

Holiday Menus



S|E

SPECIALTY EVENTS

— **Castaway Burbank** —

1250 E Harvard Rd, Burbank, CA 91501 | 818.843.5013 | specialtyevents.com
castawayburbank.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



PEPPERMINT *plated*

Entrée Selections must be provided 15 days in advance of event; Client agrees to provide place cards for each guest indicating entrée selection.

HORS D'OEUVRES

Tray-passed
Select Three

Shrimp Cocktail

Pear & Brie Beggars Pouch with Port wine reduction

Dungeness Crab Cake with yuzu aioli

Gougeres with chicken liver mousse

Steak Bites with béarnaise

SALADS

Served with rolls and butter
Select One

Baby Greens roasted grapes, shaved carrots, watermelon radish,
red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Select Two

Chicken Marsala sautéed chicken breast, mushrooms, sweet Marsala wine,
seasonal vegetables, roasted potatoes

Atlantic Salmon lemon butter sauce, wilted greens, forbidden rice

Beef Short Rib horseradish, seasonal vegetables, garlic mashed potatoes

Stuffed Portobello Mushroom quinoa, seasonal vegetables (VG)

Mushroom Ravioli pesto cream sauce (V)

DESSERT

Select One

Apple Tart chantilly crème

Cheesecake raspberry drizzle

Flourless Chocolate Cake

BEVERAGE

Coffee, Tea, Water, Unlimited Soft Drinks

CINNAMON *plated*

Entrée Selections must be provided 15 days in advance of event; Client agrees to provide place cards for each guest indicating entrée selection.

HORS D'OEUVRES

Tray-passed
Select Three

Shrimp Cocktail

Pear & Brie Beggars Pouch with Port wine reduction

Dungeness Crab Cake with yuzu aioli

Gougeres with chicken liver mousse

Steak Bites with béarnaise

SALADS

Served with rolls & butter
Select One

Baby Greens roasted grapes, shaved carrots, watermelon radish,
red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Select Two

Chicken Parmesan breaded cutlet, San Marzano tomatoes, mozzarella, basil,
penne, Parmesan

Atlantic Salmon lemon butter sauce, wilted greens, forbidden rice

Filet Mignon garlic mashed potatoes, grilled broccolini

Stuffed Portobello Mushroom quinoa, seasonal vegetables (VG)

Mushroom Ravioli pesto cream sauce (V)

DESSERT

Select One

Apple Tart chantilly crème

Cheesecake raspberry drizzle

Flourless Chocolate Cake

BEVERAGE

Coffee, Tea, Water and 1 Hour Hosted Call Bar

CLOVE *plated*

Entrée Selections must be provided 15 days in advance of event; Client agrees to provide place cards for each guest indicating entrée selection.

HORS D'OEUVRES

Tray-passed
Select Four

- Spanakopita** with spinach & feta cheese
- Bruschetta** fresh tomatoes, roasted garlic, capers, basil
- Steak Bites** with béarnaise
- Vegetarian Spring Rolls** with sweet chili sauce
- Shrimp Cocktail**
- Pear & Brie Beggars Pouch** with Port wine reduction
- Dungeness Crab Cake** with yuzu aioli
- Short Rib Tostadas**
- Gougeres** with chicken liver mousse

SALADS

Served with rolls & butter
Select One

- Baby Greens** roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette
- Classic Caesar** romaine, Parmesan, anchovies, lemon
- Wedge** pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Select Two

- Jidori Chicken** roasted rainbow carrots, garlic mashed potatoes
- Chilean Sea Bass** smoked tomato broth, roasted potatoes
- Filet Mignon** grilled broccolini, garlic mashed potatoes
- Braised Short Ribs** haricots verts, crispy onion rings, cheese grits
- Stuffed Portobello Mushroom** quinoa, seasonal vegetables (VG)
- Mushroom Ravioli** pesto cream sauce (V)

DESSERT

Select One

- Apple Tart** chantilly crème
- Cheesecake** raspberry drizzle
- Flourless Chocolate Cake**

