

# SPECIAL EVENTS and CATERING MENU

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## **BREAKFAST PACKAGES**

### **Coffee Service**

\$4.00 per guest  
Freshly brewed regular and decaffeinated coffee  
Assorted hot teas

### **Continental Breakfast**

\$13.00 per guest  
Baker's Basket:  
House made muffins, Danish pastries, scones, croissants and artisan breads  
Homemade preserves and jams  
Vanilla-scented whipped cream and sweet butter

Freshly squeezed orange and grapefruit juices  
Freshly brewed regular and decaffeinated coffee and tea

### **California Continental Breakfast**

\$15.00 per guest

Fresh baked assorted bagels served with smoked salmon

Red onion, tomato, capers and trio of cream cheese—plain, sun-dried tomato and chive

Mosaic of fresh seasonal fruit with mint syrup

Baker's Basket:

House made muffins, Danish pastries, scones, croissants and artisan breads

Homemade preserves and jams

Vanilla-scented whipped cream and sweet butter

Freshly squeezed orange and grapefruit juices

Freshly brewed regular and decaffeinated coffee and tea



## **BREAKFAST PACKAGES**

Continued...

### **BACH**

#### **Seated Breakfast**

\$20.00 per guest

#### **Starter Selection**

(Choose one)

Toasted granola, crushed raspberries, dried figs and whipped cream

Fresh fruit salad with passion fruit coulis

Yogurt parfait with fresh berries

Warm Steel-Cut Oats with Caramelized Bananas and Cinnamon

#### **Entrée Selection**

(Choose one)

Banana stuffed brioche french toast with caramelized orange syrup

Smoked salmon and grilled onion frittata with crème fraîche, roasted potatoes and watercress

Farmer's Market fresh vegetable and herb scramble with grilled toast and black beans

All menu prices reflect food only. Labor, service and tax are not included.  
Menu items and prices are subject to change based on season and availability.

“Steak and Eggs” – grilled thick-cut ham with scrambled eggs and crispy breakfast potatoes  
Apple, cinnamon and chocolate crepes with vanilla essence

*Served with*

Baker’s Basket:

House made muffins, Danish pastries, scones, croissants and artisan breads

Homemade preserves and jams

Vanilla-scented whipped cream and sweet butter

Freshly squeezed orange and grapefruit juices

Freshly brewed regular and decaffeinated coffee and tea



## BREAKFAST PACKAGES

Continued...

### Buffet Breakfast

\$22.00 per guest

#### Baker's Basket:

Muffins, Danish pastries, scones, croissants and artisan breads

Homemade preserves and jams

Vanilla-scented whipped cream and sweet butter

### Starter Selection

(Choose two)

Toasted granola with dried fruit and cinnamon rice pudding

Mosaic of fresh fruit with passion fruit coulis

Warm Steel-Cut Oats with Caramelized Bananas and Cinnamon

Red oak lettuce, pancetta strips, crumbled feta, sweet "100" tomatoes and creamy oregano dressing

### Main Course Selection

(Choose two)

Egg "White" Pizza with Goat Cheese, Herbed Ricotta and chicken apple sausage

Blueberry pancakes with whipped butter, maple syrup and breakfast sausage

Smoked salmon, potato and chive wrapped in crepes with crème fraiche

Biscuits and gravy – buttermilk biscuits with sage breakfast sausage and béchamel

Huevos Rancheros – crispy corn tortillas with poached eggs, black beans and salsa fresca

Apple wood smoked ham frittata with dried cranberries and fresh sage

#### *Served with*

Freshly squeezed orange and grapefruit juices

Freshly brewed regular and decaffeinated coffees and tea



## LUNCHEON PACKAGES

All menu prices reflect food only. Labor, service and tax are not included.  
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## TANGATA

### Seated 2-Course Lunch

\$18.00 per guest

#### Entrée Selection

(Choose one)

Oven-roasted turkey breast sandwich with fresh basil, dried cranberries, Swiss cheese and basil pesto served with baby mixed greens

