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| fundamental events

2017

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Catering & Events





# Catering & Events



distinctive.  
sophisticated.  
delicious.



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At fundamental LA, we marry our passion for food and hospitality with our commitment to expert catering and event production. We assemble the freshest seasonal ingredients and present them with style and beauty for you and your guests to enjoy. We take genuine care of our clients with gracious, friendly, and professional service.

fundamental LA is available for full service catering and event production for all of your event needs.

Buffet dinners

Plated & family style seated dinners

Receptions with stationary & tray passed appetizers

Desserts

Full bars

Beer & wine bars

Coffee & tea

Boxed & platter lunches

Continental & hot breakfasts

Morning and afternoon snacks

Rentals

Staffing

and much, much, more...

We craft custom menus across a wide range of budgets for all types of events with the goal of creating occasions worth remembering. Our philosophy is that catering should be exciting; never boring!

We look forward to working with you!

## Full Bar

Our full bar setups include vodka, gin, rum, bourbon, tequila, red vermouth, white vermouth, cointreau, bitters, juices (cranberry, orange, pineapple, grapefruit), sugar, limes, lemons, oranges, fresh herbs, house-made syrups, tonic water, soda water)

Specialty cocktails (list upon request)

2 beers (light, hoppy)

2 wines (white, red)

Flat and sparkling water

Assorted sodas

\*Our classic cocktails are made from the highest quality ingredients and utilize classic recipes; we pour delicious drinks that will have your guests returning for more.

## Beer & Wine Bar

3 Beers (light, hoppy, dark)

3 Wines (bubbles, white, red)

Wine cocktails (upon request)

Flat and sparkling water

Assorted sodas

\*Our beers are sourced from the best craft breweries and our biodynamic/organic wines are curated with your menu/tastes in mind.

## Cocktails

### VODKA

Basil, cucumber crush  
St. germain, grapefruit collins

### TEQUILA

Margarita  
Oaxacan old fashioned

### BOURBON/SCOTCH

Rye old fashioned  
Ginger penicillin

### RUM

Mojito

### GIN

Corpse reviver  
Classic martini

### WINE COCKTAILS

Cucumber fizz  
Ginger smash

## Beer & Wine

Our beers are sourced from the best craft breweries  
and our biodynamic/organic wines are curated with  
your menu/tastes in mind

Light Beers

Hoppy Beers

Bubbles, Champagne

White Wines

Red Wines

## Non-alcoholic

Flat and sparkling water

Assorted sodas

Fresh squeezed mint lemonade

Watermelon basil agua fresca

Cucumber cooler

Black or passionfruit iced tea

Coffee | regular & decaf

Hot tea | art of tea, LA

## Cheese, Charcuterie & Mezze Station

SELECTION OF 3 ARTISAN CHEESES  
RAW & PICKLED VEGETABLES  
TOASTED NUTS, herbs, garlic confit  
MARINATED OLIVES, orange, garlic, rosemary  
HOUSE MADE DIPS, white bean, muhammara  
BREADS crostini, crackers, flatbreads  
SEASONAL JAM  
CHARCUTERIE (additional charges apply)

## Vegetarian

GRILLED CHEESE & ROASTED TOMATO SOUP  
SPRING ROLLS, green papaya and jicama, peanuts, cilantro, fish sauce  
FIG & RICOTTA, sherry reduction, honey gastrique, pine nuts  
MUSHROOM TOAST, scallion pesto, triple cream  
WHIPPED BURRATA, tomato jam, micro basil, brioche  
WHITE BEAN & PITA CRISP, olive tapenade, shaved radish, lemon oil  
PICKLED BEET, burrata, honey gastrique, crushed pistachio  
GREEN FALAFEL, white bean puree, pickled fresno, herb salad

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## Seafood

CRAB CAKES, old bay aioli, lemon  
CURED SALMON, blini, herbed cream cheese, scallion, fried caper  
SMOKED MAHI ROLLS, roasted lemon dressing, fine herbes  
SHRIMP COCKTAIL accompaniments  
TUNA POKE, sesame, ponzu, crispy rice  
CRUDO, pickled apple, serrano, crushed corn nuts  
CURRIED CRAB, apple, cilantro, wonton  
SHRIMP AND GRITS

