

# MARKET PROVISIONS

Food • Wine • Company

Fairfax District

## Private Parties + Offsite Catering + Special Events

Thank you for considering Market Provisions for your event. All menus are customizable and inspired by the current restaurant menu. Please keep in mind these menus are just a start as we are happy to create a special menu just for your occasion. We are a seasonally driven restaurant and therefore all menu items are subject to availability.

For inquiries regarding catering, please contact Caroline Allain direct at 310-493-9790 or [Caroline@barbrix.com](mailto:Caroline@barbrix.com)

Location: 8009 Beverly Blvd., Los Angeles, Ca 90048

Phone: 323-653-8009 Fax: 323-653-8008

Website: [www.MarketProvisionsLA.com](http://www.MarketProvisionsLA.com)

Capacity: 70 (inside) + 30(patio) seated / 120 reception

Hours:

Lunch: Monday-Friday 11:30a – 2:30p

Brunch: Saturday & Sunday 10:00a – 3:00p

Dinner: Sunday- Thursday 5:30p – 10:00p

Friday & Saturday 5:00p – 11:00p

Food and Beverage minimums: (applies to buyout of restaurant only)

Sunday-Thursday - \$5,000 (dinner)

Friday-Saturday - \$8,000 (dinner)

Saturday-Sunday - \$4,000 (brunch, out by 4p)

Monday-Friday - \$1,000 (lunch, out by 4p)

Event Policies as follows:

- All parties of 20 people or more and reservation for semi-private spaces require a set menu, deposit, signed contract.
- 50% of the food and beverage minimum is required as a deposit to secure the reservation time and date.
- Menu selections should be submitted no later than 72 hours prior to the event.
- A final guest count is due 48 hours prior to the event.
- If your group does not meet the food and beverage minimum, the difference will be added to the final bill as a misc. charge.
- An 18% service charge (on food and beverage) and a 8.75% sales tax will be applied to all food, beverage, room charges, flower, and special rentals
- The deposit will be applied to the final bill at the conclusion of the event
- Final payment of any remaining balance is due at the conclusion of the event. A credit card must be kept on file that authorizes Market Provisions Restaurant to charge any unsettled fees and costs and to secure against non-payment of costs once the event has been scheduled
- We are happy to assist with floral arrangements, photographers, entertainment, and audio visual for your special event
- Valet parking services are available for you and your guests. Additional costs will apply.
- Corkage not allowed for catering events

Space cancellation policy is as follows

- 100% deposit refund if cancellation received in writing to the director of catering (21) or more days in advance. Any cancellation less than (21) days will result in a 100% forfeit of the deposit

## Brunch

### Served family style

Fresh Fruit Bowl

Choice of:

#### **Breakfast Sandwich**

roast turkey breast, bacon, melted gruyere, grilled onions, lemon aioli + 2 fried eggs on ciabatta roll

#### **Asparagus Bruschetta**

whipped ricotta, sliced tomato, crispy prosciutto, parm + 2 poached eggs

#### **New Yorker**

soft scrambled eggs, scottish smoked salmon, buttermilk crème fraiche, salmon roe + toasted bagel broker bagel

#### **Eggs in Purgatory**

soft polenta, spicy tomato-roasted pepper sauce, poached eggs + parm

#### **MP Benny**

prosciutto, burrata, 2 poached eggs + spicy hollandaise

#### **Weekly Farmer's Market Scramble**

chef's choice of vegetables, herbs + cheese

#### **Beef Brisket Hash**

2 eggs sunnyside + horseradish crème fraiche

#### **French Toast**

mixed citrus + toasted hazelnuts

#### **Choice of coffee or hot tea**

#### **Bottomless mimosa**

\$31 per person

(plus 8.75% sales tax and 18% gratuity)

## Lunch

*First Course (choice of)*

#### **Today's Soup**

or

#### **A Simple Salad**

field greens, radish, herbs, shaved parmesan + meyer lemon vinaigrette

*Second Course (choice of)*

#### **Spicy Fried Chicken Club**

bacon, burrata, lettuce, tomato, caesar aioli + brioche bun

#### **PEI Mussels + Fries**

white wine, dijon mustard, shallot confit + cream

#### **Pan Seared Rainbow Trout**

butternut squash puree, sorrel verde, arugula, toasted pine nuts + roasted red peppers

#### **Grilled Pork Chop**

braised endive, roasted squash

#### **Pan Seared Rainbow Trout**

butternut squash puree, sorrel verde, arugula, toasted pine nuts + roasted red peppers

