STOCK UP ON HEALTHY PREPARED FOODS FOR YOUR REFRIGERATOR AND FREEZER

FOUR DAY SHELF LIFE

12 YEARS OF EXPERIENCE IN CATERING & SAFE FOOD HANDLING

OUR IN-HOUSE GLOVED DRIVERS ARE TRAINED IN FOOD DELIVERY

PICK-UP OR DELIVERY ON SUNDAYS & THURSDAYS

MEAL PLAN FAQ’S

ORDER DEADLINES
- Friday at 5pm for all SUNDAY orders
- Tuesday at 5pm for all THURSDAY orders

PLACING YOUR ORDER
ORDER ONLINE — HERE
Give us a call :: 855-456-6652
Send us an email :: info@heirloomla.com

DELIVERY WINDOWS
- Sunday Delivery Windows: 8am - 11am | 5pm - 8pm
- Sunday Pick Up Window: 9am - 11am
- Thursday Delivery Windows: 8am - 11am | 5pm - 8pm
- Thursday Pick Up Window: 9am - 5pm
*Pick ups by appointment or $25 delivery*

DELIVERY INFO
Minimum Order = (10) $12 menu items. No substitutions.

All items will be delivered cold, with reheating instructions if applicable. Our experienced drivers take great care in delivering orders. Menu items arrive in sealed packaging. Please notify if you would like your order delivered to your front door with no driver contact.

CANCELLATIONS AND MENU CHANGES
Once payment is processed, all sales are final. Menus may be increased prior to delivery deadline. Pricing subject to change.
PLATTERS & SNACKS
Room Temperature | Individual Servings

Wild Line-Caught Seafood Platter
House-Cured Line-Caught Fish with Caper Berries, Lemon, Sweet Torpedo Onions, Heirloom Tomato Slices, Hard Boiled Egg Slices, Little Gem Cups, Shaved Persian Cucumber, and Castelveltrano Olives, with Mini Brioche Toasts, Crispy Crostini, and Beet Cream Cheese

Cheese Platter
Monthly Selection of Seasonal Artisan Cheeses with House-Made Jam, House-Made Crackers, and Assorted Grilled Breads

Seasonal Fruit Platter (V, GF)
Sliced Seasonal and Assorted Farmer’s Market Fruit

Vegan Seasonal Garden Vegetable Crudité (V, GF)
Farmer’s Market Vegetables served with Braised Parsnip and Roasted Garlic Spinach Dip, Bean Puree, and Almond Romesco Sauce

Market Vegetable Ecology Platter (V, GF)
Red Quinoa Pilaf served with Whipped Black Sesame Seed Hummus, Raw Cucumber, Tomato and Garbanzo Bean Salad, Broccoli Sprouts, Sautéed Veggie Tots, Grated Carrot Slaw and Charred Hard Squashes

Domestic Midwest Style Cheese Platter
Rosemary Honey Ham, Pepper Jack Cheese, Grass Fed White Cheddar Cheese, Marinated Cherry Tomatoes, Persian Cucumber Speed Pickles, Honey Whole Grain Mustard, Romesco Whipped Cream Cheese and Herbed Tearable Fresh Baked Polenta Bread

Paleo Platter (GF)
Shaved Grass Fed Roast Beef, Pasture Raised Soft Boiled Eggs, Olive Oil & Herb Poached Line-Caught Fish, Coconut Oil Roasted Sweet Potatoes, Shallot & Garlic Chicken Pate, Raw Carrot and Broccoli Crudité, Spicy Grilled Squash with Jalapeños & Smashed Avocados

Vegan Paleo Platter (V, GF)
Shaved & Marinated Roasted Beets, Citrus & Serrano Pickled Raw Cucumbers, Olive Oil & Herb Poached Fingerling Potatoes, Coconut Oil Roasted Sweet Potatoes, Shallot & Garlic Pumpkin Pate, Raw Carrot and Broccoli Crudité, Spicy Grilled Squash with Jalapeños & Smashed Avocados

CHICKEN & FISH MEALS
Room Temperature | Individual Servings

Poached Pasture-Raised Chicken & Barley
Served with Chef’s Choice Seasonal Vegetables and House-Made Vinaigrette

Steamed Seasonal Fish & Organic Brown Rice (GF)
Served with Chef’s Choice Seasonal Vegetables and House-Made Vinaigrette

GREEN SALADS
Room Temperature | Individual Servings

Heirloom LA Garden Salad (GF)
Mixed Seasonal Greens with Shaved Carrots and Radishes, Sliced Cucumber, Shaved Fennel, Cherry Tomatoes and Apple Slices, Ricotta Cheese, Pumpkin Seeds, and Lemon Vinaigrette Dressing

Red Bell Pepper Salad (GF)
With Lemon, Baby Broccoli, Herb Marinated Feta Cheese, Red and White Endive Spears, Arugula, Red Wine Vinaigrette, and Almonds

Blood Orange and Beet Salad (GF)
With Shaved Radish, Little Gem Lettuce, Shaved Pecorino, White Balsamic Vinaigrette, Sorrel, and Roasted Pecans & Avocados

FRESH BREAD
Local Grain Bub & Grandma’s Artisan Bread

ORDER ONLINE HERE!
VEGETARIAN & VEGAN ENTREES
Reheating Instructions Included | Individual Servings

Winter Shepherds Pie (Vegetarian)
Sunchokes, Carrots, and Cauliflower with Smashed Sierra Gold Potatoes and Cheddar Cheese

Vegan Wild Mushroom Tacos (V)
With White Bean Puree, Roasted Poblanos, Pickled Radishes & Lemon, Mustard Seed, and Avocado Smash, with Grilled Corn Tortillas
Served with:
Mexican Brown Rice (V, GF)
Tomato & Chili Simmered Organic Brown Rice with Shaved Jalapeño, Cilantro Blossoms, and Scallions

Veggie Burger (V, GF)
Green Garbanzo and Chickpea “Veggie Burger” with Heirloom Carrot Ketchup, Macerated Peppers & Zucchini, and Sautéed Shiitakes
Served with:
Oven Roasted Kohlrabi and Sweet Potato Steak Fries (V, GF)
With Kohlrabi Leaf Sauté

Rice and Cabbage “Involtinos” (V, GF)
Served with:
Celery Root Mashed Potatoes (V, GF)
With Horseradish, Cashew Crème Fraîche, Roasted Celery Root, and Collard Greens

Braised Cauliflower Quarters (V, GF)
With Cilantro Pesto, Caramelized Turnips, Fresh Lime, Cilantro Blossoms, and Wild Spinach “Lambs Quarters”
Served with:
Barley and Turnip Pilaf (V)
With Meyer Lemon and Bloomsdale Spinach

CHICKEN, BEEF, & SEAFOOD ENTREES
Reheating Instructions Included | Individual Servings

Pasture-Raised Chicken
Lemon and Thyme Roasted Pasture-Raised Chicken Cooked Over French Carrots, Russian Banana Fingerling Potatoes, Hearty Greens, Garlic, and Leeks

Country Fried Pasture-Raised Chicken
Buttermilk Fried Pasture-Raised Chicken with Country Gravy, Sautéed Collard Greens, Pelican Spinach, and Chunky Smashed Redskin Potatoes

Oven Roasted Wild Halibut (GF)
With Parsley Leaf Soft Herb Salad, Lemon Beurre Blanc, Oven Roasted Fingerling Potatoes, and Broccolini

Red Sea Bass Vermillion a la Plancha (GF)
With Celery Leaf, Cara Cara Oranges, Warm Sunchokes, and Grilled Fennel

