



CATERING MENU

1427 Abbot Kinney Blvd.
Venice, CA 90291
(310) 392-7575

Open Sun-Wed 7:00am-9:00pm
Open Thurs-Sat 7:00am-10:00pm
gjelinatakeaway.com

SANDWICHES

Wagyu Brisket Banh Mi - 22.00
wagyu brisket, pickled carrot,
fresno, cilantro, aioli, jalapeno vinaigrette

BLT - 18.50
bacon, arugula, heirloom tomato, aioli

Turkey Sandwich - 18.50
arugula, avocado, dijon aioli, onion, pickle

Veggie Sandwich - 18.00
avocado, sprouts, pickled turnip, hummus
roasted bell peppers, heirloom tomatoes

Meatball Sandwich - 20.00
basil pesto, garlic, parmesan, baguette

Chicken Parmesan - 22.00
pomodoro sauce, burrata, garlic, pesto

Tuna Melt - 18.00
aioli, arugula, pickle, fontina

SALADS & VEGETABLES

MEDIUM (12-15 PPL)
LARGE (18-20 PPL)

Kale - 90.00 | 180.00
radish, fennel, ricotta salata, breadcrumb

Mixed Market Green Caesar - 90.00 | 180.00
market lettuce, sourdough crouton, parmesan

Chicory Salad - 90.00 | 180.00
delicata squash, pepita seeds, pomegranate,
mustard vinaigrette

Wood Grilled Broccolini - 90.00 | 180.00
black garlic vinaigrette, sesame seed, chili

Albacore Tuna Conserva - 132.00 | 264.00
arugula, radicchio, cherry tomato, parsley,
fennel, caper, olive, lemon, boiled egg

Roasted Kabocha Squah - 90.00 | 180.00
miso glaze, mint pesto, walnut

A LA CARTE

MEDIUM (12-15 PPL)
LARGE (18-20 PPL)

Pork Meatballs - 132.00 | 264.00
garlic bread, basil pesto, marinara

Chicken Parmesan Plate - 132.00 | 264.00
marinara, burrata, basil pesto, garlic bread

Wagyu Brisket Plate - 120.00 | 240.00
jus, sourdough

PIZZA

11in | 20in

Pomodoro - 18.00 | 50.00
tomato confit, basil, olive oil, dried oregano

Burrata - 21.00 | 50.00
tomato sauce, burrata, basil, dried oregano

Margherita - 19.00 | 50.00
tomato sauce, mozzarella, parmesan, asiago, basil

Escarole - 23.00 | 70.00
mushroom, goat cheese, leek, calabrian chili, garlic
fontina, mozzarella

Blanco - 22.00 | 55.00
garlic confit, fromage blanc, parmesan, green olive

Mushroom - 23.00 | 55.00
truffle goat cheese, fontina, thyme

Four Onion - 21.00 | 50.00
red onion, confit leek, scallion, caramelized onion,
goat cheese, asiago parmesan, thyme

Guanciale - 25.00 | 60.00
cured pork cheek, olive, fresno chile, mozzarella

Spicy Pepperoni - 25.00 | 60.00
tomato sauce, calabrian chili, fontina, red onion

Housemade Chorizo - 25.00 | 60.00
tomato cream sauce, fennel, fontina, basil

Lamb Sausage - 25.00 | 60.00
tomato confit, rapini, asiago, pecorino



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COFFEE

CHOICE OF
WHOLE MILK OR OAT MILK

Catering Drip Coffee - 42.00

Espresso - 3.50

Macchiato - 3.75

Cortado - 4.00

Flat White - 5.50

Cappuccino - 5.50

Latte - 6.50

Americano - 3.50

Cold Brew - 6.00

SPECIALTY

Mocha - 6.50

Iced Orange Latte - 6.00
espresso, orange, vanilla

Hot Chocolate - 6.00

Golden Milk - 7.00
turmeric, ginger, honey

TEA

Chai - 7.00

Black, Keemun Panda - 4.00

Matcha, Kyoto Japan - 4.00

Green, Dragonwell - 4.00

Ginger - 4.00
pressed ginger, lemon, honey

White, peony - 4.00

Rooibos - 4.00

Hibiscus Blend, Corazon - 4.00

COLD DRINKS

Mint Limade (16oz) - 8.00

Arnold Palmer (16oz) - 8.00

Orange Juice (16oz) - 10.00

Maple Cold Brew (16oz) - 8.00
tumeric, ginger, honey

Hibiscus Limeade (16oz) - 8.00

Seasonal Shrub - 6.00

HOW TO ORDER:

Place orders through DoorDash catering or directly via email: catering@gjelinatakeaway.com.

We ask 48 hours advance notice for catering orders.

We believe all hourly employees are integral parts of the chain of service and contribute to each guest's experience. A 15% service charge and 3% administrative fee will be added to all catering orders.

We support local, sustainable & organic practices whenever possible.

Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.