



Family Style Menu for parties of 10 or more

Our catering menu is perfect for holiday parties, birthdays, showers, graduations and small or large gatherings. We have selected our most popular signature items from our restaurant menu for you and your guests to enjoy at your location of choice. Our culinary team can also create a customized menu that best suits your event's unique needs and can accommodate any party size.

	Small Tray 10-12 servings	Large Tray 26-28 servings
STARTERS & SALADS		
Heirloom Roasted Cauliflower 🍷 Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili	50	105
Shrimp Cocktail Citrus Poached Shrimp, Ancho Chili Cocktail Sauce	60	130
Charcuterie Tastings of Bresaola (Air Cured Beef Tenderloin), Coppa (Dry-Cured Pork Shoulder from Italy, Flavors of Black Pepper and Garlic), Red Dragon (Cow's Milk English Cheddar with Mustard Seeds and Welsh Ale), Midnight Moon (Goat's Milk Gouda from Holland)	150	320
Little Gem Caesar Salad Shaved Parmesan Cheese, Roasted Garlic Gluten Free Croutons, Crisp Capers	60	130
House Mixed Greens Seasonal Blend of Organic Greens, Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette	50	105
The Wedge Iceberg Babies, Buttermilk Ranch, Blue Cheese, Radish, Cherry Tomato, Applewood Bacon	60	130
Cast Iron Cheddar Cheese Corn Bread Cayenne Honey Glaze, Chili Maple Butter, Chef's Chili Salt	35	75

COMPOSED MAIN SELECTIONS

BRUNCH AND LUNCH

Chicken and Waffles Crisp Chicken Breast, Roasted Honey Sriracha Glaze, Smoked Maple Syrup	140	300
French Toast Thick Cut, Fluff, Cinnamon, Cognac Roasted Golden Apples, Nutella, Spiced Maple Syrup	75	160
Frittata Applewood Smoked Bacon or Chicken Apple Sausage, Green Pepper, Onions, Cheddar, Roasted Potatoes	135	290
Seasonal Veggie Frittata Roasted Potatoes	125	260
Crushed Avocado Tartine Cilantro, Lime, Chili, Cured Tomato	100	210
Marinated Tomato Tartine Basil Whipped Ricotta, Aged Balsamic	90	190
Parma Ham Tartine Truffle Whipped Ricotta, Mint, Extra Virgin Olive Oil	110	230

DINNER

Wild Mushroom Cavatappi Pasta 🍷 Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil	175	370
Zinfandel Braised Short Rib Truffle Whipped Potatoes, Ranch Scented Onion Rings	300	640
Roasted Chicken Honey Roasted Root Vegetables, Smoked Sweet Potato Puree	200	420
Faroe Island Salmon 50/50 Mashed, Charred Broccolini, Caper Butter Sauce	240	520
Miso Marinated Chilean Sea Bass Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce	350	740
Revier Cattle Company Filet Mignon 50/50 Mashed, Seasonal Vegetables (served Medium temperature)	320	680

DECADENT DESSERTS

Key Lime Pie Graham Cracker Crust, Key Lime Custard, Toasted Meringue	70	150
Sticky Toffee Pudding Date Cake, Warm Toffee Sauce, Brown Butter Pecans	70	150
Loaded Double Chocolate Brownie Caramel Sauce, Chocolate Ganache, Cinnamon Whipped Marshmallow	45	100

LARGE FORMAT COCKTAILS

Spruce Willis Peach Infused Maker's Mark Bourbon, Agave, Lemon, White Peach Puree, Mint and Rosemary	28	serves 4
Sugar Lips Grey Goose Vodka, Cointreau and PAMA Liqueur with Citrus and Baby's Breath	28	
One In A Melon Casamigos Blanco Tequila, Lime, Watermelon and a pinch of Pink Himalayan Salt with Mint and Dehydrated Lime	28	
Love Child Illegal Mezcal with Strawberries and Habañero Essence	28	

WINE SOMMELIER SELECTIONS

We will select a bottle of wine to pair with your menu selections 30

HOLIDAY DECOR

Create a festive tablescape with candles, table runner and holiday confetti 40

Order online at www.CastawayBurbank.com/menu/catering or email events@srcmail.com

72 hours advance notice required

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🍷 Vegetarian-Friendly 🌱 Vegan

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **CONSUMER INFORMATION:** There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN