

SOCIAL EVENTS AND GATHERINGS

Special Events Menu

We welcome inquiries that include custom menus and collaborations.



Call for pricing 626.375.7510

PACKAGE ONE

Plated or Buffet

Choose One Entrée | One Salad | Two sides Includes cucumber infused water and Iced Tea

ENTRÉE SELECTION (Choose one)

CHICKEN DIJON

Garlic, whole grain Dijon mustard, white wine, chicken demi

CHICKEN ROMANO

Artichokes, sun dried tomatoes, garlic, cream, marinara, parmesan

OVEN ROASTED ROAST BEEF

Red wines, fresh herbs, root vegetables, beef demi

PORK LOIN

Bourbon honey glazed with bacon, onions and apples

LAMB CHOPS

Lemon and fresh herbs

CHICKEN PICCATA

Capers, white wine, garlic, butter

BEEF SHORT RIBS

Braised boneless short ribs, red wine reduction, beef demi

PACIFIC HALIBUT

Garlic, onion, saffron cream-tomato sauce

SCOTTISH SALMON

Capers, lemon, cream, white wine

GRILLED SIRLOIN MEDALLIONS

With fresh herbs, beef demi

TRI TIP SANTA MARIA

Smoked with dry rub spices, choice of BBQ or beef demi

NEW YORK STRIP

Fresh herbs, red wine sauce

FILET MIGNON

Mushroom cabernet sauce

CARBONARA

Smoked bacon, parmesan cream sauce

SHRIMP PESTO

Linguine, fresh herb pesto sauce

VEGETARIAN

PENNE PASTA

Tomatoes, onions, garlic, basil

STUFFED BELL PEPPERS

Orzo, rice, tomatoes, fresh herbs

EGG PLANT PARMESAN

Mozzarella, marinara, basil

PAN SEARED SESAME TOFU

Garlic soy reduction

Call for pricing 626.375.7510

PACKAGE TWO

Dual Entrée-Buffer or Plated

Choose Two Entrée | One Salad | Two sides Includes cucumber infused water and Iced Tea

ENTRÉE SELECTION (choose one)

Includes vegetarian

CHICKEN DIJON

garlic, whole grain Dijon mustard, white wine, chicken demi

CHICKEN ROMANO

artichokes, sun dried tomatoes, garlic, cream, marinara, parmesan

CHICKEN PICCATA

capers, white wine, garlic, butter

ROASTED LEG OF LAMB

ROASTED PORK LOIN

bourbon honey glaze with bacon, onions, and apples

GRILLED MAHI MAHI

jicama relish

BRAISED BEEF TIPS

VEGETARIAN

PENNE PASTA

tomatoes, onions, garlic, basil

EGG PLANT PARMESAN

Mozzarella, basil, marinara

STUFFED BELL PEPPERS

Orzo, rice, tomatoes, fresh herbs

SECOND ENTRÉE SELECTIONS (choose one)

SCOTTISH SALMON

lemon, capers, cream, white wine

ATLANTIC SALMON

tomato, basil, pesto sauce

TRI TIP SANTA MARIA

smoked with dry rub spices

BRAISED BONELESS SHORT RIBS

red wine reduction, beef demi

PETITE BEEF TENDERLOIN

mushrooms, red wine, beef demi

FILET MIGNON

red wine reduction

ROASTED SEA BASS

leeks, cherry tomatoes, lemon wine sauce

SHRIMP SCAMPI

garlic, lemon butter, white wine

PACIFIC HALIBUT

garlic, saffron beurre blanc

SALADS AND ACCOMPANIMENTS

Please choose one from each section

SALADS

CAESAR SALAD

romaine hearts, croutons, parmesan

ARUGULA BEET SALAD

maple balsamic dressing, walnuts, goat cheese

GREEK VILLAGE SALAD (horiatiki)

tomatoes, cucumber, onion, bell pepper, Kalamata olives, Greek Feta, extra virgin olive oil