Roast Zucchini, Eggplant, Bermuda Onion, Roma Tomato, Wild Greens, and Herbed Goat Cheese wrapped in Spinach Lavosh

Classic Caesar salad with grilled chicken breast, tender hearts of romaine, shaved Parmesan and toasted garlic croutons

Red Oak Lettuce, Pancetta Strips, Crumbled Feta, Sweet "100" Tomatoes and Creamy Oregano Dressing

#### Dessert Selection

(Choose one)

**New Selections pending from Exec. Pastry Chef**

*Served with*

Freshly brewed iced tea and iced water



## **INTERMEZZO**

### **Seated 2-Course Lunch**

\$25.00 per guest

#### **First Course Selection**

(Choose one)

Classic Caesar salad with toasted garlic croutons and shaved parmesan

Baby field greens with soft herbs and aged balsamic vinaigrette

Caprese salad with fresh mozzarella, baby arugula, tomatoes, kalamata olives and basil with balsamic vinaigrette

#### **Entrée Selection**

(Choose one)

Citrus and garlic-marinated airline chicken breast with red pepper-potato purée and wilted baby arugula

Cumin marinated skirt flank, field greens, grape tomatoes, Bermuda onions, Maytag blue cheese, rustic croutons and cilantro vinaigrette

Ricotta cheese tortellini, braised baby artichokes, fresh tomato and garlic

Garden vegetable ravioli with lemon sage butter and micro herbs

*Served with*

Freshly brewed iced tea and iced water

## **Rose Garden**

### **Seated 3-Course Lunch**

\$30.00 per guest

#### **First Course Selection**

(Choose one)

Local Malibu baby greens with soft herbs and a California crouton with tomato confit, avocado, caramelized onions and ricotta

Classic Caesar salad with toasted garlic croutons and shaved parmesan

Roasted red and yellow beets, frisee lettuce, peppered goat cheese, sherry vinaigrette

Smoked salmon, avocado, hot house cucumber salad with lemon dressing

*Served with*  
Artisan bread and butter

**Entrée Selection**  
(Choose one)

Lemon-thyme coated chicken breast, grilled seasonal vegetables, balsamic tomatoes, natural jus

Free-range chicken "lasagna" with wild mushrooms, baby spinach and roasted chicken jus

Pan seared Atlantic salmon medallions, crisp dill risotto cake, haricot vert and lemon nage

Lime-marinated flank steak with fried sweet plantains, sofrito black beans  
and fire roasted tomato salsa

**Dessert Selection**  
(Choose one)

**New Selections pending from Exec. Pastry Chef**

*Served with*  
Freshly brewed iced tea and iced water

## **ETUDE**

### **Seated 3-Course Lunch**

\$35.00 per guest

#### **Starter Selection**

(Choose one)

Compressed salad of baby arugula, manchego cheese, red delicious apples, dates and walnuts with broken pistachio vinaigrette and balsamic essence

Crab and mango stuffed grilled avocado with coriander coulis

Belgian endive and watercress salad with caramelized walnuts, Asian pear, roquefort and sherry vinaigrette

French green bean salad with frisee lettuce, bay shrimp, mango, purple basil and crème fraiche

#### **Entrée Selection**

(Choose one)

Proscuitto-provolone stuffed chicken breast, creamy rosemary polenta, petite carrots natural jus

Roasted chicken breast with puree of gold potatoes, sauteed mustard greens, whole grain Dijon sauce

Char-broiled petite filet mignon, confit of fingerling potato, buttered broccolini, Napa red wine bordelaise with cracked black pepper

Sesame crusted ahi tuna steak, ginger-fused Asian vegetables and lightly spiced soy reduction

Wild mushroom ravioli with wilted baby spinach, roasted turnip and white truffle sage butter

**ETUDE**

Continued...

