Crossroads refines the Los Angeles dining scene while offering Mediterranean-themed small dishes, salads, farm-to-glass cocktails, and desserts in a fine-dining style that encourages exploration. With its stylish atmosphere and refreshing sensibility, Crossroads isn't just a leap forward in refined plant-based cuisine — it’s one of the most innovative culinary destinations in Los Angeles. It’s a decadent and indulgent dining experience approached in a conscious and cohesive manner. Crossroads features the cuisine Chef Tal Ronnen is famous for; beautifully presented plant based dishes that are flavorful & innovative. The imaginative and ever-changing menu is inspired by seasonal Southern California ingredients.

“Crossroads is absolutely my favorite place to eat. The food is fresh, creative and delicious.” - ELLEN DEGENERES

Chef Tal Ronnen was named one of the 20 most influential chefs in Hollywood. - THE HOLLYWOOD REPORTER

We create all menus based on collaborations with you.

Send us a request and we will create something unique.
TAL RONNEN, CHEF

An internationally renowned chef and best-selling author, Tal Ronnen has pioneered an entirely new cuisine that pairs a sophisticated sensibility with an emphasis on plant-based foods and ingredients. Ronnen’s signature style of cooking has made him a favorite among celebrities and foodies. He is perhaps best known to the public at large for helping open Chrissie Hynde’s VegiTerranean restaurant in Akron, OH; catering the wedding of Ellen DeGeneres and Portia de Rossi; and creating the menu for Oprah Winfrey during her 21-day vegan cleanse. In addition, he is the author of The Conscious Cook, a New York Times best seller, and Crossroads, the cookbook.

SCOT JONES, EXECUTIVE CHEF

Executive Chef Scot Jones brings a unique culinary sensibility to his partnership with Chef/Owner Tal Ronnen and a passion for serving vegetable-based cuisine in a convivial, sophisticated atmosphere. Classically trained in French and Italian cuisines, Jones has spent many years developing his special blend of Italian and Mediterranean recipes. He is a firm believer that healthy dining is not necessarily synonymous with minimalist surroundings and quiet contemplation. He also contributed to The Conscious Cook and has co-authored Crossroads, the cookbook.
PASSED APPETIZERS

MINI HEARTS OF PALM “CRAB CAKES”
house tartar sauce | micro basil

SEASONAL SOUP SHOOTERS

SOFT RIPEN ALMOND CHEESE
house jams

SMOKED CARROT “LOX”
almond crème fraîche | fresh kelp caviar | buckwheat blini

MINI MOROCCAN MEATBALLS
almond yogurt | micro celery

MINI ROMESCO MEATBALLS
micro mint

MINI POMODORO MEATBALLS
micro basil

SPICED CHICKPEA ROLLS
cucumber | basil aioli

SEASONAL BRUSCHETTA

SEASONAL CAPRESE SKEWERS

MINI TORTOLONI AGGIOLIO
black garlic | sundried tomato micro basil

CHICKEN & WAFFLES
spicy maple syrup

RISOTTO CAKES
shaved parmesan | sundried tomato pesto aioli

CREAMY POLENTA
porcini mushroom bordelaise

STUFFED GRAPE LEAVES

GREEN CHICKPEA FALAFEL
SLIDERS

CRISPY CHICKEN
baby arugula | caper aioli

BEEF
balsamic ketchup | shredded lettuce | red onion

GRILLED EGGPLANT
house marinara | basil

PRESSED SANDWICHES (BITE-SIZE)

SUNDRIED TOMATO & CHICKPEA SALAD
romaine | pesto

JULIENNED PICKLED VEGETABLES
olives | soft ripen almond cheese basil aioli

PERSIAN CUCUMBER
soft ripened almond white alder cheese | flake sea salt | butter

TRUFFLE DILL CHEESE
cucumber | tomato vegenaise | olive oil | pepper

BLACK TRUFFLE LEEK PATE
oven roasted mushrooms almond ricotta

FLATBREAD ROUNDS

SPICY MEATBALL
calabrese peppers almond ricotta

CLASSIC ROMESCO
wood roasted sherry mushrooms mint

SPICY TOMATO JAM
roasted mushroom

BUTTERNUT SQUASH
caramelized onions | crispy brussels sprout leaves

LEEK PATE
micro celery

OLIVE TAPENADE
micro arugula
STATIONARY STATIONS

CHEESE
» ASSORTED KITE HILL CHEESES STATION
» HOUSE JAMS
» SUNDRIED RAISINS
» ASSORTMENT OF BREADS
» MARCONA ALMONDS

CHARCUTERIE
» CHORIZO SAUSAGE
» SMOKED APPLE SAGE SAUSAGE
» ITALIAN SAUSAGE
» BRAISED BANANA PEPPERS HOUSE PICKLES & PICKLED VEGETABLES
» WHOLE GRAIN MUSTARD
» WARM OLIVES

MEZZE PLATE
» SEASONAL GRILLED VEGETABLE ANTI-PASTAS
» STUFFED GRAPE LEAVES
» ROASTED MUSHROOMS
» TRADITIONAL HUMMUS
» OLIVES & MARCONA ALMONDS
» CANDIED GARLIC
» GRILLED FOCACCIA
» TOMATO BRAISED BANANA PEPPERS
» ALMOND RICOTTA