#### **Fairfax Pastrami Sandwich**

apple slaw, gruyere, russian dressing + pretzel roll

Includes choice of coffee or tea

\$30 per person

Plus sales tax and 18% gratuity

Revised 1/11/17

\*\*\*\*all menus may change slightly due to seasonality and availability\*\*\*

Dinner

## Plated Sample Menu #1

### First Course

(choice of)

**Smoked Trout + Roasted Beets** farro, shaved fennel, horseradish cream + herbs

Or

**Simple Salad** field greens, herbs, shaved parmesan + lemon vinaigrette

### Second Course

(choice of)

**Prime Hanger Steak**

buttered parsnip pureé, fried yukon gold potatoes + vincotto

or

**Pappardelle** cremini mushrooms, English peas, chives + ricotta salata

or

**Fish Of The Day** cannelli beans, salsa verde, confit tomato+ young kale

or

**Moroccan Spiced Roast Chicken** apricot and pistachio couscous + cumin yogurt

### Dessert

**Crème fraiche panna cotta** seasonal fruit + brown sugar croccante + agrumato

**Chocolate ganache tart** hazelnuts+ espresso cream

**\$45 per person**

(plus 18% service charge & 8.75% sales tax)

## Family Style Sample Menu #2

### First Course

**Little Gem Salad** grilled bacon, toma herb blue cheese, walnuts + sherry-oregano vinaigrette

**Marinated Asparagus** hazelnut romesco

**Moroccan Spiced Olives** - preserved lemon + cinnamon stick

**Roasted Seasonal Fruit + Arugula Salad** almonds + tangerine agrumato

### Second Course

**Bucatini** tomato, pancetta, pecorino, parmigiano + chili flakes

**Grilled Fish Of The Day** charred scallion salsa verde

**Grilled Pork Chop** coffee persimmon chutney, fire roasted napa cabbage + fennel

**Rosemary Yukon Gold Potatoes**

**Grilled Carrots** smoked carrot puree, salmoriglio sauce

**Roasted Cauliflower** shaved parmesan, toasted pistachios + lemon aioli

### Dessert

**Crème fraiche panna cotta** – seasonal fruit + brown sugar croccante + agrumato

**Chocolate ganache tart** hazelnuts+ espresso cream

**\$55 per person**

(plus 18% service charge & 8.75% sales tax)

Revised 1/11/17

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## **Tray Pass + Stationary Hors d' Oeuvres**

Tray pass (\$4 per person/ per hors d' oeuvres/per half hour)

**Lamb & harissa meatballs** + mint tzatziki

**Smoked salmon on rye canapes** – crème fraiche + dill + cucumber

**Croque monsieur bites** – French ham + gruyere cheese + besciamella + brioche

**Grilled chicken sate** – thai peanut + tamarind dip

**Bacon wrapped scallops**

**Potato pancakes-** smoked salmon + dill

**Grilled tofu skewers** – shishito peppers, fresno chili + yakitori sauce

**Ciccio** pork shoulder confit, pickled peppers, Calabrian chili aioli, crostone

**Goat cheese crostini** roasted beet + tarragon

**Citrus marinated hamachi crudo** + Persian cucumber

**Burrata** dates, balsamic, fried sage crostone

Sliders (\$5 per person/per hors d' oeuvres/per half hour)

**Grass-Fed Burger** – spicy aioli, lettuce + tomato + brioche bun

**Pastrami** – gruyere + mustard sauce + pretzel bun

**Caprese** – tomato + burrata + basil pesto + ciabatta roll

**Beer braised short rib** – pickled red onions + horseradish crème fraiche + brioche bun

**Pork belly** – Asian slaw+ chipotle mayonnaise + bao bun

## **Stationary**

**Le grand aioli** – market vegetables + lemon-garlic aioli + olive tapenade @\$7 per person

**Chef's cheese board-** selection of 3 cheeses + almonds + condiments + grilled bread @\$8 per person

**Charcuterie platter** – chef's selection served with spiced olives, house-made pickles + grilled bread @\$8 per person

## **Raw bar + chilled seafood**

(please inquire as to market price)

Oyster – ginger shiso mignonette + Market Provisions cocktail sauce

Littleneck clams – Market Provisions cocktail sauce

Colossal shrimp cocktail – spice poached + Market Provisions cocktail sauce

½ main lobster “In The Rough”

Market crudo – fennel and it's fronds, winter citrus, pickled chilis + pink salt

Market Seafood Platter – selections of oysters + clams + shrimp + lobster