

# BREAKFAST SELECTIONS



## BREAKFAST BUFFET

### **Continental Breakfast** \$33 per person

- Fresh Orange Juice
- Seasonal Sliced Fresh Fruit and Berries
- Greek Yogurt and Granola
- Bruin Bakery Croissants, Danishes, Muffins
- Assorted Bagels and Cream Cheese
- Artisan Baked Breads, Sweet Butter, Fruit Preserves
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas

### **American Breakfast** \$45 per person

- Fresh Orange Juice
- Seasonal Sliced Fresh Fruit and Berries
- Greek Yogurt and Granola
- Bruin Bakery Croissants, Danishes, Muffins
- Artisan Baked Breads, Sweet Butter, Fruit Preserves
- Assorted Bagels and Cream Cheese
- Cage-Free Scrambled Eggs with Roasted Tomato and Chives
- Applewood Smoked Bacon and Chicken Apple Sausage
- Shallot and Thyme Roasted Potatoes
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas

## BREAKFAST ENHANCEMENTS

### **Protein Additions** \$7 per person, each additional item

- Chicken Apple Sausage
- Applewood Smoked Bacon
- Cage-Free Scrambled Eggs
- Cage-Free Egg Whites

### **Sweet and Savory Additions** \$9 per person, each additional item

- Artisan Baked Breads, Sweet Butter, Fruit Preserves
- Orange Water Pancakes, Pistachio, Organic Maple Syrup
- French Toast, Cinnamon, Organic Maple Syrup, Brown Sugar
- Croissant Sandwich, Cage-Free Eggs, Cheddar Cheese, Maple Cured Ham
- Steel Cut Oatmeal, Pomegranate Arils, Cardamom, Golden Raisins, Honey

### **Batidos** \$9 per person

- Flavors to include a Variety of Strawberry, Fresh Banana, and Super Greens

### **Omelet or Scramble Station** \$15 per person (Chef Attendant Required at \$190 each, per 60 guests)

- Cage-Free Whole Eggs, Egg Whites, Egg Beaters
- Smoked Applewood Bacon, Maple Cured Ham, Chicken Apple Sausage
- Red Peppers, Spanish Onions, Tomatoes, Cremini Mushrooms, Spinach
- Aged Cheddar, Manchego, Goat Cheese

[Continued >](#)

*Breakfast Buffets and Enhancements are priced per person with a minimum of 20 guests for up to two hours of service.  
An additional labor charge of \$200 applies for all events with food service with less than 20 guests.*

# BREAKFAST SELECTIONS

## PLATED BREAKFAST

### Create Your Own Breakfast \$35 per person

Select one item from Farm Fresh Eggs, Breakfast Meats and Breakfast Vegetables

#### Menus include:

- Fresh Orange Juice
- Artisan Baked Breads, Sweet Butter, Fruit Preserves
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas

#### Farm Fresh Eggs

- Cage-Free Scrambled Eggs
- Baked Eggs with Organic Spinach
- Crustless Quiche with Smoked Ham, Artisan Cheese, Chives
- Shakshuka: Eggs with Stewed Tomatoes, Red Bell Peppers, Fennel, Cumin, Smoked Paprika

#### Breakfast Meats

- Applewood Smoked Bacon
- Country Pork Link Sausage
- Chicken Apple Sausage
- Lamb Merguez Sausage
- Maple-Cured Smoked Ham
- Roast Beef Hash

#### Breakfast Vegetables

- Shallot and Thyme Roasted Potatoes
- Roasted Bell Peppers and Baby Gold Potatoes
- Parmesan-Herb Fingerling Potatoes
- Polenta with Herbs and Farmer's Cheese

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# COFFEE BREAKS & REFRESHMENTS



**UCLA**  
MEYER & RENEE  
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## BEVERAGES

- Smart Water, Pellegrino **\$5 each**
- Assorted Soft Drinks **\$5 each**
- Red Bull (Regular and Sugar Free) **\$6 each**
- Iced Tea **\$42 per gallon**
- House-Made Lemonade **\$42 per gallon**
- Fresh Orange, Apple, Grapefruit or Cranberry Juice **\$45 per gallon**
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas **\$65 per gallon**
- Organic Cold-Pressed Juices **\$9 per person**

*(Displayed in Chilled Old-Fashioned 8-Ounce Bottles, minimum 24 guests)*

- Revitalizer — Mint, Honeydew, Coconut Water
- Detoxifier — Celery, Spinach, Cucumber, Cranberries, Pomegranate
- Berry Happy — Strawberries, Blackberries, Blueberries
- Infused Water **\$36 per gallon**
  - Tuscan Melon and Mint
  - Pomegranate and Ginger
  - Persian Cucumber and Orange
  - Pear and Tarragon

