“Arguably the breakout catering company of the decade.”

–Hollywood Reporter
“Heirloom LA serves better meals than most restaurants.”
–New York Times
“Heirloom LA makes some of the most photogenic food in the city.”

—LA Confidential
“Perennially hot, Heirloom LA...”
—C Magazine
Nothing really beats the ‘Lasagna Cupcakes’ from Heirloom LA.”

–Jonathan Gold
OUR MISSION & VALUES
Heirloom LA is “LA’s farm-to-plate catering company.”

–Los Angeles Magazine
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
SCOPE OF SERVICES
**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
COMMUNITY PARTNERSHIPS
"Heirloom LA has heart."
– Janis Spire, former CEO
Alliance for Children's Rights
In March of 2020, when the pandemic ricocheted through our country and food became very difficult to obtain for our most vulnerable populations in Los Angeles, we created **Meals for People** to organize weekly food deliveries to families in need of help. Well over $100,000 was raised in 2020 alone to assist in these efforts, enabling our team to deliver not only packages of prepared, nutrient-dense food, but also we distributed basic necessities like period products, diapers, detergent, and hygiene supplies.
PARTIAL CLIENT LIST

A more comprehensive list is available upon request and discretion.
We work hard to keep food simple™