**Dessert Selection**

(Choose one)

**New Selections pending from Exec. Pastry Chef**

*Served with*

Freshly brewed iced tea and iced water



## **CANON**

### **Buffet Lunch**

\$20.00 per guest

#### **Starter Selection**

(Choose one)

Classic Caesar salad with aged Parmesan and toasted garlic croutons

Baby mixed greens with delicate soft herbs and aged balsamic vinaigrette

Purple Peruvian Potato salad mixed with French Mustard, Chive, and Minced Red Onion  
Topped with Micro Celery

Marinated Japanese cucumbers with sweet red onions, sesame seeds and bean sprouts

White and Black Bean Salad with roasted red pepper, arugula, grilled mushrooms,  
Scallions, cotija cheese and cilantro vinaigrette

#### **Gourmet Sandwich Selection**

(Choose two)

Fresh mozzarella and vine-ripened tomato with basil leaves, baby arugula and pesto on rustic ciabatta

Lightly Spicy Buffalo Chicken Sandwich, Shredded Lettuce, Tomato and Blue Cheese Spread  
served on soft telera rolls

Oven-roasted turkey sandwich with fresh basil, dried cranberries, Swiss cheese and pesto on soft deli roll

Rare roast beef sandwich with horseradish aioli, caramelized onions, baby arugula and  
roma tomato on French roll

Albacore tuna salad with dill pickle chips and green leaf lettuce on marbled rye

Pulled Pork Wrapped Sandwich with Grilled Bermuda onion, Roasted Corn Aioli in Flour Tomato Wrap

#### **Chef's Selection of Petits Fours**

Assorted house made cookies and biscotti, lemon bars,  
double fudge brownie bites, seasonal fruit tarts and mini carrot cakes

*Served with*

Freshly brewed iced tea and iced water

## **SOPRANO**

### **Buffet Lunch**

\$31.00 per guest

#### **Starter Selection**

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Menu items and prices are subject to change based on season and availability.

(Choose two)

Endive and watercress salad with caramelized walnuts, Asian pear, roquefort and sherry vinaigrette

Roasted potato and grilled corn salad with frisée, shiitake caps, roasted red pepper and walnut oil vinaigrette

French green bean salad with frisee lettuce, bay shrimp, mango, purple basil and crème fraiche

Mediterranean toasted pita salad with marinated tomatoes, cucumber, kalamata olives, feta cheese And oregano vinaigrette

Penne pasta, smoked salmon, chive dressing with mizuna lettuce and crispy onions

Classic Caesar salad with shaved parmesan and garlic croutons

### **Entrée Selection**

(Choose two)

Free-range chicken "lasagna" with wild mushrooms and roasted chicken jus

Cedar-plank salmon with applewood-smoked bacon and garlic crust, roasted potatoes and horseradish nage butter

Braised boneless short ribs, Asian bbq sauce, braised bok choy and ginger scented jasmine rice

Wild mushroom ravioli with wilted baby spinach, roasted turnip and white truffle nage butter

Carved beef sirloin, sautéed French beans, roast garlic potato puree and au jus

### **Chef's Selection of Petits Fours**

Mini exotic fruit tarts, mini cheesecakes, passion fruit mousse tarts, mini chocolate opera cakes and mini lemon meringue pies

*Served with*

Freshly brewed iced tea and iced water

## **MINUET**

### **Boxed lunches**

\$14.00 per guest

*Boxes are artfully packed with gourmet chips, seasonal fruit salad, house baked cookies and choice of one of the following:*

### **Sandwiches and wraps**

Fresh mozzarella and vine-ripened tomato with basil leaves, baby arugula and pesto on rustic ciabatta

Pastrami, provolone, fresh dill pickles and shredded lettuce with dijon mustard marble rye bread

Oven-roasted turkey sandwich with fresh basil, dried cranberries, Swiss cheese and pesto on soft deli roll

Rare roast beef sandwich with blue cheese aioli, caramelized onions, baby arugula and roma tomato on a French roll

Albacore tuna salad with dill pickle chips and green leaf lettuce on marbled rye

Pulled pork wrapped sandwich with grilled bermuda onion, roasted corn aioli in flour tomato wrap

Grilled Vegetables, sun-dried tomato pesto, swiss and arugula wrapped in spinach tortilla

### **Entrée salads**

Classic Caesar salad with grilled chicken breast, tender hearts of romaine, shaved parmesan and toasted garlic croutons