## À LA CARTE BREAK ITEMS

- Fresh Seasonal Whole Fruit **\$4 per piece**
- Individual Bags of Kettle Chips, Pop Chips, Popcorn **\$5 each**
- Assorted Natural Snack Bars (LARABAR, INIT and Go Macro) **\$5 each**
- Individual Bags of Melissa's Clean Snax (Almond, Cranberry, Coconut) **\$6 each**
- Seasonal Sliced Fresh Fruit and Berries **\$9 per person**
- Organic Mixed Nuts **\$25 per pound**
- Assorted Freshly Baked Cookies **\$42 per dozen**
- Dark Chocolate Brownies **\$42 per dozen**
- Coconut Macaroons **\$42 per dozen**
- Assorted Croissants, Muffins, Pastries **\$48 per dozen**
- Assorted Bagels with Cream Cheese **\$48 per dozen**

# LUNCH SELECTIONS



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## LUNCH BUFFETS

### Menus include:

- Bruin Bakery Breads and Sweet Butter
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas

### **Selection of Gourmet Sandwiches & Salad Buffet \$40 per person** (Selection of 3 sandwich options per event, 20 person minimum, up to 200 person maximum)

- Baby Greens, Parmesan Cheese, Marinated Mushrooms, Pomegranate Arils, Saffron Dressing
- Melon, Celery, Radish, Ruby Grapefruit, Tarragon, Sweet Citrus Dressing
- Israeli Couscous, Marjoram, Red Onion, Cucumber, Roasted Red Pepper, Mint, Preserved Lemon, Virgin Olive Oil
- Sandwich Selections:
  - Roast Beef, Heirloom Tomato, Balsamic Onion, Watercress, Horseradish, Marbled Rye Bread
  - Grilled Chicken, Fontina Cheese, Olive Tapenade, Arugula, Basil Mayonnaise, Seven Grain Bread
  - Herb-Roasted Vegetables, Provolone Cheese, Green Oak Lettuce, Sherry Vinaigrette, Hummus, Baguette
  - Roasted Turkey Breast, Bacon, Tomato, Gem Lettuce, Lemon Avocado Purée, Sourdough Bread
  - Albacore Tuna, Lemon Aioli, Capers, Red Onion, Celery, Dijon, Dill Pickle, Lettuce, Wheat Bread
- Coconut Macaroons
- Caramel Chocolate Cake

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### **Open-Faced Flatbread Sandwich Buffet \$44 per person**

- Raw and Grilled Vegetables, White Bean Hummus, Virgin Olive Oil, Fresh Herbs, Sea Salt
- Green Oak Lettuce, Roasted Cauliflower, Chickpeas, French Radish, Tahini Lime Dressing
- Farro, Green Beans, Grilled Yellow Squash, Red Onion, Parsley, Mint, Walnut Oil, Golden Balsamic Vinegar
- Open-Faced Flatbread Sandwiches:
  - Roasted Chicken Breast, Balsamic Onion, Marinated Tomato, Arugula, Basil Aioli
  - Prosciutto with Artichoke, Capers, Grilled Zucchini, Roasted Piquillo Peppers, Parmesan Dressing
  - Grilled Zucchini, Eggplant, Cucumber, Curry Aioli, Oregano, Mint
- Melon, Grapes, Strawberries
- Chocolate Ganache Cake
- Lemon Meringue Tartlets

### **Land and Water Buffet \$46 per person**

- Young Kale Salad, Valencia Orange, Red Radish, Feta Cheese, Farro, Verjus Dressing
- Little Gem Lettuce, Radicchio, Green Beans, Cage-Free Egg, Kalamata Olives, Citrus Herb Vinaigrette
- Chilled Poached Sea Trout, Celery Root Salad, Caper Lemon Tartar, Pickled Red Onions
- Sea Salt Kettle Potato Chips
- Burger Bar
  - Grass-Fed Beef Burger, Fontina, Pickles, Green Oak Lettuce, Avocado Aioli, Bun
  - The Impossible Burger with Heirloom Tomato, Poblano Pepper, Basil Aioli, Bun
- Chocolate Chip Cookies
- Peach Mousse Parfait

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Lunch Buffets are priced per person with a minimum of 20 guests for up to two hours of service.  
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# LUNCH SELECTIONS

