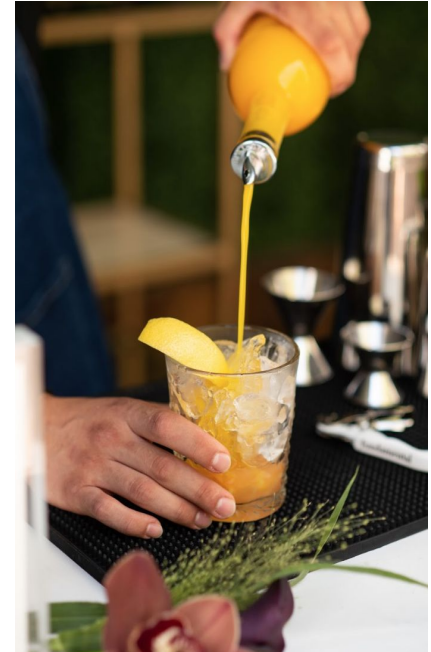


2021

full service catering + events guide

food.
bar + beverages.
staffing.
rentals.
we got you covered.



full premium bar

beer + wine

SPIRITS vodka, gin, rum, whiskey, tequila, red & white vermouth, white vermouth, cointreau, bitters (Tito's, Bombay, Bacardi, Bulleit, Cazadores Reposado)

JUICES + MIXERS cranberry, orange, grapefruit, lemon, lime, simple syrup, tonic & soda water

BAR FRUIT limes, lemons, oranges, mint

COCKTAILS specialty + classic cocktails from our DTLA bar team; list upon request

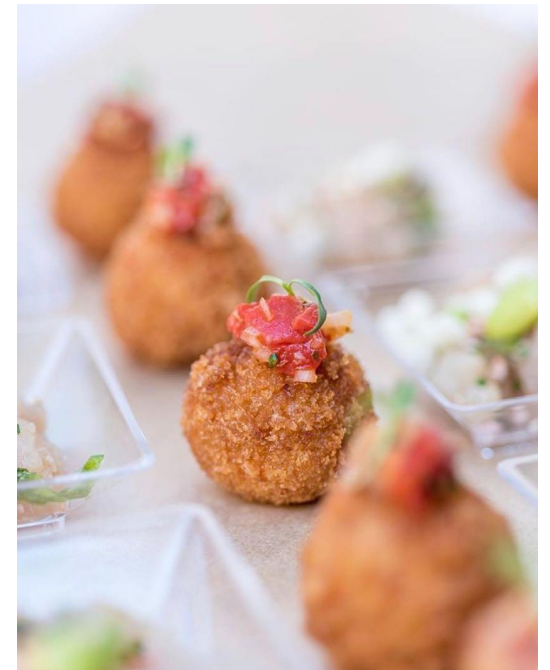
2 BEERS light, hoppy

2 WINES white, red

WATER + NON-ALCOHOLIC flat and sparkling water, soft drinks

+Our cocktails are made with high quality spirits, juices, and syrups; we pour delicious drinks that will have your guests returning for more.

+Our beers are sourced from the best craft breweries and our event wines are high quality, old world wines from grower producers, generally things like Gruner Veltliner & Cotes du Rhone wines.



cheese & mezze

CHEESE & FRUIT

Selection of 3 Artisanal Cheeses

Dried + Fresh Fruits

Toasted Nuts | herbs, garlic oil

Marinated Olives | garlic, orange, rosemary

MEZZE & DIPS

Raw, grilled, marinated, and pickled vegetables

Lemon Hummus | crispy chickpeas, za'tar spice, EVOO

Romesco | almond breadcrumbs

BREADS assorted crackers, spiced lavash

CHARCUTERIE 2 meats

seafood

PASSED RAW BAR oysters, shrimp, mignonette, spicy cocktail sauce, lemons

CRAB CAKES lemon aioli, chive

SPICY AHI TUNA TACO pickled jalapeno + cucumber, sriracha aioli, furikake, daikon sprouts

ALBACORE POKE blistered shishito, citrus, pickled ginger, ponzu lime, furikake

OAXAQUENO STYLE SHRIMP ROLL ancho chile, pickled red onion, cilantro
buttered brioche bun

