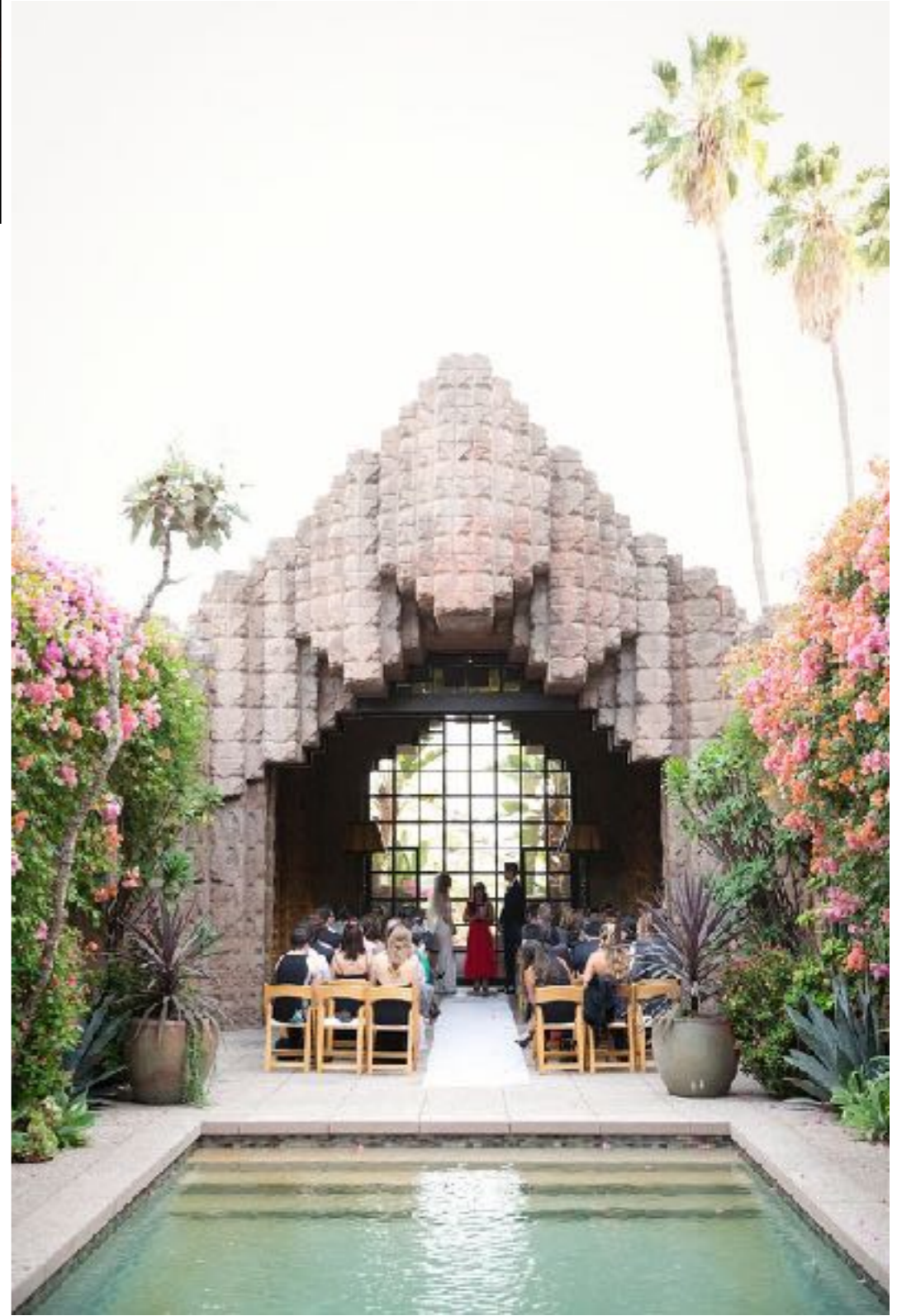

fundamental events

2017

Weddings



Natalie and Nate



Ashley and Luis



Your Wedding

Your wedding is one of the most important events in your life. fundamental would love to help make it *AMAZING* by serving up some delicious food and taking exceptional care of you and your loved ones!

We understand that planning a wedding can be a challenging task. After finding your perfect venue, simply call us! We'll help you navigate the catering options and promise to make it enjoyable process for you and your spouse. Catering should be totally stress free and an enjoyable part of your planning; we are here to help!

Attached is a quick overview with some menu options and packages. We prefer to hop on the phone or meet in person so we can get to know you. Then, we can custom tailor a quote to your liking!

Pre-Ceremony Beverages

Spa water
Fresh squeezed mint lemonade
Watermelon basil agua fresca
Cucumber cooler
Passionfruit iced tea

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)

Cocktails (next page)

2 beers (light, hoppy)

2 wines (white, red)

Flat and sparkling water

Assorted sodas

Beer & Wine Bar

3 Beers (light, hoppy, dark; craft and import)
3 Wines (bubbles, white, red; natural, biodynamic, organic wines)
Wine cocktails
Flat and sparkling water
Assorted sodas

Cocktails

VODKA...