## LUNCH BUFFETS, CONTINUED

### California Market Buffet *\$48 per person*

- Heirloom Tomatoes, Shaved Fennel, Red Onions, Marcona Almonds, Spanish Sherry Vinaigrette
- Roasted Squash, Red Endive, Herb Labneh, Garbanzo Beans, Grapes, Lemon Dressing
- Roasted Fingerling Potatoes, Shallots, Yellow Peppers, Red Currants, Rosemary
- White Albacore Tuna, Celery, Capers, Arugula, Lemon Juice, Mayonnaise, Toasted Pita Bread
- Pressed Sandwich of Heirloom Tomato, Broccolini, Eggplant, Fontina, Tarragon Mustard, Focaccia
- Grilled Chicken, Artichoke Hearts, Broccolini, Turmeric Couscous, Chili Flakes, Lemon Oregano Sauce
- Strawberry Basil Cake
- Chocolate Dipped Éclair

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### Giratoria (Lazy Susan) Lunch Buffet *\$52 per person*

- Mixed Olives and Pickled Vegetables
- Baba Ganoush
- Hummus
- Pita Bread
- Vegetable Fattoush, Roasted Root Vegetables, Feta Cheese, Lemon, Greek Olive Oil
- Greek Village Salad, Persian Cucumber, Kalamata Olives, Baby Heirloom Tomatoes, Red Onion,
- Feta Cheese
- Chilled Poached Salmon, Cucumber Tzatziki, Pickled Red Onions, Za'atar
- Moroccan Chicken Tagine Meatballs, Saffron Tomato Sauce
- Panna Cotta de Pistachio
- Chocolate Crèmeux
- Walnut and Candied Lemon Baklava

### Gourmet Lunch Boxes *\$28 per person (Selection of 3 sandwich options. 20 person minimum, up to 200 person maximum)*

- Lunch Boxes Include:
  - Vegetable Salad
  - Piece of Fresh Whole Seasonal Fruit
  - Chocolate Chip Cookie
  - Bag of Kettle Chips
  - Melissa's Clean Snax
- Sandwich Options:
  - Roast Beef, Heirloom Tomatoes, Balsamic Onions, Watercress, Horseradish, Marbled Rye Bread
  - Grilled Chicken, Fontina Cheese, Olive Tapenade, Arugula, Basil Mayonnaise, Seven Grain Bread
  - Herb-Roasted Vegetables, Provolone Cheese, Green Oak Lettuce, Sherry Vinaigrette, Hummus, Baguette
  - Roasted Turkey Breast, Bacon, Tomato, Gem Lettuce, Lemon Avocado Puree, Sourdough Bread
  - Albacore Tuna, Lemon Aioli, Capers, Red Onions, Celery, Dijon, Dill Pickles, Lettuce, Wheat Bread

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# LUNCH SELECTIONS

## THREE-COURSE PLATED LUNCH

Select one course from the Beginning, Entrée and Dessert options. Prices determined by Entrée selection.

### Menus include:

- Artisan Baked Breads and Sweet Butter
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas

### Beginnings

- Blonde Frisée, Asparagus, Broccoli, Cherry Tomatoes, Pine Nuts, Goat Cheese, Lemon Vinaigrette
- Young Greens, French Radish, Roasted Cauliflower, Marcona Almonds, Sherry Beet Sauce
- Greek Village Salad, Persian Cucumber, Kalamata Olives, Baby Heirloom Tomatoes, Red Onion, Feta Cheese
- Roasted Brussels Sprouts, Roasted Zucchini, Red Endive, Blistered Red Grapes, Hard Sheep's Cheese, Cider Dressing
- Haricots Verts, Shallots au Sec, Watermelon Radish, Heirloom Tomatoes, Herb Farmer's Cheese, White Balsamic Vinaigrette
- Bruin Farm Greens, Cherry Tomatoes, Cucumbers, Pickled Vegetables, Chickpeas, Herbs, Saffron Dressing
- Tricolore Salad, Radicchio, Frisée, Arugula, Red Endive, Parmesan Cheese, Lemon Dressing, Croutons