OTHER CHOICES
» STUFFED GRAPE LEAVES
» GREEN CHICKPEA FALAFEL
» TRADITIONAL HUMMUS & OLIVES
» SAUSAGE & PEPPERS
» SALADS
(see selection in the buffet style dinners)
BUFFET STYLE

SALADS
- KALE CAESAR
- SPINACH
- CAPRESE
- SPRING CHOP
- PANZILLA
- GREEK
- HEARTS OF PALM
- LENTIL
- GREEN CHICKPEA
- CAULIFLOWER
- BEET & CITRUS
- CUCUMBER TAHINI SALAD

SIDES
- GRATIN POTATOES
  truffle or traditional
- CAULIFLOWER SAUTÉ
- QUINOA SAUTÉ
- BRAISED LENTIL & SWEET POTATO
- BRUSSELS SPROUTS
- BRAISED ESCAROLE
- SAUTÉED RAPINI OR BROCCOLINI
  black garlic
- SPAGHETTI SQUASH
  noche moscato | shaved walnuts
- OVEN ROASTED KABOCHA SQUASH
  romesco sauce or cipollini agrodolce
- WHITE BEAN & ROSEMARY MASHED POTATOES
- KALE MACARONI & CHEESE
- SEASONAL RISOTTO
- EGGPLANT CAPONATA
- BALSAMIC ROASTED MUSHROOMS
  fresh herbs

MAIN
- BOLOGNESE LASAGNA PICCATA
  white wine lemon caper sauce
- MARSALA SCALLOPINI
  red onion | porcini mushrooms marsala demi
- SEASONAL RISOTTO
- SEASONAL STUFFED SHELLS
- SOFT POLENTA
  roasted mushrooms bordelaise
- PASTA BOLOGNESE
  choice of pennette rigatoni | penne
- TORTOLONI AGLIOOLIO
- EGGPLANT MOUSSAKA
- SAUSAGE & PEPPERS
- PORCINI CRUSTED EGGPLANT
- KIDS CHEESE PIZZA
- KIDS PASTA

SIDES
- GRATIN POTATOES
  truffle or traditional
- OVEN ROASTED KABOCHA SQUASH
  romesco sauce or cipollini agrodolce
- WHITE BEAN & ROSEMARY MASHED POTATOES
- KALE MACARONI & CHEESE
- SEASONAL RISOTTO
- EGGPLANT CAPONATA
- BALSAMIC ROASTED MUSHROOMS
  fresh herbs
DESSERTS

CAKES & PIES
(available in 8”, 10”, 12” or cake bites)

CHOCOLATE CAKE
vanilla or chocolate frosting

SPICE CAKE
buttermilk cream frosting

RED VELVET
sweet ricotta cream

GRASSHOPPER PIE
creme de mint | coconut cream

NEW YORK STYLE CHEESECAKE
sweet almond ricotta | coconut whipped cream | shortbread cookie crumbs

CHOCOLATE PEANUT BUTTER GATEAU
rich chocolate cake | ganache peanut butter cream

SEASONAL FRUIT TART
vanilla pastry cream | pate brisee crust seasonal fruit

DESSERT OPTIONS

BANANA FOSTER VARINE
PEANUT BUTTER CUPS

MINI FRUIT COBBLER
PANNA COTTA

BERRY TRIFLE
CARAMEL APPLE TART

BROWNIES
PUFF PASTRY

MINI CUPCAKES
LEMON CURD

spice cake | chocolate | red velvet
fresh fruit

HAND-ROLLED CHOCOLATE TRUFFLES
COOKIES

CHOCOLATE PEANUT BUTTER GATEAU
chocolate chip | sugar | peanut butter

PANNA COTTA

NEW YORK STYLE CHEESECAKE

CARAMEL APPLE TART

PUFF PASTRY

SEASONAL FRUIT TART

LEMON CURD

CHOCOLATE PEANUT BUTTER GATEAU

COOKIES

chocolate chip | sugar | peanut butter

NEW YORK STYLE CHEESECAKE

LEMON CURD

PANNA COTTA
At Crossroads, we are dedicated to sharing our passion for plant-based cuisine through uncompromising quality, culinary innovation and sincere hospitality with our clients and guests. We believe in creating all menus based on collaborations with you. Please send us a request and we’ll create something unique just for your special event.

COCKTAIL PARTIES | WEDDINGS | ENGAGEMENT PARTIES
REHEARSAL DINNERS | CORPORATE EVENTS | LUNCHEON BRIDAL BRUNCHES
WRAP PARTIES | BIRTHDAY CELEBRATIONS
In addition to catering, we also host private events in our restaurant. We have two private rooms; The Private Dining Room (PDR) which can seat up to 16 and The Wine & Cheese Room which can seat up to 40. We are also available for full buyouts of the restaurant. Please send us an email and we would be happy to provide more information.
PLEASE CONTACT OUR DIRECTOR OF CATERING AND EVENTS TO HELP WITH ALL OF YOUR CROSSROADS CATERING AND EVENT PLANNING INQUIRES.

CATERING@CROSSROADSKITCHEN.COM