FARM SALAD

wild Arugula, roasted beets, glazed pecans, shaved fennel, French feta, herbs, honey vinaigrette

GRILLED PEAR SALAD

mixed baby greens, red onion, mint, goat cheese, dried cranberries, raspberry vinaigrette

MIXED GREEN SALAD

mixed greens, cucumber, tomato, shaved carrot, balsamic vinaigrette

VEGETABLES

HONEY GLAZED BABY CARROTS

BROCCOLINI AND GARLIC

SAUTEED MINT ZUCCHINI MEDALLINONS

OVEN ROASTED VEGETABLES

SAUTEED GARLIC SPINACH

ROASTED ASPARAGUS

SAUTEED GREEN BEANS AND SHALLOTS

STARCHES

ROASTED FINGERLING POTATOES

GARLIC BASIL MASHED POTATOES

HERBED RED NEW POTATOES

POTATO CAKE WITH ONIONS AND CHEESE

MASHED POTATOES

DOUBLE BAKED POTATOES

BOILED POTATOES WITH TRUFFLE BUTTER

GARDEN RICE PILAF

WILD MUSHROOM RISOTTO

RICE PILAF WITH PINENUTS AND RAISINS

STEAMED RICE

RICE PILAF AND WILD RICE

RICE AND QUINOA

TRUFFLE CHEESE RICE CAKE

Call for pricing 626.375.7510

TRAY PASSED HORS D'OEUVRES

VEGETARIAN

TRUFFLE EMPANADAS

feta, fontina cheese, truffle-honey

VEGETABLE SKEWERS

chimichurri sauce

FRESH STRAWBERRIES

filled with herbed Boursin cheese

WILD MUSHROOM RISOTTO CAKES

truffle aioli

FRESH FAVA PUREE BRUSCHETTA

dry ricotta

CAPRESE SKEWERS

cherry tomatoes, mozzarella, basil

AVOCADO TOAST

parmesan, micro arugula, lemon sauce

PHYLLO CUPS

torched Brie, honey, toasted almonds

Or

olive, roasted pepper goat cheese mousse

WATERMELON GAZPACHO SHOOTER

micro lavender, lemon cream fraiche

VEGETABLE CRUDITE SHOOTER

avocado, herb-ranch

GRILLED EGG PLANT

sundried tomatoes, goat cheese, sweet onion, balsamic sauce

BEEF AND LAMB

MEDITERRANEAN EMPANADAS

spiced ground lamb and beef

Or

feta and seasoned ground beef

BEEF TENDERLOIN SKEWERS

with aged balsamic sauce

BEEF SHORT RIB AND MASH

sweet and spicy demi, pastry rounds

LAMB MEATBALLS

yogurt mint sauce

LAMB KABOBS

with tzatziki sauce

SEASONED TRI TIP BRUSCHETTA

horseradish cream

BEEF SHORT RIB BITES

Char Siu glaze pastry rounds

KOBE MEATBALLS

sweet onion garlic demi

BEEF WELLINGTON PASTRY ROUNDS

LAMB LOLLIPOPS

tzatziki sauce

LAMB CONFIT

with feta on pita crisps

CHICKEN

FRIED CHICKEN AND WAFFLE
maple syrup, spicy honey butter

CHICKEN EMPANADAS

CHICKEN SATAY
peanut sauce

CHICKEN OSSO BUCO
Sriracha demi

SMOKED CHICKEN MOUSSE
Jalapeno aioli on pastry rounds

CHICKEN CROQUETTES
ham, parmesan, marinara sauce

CHICKEN KABOB
light spicy marinara sauce

MOROCCAN CHICKEN PUFFS
spicy curry aioli

CHICKEN CURRY PROFITEROLES
apples, cranberries and walnuts

PORK

SOUVLAKIA
skewered seasoned pork, lemon herb sauce

PROSCIUTTO AND MELON BITES

PROSCIUTTO GRILLED PEAR
rolled with goat cheese, truffle honey

GRILLED ARTICHOKE HEARTS
wrapped with prosciutto and shaved
parmesan

PORK BELLY
sweet and sour chili sauce pastry rounds

PROSCIUTTO ROLL
wild arugula, shaved parmesan, balsamic
reduction

CALIFORNIA FIGS