SMOKED SHRIMP olive oil potato puree, preserved lemon aioli, crisp garlic

vegetarian

SPRING ROLL green papaya and jicama, spiced almond, cilantro, spicy aioli

ROASTED MARINATED SQUASH spiced pepitas, cashew 'ricotta cheese', lemon thyme

AVOCADO TOAST edamame, ginger, radish, pink peppercorn dust

ARTICHOKE + BOURSIN FRITTER apricot marmalade

BABY TOMATO & WHIPPED BURRATA CAPRESE pistachio pesto, garlic toast

KALE + VEGETABLE DUMPLING soy-ginger sauce

WILD MUSHROOM FLATBREAD taleggio, truffle oil, herbs

MINI TRUFFLE BAKED POTATO aged gouda, crisp garlic, chervil

RATATOUILLE VEGETABLE TART tomato-pepper jam, ricotta salata, crisp basil

meat

FRIED CHICKEN POPS spicy ginger glaze

LEMONGRASS CHICKEN POTSTICKER thai chile sauce

SHAWARMA CHICKEN lemon tahini yogurt, parsley, grilled flatbread

BEEF SLIDERS caramelized onion, thousand island, american cheese, dill pickle

STEAK 'FRITES' crisp kennebec potato, roast mushroom, brown butter garlic aioli, baby cress

BEEF BOURGUIGNON carrot, parsley, potato gaufrette

BBQ PORK BAO scallion, shaved onion, cilantro, hoisin

BACON WRAPPED DATES gorgonzola, candied pecans

BBQ CHICKEN smoked corn polenta, pickled cabbage



BUFFET FAMILY STYLE

salads

MIXED GREENS shaved market vegetables, toasted sunflower seeds, pickled herbs, balsamic dressing

BABY KALE + ROASTED SQUASH CAESAR honey roasted butternut squash, fried capers, parmesan breadcrumbs, spiced pumpkin seeds, caesar dressing

GEM LETTUCES heirloom tomato, charred corn relish gorgonzola, crisp onions, green goddess dressing

BUTTER LETTUCE + ARUGULA seasonal citrus heirloom beets, shaved radish + fennel, toasted almonds, baked goat cheese, sherry dressing

RED WINE POACHED PEAR

baby kale, endive, candied seeds, gorgonzola, roasted shallot-champagne vin

WILD ARUGULA + RADICCHIO slow roasted beets, arugula, compressed apples + shaved carrots, candied pecans, apple cider vinaigrette

BABY GREENS + CHICORIES oven roasted grapes, citrus, fennel, parmesan, savory granola, rosemary-honey vin

sides

GRILLED ASPARAGUS shaved red onion, oil cured tomato, herb gremolata

BROCCOLINI lemon, garlic confit, spiced almonds, curry dressing

BRUSSELS SPROUTS shaved fennel, sunflower seeds, lemon zest, citrus vinaigrette

GARLIC ROASTED CAULIFLOWER oregano, crisp capers, almond + kale breadcrumbs

GREEN BEANS + MUSHROOMS smoked sundried tomatoes, garlic spinach, herbs

GARLIC + ROSEMARY ROASTED YUKON GOLD POTATOES leeks, scallions

GINGER SCENTED CARROTS + SWEET POTATO scallion, lemon, tahini

SEASONAL GRILLED VEGETABLES thai basil vinaigrette

ANCHO CHILE + HONEY GLAZED SWEET POTATO toasted seeds, herbs

BALSAMIC ROASTED BRUSSELS SPROUTS confit shallot, mustard + herb breadcrumbs

pastas

BROWN BUTTER POLENTA burrata cheese, lemon zest, crisp herbs

HEIRLOOM GRAINS pickled shimeji mushrooms savoy cabbage, root vegetables, toasted hazelnuts dried cherries, herbs

FUSILLI PASTA blistered baby tomatoes, roasted red peppers, herbs, spicy vodka sauce

BASIL PESTO PASTA oven dried tomato, feta cheese, pine nuts, rigatoni

MAC + CHEESE white cheddar + parmesan mornay kale breadcrumbs, cavatappi pasta

SPINACH + ARTICHOKE ORZO PASTA SALAD broccoli, sundried tomatoes, olives, pepperoncini, basil, feta cheese

WILD MUSHROOM PASTA asparagus, tuscan kale, shaved parmesan, san marzano tomato cream sauce, cavatappi

SWEET CORN PASTA spicy sausage, broccolini, basil campanelle pasta

STROZZAPRETTI AL LIMONE parmesan, crisp thyme, lemon butter sauce

BUFFET FAMILY STYLE

meat

ANCHO CHILE MARINATED CHICKEN salsa criolla, cilantro, scallions

ZA'ATAR CHICKEN garlic braised greens, artichoke-red pepper relish

SPICE RUBBED CHICKEN 'creamed' spinach, apple-fennel chutney

ROAST CHICKEN shaved tuscan kale, sunchoke puree, parsley
lemon caper sauce

SOY MARINATED FLAT IRON STEAK grilled red onions, campari tomatoes
garden herb + hydrocress salad