Grass Fed Beef Pot Roast
Braised Beef with Heirloom Carrots, Red Wine Gravy, Grass-fed Filet Tender-Tails, Shaved Salt, Whipped Potatoes, and Sautéed Garlicky Kale

Smoked Beef Brisket
With Bell Pepper & Tomato Bar-B-Que Sauce, Sautéed Collard Greens, Confit Fingerling Potatoes, and Horseradish Crème Fraîche

ORDER ONLINE HERE!
HEIRLOOM LA BREAKFAST
Reheating Instructions Included | Individual Servings

Market Vegetable Breakfast Burritos
Egg Scramble with Roasted Seasonal Vegetables and Jack Cheese. Served on a Flour Tortilla with House-Made Salsa

Bacon & Sausage Breakfast Burritos
Egg Scramble with House-Cured Meats, Roasted Seasonal Vegetables, and Jack Cheese. Served on a Flour Tortilla with House-Made Salsa

Market Vegetable Breakfast Frittata (GF)
Egg Frittata with House-Cured Meats, Roasted Seasonal Vegetables, Parmesan, and Mozzarella. Served with a Side of Salsa

Country Ham & Cheese Breakfast Frittata (GF)
Egg Frittata with House-Cured Meats, Roasted Seasonal Vegetables, Parmesan, and Mozzarella. Served with a Side of Salsa

WELLNESS BROTHS & DRINKS

Spicy Miso-Mushroom Broth (V, GF)
Organic Miso & Local Mushroom Broth Simmered with Fresh Turmeric, Ginger, Lemon, Thyme, Garlic, Onions, and Serrano Chiles
16oz Deli Cup (2 Servings) | Reheating Instructions Included

Spicy Pasture-Raised Chicken & Turmeric Broth
Simmered Pasture-Raised Chicken Broth with Fresh Turmeric, Ginger, Lemon, Thyme, Garlic, Onions, and Serrano Chiles
16oz Deli Cup (2 Servings) | Reheating Instructions Included

Carrot-Oregano Wellness Shot (V, GF)
Lemon, Ginger, Cold Pressed Carrot Juice, and Oregano Oil
(3) 4oz Bottles (1 Serving Each) | Keep Refrigerated

SANDWICHES
Gluten Free Bread Available +$2 Per Sandwich
Enjoy Room Temperature or Reheated
Reheating Instructions Included

Roasted Turkey Breast Grilled Sandwich
Garlic Aioli, Arugula, Sweet & Sour Onions, and Mozzarella Cheese

Roasted Chicken Grilled Sandwich
Mozzarella Cheese, Arugula, Sweet & Sour Onions, and Lemon Aioli

Smoked Grass-fed Brisket Grilled Sandwich
With Horseradish Crème Fraîche, Arugula, and Sweet & Sour Onions

Portobello Mushroom Grilled Sandwich (V)
With Lemon Zest, Sweet & Sour Onions, Black Bean Hummus, and Grilled Mushrooms

Sourdough Caprese Grilled Sandwich
With Basil, Fresh Mozzarella, and Charred Heirloom Tomatoes

ORDER ONLINE
HERE!
**FARMER’S MARKET SIDES**

*Room Temperature | Individual Servings*

- Baby Broccoli and Sierra Gold Potato Gratin (GF)
  With Grilled Spigarello and Escarole Sauté

- Oven Roasted Kohlrabi & Sweet Potato Steak Fries (V, GF)
  With Kohlrabi Leaf Sauté

- Sweet Pea Risotto (V, GF)
  With Green Garlic Puree, Fried Pea Tendrils, Blanched English Peas, Swiss Chard, and Fresh Lemon Juice

- Smashed Potatoes (GF)
  Skin-On Smashed Sierra Gold Potatoes with Roasted Garlic and Whipped Cream Cheese

- Fingerling Potatoes (V, GF)
  Roasted Fingerling Potatoes and Crispy Kale with Garlic and Rosemary

