















THE ONLY CANS WE OPEN ARE COCONUT MILK & CALIFORNIA TOMATOES

- We pride ourselves for making everything from scratch.
- We make all of our own fresh pasta and pastries in-house.
- All vinaigrettes, sauces, ketchup, aioli, pickles, etc, are prepared at Heirloom LA.





OUR INGREDIENTS ARE SOURCED WITH GREAT CARE

- We are committed to supporting responsible supply chains
- 90% of our ingredients are from California, everything else is domestic
- Although several of our farmers are not certified organic, they use beyond-organic regenerative practices such as crop rotation, and they do not use any of the sprays that are allowed in organic certification
- Our meats are all pasture-raised from small farms, and our fish is wild, seasonal, and caught by hook and line
- Most of our produce is farm direct delivery and organic, or it is from small farms using organic practices
- Our milk, yogurt, half and half, grains, flours, and eggs are all certified organic



SUSTAINABILITY IMPACTS OUR DECISION MAKING

- Our plates and utensils are compostable
- Our drop-off trays and jugs are reusable
- We process our own compost
- We grow most of our own edible flowers
- All of our ingredients are seasonal
- Recycled and biodegradable materials are used whenever possible
- Our dried pasta is from whole grain flours and made in Los Angeles





FULL-SERVICE

- Execute a restaurant quality experience to any location
- Hospitality driven
- Innovative menu design

DROP-OFF

- Elevated food experience for corporate, photo shoots, and private parties up to 1000 guests
- Experienced sales and branded in-house delivery fleet
- Online ordering

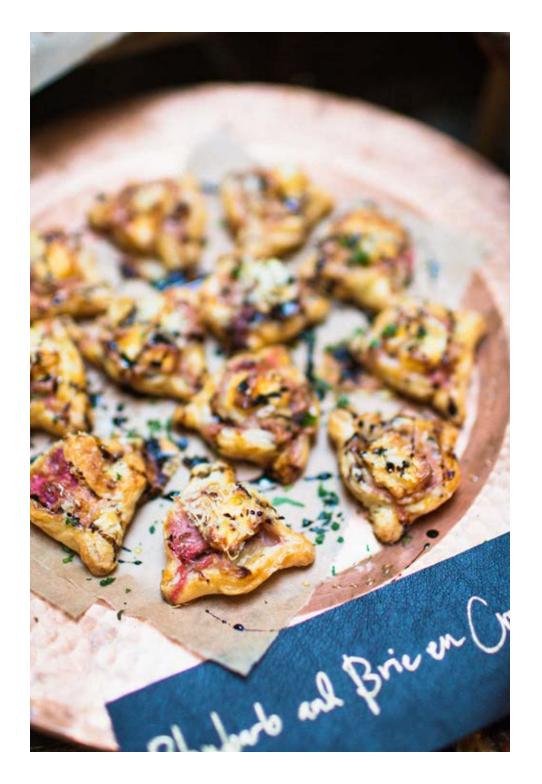
CONSULTING & WHOLESALE

- Restaurant Kitchen Design
- Menu Planning
- Staff training









EXPERIENCE IN CORE COMPETENCIES

- Client relationship building
- Hospitality driven managers
- Rotating seasonal menus
- Innovative menu design
- Attention to detail
- Maintain food service areas in superior condition
- Encouragement of growth and respect for employees
- Nimble to grow and change as technologies and client needs demand
- Staying ahead of trends
- 100% word-of-mouth and customer referral business
- Eager to push creativity
- Committed to giving back to our community





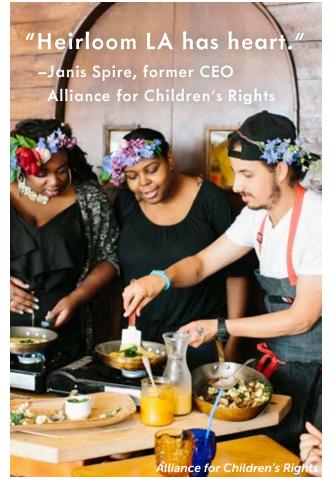
























Silverlake Conservatory of Music



We work hard to keep food simple