## Meat

BRAISED CHICKEN TOSTADAS, tomatillo salsa, guacamole, red onion, cilantro  
LAMB TZATZIKI GYRO, cucumber, mint  
BLT, avocado, rosemary mayo  
CHINESE BBQ PORK BAO, scallion salsa, pickled radish  
BEOUF SLIDERS, thousand island, american, pickle, caramelized onion  
CHICKEN SKEWERS, lemon, sumac, gremolata  
ROAST LEG OF LAMB, horseradish cream, mint, pita crisp  
CURRIED WALDORF CHICKEN SALAD, endive leaves  
SPICE RUBBED SEARED HANGER STEAK, cotija, chimichurri, herbs  
PRETZEL DOG, whole grain mustard, ketchup, or chili

## First Course

SICILIAN PANZANELLA, olives, burrata, fines herbs, red onion, sprouts, tomato vinaigrette  
HAND TORN BLACK KALE CAESAR, fish-less caesar dressing, bread crumb dust, sieved egg, sunflower seeds, shaved parmesan  
GREEN GODDESS LITTLE GEMS, shaved radish & fennel, fines herbs, fried onions  
WILD ROCKET ARUGULA SALAD, marcona almonds, shaved apple, parmesan, preserved lemon vinaigrette  
CHICORY & BACON SALAD, fennel, dates, balsamic vinaigrette

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## Main Course

LONG COOKED RED WINE TOMATO SHORT RIBS, creamy polenta, pickled mushrooms, herbs  
WHOLE ROASTED NEW YORK, roasted potatoes, creamed spinach, red wine reduction  
CILANTRO, LIME, & CURRY MARINATED CHICKEN, cauliflower puree, roasted brussels sprouts, toasted almonds  
GRILLED CHICKEN, quinoa sambal fried rice, seasonal vegetables  
SEARED DIVER SCALLOPS, sumac & lemon powder, edamame hummus, seasonal vegetables  
PISTACHIO & PUMPKIN SEED SALMON, rice-less cauliflower "risotto", pistachio oil  
WHOLE ROASTED PORCHETTA, lentils, celery root puree, pickled mushrooms  
FIVE SPICED LAMB SHOULDER, carrot puree, edamame & pickled mushrooms, artichoke chips  
CAULIFLOWER RISOTTO, cauliflower puree, shaved parmesan, pickled grapes, almond  
WILD MUSHROOM FAROTTO, asiago, scallion pesto, arugula  
QUINOA SAMBAL FRIED RICE, seasonal vegetables, cilantro, jalapeno, edamame, avocado mousse

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## Dessert

CHOCOLATE POT DE CREME, fresh whipped cream  
TIRAMISU, two minute short cake, coffee whipped cream, rum, powdered sugar  
POPCORN PANNA COTTA, salted caramel, crushed popcorn  
SOUR CREAM CAKE, blueberry jam  
COCONUT SORBET, almonds, shaved coconut, berries, micro mint

*Breads*

BREAD BASKET, sourdough, brioche, country loaf, flatbreads, salted butter

CHEESY GOUGERES, shaved parmesan

CORN BREAD, spiced honey butter

PARKER HOUSE ROLLS, salted butter

BISCUITS, apple butter

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*Menu 1*

HAND TORN BLACK KALE CAESAR, fish-less caesar dressing, bread crumb dust, sieved egg, sunflower seeds, shaved parmesan

EDAMAME, cucumber, green beans, shallots, fines herbs trinity, beet zaatar yogurt