### Entrées

- Wild Mushroom Ravioli, Preserved Tomato, Olives, Parmesan Cheese, Pomodoro Sauce **\$42 per person**
- Beef and Spinach Ravioli, Butternut Squash, Kale, Bread Crumbs, Gorgonzola Sauce **\$44 per person**
- Grilled Portabella Mushroom, Beet Purée, Wilted Chard, Black Garlic, Yellow Squash **\$44 per person**
- Roasted Chicken Breast, Cremini Mushrooms, Carrots, Marble Potatoes, Green Herb Sauce **\$47 per person**
- Grilled Chicken Breast, Cumin Turnips, Saffron Risotto, Charred Fennel, Piquillo Pepper Sauce **\$47 per person**
- Roasted Rosemary Chicken, Ratatouille, Basil Purée, Preserved Lemon Emulsion **\$47 per person**
- Charred Flat Iron Steak, Crushed Potatoes, Pickled Eggplant Escabeche, Red Chermoula **\$48 per person**
- Pan-Seared Salmon, Roasted Cauliflower, Asparagus, Preserved Lemon Savory Sauce **\$50 per person**
- Chilled Poached Salmon, Heirloom Tomato & Avocado Salad, Remoulade Sauce **\$50 per person**
- Pan-Seared Pacific Rockfish, Moroccan Spiced Lentils, Charred Fennel, Castelvetrano Olives **\$50 per person**

### Desserts

- Lemon Meringue Tart, Mint Crema, Fresh Strawberry Preserves
- Chocolate Crèmeux Tart, Cocoa Nibs, Salted Caramel, Meringue Sticks
- Vanilla Caramel Panna Cotta, Shortbread Cookie, Macerated Ruby Berries
- Dark Chocolate Molten Cake, Vanilla Bean Crema, Shortbread Crumbs, Balsamic Vinegar Macerated Strawberries
- Trio Crème Brûlée Tart: Pistachio, Vanilla, Chocolate
- Trio Chocolate: Caramel Chocolate Cake, Caramel Chocolate Tart, Éclair
- Olive Oil Cake, Strawberries, Vanilla Basil Crema



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# RECEPTIONS

## SMALL PASSED BITES

### **Cold \$6 per piece** (36 piece minimum)

- Avocado, Muhammara, Cilantro, Pomegranate Arils, Focaccia
- Radish, Cucumber, Marcona Almond Puree, Dill, Olive Bread
- Roasted Beets, Spanish Goat Cheese, Toasted Ciabatta, Rosemary
- Micro Vegetables, Burrata Cheese, Toasted Crostini, Basil Oil
- Curry Chicken, Celery, Almonds, Currants, Sumac
- Poached Shrimp, Horseradish-Tomato Relish, Red Onion, Lemon
- Serrano Ham, Saffron Aioli, Castelvetrano Olives, Manchego Cheese
- Deviled Eggs, Smoked Paprika, Spanish Chorizo, Gherkins, Micro Herbs

### **Warm \$7 per piece** (36 piece minimum)

- Porchetta Panini, Roasted Pork, Fontina, Broccolini, Whole Grain Mustard, Mini Brioche Bun
- Mini Grilled Cheese Sandwiches, Fontina, Aged Provolone, Balsamic Onions, Artisan Wheat Bread
- Garlic Shrimp, Herbs, Capers, Ras El Hanout, Madeira Sauce
- Beef Empanadas, Onions, Peppers, Garlic, Verde Sauce
- Vegetable Empanadas, Mushrooms, Carrots, Green Herb Dipping Sauce
- Swordfish on a Stick, Chili Powder, Pickled Carrots, Sea Salt, Lemon Caper Aioli
- Za'atar Fried Chicken Bites, Spicy Thyme Honey, Greek Yogurt
- Bacon-Wrapped Dates, Brown Sugar, Sea Salt

### **Plateia Specialties \$8 per piece** (36 piece minimum)

- North African Crab Cakes, Charred Fennel, Lemon, Chermoula Sauce
- Roasted Pork and Beef Meatball, Chimichurri Sauce, Sheep's Cheese, Micro Basil
- Spiced Lamb Meatballs, Chickpeas, Carrots, Saffron Sauce, Micro Cilantro
- Pork Tenderloin, Leek Purée, Giardiniera, Coarse Sea Salt, Orange Zest
- Lamb Choppedettes, Hummus, Mint Verde Sauce, Fennel Pollen
- Seared Ahi Tuna, Pickled Shallots, Celery Caper Remoulade



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# RECEPTIONS

## ENHANCED RECEPTION IDEAS

### **Salatim \$16 per person** (20 guest minimum)

- Hummus, Herb Labneh, Muhammara
- Pickled Vegetables and Cured Olives
- Grilled Flatbread

### **Bagna Cauda \$16 per person** (20 guest minimum)

- Heirloom Cherry Tomatoes, Asparagus, Radish, Carrots, Turnips, Broccoli
- Garlic, Anchovy and Lemon Dipping Sauce