- Roasted & Smashed Organic Yams (V, GF)
  Slow Roasted and Smashed Yams with Caramelized Onions and Garlic

- Pan Roasted Delicata & Kabocha Squash (V, GF)
  With Caramelized Leeks, Baby Turnips, and Lemon Aleppo Pepper Vinegrette

- Roasted Seasonal Vegetables (V, GF)
  Asparagus, Purple Cabbage, and Baby Brussels Sprouts

- Baby Broccoli (V, GF)
  With Almonds, Baked Kale, and Preserved Lemon Dressing

- Blanched Fava Beans (V, GF)
  Peas & Pea Tendrils, with Meyer Lemon & Chipotle Emulsion, Extra Virgin Olive Oil, and Grilled Leeks

**ORDER ONLINE HERE!**
SEASONAL SOUPS
Reheating Instructions Included | 16 oz | Serves Two

Carrot & Cauliflower Soup (V, GF)
Market Roasted Carrots and Slow Simmered Cauliflower Puree with Garlic, Onions, Leeks, Ginger, and Black Pepper

Potato & Squash Chowder (V, GF)
Velvety Sierra Gold Potato Broth, Sautéed Summer Squash, Grilled Cabbage, and White Wine Thyme Marinated Fingerling Potatoes

Heirloom Tomato Bisque (V, GF)
Blended Heirloom Tomatoes Confit with Roasted Purple Cherokee Tomatoes, Marinated Green Zebra Tomatoes, and Fried Oregano

Curried Lentil and Root Veggie Soup (V, GF)
Curried Lentils, Diced Root Vegetables, Roasted Garlic, and Herbs, Stewed with Collard & Garden Greens

BREAKFAST ADD-ONS
Keep Refrigerated | Individual Serving

Fruit Parfait (GF)
Organic Greek Yogurt with Seasonal Fruit and House-Made Jam

Overnight Oats (V, GF)
Almond Milk Soaked Oats with Raisins and Blueberries, topped with Pumpkin Seeds and Almond Butter

DESSERTS

Butterscotch Budino
Butterscotch and Salted Caramel Pudding with Whipped Crème Fraîche and Rosemary Crumble
(Contains trace amounts of alcohol)
Keep Refrigerated | Individual Serving

Cashew Cheesecake (V, GF)
Blended California Cashew Cream with Lemon Curd, Seasonal Fruit, Garden Blossoms and Cashew Crumble
Keep Refrigerated | Individual Serving

Chocolate Chip with Sea Salt Cookies
Valrhona 70% and 40% Chocolate Chips, Sprinkled with Sea Salt
Price Per (3) Cookies | Vegan & Gluten Free Options Available

Fudgy Chocolate Brownies
Valrhona 70% Fudgy Chocolate Brownie
Price Per (3) Brownies

Brown Sugar Blondies
Buttery Brown Sugar Blondie
Price Per (3) Blondies

HOUSEHOLD STAPLES
Keep Refrigerated

House Made Compound Butter (4oz)
Avocado Guacamole With Lime and Cilantro (16oz)
Cherry Tomato Pico De Gallo (16oz)
Toasted Guajillo Chile Oaxacan Salsa (16oz)
Almond & Pickled Pepper Romesco Sauce (16oz)
San Marzano Marinara Tomato Sauce (16oz)
Soft Herb & Lemon Salsa Verde (16oz)
Preserved Lemon & Dijon Mustard Dressing (16oz)
Semolina Dry Pasta (16oz)

ORDER ONLINE
HERE!
GLUTEN & SALT FREE MENU PACKAGE
Order The Entire Package Below For $135
***Retail Value $150***

Boiled Pasture-Raised Chicken (GF)
Half Pasture-Raised Chicken (Two Breasts, Two Legs, Two Thighs) in Broth with Carrot, Celery & Onion
16oz Deli Cup (2 Servings) | $24 | Room Temperature