RAS AL HANOUT LENTILS, pine nuts, balsamic & basil marinated tomato sauce

COLD POACHED ALASKAN SALMON, fines herbs, white wine, lettuce bowls

GRILLED LEMON & SUMAC CHICKEN, lemon, herbs

*Menu 2*

GREEN GODDESS LITTLE GEMS, shaved radish & fennel, fines herbs, fried onions

GRILLED EGGPLANT & CAULIFLOWER, muhammara

OVEN ROASTED POTATOES, chimichurri, feta

CILANTRO, LIME, & CURRY CHICKEN, fines herbs

SPICE RUBBED HANGER STEAK

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*Menu 3*

ROMAINE & RADICCHIO SALAD, roasted apples, candied walnuts, cider vinaigrette

ROASTED BRUSSELS SPROUTS, fines herbs trinity, sunflower seeds, orange honey vinaigrette

MAC & CHEESE, aged cheddar, gruyere, garlic puree

LONG COOKED BBQ BRISKET, bbq sauce, fines herbs

PAN SEARED ALBACORE TUNA, aleppo, lime & fish sauce vinaigrette

*Menu 4*

FIELD GREEN & SHAVED VEGETABLE SALAD, balsamic vinaigrette

SICILIAN PANZANELLA, olives, burrata, fines herbs, red onion, sprouts, tomato vinaigrette

CHARRED BROCCOLINI, chili, garlic, lemon

CREAMY POLENTA brown butter, burrata

CHICKEN & PORK MEATBALLS, sunday gravy

BRAISED BEEF SHORT RIBS



*Breads*

BREAD BASKET, sourdough, brioche, country loaf, flatbreads, salted butter  
CHEESY GOUGERES, shaved parmesan  
CORN BREAD, spiced honey butter  
PARKER HOUSE ROLLS, salted butter  
BISCUITS, apple butter

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*Menu 5*

BURRATA AND ROASTED TOMATO CHOPPED SALAD, romaine, edamame,  
chickpeas, picked herbs, pumpkin seeds  
HERB & SPICE MARINATED GRILLED VEGGIES, seasonal, garlic, herbs, trinity  
MAC & CHEESE, aged cheddar, gruyere, garlic puree  
WHOLE ROASTED NEW YORK STRIP, garlic confit, chimichurri  
HERB ROASTED TURKEY BREAST, country gravy

*Menu 6*

CHIPS, guacamole, salsa  
RICE, coriander & turmeric & BEANS lime, cotija  
GRILLED FAJITA VEGETABLES  
CHILI MARINATED STEAK cotija, salsa verde  
CILANTRO LIME GRILLED SHRIMP  
TORTILLA SOUP onion, garlic, tomato

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*Menu 7*

CHINESE SALAD, fried rice noodles, radish, orange, romaine,  
sweet ginger dressing  
CHEW MEIN NOODLES, bean sprouts, carrots, onions, garlic  
FRIED RICE, vegetables, scallion, garlic, sesame oil, soy sauce  
BRUSSELS SPROUTS, ton yum glaze  
CHINESE BBQ BRISKET, red bbq sauce glaze  
ALBACORE TATAKI SALAD, ponzu

*Menu 8*

WEDGE SALAD iceberg lettuce, buttermilk ranch dressing, bleu cheese  
dressing, diced tomato, bacon bits (on side), avocado  
DIRTY POTATO SALAD, bacon, dill, mustard, egg, blue cheese  
COLE SLAW cabbage, carrots, spicy mayo  
GRILLED SQUASH salsa verde, feta  
BUTTERMILK FRIED CHICKEN  
GRILLED SHRIMP, chermoula, bloomsdale spinach

## Mini Desserts & Pies

Goopy chocolate chip cookies  
S'mores, torched marshmallow  
Double chocolate walnut crunch cookies  
Brown butter blondies  
Oatmeal, maple buttercream cookies  
Cinnamon & sugar snickerdoodles  
Lemon poppyseed bars, honey yogurt frosting  
Popcorn panna cotta, cracker jacks  
Chocolate pot de creme  
Sour cream cake in a jar, jam, almond crumble  
Tiramisu parfait  
Donut holes  
Lemon bars, powdered sugar  
Seasonal fruit cobbler  
Macaroons  
Dark and white chocolate dipped strawberries  
Apple pie  
Pumpkin pie  
Seasonal fruit pie  
Fresh fruit skewers