### **Cured Meats and Cheeses \$18 per person** (20 guest minimum)

- Serrano Ham, Hot Spanish Chorizo, Pistachio Salami
- Garroxta and Morbier Cheese
- Roasted Red Grapes
- Marcona Almonds
- Stone Ground Mustard
- Bruin Bakery Breads, Virgin Olive Oil

### **Pasta \$24 per person** (25 guest minimum. Chef Attendant required at \$190, per station, per 60 guests.)

- Penne Pasta
- Choice of Two:
  - Shrimp, Fennel, Blistered Cherry Tomatoes, Pesto
  - Bolognese, Cream, Grana Padano, Italian Parsley
  - Baharat Chicken, Farmer's Cheese, Sweet Corn, Carrots, Preserved Lemon, Jus de Poulet
  - Wild Mushroom, Goat Cheese, Rosemary, Truffle Sauce
- Parmigiano-Reggiano, Chili Pepper Flakes
- Bruin Bakery Breads, Virgin Olive Oil

### **Tapas \$44 per person** (75 guest minimum)

- Serrano Ham, Grilled Asparagus, Roasted Peppers, Honey
- Gigante Beans, Celery, Blistered Cherry Tomatoes, Endive, Manchego Cheese, Lemon Dressing
- Grilled Zucchini, Valencia Orange, Fennel, Parsley, Cucumber, Sweet Cider Vinaigrette
- Marinated Artichokes, Goat Cheese, Basil, Aged Balsamic Vinegar, Virgin Olive Oil
- Festive Olives, Lemon Peel, Roasted Garlic, Chili Flakes, Virgin Olive Oil
- Pan con Tomato, Vine-Ripe Tomato, Garlic, Toasted Bread, Sea Salt
- Deviled Eggs:
  - Crispy Spanish Chorizo, Parsley Purée
  - Green Olive, Oregano, Beet Dust
- Plateia Hummus, Roasted Piquillo Pepper, Garbanzo Beans, Herbs, Pita Chips



Continued >

Reception stations are priced per person for up to two hours of service.



# RECEPTIONS

## ENHANCED RECEPTION IDEAS, CONTINUED

### Carved

*(Chef Attendant required at \$190, per carving station, per 60 guests).*

*Served with Artisan Bread.*

- Herb de Provence Leg of Lamb
  - Romesco Sauce, Tarragon Rouille, Tzatziki **\$225 (serves 30)**
- Tunisian Spiced Turkey
  - Harissa Sauce, Kerkennaise Sauce, Sumac Dill Yogurt **\$225 (serves 30)**
- Roast Prime Rib of Beef
  - Chimichurri Sauce, Madeira Demi-Glace, Catalan Alioli **\$250 (serves 30)**
- Tenderloin of Beef
  - Béarnaise, Sauce Robert, Fresh Horseradish Cream **\$275 (serves 30)**

### Stationary Sweets

*(20 guest minimum)*

*Display of desserts of your selection below:*

- Taste of France: Seasonal flavor of Macaron, Profiterole, Crème Brûlée **\$10 per person**
- Taste of Italy: Cannoli, Panna Cotta, Chocolate Budino **\$10 per person**
- Taste of Spain: Madeleine, Café Con Leche Shooter, Chocolate Praline "Pie" **\$10 per person**



*Reception stations are priced per person for up to two hours of service.*

# DINNER SELECTIONS

## DINNER BUFFETS

### Menus include:

- Artisan Baked Breads and Sweet Butter
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas

### From the Farm \$78 per person

#### Starters

- Hummus, Lemon Zest, Black Pepper, Olive Oil, Za'atar
- Roasted Beets, Oranges, Ricotta Salata, Basil, Almonds, Sweet Cider Vinaigrette
- Gold Potato Salad, Curry Aioli, Dill, Celery, Red Onion, Mint, Cilantro
- Vegetable Salad, Frisée, Gem Lettuce, Salami, Basil, Lemon, Virgin Olive Oil

#### Entrées

- Whole Grain Mustard Chicken Breast, Polenta Cake, Wilted Swiss Chard, Piquillo Pepper Sauce
- Grass-Fed Beef Sirloin, Heirloom Tomato Salad, Parsnip Purée, Wine Reduction