California cobb salad tossed with mixed greens, romaine hearts, grilled chicken breast, applewood-smoked bacon, avocado, hard cooked eggs, tomatoes, blue cheese, chives and balsamic vinaigrette

Baja salmon salad with grilled salmon, shredded iceberg, pico de gallo, crispy tortilla strips and cilantro vinaigrette

Arugula and Grilled Lamb Salad with orange and garlic marinated and grilled lamb, crumbled feta, grilled baby carrots, roasted peppers, new potatoes and tzatziki vinaigrette

Ahi tuna niçoise salad with new potatoes, haricots verts, red peppers, niçoise olives, hard cooked eggs, capers and balsamic vinaigrette

## **MEZZO**

### **Kids boxed lunches**

\$10.00 per guest

*Boxes are artfully packed with gourmet chips, seasonal fruit salad, house baked cookies and choice of one of the following:*

Peanut butter and jelly sandwich with no crust

Bologna and cheese sandwich on sliced white bread

Chicken tenders with BBQ and ranch sauce



## **DINNER PACKAGES**

### **SERENADE**

**Seated 3-Course Dinner**

\$32.00 per guest

#### **Starter Selection**

(Choose one)

Baby mixed greens and yellow frisée with crumbled goat cheese, toasted almonds and dried sour cherries with white balsamic vinaigrette

Classic Caesar salad with toasted garlic croutons and shaved Parmesan

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Tender haricots verts and sweet 100 tomatoes with citrus vinaigrette and basil

### **Entrée Selection**

(Choose one)

Grilled medallions of beef, butter roasted carrots, Roquefort mashed potatoes, red wine reduction

Seared Dover Sole with sautéed grapes, caper berries and parsley butter with homemade spinach gnocchi

Seared airline chicken breast with Yukon gold potato gratin, wilted baby spinach and roasted garlic sauce

### **Dessert Selection**

(Choose one)

**New Selections pending from Exec. Pastry Chef**



### **PRELUDE**

#### **Seated 3-Course Dinner**

\$ 38.00 per guest

#### **Starter Selection**

(Choose one)

Patina Caesar salad with baby romaine lettuce, Reggiano Vinaigrette, Spanish white anchovies and crisp parmesan frico

Frisee Salad aux Lardon with apple wood smoked bacon, Roquefort Cheese and sherry shallot vinaigrette

Compressed salad of baby arugula, manchego cheese, red delicious apples, dates and walnuts in pistachio vinaigrette

Grilled Shrimp citrus salad with spicy rocket, navel oranges, avocado and blood orange vinaigrette

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**Entrée Selection**

(Choose one)

Herb-crusted salmon and crispy risotto cake with wilted herbs and baby summer vegetables

Patina Classic Chicken "like a lasagna" with gold potatoes, wild mushrooms, baby carrots and Thyme Chicken Jus

Slow Braised Colorado Lamb Osso Bucco with caramelized root vegetables, soft mascarpone polenta and Rhone lamb reduction

Grilled châteaueu steak with blue cheese potato gratin, glazed baby carrots and pomegranate molasses

Butternut squash ravioli with fresh sage and brown butter sauce

**Dessert Selection**

(Choose one)

**New Selections pending from Exec. Pastry Chef**

## **ALLEGRO**

### **Seated 3-Course Dinner**

\$48.00 per guest

#### **Starter Selection**

(Choose one)

Belgian endive and watercress salad with caramelized walnuts, Asian pear, Roquefort and sherry vinaigrette

House-cured salmon carpaccio with baby greens, preserved lemons and fried capers

Roasted red and gold beets with frisée, cabrales blue cheese, aged sherry vinaigrette, roasted garlic and toasted pumpkin seeds

Chopped lobster, avocado and asparagus salad with reduced port-tarragon vinaigrette

#### **Entrée Selection**

(Choose one)

Filet mignon with sweet "corn-sotto", asparagus, red wine reduction and smoked paprika compound butter

Fire roasted striped bass with Spanish chorizo and white bean ragout, braised spinach, sweet peppers and saffron aioli