- Basil crush
- St. germain, grapefruit collins
- Moscow mule

TEQUILA...

- Margarita
- Oaxacan old fashioned

BOURBON/SCOTCH...

- Rye old fashioned
- Ginger penicillin

RUM...

- Mojito
- Pina colada

GIN...

- Corpse reviver
- Classic martini
- Negroni

WINE COCKTAILS...

- Cucumber fizz
- Ginger smash

Other

- Flat and sparkling water
- Assorted sodas
- 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, 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

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
BLACKENED 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

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
SICILIAN PANZANELLA, olives, burrata, fines herbs, red onion, sprouts, tomato vinaigrette
WILD ROCKET ARUGULA SALAD, marcona almonds, shaved apple, parmesan, preserved lemon vinaigrette
CHICORY & BACON SALAD, fennel, dates, balsamic vinaigrette

Entree

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

VEGETARIAN ENTREES UPON REQUEST

Dessert

CHOCOLATE POT DE CREME, fresh whipped cream
CARROT CAKE, cinnamon cream cheese frosting
POPCORN PANNA COTTA, salted caramel, cracker jacks
SOUR CREAM CAKE, blueberry jam, almond crumble
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

Salads

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
BURRATA AND ROASTED TOMATO CHOPPED SALAD, romaine, edamame, chickpeas, picked herbs, pumpkin seeds
ROMAINE & RADICCHIO SALAD, roasted apples, candied walnuts, cider vinaigrette
FIELD GREEN & SHAVED VEGETABLE SALAD, balsamic vinaigrette
SICILIAN PANZANELLA, olives, burrata, fines herbs, red onion, sprouts, tomato vinaigrette

Sides

GRILLED EGGPLANT & CAULIFLOWER, muhammara
CHARRED BROCCOLINI, chili, garlic, lemon
CREAMY POLENTA brown butter, burrata
OVEN ROASTED POTATOES, chimichurri, feta
HERB & SPICE MARINATED GRILLED VEGGIES, seasonal, garlic, herbs, trinity
EDAMAME, cucumber, green beans, shallots, fines herbs trinity, beet zaatar yogurt
RAS AL HANOUT LENTILS, pine nuts, balsamic & basil marinated tomato sauce
MAC & CHEESE, aged cheddar, gruyere, garlic puree

Centrees

SPICE RUBBED HANGER STEAK
LONG COOKED BBQ BRISKET, bbq sauce, fines herbs
PAN SEARED ALBACORE TUNA, aleppo, lime & fish sauce vinaigrette
COLD POACHED ALASKAN SALMON, fines herbs, white wine, lettuce bowls
BRAISED BEEF SHORT RIBS, carrots, peas, cippolini
WHOLE ROASTED NEW YORK STRIP, garlic confit, chimichurri
GRILLED LEMON & SUMAC CHICKEN, lemon, herbs
CHICKEN & PORK MEATBALLS, sunday gravy
CILANTRO, LIME, & CURRY CHICKEN, fines herbs
HERB ROASTED TURKEY BREAST, country gravy

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
Macarons
Dark and white chocolate dipped strawberries
Apple pie
Pumpkin pie
Seasonal fruit pie

Stations

S'mores cart, 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
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

Street tacos
Grilled cheese & tomato soup
BBQ bao
Parmesan fries, garlic aioli, ketchup
Beouf sliders
Cookies & milk

Coffee, Tea, & Espresso Cart

Latte, cappuccino, americano, espresso
Regular coffee
Decaf coffee
Hot teas
Milks & cream
Sugars

Service

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

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

Buffet

Plated/Family Style

Package - \$69/person

Pre-Ceremony | Welcomes Beverages
(spa water + 1 specialty drink)

Bar | Full Bar (4 hours)

Cocktail Hour | Passed Appetizers (5 items)

Dinner | 6 Course Buffet

Package - \$79/person

Pre-Ceremony | Welcomes Beverages
(spa water + 1 specialty drink)

Bar | Full Bar (4 hours) + 2 His/Hers Cocktails

Cocktail Hour | Cheese & Charcuterie + Passed Appetizers (5 items)

Dinner | "Carving Station" + 5 Course Buffet

Package - \$79/person

Pre-Ceremony | Welcomes Beverages
(spa water + 1 specialty drink)

Bar | Full Bar (4 hours) + His/Hers Cocktails

Cocktail Hour | Cheese & Charcuterie +
Passed Appetizers (5 items)

Dinner | 3 Course Plated or 6 Course Family Style

Package - \$109/person

Pre-Ceremony | Welcomes Beverages
(spa water + choice of 1 specialty drink)

Bar | Full Bar (4 hours) + His/Hers Cocktails

Cocktail Hour | Cheese & Charcuterie + Raw Bar +
Passed Appetizers (choice of 5)

Dinner | 3 Course Plated or 6 Course Family Style

After Dinner | Dessert Station + Late Nigh Snack