#### Desserts

- Toffee Caramel Apple Pops
- Seasonal Berry Pie Shooter
- Berry Parfait

### Spanish Riviera \$88 per person

#### Starters

- Little Gem Lettuce, Frilly Mustard Greens, Cucumber, Heirloom Tomatoes, Tangerines, Coriander Vinaigrette
- Spanish Chorizo, Shrimp, Roasted Red Pepper, Frisée, Garlic, Bay Leaf
- Roasted Root Vegetables, Artichokes, Fresh Mint, Feta Cheese, Marjoram Dressing

#### Entrées

- Herb-Roasted Organic Turkey, Green Twist Pepper, Charred Corn, Spicy Rosemary Sauce
- Pan-Roasted Pacific Swordfish, Charred Fennel, Lemon Zest, Mojo Picon Sauce
- Herb-Roasted Vegetables, Sea Salt, Lemon Juice, Virgin Olive Oil, Fresh Herbs
- Patatas Bravas, Dill, Shallots, Golden Raisins, Whole Grain Mustard

#### Desserts

- Crème Brûlée Tartelette
- Madeleines
- Caramel Chocolate Pot de Crème

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*Continued* ➤

*Dinner Buffets are priced per person with a minimum of 30 guests for up to two hours of service.*

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# DINNER SELECTIONS

## DINNER BUFFETS, CONTINUED

### **Mediterranean Grill** \$90 per person

#### **Starters**

- Spanish Lentil Salad, Tomatoes, Fennel, Farm Egg, Paprika, Parsley, Chive Dressing
- Farm Lettuces, Radish, Asparagus, French Beans, Yellow Bell Peppers, Aged Red Wine Vinaigrette
- Ripe Tomatoes, Red Onion, Fresh Mozzarella Cheese, Basil, Reduced Balsamic, Virgin Olive Oil

#### **Entrées**

- Grilled New York Strip Steak, Roasted Shallots, Gold Potatoes, Chimichurri
- Roasted Organic Chicken, Roasted Carrots, Provençal Sauce
- Sautéed Broccolini, Caramelized Onions, Roasted Red Peppers, Ginger, Raisins, Herbs
- Grecian Potatoes, Oregano, Lemon Peel, Garlic, Olive Oil

#### **Desserts**

- Pistachio Chestnut Baklava
- Cannoli
- Sesame Chocolate Tart



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# DINNER SELECTIONS

## THREE-COURSE PLATED DINNER

Select one course from Savory Beginnings or Soups or Hot Appetizers, Entrée and Sweet Endings.

### Menus include:

- Artisan Baked Breads and Sweet Butter
- Fresh Brewed Organic Fair Trade Regular and Decaffeinated Coffee, Assorted Hot Teas

### Savory Beginnings \$16 per person

- Roasted Zucchini, Red Peppers, Pickled Shallots, Pomegranate Arils, Mint, Feta Cheese, Orange Dressing
- Brussels Sprout Salad, Marcona Almonds, Pecorino Cheese, Olive Tapenade, Roasted Red Grapes
- Little Gem Lettuce, Beets, Red Onion, Farmer's Cheese, Chives, Horseradish Dressing
- Greek Village Salad, Persian Cucumber, Kalamata Olives, Baby Heirloom Tomatoes, Red Onion, Feta Cheese, Lemon Oregano Dressing
- Broccoli, Frisée, Pears, Fennel, French Radish, Orange Supremes, Cashews, Basil Dressing
- Roasted Cauliflower, Parmesan Cheese, Watermelon Radish, Pine Nuts, Preserved Tomatoes, Hummus, Virgin Olive Oil
- Bruin Farm Greens, Cherry Tomatoes, Cucumbers, Pickled Vegetables, Chickpeas, Herbs, Saffron Dressing
- Farro, Pomegranate Arils, Mint, Dill, Heirloom Carrots, Roasted Eggplant, Dandelion Greens, Golden Raisins, Spicy Tahini Dressing

### Soups \$13 per person

- Tomato and Fennel, Spanish Onions, Garlic, Tarragon, Lemon Oil
- Cauliflower and Saffron, Parsnips, Shallots, Oregano, Cilantro
- French Lentil, Celery, Carrots, Onions, Thyme
- Provençal Vegetable, Haricot Verts, Celery Root, Leeks, Carrots, Tomatoes, Basil Oil
- Curry Acorn Squash, Onions, Radish, Coriander Leaves, Smoked Paprika Oil

### Hot Appetizers \$24 per person

- Artichoke and Ricotta Ravioli, Preserved Tomato, Olives, Parmesan Cheese, Pomodoro Sauce
- Beef Kefta, Lemon Tahini, Pomegranate Arils, Mint, Ras El Hanout Sauce
- Sautéed Mixed Seasonal Mushrooms, Onion Purée, Truffle Essence, Grilled Artisan Bread
- Grilled Asparagus, Spanish Sheep's Cheese, Curry Chickpeas, Fried Quail Egg