ROASTED NEW YORK STRIP LOIN red wine reduction, watercress emulsion
crispy shallots

CILANTRO-LIME MARINATED STEAK shaved radish, oven roasted sweet
peppers, garlic + herb chimichurri

BRAISED BEEF SHORT RIB shaved thumbelina carrots
cippolini onion + leek jus

vegetarian

VEGETABLE LENTIL GALETTES spring onion arugula, sundried tomato relish

COUSCOUS STUFFED ROASTED PEPPERS toasted pine nuts, herb tahini
shaved red onion, fines herb salad

STUFFED PORTOBELLO MUSHROOM 'creamed' kale, seasonal vegetables
ancient grain pilaf

EGGPLANT ROLLATINI tomato coriander chutney, ricotta cheese, oregano
breadcrumbs, balsamic glaze

seafood

PAPRIKA ROASTED SALMON citrus salsa verde

SEA BASS roasted cauliflower florets, piquillo peppers brown butter caper sauce

ROAST BRANZINO sauteed cabbage, radish, lime vinaigrette

MAPLE DIJON MARINATED SALMON sauteed greens, pickled cranberries
toasted almond + herb gremolata

first course

RED WINE POACHED PEAR baby kale + endive, gorgonzola dolce, candied seeds, roasted shallot dressing

BABY LETTUCES stone fruit, local berries, whipped fromage blanc, shoots + flowers, foccaccia crisps, pink peppercorn + champagne vinaigrette

GARDEN FRISEE + ENDIVE roast trumpet royale mushroom, crisp potato, 63F poached egg, garlic confit, smoked parmesan vinaigrette

BUTTERNUT SQUASH SOUP crisp squash, pomegranate seeds, spiced pepitas

CHARRED HEIRLOOM TOMATO BISQUE gazpacho vegetables, tiny croutons, herb oil

TORTELLONI EN BRODO charred onion petals, celery root, aromatic broth

second course

ROAST AIRLINE CHICKEN truffle potato puree, broccolini, leek ash, white wine jus

LEMON THYME CHICKEN roasted green beans, sunchoke puree, cherry gastrique, mizuna

OLIVE OIL POACHED CHICKEN glazed baby carrot, coconut soubise, smoked chili oil, garden herbs

GORGONZOLA CRUSTED FILET MIGNON leek fondue, fingerling potato, asparagus, shallot confit, burgundy reduction

BRAISED BEEF SHORT RIB ratatouille tart, sundried tomato cream, parsley-shallot-caper salad

STEAK 'AU POIVRE' baby root vegetables, maitake mushrooms, crisp shallot, hydrocress, horseradish creme

BRANZINO baby turnips, english pea + pea tendril farroto, crisp garlic, petite herbs

PORCINI DUSTED BLACK COD shimeji mushrooms, asparagus, herb barley, yuzu buerre blanc

PISTACHIO CRUSTED SALMON compressed apple, fennel, wilted spinach, citrus essence

CURRIED CAULIFLOWER red quinoa pilaf, cauliflower-tahini puree, walnut-caper-raisin relish

KALE + MUSHROOM GALETTE squash + fennel relish, parmesan-leek fondue

BUTTERNUT SQUASH 'RAVIOLI' braised greens, winter vegetable caponata sauce

third course

CHOCOLATE GANACHE TART raspberries, hazelnut praline

CITRUS OLIVE OIL CAKE pumpkin seed brittle, orange blossom chantilly cream

VANILLA BUTTERMILK FRUIT TART meringue, micro mint

SUMMER FRUIT GALLETTE caramelized peach, whipped vanilla mascarpone, candied lavender

PLATED

fundamental
LOS ANGELES



carving

**WHOLE ROASTED NEW YORK STRIP STEAK | SPICE RUBBED TRI TIP
HERB ROASTED TURKEY BREAST | ROSEMARY-DIJON PORK LOIN
(CHOOSE 2)**

served with

MINI BAKED POTATOES bacon, sour cream, cheese, chives
SEASONAL GRILLED VEGETABLES purple shiso, basil vinaigrette
ACCOMPANIMENTS whipped horseradish, garlic + thyme chimichurri, au jus

tacos

**CARNE ASADA | CHICKEN BARBACOA | CARNITAS
CAULIFLOWER AL PASTOR | CILANTRO LIME SEA BASS
CHILE GARLIC SHRIMP
(CHOOSE 2)**

toppings

guacamole, roasted tomato salsa, cilantro + onions, shaved radish, cilantro crema, lime wedges

served with

WARM CORN TORTILLAS + TORTILLA CHIPS

sides

MEXICAN-STYLE CAESAR SALAD romaine lettuce, cotija cheese, charred corn, oven roasted tomatoes, spiced pepitas, cilantro-pepita dressing