Poached Wild Line-Caught Whitefish (GF)
Poached Local Halibut and Vermillion with Broth, Fennel, and Dill
16oz Deli Cup (2 Servings) | $22 | Room Temperature

Shaved Grass-Fed Roast Beef (GF)
Thinly Sliced Garlic and Rosemary Rubbed Roast Beef
16oz Deli Cup (2 Servings) | $22 | Room Temperature

Shaved Organic Turkey Breast (GF)
Sous-Vide & Sliced Black Pepper Herbed Turkey Breast
16oz Deli Cup (2 Servings) | $22 | Room Temperature

Plumped Organic Quinoa (V, GF)
Plain Cooked Quinoa Pilaf with Filtered Water and Fresh Herbs
16oz Deli Cup (2 Servings) | $7 | Room Temperature

Local Cooked Dry Beans (V, GF)
Plain Cooked Black, Garbanzo & White Beans with Garlic, Root Vegetables, and Fresh Herbs
16oz Deli Cup (2 Servings) | $8 | Room Temperature

Cooked Organic Brown Rice (V, GF)
Plain Cooked Organic Brown Rice Pilaf, Olive Oil and Fresh Herbs
16oz Deli Cup (2 Servings) | $7 | Room Temperature

Blanched Hearty Greens (V, GF)
Blanched Kale, Swiss Chard, Spinach, and Beet Greens
16oz Deli Cup (2 Servings) | $8 | Room Temperature

Blanched Farmers Market Veggies (V, GF)
Seasonal Selection of Blanched Farmer’s Market Vegetables
16oz Deli Cup (2 Servings) | $9 | Room Temperature

Soft Boiled Chino Farms Eggs (GF)
Pre-Peeled Soft Yolk Boiled Free Range Eggs
6 Each Boiled Eggs (3 Servings) | $12 | Room Temperature

Coconut Oil Roasted Sweet Potatoes (GF)
Slow Roasted Caramelized Sweet Potatoes with Onions and Garlic
16oz Deli Cup (2 Servings) | $9 | Room Temperature

FREEZER AISLE
Frozen With Reheating Instructions

SIGNATURE LASAGNA CUPCAKES™ - $9 EACH
Vegetarian Options
- Heirloom Tomato and Basil
- White Cheddar Mac ‘N Cheese
- Pumpkin, Brown Butter and Sage

Meat Options
- Grass-fed Short Rib and Sweet and Sour Onions
- Spicy Pork Bolognese
- Turkey Bolognese

FROZEN FLATBREADS - $7 EACH
Cured Meat Grilled Pizza Flatbread
Confit Garlic Rubbed Flatbread with House Cured Meats, Peppers, Parmesan, and Mozzarella Cheese

Short Rib & Cipollini Grilled Pizza Flatbread
Confit Garlic Rubbed Flatbread with Braised Short Ribs, Peppers, Sweet & Sour Onions, Arugula, and Parmesan & Mozzarella Cheese

Vegetable Caponata Pizza Flatbread
Confit Garlic Rubbed Flatbread with Roasted Seasonal Vegetables, Peppers, Sweet & Sour Onions, Arugula, and Parmesan & Mozzarella Cheese

Wild Mushroom Pizza Flatbread (V)
Confit Garlic Rubbed Flatbread with Oyster, Shiitake, and Portobello Mushrooms, Peppers, and Blended Garbanzo Bean Hummus

FROZEN PASTAS - $12
Cavatelli (16oz)
Kale Ravioli (16oz)
Pumpkin Agnolotti (16oz)

FROZEN SAUCES - $8
Housemade Pesto (16oz)
Tomato (16oz)
Garlic Parmesan Cheese Cream Sauce (16oz)
Grass-Fed Beef Bolognese (16oz)

FROZEN COOKIE DOUGH - $12
Frozen Regular, Vegan, OR Gluten Free
Chocolate Chip Cookie Dough
(6) Cookies Per Order