Continued >

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# DINNER SELECTIONS

## THREE-COURSE PLATED DINNER, CONTINUED

### Plant Entrées \$42 per person

- Grilled Portabello Mushroom, Wilted Chard, Garlic, Sweet Onion Purée, Roasted Baby Tomatoes, Asparagus
- Roasted Beets, Pistachios, Preserved Lemon, Grilled Eggplant, Israeli Couscous, Mint
- Green Cardamom Dusted Squash, Rosemary Polenta Cake, Stewed Tomatoes, Almonds, Pickled Red Onion

### Flight Entrées \$45 per person

- Pan-Roasted Chicken Breast, Cremini Mushrooms, Carrots, Marble Potatoes, Green Herb Sauce
- Herb-Roasted Chicken, Curry Garbanzo Beans, Haricot Verts, Blistered Tomatoes, Garlic Thyme Jus
- Grilled Chicken Breast, Artichoke Hearts, Broccolini, Fingerling Potatoes, Chili Flakes, Oregano Vinaigrette
- Whole Grain Mustard Chicken Breast, Charred Asparagus, White Beans, Stewed Tomatoes, Olives, Saffron Sauce
- Roasted Duck Breast, Star Anise, Sunchokes, Couscous, Black Garlic Hummus, Hedgehog Mushrooms, Date Jus

### Water Entrées \$60 per person

- Steelhead Salmon, Broccolini, Preserved Lemon Couscous, Baby Fennel, Red Beet Purée, Za'atar
- Coriander-Crusted Seared Ahi Tuna, Wilted Rainbow Chard, Yellow Squash, Sea Beans, Harissa Tartar Sauce
- Broadbill Swordfish, Ratatouille, Basil Purée, Preserved Lemon Emulsion
- Pan-Seared Barramundi, Artichokes, Ginger, Olives, Eggplant, Aromatic Sauce

### Land Entrées \$65 per person

- Grilled Beef Filet, Whipped Gold Potatoes, Roasted Fennel, Olive Tapenade, Piquillo Sauce
- Bone-In Pork Chop, Braised Kale, Rutabaga Puree, Charred Zucchini, Muhammara, Bitter Herbs
- Charred Flat Iron Steak, Crushed Potatoes, Pickled Eggplant Escabeche, Grilled Asparagus, Red Chermoula
- Grilled Lamb Loin, Shawarma Spices, Giant Bean Stew, Blistered Tomatoes, Coriander Carrots, Curry Sauce

### Water and Land Entrées \$76 per person

- Beef Filet and Shrimp, Stewed Root Vegetables, Baby Onions, Rosé Wine Reduction
- New York Strip Steak, Diver Scallops, Lemon Polenta, Market Vegetables, Red Chimichurri
- Pan-Roasted Chicken Breast, Lobster Ravioli, Browned Tri-Color Cauliflower, Tarragon Sauce

### Sweet Endings \$12 per person

- Milk Chocolate Tart, Strawberry Sorbet, Sea Salt
- Trio Strawberry Petit Four: Profiterole, Tartelette, Basil Cake
- Cheesecake Mousse Tart, Avocado Purée, Red Wine Reduction, Chocolate Sorbet
- Chocolate Torte, Sea Salt Caramel, Espresso Syrup, Crema, Meringue Crumbles
- Roasted Green Apple Tart, Caramel Sauce, Crème Fraiche, Toasted Pistachios, Salted Caramel Gelato
- Chocolate Budino, Blueberry Coconut Granola, Cherry Foam
- Taste of France: Macaron, Chocolate Éclair, Crème Brûlée Tartelette



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# BEVERAGE SELECTIONS



## HOSTED BAR PACKAGES *(Charged per person with a one hour minimum)*

<b>Premium</b>		<b>Deluxe</b>		<b>Beer &amp; Wine</b>	
First Hour	<b>\$25</b>	First Hour	<b>\$29</b>	First Hour	<b>\$20</b>
Additional Hour	<b>\$20</b>	Additional Hour	<b>\$25</b>	Additional Hour	<b>\$15</b>
Additional 30 minutes	<b>\$13</b>	Additional 30 minutes	<b>\$15</b>	Additional 30 minutes	<b>\$10</b>

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## HOSTED BAR *(Charged on consumption)*

