



Restaurant Backed Catering

Elegant One Menu

(Includes Coffee, Tea and Bottled Water)
Price upon request

STARTER

Mongolian Marinated Skirt Steak

Served on a Bed of Wild Mushroom Risotto
(Taste of Pinot Noir)

ENTREE

Soy Ginger Glazed Salmon

Served on a Bed of Asian Coleslaw
Dressed with Wasabi Crème Fraiche
(Taste of Peach Sake)

DESSERT

Organic Local Berry Crème Brûlée

Topped with French Berries
(Taste of Late Harvest Riesling)

Contact: christina@therestaurantrepublic.com

(626) 437-3167



Restaurant Backed Catering

Elegant Two Menu

(Includes Coffee, Tea and Bottled Water)
Price upon request

STARTER

Mongolian Marinated Skirt Steak

Served on a Bed of Wild Mushroom Risotto
(Taste of Pinot Noir)

ENTREE

Farm Raised Organic Lemon and Herb Chicken Breast

Served with Shiitake Mushroom Wild Rice
(Taste of Chardonnay)

DESSERT

Local Fresh Peach Cobbler

Oatmeal Crumb Crust
Topped with Vanilla Bean Ice Cream
(Taste of Port Wine)

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