## Stations

S'mores, dark chocolate, graham cracker, torched marshmallow  
Donut wall  
Ice cream sandwiches, chocolate chip, sugar, white chocolate  
macadamia nut  
Build your own sundaes, sprinkles, candies, hot fudge, cherries  
Popcorn cart, kettle, chocolate covered, white cheddar  
Cotton candy twirlers  
Hot spiced apple cider and Mexican hot chocolate  
Dark & white chocolate dipped strawberries  
Candy bar

## Action Stations

### Global BBQ

chinese bbq pork, southern style bbq brisket, cilantro lime chicken legs  
texas toast, steamed bao buns, buttery dinner rolls  
southern bbq sauce, chinese sweet & sour bbq sauce, chimichurri

### Pasta

pappardelle, rigatoni, brown rice pasta  
alfredo, classic tomato, olive oil & white wine  
chicken, beef, shrimp, shallots, garlic, parsley, chili flakes, shaved  
parmesan

### Tacos

carne asada, cilantro lime chicken, carnitas, tortillas,  
pico de gallo, guacamole, salsa verde, crema, cilantro, lime, onion,  
radish, pickled jalapeno, carrots, & onions

### Carving

whole roasted turkey breast, herbed crusted pork shoulder, sea salt &  
olive oil steak, hot link sausages  
mac & cheese, baked potatoes, au jus, horseradish cream & chives,  
chimichurri, garlic & herb butter

### East Coast Seafood Boil

shrimp, mussels, clams, snapper, andouille sausages, . grilled corn,  
steamed peewee potatoes, garlic butter sauce, lemons, limes

## action stations | late night

## Passed Late Night Snacks

### Tacos

Grilled cheese & tomato soup

BBQ bao

Herbed fries, garlic aioli, ketchup

Sliders

Cookies & milk

## Coffee, Tea, & Espresso Cart

Latte, cappuccino, americano, espresso

Regular coffee

Decaf coffee

Hot teas

Milks & cream

Sugars (raw, regular, sweet n low, splenda)

## Continental

House cured salmon  
Bagels, cream cheese (regular or  
herbed), tomato, red onion, cucumber  
Assorted pastries  
(muffins, scones, donuts)  
Greek yogurt and granola parfaits  
Healthy cereals  
Hard boiled eggs  
Bananas  
Fresh fruit

## Hot Breakfast

Omelet/egg station  
Belgian waffle bar  
Soft scrambled eggs, chives  
Herb-roasted breakfast potatoes  
Crispy hashbrowns  
Applewood smoked bacon  
Turkey or pork sausage links  
Baked brioche french toast  
Shakshuka & toast  
Breakfast sandwich  
Breakfast burrito  
Cajun shrimp & grits, chorizo, eggs  
Cheddar chive biscuits & country gravy

## Beverages

Coffee | regular & decaf  
Hot tea  
Orange juice  
Apple juice  
Green smoothies  
Cold pressed juices



## AM Snacks

Breakfast burritos  
Breakfast sandwich  
Assorted pastries  
(muffins, scones, donuts)  
Greek yogurt and granola parfaits  
Hard boiled eggs  
Bananas  
Fresh fruit  
Smoothies  
Cold pressed juices

## PM Snacks

Cheese & mezze platter, dips, breads  
Granola and power bars  
Toasted nuts  
Trail mix  
Pretzels  
Chips  
Mini popcorn bags  
Chocolate covered acai berries  
Fresh fruit

## Drinks

Bottled waters  
Assorted sodas  
Coffee | regular & decaf  
Hot tea

## Service

Our team of experienced and knowledgeable bartenders, our roster of amazing servers, and our talented kitchen team will make sure you and your guests are well taken care of.

Event Directors

Captains

Bartenders

Servers

Chefs

Cooks

## Rentals

In addition to the catering, we are a full service event production company. Our team of sales consultants and event directors will coordinate all of your rental and decor needs. A single point of contact for all your party planning needs.

Tables

Chairs

Linens

Florals

China

Glassware

Barware

Kitchen Buildout & Equipment