<b>Premium</b>		<b>Deluxe</b>	
Liquors	<b>\$13</b>	Liquors	<b>\$14</b>
Domestic Beer	<b>\$8</b>	Domestic Beers	<b>\$8</b>
Imported / Specialty Beer	<b>\$9</b>	Imported / Specialty Beer	<b>\$9</b>
House Wine	<b>\$12</b>	House Wine	<b>\$12</b>
Sparkling Wine	<b>\$13</b>	Sparkling Wine	<b>\$13</b>
Soft Drinks	<b>\$5</b>	Soft Drinks	<b>\$5</b>
Juices / Mineral Waters	<b>\$5</b>	Juices / Mineral Waters	<b>\$5</b>

## CREDIT BAR *(Cashier required)*

<b>Premium</b>		<b>Deluxe</b>	
Liquors	<b>\$15</b>	Liquors	<b>\$16</b>
Domestic Beer	<b>\$9</b>	Domestic Beer	<b>\$9</b>
Imported / Specialty Beer	<b>\$10</b>	Imported / Specialty Beer	<b>\$10</b>
House Wine	<b>\$13</b>	House Wine	<b>\$13</b>
Sparkling Wine	<b>\$15</b>	Sparkling Wine	<b>\$15</b>
Soft Drinks	<b>\$6</b>	Soft Drinks	<b>\$6</b>
Juices / Mineral Waters	<b>\$6</b>	Juices / Mineral Waters	<b>\$6</b>

LIQUORS	PREMIUM	DELUXE
Vodka	New Amsterdam	Ketel One
Gin	Beefeater	Bombay Sapphire
Rum	Flor de Cana	Bacardi Superior
Tequila	El Jimador	Patron Silver
Bourbon	Evan Williams	Makers Mark
Scotch Whiskey	John Barr	Dewar's White Label
Domestic Beer	House, Blue Moon, Stone IPA	House, Blue Moon, Stone IPA
Imported / Speciality Beers	Sam Smith Nut Brown Ale, Daura Damm Lager	Sam Smith Nut Brown Ale, Daura Damm Lager
Wines	Francis Coppola Rosso & Bianco Pinot Grigio, Chardonnay, Shiraz, Rosso	Francis Coppola Rosso & Bianco Pinot Grigio, Chardonnay, Shiraz, Rosso
Sparkling Wine	Chloe Prosecco	Chloe Prosecco



# WINE LIST

## Sparkling Wines

• Chloe Prosecco, Italy	\$41
• Charles Lafitte Sparkling Rosé	\$38
• Mumm Napa Brüt Prestige, Napa	\$60

## White Wines

• Coppola Rosso & Bianco Pinot Grigio, California	\$41
• Coppola Rosso & Bianco Chardonnay, California	\$41
• Peloro Le Casematte, White Blend, Italy	\$45
• Domaine Reverdy Ducroux Sancerre Beau Roy, France	\$52
• Billaud-Simon Chablis, Burgundy, France	\$65
• Pied á Terre, Sauvignon Blanc	\$50
• Maison Saleya Rose, Côtes de Provence, France	\$46
• Fess Parker Riesling, Santa Barbara	\$52
• J. Vineyards, Pinot Gris, California	\$44
• Brick Barn, Grenache Blanc, Los Olivos	\$38
• Hecht & Bannier, Rosé, Cotes de Provence	\$56
• Laguna Chardonnay, Russian River Valley, Sonoma County	\$44

## Red Wines

• Coppola Rosso & Bianco Shiraz, California	\$41
• Coppola Rosso & Bianco Rosso, California	\$41
• The Federalist, Red Zinfandel, Lodi	\$44
• Evolution Pinot Noir, Willamette Valley	\$38
• Flor de Campo, Pinot Noir, Santa Barbara County	\$56
• Domaine de Cristia Côtes du Rhône, France	\$48
• Ferrari Carano Siena, Red Blend	\$50
• Testamatta Casamatta, Toscana IGT, Italy	\$42
• Renato Ratti, Nebbiolo, Italy	\$65
• Castello Banfi, Chianti Classico, Italy	\$55
• Sartori Amarone della Valpolicella, Italy	\$80
• Illuminati, Riparosso, Montepulciano	\$62
• Brick Barn Cab Franc, Santa Ynez	\$72
• Marques de Riscal Rioja Reserva, Spain	\$68
• DAOU Cabernet Sauvignon, Paso Robles	\$56

## Additional Fees

• Bartenders (1 per 75 guests)	\$150
• Cashier Fee for Credit Bars (1 per 75 guests)	\$100

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