Seared White Tuna with creamy avocado puree, charred scallions, wilted greens, pepper vinaigrette and coriander nage

Kobe Beef, Black Truffle and Porcini ravioli, Swiss chard, braised turnips and red wine beef broth with chive oil

#### **Dessert Selection**

(Choose one)

**New Selections pending from Exec. Pastry Chef**

## **VIRTUOSO**

### **Seated 4-Course Dinner**

\$ 65.00 per guest

**First Course Selection**

(Choose one)

Grilled asparagus with delicate frisée salad, pancetta, oven-roasted red flame grapes and aged goat cheese

Tower of smoked salmon with Yukon gold potato, fresh vegetable tartare chive- crème fraiche and parsley oil

Creamy roasted garlic flan, soft lettuces, shaved Reggiano, wild mushrooms and aged sherry vinaigrette

Warm herb crusted crotin of goat cheese, baby lettuce, spice roasted squash, toasted hazelnuts and Dijon vinaigrette

Ahi Tuna and Avocado Timbale with citrus cous cous, lemon emulsion and micro herb salad

**Second Course Selection**

(Choose one)

Seared applewood-smoked bacon-wrapped diver scallops with forbidden black rice and basil sage butter

Tower of seared ahi tuna, soya onions, avocado and tomato confit with citrus ponzu

Crispy skin striped bass with roasted tomatoes, charred pancetta and squid ink pasta carbonara

Tagliatelle pasta with oxtail ragu, melted tomatoes and grilled radicchio

## VIRTUOSO

Continued...

### Entrée Selection

(Choose one)

Roasted monkfish tail, parsnip puree, puy lentil and bacon ragout

Prime Grilled Beef Flat Iron, herbed fingerling potatoes, little carrots, hon shimenji mushrooms and Cabernet reduction

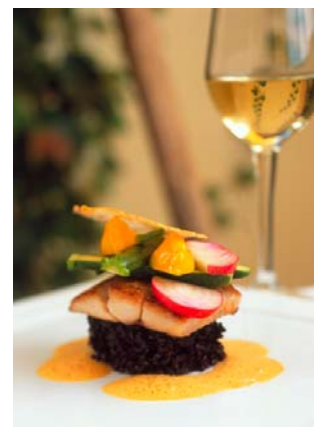
Colorado lamb rack, sautéed Brussels sprout Slivers, glazed dried peach compote and natural lamb jus

Seared filet of beef with creamy porcini potatoes, caramelized red wine onions, wilted arugula and red wine sauce

### Dessert Selection

(Choose one)

**New Selections pending from Exec. Pastry Chef**



## **GRAZIOSO**

### **Seated 5-Course Dinner**

\$75.00 per guest

#### **First Course Selection**

(Choose one)

Beef carpaccio with green papaya salad, chile oil and spicy cashews

Lobster cappuccino with white truffle foam and savory anise biscotti

Hamachi sashimi with miso-tomato confit and daikon

Ahi tuna three ways: seared rare with yuzu ponzu, spicy tartare and coconut-glazed sashimi

#### **Second Course Selection**

(Choose one)

Baby arugula and fava bean salad with shaved pecorino Romano, apple and fresh mint

Forest mushroom "pot pie" with porcini cream and micro herbs

Tower of red Belgian endive with Roquefort and candied walnuts

#### **Third Course Selection**

(Choose one)

Roasted halibut cheeks, leek fondue and golden pepper emulsion

Lobster and avocado remoulade, crisp scallion risotto cake, herb salad and emerald oil

Roasted skate wing with melted heirloom tomatoes and capers

Miso-marinated black cod with caramelized Japanese eggplant

## GRAZIOSO

Continued...