mascarpone and gorgonzola-walnut spread
Wrapped with prosciutto

BACON DIP PROFITEROLES
smoked gouda, chives, cream cheese

SEAFOOD

ROSEMARY SKEWERED PRAWNS
wrapped with bacon, Dijon lemon sauce

SEARED AHI TUNA
crispy wonton, pickled ginger, soy-lemon
sauce and Tobiko caviar

LOBSTER CEVICHE
tomato, red onion, celery, fennel, tarragon,
Lime and orange juice

LOBSTER EMPANADAS
fennel, tarragon, potatoes, roasted bell
peppers and sherry wine

HAND CHOPPED AHI TUNA
over crouton, hardboiled egg, micro
arugula, lemon-crème fraiche

POPCORN SHRIMP
sweet and sour sauce

GRILLED OCTOPUS SKEWERS
grape tomatoes, lemon herb sauce

SEAFOOD WONTONS

lemon pepper aioli

SPICY TUNA TARTAR

tobiko caviar in a cucumber cup

FISH CEVICHE

served in a mini martini glass with micro cilantro and tortilla strips

GRILLED SHRIMP BRUSCHETTA

lemon cream cheese, red onion

PHYLLO CUP

smoked salmon and dill mousse

LOBSTER STUFFED MUSHROOMS

CHILLED PRAWNS SHOOTERS

spicy cocktail sauce

CRAB SALAD PROFITEROLES

AHI POKE SHOOTERS

STATIONED HORS D'OEUVRES

VEGETABLE CRUDITE

fresh market vegetables
avocado ranch dip

MEDITERRANEAN BUFFET

Hummus, marinated olives and feta,
Marinated artichokes, Olive Tapenade,
Falafel, Tabbouleh, Marinated tomato and
Basil, pickled Pepperoncini and sweet
cherry peppers, assorted crackers, breads,
sliced baguette and pita triangles

TRADITIONAL CHEESE AND CRUDITE

Assortment of domestic cheeses and fresh
market vegetables, Avocado Ranch Dip and
Hummus, sliced baguette and pita triangles

BUTCHER'S BOARD

Prosciutto, Salami, Mortadella, Mozzarella,
Provolone, swiss cheese, crackers, baguettes
and croutons, dried figs and apricots,
honey, walnuts

GOURMET BOARD

Prosciutto di Parma, Genoa Salami, Serrano
ham, Parmesan, Gouda, Brie, Manchego
cheese, crackers, baguette, croutons, truffle
honey, walnuts

ARTISAN BOARD

Prosciutto di Parma, Genoa Salami, Serrano
ham, Duck Prosciutto, Spanish Chorizo,
Parmesan, Brie, Manchego, Stilton cheese
crackers, baguette, croutons, Artisan
Breads, bread sticks, mixed olives, dried
fruit, truffle honey, preserves, Marcona
almonds, whole grain mustard

SEASONAL FRESH FRUIT DISPLAY

CATERING INFORMATION AND SERVICES

We offer several different options for your catering needs. Please order as far in advance as possible.

Drop off Service- delivery only displayed on disposable platters and hot aluminum food containers.

Express delivery and set up- We arrive 30 minutes before your scheduled eat time, set up your food so it's hot and ready to serve. We will provide disposable chafing dishes and sterno.

Standard Buffet- Includes delivery and set up using chaffing dishes, platters, and buffet linen then picked up at a pre-scheduled time within three hours. Presentation fee applied.

All Buffets include laminated plates, napkins, utensils

Staffing- Wait staff is available for any event with proper notice