mayo | masago | shiso
Jamaican beef patty pillows
mini lamb crispy roti | chermoula | labneh | mint | baby arugula
fried cheese curds | smokey tomato jam
crispy caulilini | ponzu dip

**Finally, a reason to eat
salads this season**

persimmon salad | pickled, raw & grilled-baby gems
cashew nut feta | yuzu vinaigrette | herbs
3 sisters salad | roasted squash | rancho gordo black garbanzo beans
polenta croutons | red oak | honey cider vinaigrette
roasted romanesco + cauliflower | crispy pickled enoki mushrooms
baby gems | pomegranate seeds | herbs | sesame dressing

**Allow me to introduce you
to our new Entrees**

quail bisteeya | moroccan rice | roasted vegetables | chermoula
Za'atar spiced chicken pot pie | kataifa nest | herb salad | pickled turnips
white miso glazed red snapper | baby bok choy
lobster fried rice | rice paper flowers
Okinowan sweet potato gnocchi | crispy maitake mushrooms
black garlic cream | fresh herbs
grilled flat iron | bitter greens salad | sauteed spinach + broccoli
waygu beef black truffle ravioli | sauce espagnole

This is the end my friend...

milk chocolate mousse | caramel & peanut "snickers" | caramelized peanuts
dark chocolate glaze | leaf tuile
caramel apple | caramel mousse | green apple confit | caramel sauce
lemon thyme gelee | speculaas | apple chip
Vegan mango passion cheesecake | coconut-almond graham cracker
tropical fruit salad | coconut chia
vegan pavlova | cranberry-orange marmalade
orange chantilly | cranberry gelee

**A tiny reminder of
how sweet life can be**

passion fruit matcha macaron ice cream sandwiches
black sesame crackle puffs | passion fruit curd
matcha crackle puffs | yuzu curd
lavender berry macaron ice cream sandwich
pumpkin miso caramel bites
pear ginger marzipan tartlets
cranberry chocolate hazelnut Sacher torte

FALL+WINTER
2024 menu

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