### Entrée Selection

(Choose one)

Seared filet mignon with red wine-braised cipollini onions and truffle mashed potatoes

Braised "Turf and Turf"— prime beef short rib with creamy watercress purée and braised pork cheek with grain mustard gastrique

Lamb osso buco , rosemary fused polenta, sautéed haricot vert and cherry compote

Duck three ways – seared Muscovy duck breast with duck confit ravioli and foie gras emulsion

### Dessert Selection

(Choose one)

**New Selections pending from Exec. Pastry Chef**



**OPUS**

**Buffet Dinner**

\$40.00 per guest

**Starter Selection**

(Choose two)

Endive and watercress salad with caramelized walnuts, Asian pear and sherry vinaigrette

Feta-Terranean salad with chopped romaine, kalamata olives, tomatoes and flat bread croutons

Poached fingerling potatoes with shaved baby fennel, cucumber and smoked salmon

Grilled jumbo asparagus with vine-ripened tomatoes, shaved manchego and golden raisin vinaigrette

**Entrée Selection**

(Choose two)

Free-range chicken, vegetable timbale, braised escarole and green peppercorn sauce

Grilled skirt steak of beef with chimichurri sauce, black beans and fried plantains

Coconut-braised short ribs with aromatic Thai spices and curried jasmine rice

Potato wrapped halibut, squash ribbons and citrus buerre blanc

**Petit Four Selection**

(Choose three)

Assorted macaroons

Exotic fruit tarts

Mini carrot cakes with cream cheese icing

Raspberry cheesecake brownies

Chocolate financier

Milk chocolate coffee tart

Pecan pie squares

Strawberry-pistachio tart

## **ENCORE**

### **Buffet Dinner**

\$55.00 per guest

#### **Starter Selection**

(Choose three)

Yellow frisée with cured chorizo soria, aged goat cheese, vine-ripened tomatoes and roasted garlic vinaigrette

Chinese long bean salad with mango, papaya and crispy lotus root chips

Napa mesclun greens with passion fruit ponzu, toasted macadamia nuts and shaved baby coconut

Roasted red and gold beets with frisée, cabrales blue cheese, aged sherry vinegar, roasted garlic and toasted pumpkin seeds

Arugula and Roquefort with grilled truffled peaches and maple-sherry vinaigrette

#### **Entrée Selection**

(Choose three)

Pan-seared striped bass in lemon verbena broth with fingerling potatoes, artichokes and broccoli

Red wine-braised short ribs with horseradish mashed potatoes, wilted Swiss chard and chive oil

Lamb osso bucco with apricot chutney and pine nut Israeli couscous

House made fettuccini with creamy Napa red wine sauce and braised pork cheeks

Oven-roasted New York strip loin with applewood-smoked bacon and caramelized onion mashed potatoes

Peppered ahi tuna with baby bok choy, ponzu and crispy won tons

## ENCORE

Continued...

### Petit Four Selection

(Choose four)

Dark chocolate and raspberry snobinettes  
Lemon beignets  
Exotic fruit tarts  
Chocolate crunchy cakes  
Mini opera cakes  
Blackberry-passion fruit tarts  
Mini lemon meringue  
Raspberry cheesecake brownies  
Mango panna cotta with blueberry



## RECEPTION PACKAGES

### SWAN LAKE

#### Tray-Passed Hors d'oeuvre

\$10.00 per guest, half-hour pre-dinner only, selection of three items

All menu prices reflect food only. Labor, service and tax are not included.  
Menu items and prices are subject to change based on season and availability.

\$15.00 per guest, forty-five minutes pre-dinner only, selection of three items  
\$16.00 per guest, one hour, selection of four items  
\$20.00 per guest, two hours, selection of four items