BEVERAGE

Coffee, Tea, Water, Unlimited Soft Drinks and 3 Hour Hosted Call Bar

PEPPERMINT *buffet*

HORS D'OEUVRES

Tray-passed
Select Three

- Spanakopita** with spinach & feta cheese
- Shrimp Cocktail**
- Pear & Brie Beggars Pouch** with Port wine reduction
- Dungeness Crab Cake** with yuzu aioli
- Gougeres** with chicken mousse
- Steak Bites** with béarnaise

SALADS

Served with rolls & butter
Select One

- Baby Greens** roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette
- Classic Caesar** romaine, Parmesan, anchovies, lemon
- Wedge** pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Select Two
Additional entrée
added charge per person

- Roasted Chicken** citrus au jus
- Atlantic Salmon** lemon butter sauce
- Chili Rubbed Mahi Mahi**
- Beef Short Ribs** horseradish
- Stuffed Portobello Mushroom** quinoa, seasonal vegetables (VG)
- Mushroom Ravioli** pesto cream sauce (V)

SIDES

Select Two

- Garlic Mashed Potatoes**
- Roasted Baby Potatoes**
- Seasonal Vegetable Medley**
- Forbidden Rice**
- Honey Roasted Carrots**

DESSERT

- Chef's Assorted Dessert Display**

BEVERAGE

- Coffee, Tea, Water, Unlimited Soft Drinks**

CINNAMON *buffet*

HORS D'OEUVRES

Tray-passed
Select Three

- Spanakopita** with spinach & feta cheese
- Shrimp Cocktail**
- Steak Bites** with béarnaise
- Dungeness Crab Cake** with yuzu aioli
- Vegetarian Spring Rolls** with sweet chili sauce
- Gougeres** with chicken mousse
- Pear & Brie Beggars Pouch** with Port wine reduction

SALADS

Served with rolls & butter
Select One

- Baby Greens** roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette
- Classic Caesar** romaine, Parmesan, anchovies, lemon
- Wedge** pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Select Two
Additional entrée
added charge per person

- Jidori Chicken** citrus jus
- Atlantic Salmon** lemon butter sauce
- Pork Chop** miso bacon jus
- Filet Mignon** Bordelaise sauce
- Beef Short Rib** red wine sauce
- Stuffed Portobello Mushroom** seasonal vegetable, quinoa (VG)
- Mushroom Ravioli** pesto cream sauce (V)

SIDES

Select Two

- Garlic Mashed Potatoes**
- Honey Roasted Carrots**
- Forbidden Rice**
- Roasted Fingerling Potatoes**
- Seasonal Vegetable Medley**

DESSERT

Select One

- Chef's Assorted Mini Desserts**

BEVERAGE

- Coffee, Tea, Water, Unlimited Soft Drinks, 1 Hour Hosted Call Bar**

CLOVE *buffet*

HORS D'OEUVRES

Tray-passed
Select Four

- Spanakopita** with spinach & feta cheese
- Bruschetta** fresh tomatoes, roasted garlic, capers & basil
- Shrimp Cocktail**
- Dungeness Crab Cake** with yuzu aioli
- Vegetarian Spring Rolls** with sweet chili sauce
- Gougeres** with chicken mousse
- Pear & Brie Beggars Pouch** with port wine reduction
- Short Rib Tostadas**

SALADS

Served with rolls & butter
Select Two

- Baby Greens** roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette
- Classic Caesar** romaine, Parmesan, anchovies, lemon
- Wedge** pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Select Two
Additional entrée
added charge per person

- Jidori Chicken** citrus jus
- Pork Chop** miso bacon jus
- Chilean Sea Bass** smoked tomato broth
- Atlantic Salmon** lemon butter sauce
- Filet Mignon** Bordelaise sauce
- Beef Short Rib** red wine sauce
- Stuffed Portobello Mushroom** quinoa, seasonal vegetables (VG)
- Mushroom Ravioli** pesto cream sauce (V)

SIDES

Select Two

- Garlic Mashed Potatoes**
- Forbidden Rice**
- Seasonal Vegetable Medley**
- Honey Roasted Carrots**
- Roasted Fingerling Potatoes**

DESSERT

- Chef's Assorted Mini Desserts**
- Croquembouche**

BEVERAGES

Coffee, Tea, Water, Unlimited Soft Drinks, 3 Hour Hosted Call Bar