FRIJOLETS de OLLA purple radish, celery leaf

CILANTRO + SCALLION RICE

FAJITA-STYLE GRILLED VEGETABLES mushrooms, roasted peppers, onions

ANCHO CHILE + HONEY GLAZED SWEET POTATO toasted seeds, cilantro

raw bar

FRESH SHUCKED OYSTERS | SHRIMP COCKTAIL

(crab legs, crab claws ++MP)

served with

mignonette, cocktail sauce, lemons, tabasco

poke bowls

WARM RICE | TUNA + SALMON

toppings

seaweed salad, avocado, seaweed salad, edamame, sesame seed, scallions, pickled ginger, cucumber, furikake, daikon sprouts

sauces (choose 2)

soy ginger sauce, ponzu lime sauce, yuzu citrus aioli

pho

FRESH RICE NOODLES

proteins

free range chicken, tofu & organic varietal oyster mushrooms

broth

vegetarian broth, chicken broth

toppings

lime wedges, cilantro, bean sprouts, sliced jalapeno, fresh herbs, hoisin, sriracha

bbq

TEXAS STYLE BRISKET, BBQ SPICE CHICKEN & CAROLINA STYLE PULLED PORK

served with

ROASTED BABY POTATOES garlic oil, herbs, smoked sea salt
BROCCOLINI + HEIRLOOM CABBAGE SLAW baby radish, shaved carrot, currants
toasted sunflower seeds, citrus dressing
CORNBREAD whipped honey butter
FIXINS pickled vegetables, sweet + tangy bbq, smoky + spicy chipotle bbq

pasta

SEASONAL PASTA

WILD MUSHROOM PASTA mushroom ragout, tuscan kale, shaved parmesan, cavatappi pasta
SLOW BRAISED SHORT RIB BOLOGNESE baby carrot, cippolini onion, rigatoni pasta
BUTTERNUT SQUASH + CAVATELLI PASTA crisp mushroom breadcrumbs
pickled cranberry + fennel, candied pecans
RICOTTA + HERB RAVIOLI baby carrot medley, thyme brown butter sauce (fresh pasta ++)

served with

FOCCACCIA olive oil
PESTO CHOPPED SALAD garbanzo, red onion, cucumber, pepperoncini, tomato, herb mix
croutons, basil pesto vin

byo pasta

ORECCHIETTE, | CAVATAPPI

sauce (choose 2)

classic tomato-basil marinara, garden herb pesto, sundried tomato vodka sauce, roasted garlic
+ olive oil

vegetables

seasonal mushrooms, blistered baby tomatoes, sweet peppers, grilled vegetable medley
sauteed greens, charred brussels sprouts

proteins

chicken sausage, roasted chicken breast, braised beef short rib (pancetta or shrimp ++)

served with

shaved parmesan, chili flakes
GARLIC BREAD fresh herbs

paella

VALENCIANA chicken, spanish chorizo, shrimp, mussels, clams
VEGETARIAN artichokes, sweet pepper

served with

BAGUETTE olive oil
BUTTER LETTUCE + ARUGULA seasonal citrus, heirloom beets, shaved radish + fennel
toasted almonds, baked goat cheese, sherry dressing

spanish tapas

HOT (CHOOSE 3)

SEAFOOD STUFFED PIQUILLO PEPPERS (PIMIENTOS RELLENOS)

ROASTED HERB POTATOES tomato + red pepper brava sauce, almond breadcrumbs, herbs

ARTICHOKE CROQUETTES (CROQUETAS de ALCACHOFAS) served with membrillo paste

EMPANADILLAS (vegetable, chorizo, or beef) smoked chile aioli, salsa cruda, cotija cheese

SKEWERS (steak, chicken, shrimp, vegetable) garlic + herb chimichurri

BACON WRAPPED DATES cabrales blue cheese, chile oil, lemon, herbs

COLD (choose 3)

SMOKED SALMON CROSTINI (SALMON AHUMADO) whipped herb goat cheese
caper relish, olive oil toast

PAN CON TOMATE tomato jam, smoked sundried tomato relish, garlic aioli, griddled bread

MELON + SERRANO HAM (MELON CON JAMON SERRANO) compressed melon
manchego, hydrocress

Accompaniments

pickled vegetables, house marinated olives, toasted nuts

grilled cheese

TALEGGIO + MUSHROOM | BRIE + APPLE | CLASSIC

served with

ROASTED TOMATO SOUP SHOTS

BABY MIXED GREENS cherry tomatoes, shaved market vegetables, crisp chickpeas
herb dressing

seasonal small plates

(CHOOSE 2)

GORGONZOLA CRUSTED STEAK parmesan-leek fondue, shaved asparagus, fried shallots

RED WINE BRAISED SHORT RIB brown butter potato-parsnip puree, baby carrots
Hydrocress, pomegranate seeds

ROAST CHICKEN sunchoke puree, baby turnip, parsley, lemon caper sauce

OVEN ROASTED CHICKEN grape + fennel relish, thyme, lemon, saba (GF/NF)

BLACKENED SALMON mustard greens, pickled cranberry + fennel salsa

SMOKED HARISSA SHRIMP tomato-coriander chutney, sauteed greens
crisp garlic breadcrumbs

PARMESAN POLENTA GALETTE mushroom bolognese, baby carrot, cippolini onion
leek fondue

CEDAR PLANK SWEET POTATO sesame-honey ginger glaze, wild rice pilaf, garden herbs

bao station

**(CHOOSE 2) BRISKET | BBQ PORK | FRIED CHICKEN |
SWEET SOY MUSHROOM | FRIED TOFU**

saucers (choose 2)

hoisin sauce, honey sriracha, teriyaki, kimchi aioli

fillings

sprouts, shaved red onion, scallion, pickled carrots, pickled cucumber, cabbage slaw



mini desserts

GOOEY CHOCOLATE CHIP COOKIES

OTHER COOKIES oatmeal raisin, white chocolate
macadamia, peanut butter, cinnamon sugar,
gingersnap, lemon cooler

S'MORES torched marshmallow

CHOCOLATE HAZELNUT TARTS

LEMON BLUEBERRY MERINGUE TARTS

CUPCAKES vanilla, chocolate, red velvet, nutella, oreo, funfetti

MINI TIRAMISU TRIFLE

PIE BITES apple cinnamon, blueberry

DONUT HOLES

CHOCOLATE COVERED STRAWBERRIES

MACARONS assorted

MOCHI assorted

GF BROWNIES plain, chocolate cherry

stations

S'MORES CART mid-century bar cart, dark chocolate,
graham cracker, marshmallow blowtorching to order

DONUT WALL 5' x 4' pegboard wall, signage, cake stands
decor + whole donuts, donut holes

PIE BAR pie bites, hand pies & whole pies

ICE CREAM SANDWICHES chocolate chip, sugar
white chocolate macadamia, vanilla ice cream

BUILD YOUR OWN SUNDAES cookie crumbles, sprinkles, candies, nuts
hot fudge, cherries

COTTON CANDY

POPCORN CART kettle, chocolate covered, white cheddar

HOT SPICED APPLE CIDER & MEXICAN HOT CHOCOLATE

CANDY BAR

CARNIVAL funnel cupcakes, deep fried bananas
on a stick, candy apples
carnival themed canopy, cupcake ferris wheel

coffee & tea

REGULAR COFFEE

DECAF COFFEE

HOT TEA

COLD BREW

gallons, bottles, and draft cans

continental

ASSORTED PASTRIES **muffins + scones**

WHOLE FRUIT

SEASONAL FRUIT SALAD

STREUSEL BARS blueberry, raspberry, apple cinnamon

HEALTHY CEREALS)regular + almond milk

BAGELS cream cheese (regular or herbed), tomato, red onion, cucumber

STEEL CUT OATMEAL berries, golden raisins, brown sugar, cinnamon

BYO YOGURT PARFAITS granola, fresh berries

HARD BOILED EGGS

mains + stations

BREAKFAST BURRITOS (bacon, chicken sausage or veggie) scrambled eggs, tater tots, cheddar, aji verde, guac

EGG SANDWICHES (bacon, chicken sausage or veggie) scrambled eggs, cheddar, smoked paprika aioli

SOFT SCRAMBLED EGGS, BACON, CHICKEN SAUSAGE, ROASTED POTATOES, VEGAN HASH (a la carte items)

BRIOCHE FRENCH TOAST macerated berries, lavender whipped cream, maple syrup

BYO AVOCADO TOAST BAR red onion, tomatoes, furikake, radish

BELGIAN WAFFLE BAR belgian waffles, whipped cream, berries, warm blueberry compote, chocolate sauce, dulce de leche, whipped ricotta

OMELETTE/EGG STATION applewood smoked bacon, chicken sausage, ham, smoked gouda, shredded cheddar, mozzarella, sauteed button mushrooms, sauteed spinach, diced bell peppers, diced onion, diced avocado, diced tomato, roasted tomato salsa, ketchup, hot sauce, scallions