**Vegetarian Selections: *Room Temperature***

Fourme d'Ambert Blue Cheese on Toasted Walnut Bread with Truffle Honey  
Croustade of Farmer's Market Tomatoes with Burratta Mozzarella and Basil  
Couplets of Goat Cheese with Provençal Peppers and Fresh Thyme  
Petit Tomatoes with Avocado Mousse and Micro Cilantro  
Bruschetta of Artichoke Hearts with Basil and Organic Virgin Olive Oil  
Pesto Marinated Bocconcini Mozzarella with Fire Roasted Sweet Peppers  
Curried Pita Crisps with Chick Pea Hummus and Olive Salad  
Ratatouille of Fresh Vegetables on Herb Toasts  
Caprese Salad Skewer with Little tomatoes, Basil and Fresh Mozzarella  
Grilled Eggplant Rollatini with Roasted Peppers and Chevre  
Greek Salad Skewers with Marinated Feta, Cucumbers and Olives  
Belgian Endive Spears with Blue Cheese, Caramelized Walnuts and Apricot  
Belgian Endive Spears with Creamy Brie, Marcona Almonds and Truffle Honey  
Caesar Salad Rice Paper Roll with Anchovy Reggiano Vinaigrette and Crisp Croutons  
Mini Cornet of Eggplant Caviar with Sweet Pepper Crème Fraiche

**Vegetarian Selections: *Warm***

Fried Artichokes with Garlic, Parsley and Parmesan  
Caramelized Onion Tarts with Sautéed Wild Mushrooms and Porcini Cream  
Crisp Polenta Cakes with Balsamic Glazed Shallots  
Crisp Fontina Risotto Croquettes with two Pestos  
Crostoni of Herbed Wild Mushrooms and Truffle Butter  
Mini Pizzette with Fig Jam, Crumbled Blue Cheese and Basil Pesto  
Caramelized Eggplant with Ginger and Scallions on Crisp Wonton  
Sofrito Risotto Cakes with Black Bean and Mango Salad

Vegetable Empanaditas with Banana Habenero Ketchup  
Mini Roasted Vegetable Quesadillas with Avocado Salsa  
Bite Size Mediterranean Spanikopita with Oregano Relish

**Seafood Selections: *Room Temperature***

Yukon Gold Potato Blini with Citrus Smoked Salmon and Vodka Crème Fraiche  
Seared Ahi Tuna on Sesame Crackers with Wasabi Cream  
Crab and Mango Rice Paper Rolls with Sweet Chile Dipping Sauce  
Cornet of Salmon Tartar with Dill and Fried Capers  
Herb Toasts with Tahitian Smoked Albacore, Grilled Red Onion and Horseradish Cream  
Curried Shrimp and Mango Salad in Refreshing Cucumber Cups  
Mini Purple Potatoes with Caviar and Crème Fraiche  
Tuna Tartare Cornets with Avocado and Wasabi  
Profiterole of Crab Salad with Fresh Avocado  
Spicy tuna tartare with Japanese aioli on a crispy wonton  
Blue corn tostadas with langoustine ceviche and chipotle crema  
Tartare of fresh and smoked salmon on brioche  
Tuna tartare with passion fruit ponzu and macadamia nut on wonton crisp  
Garlic crostini with piquillo pepper, shaved fennel and Spanish boquerones  
Petit Profiteroles Stuffed with Rock Shrimp and Tarragon  
Seared Tuna with Green Papaya Salad on Wonton Crisp with Sweet Chile Vinaigrette

**Seafood Selections: *Warm***

Tiny Crab Cakes with Yuzu Aioli  
Broiled Garlic Shrimp Toast on French Baguette  
Seafood Potstickers with Spicy Sesame Oil  
Empanaditas (Shrimp, Lobster) with Banana Habenero Ketchup  
Shrimp Quesadillas w/ Goat Cheese and Fresh Herbs  
Mini Salmon Burgers with Spicy Tartar Sauce  
Baklava shrimp lollipops with pistachio pesto and lemon-honey glaze  
Dungeness crab cakes with smoked paprika aioli  
Thai Shrimp Spring Rolls with Red Curry Dipping Sauce

**Meat / Poultry Selections: *Room Temperature***

Plantain Chip with Breast of Chicken and Mango Chutney

Beef Carpaccio with Olive Oil, Parmesan and Black Pepper on Belgian Endive  
Cuplets with Rosemary Grilled Beef with Garlic Aioli and Chives  
Seared Beef Tenderloin on Rosemary Crouton with Cornichon Salsa and Mustard Crème Fraiche  
Traditional Steak Tartare on Toasted Brioche  
Limed Chicken and Apple Salad on Brioche  
Profiterole of Lemon Grass Chicken Salad

**Meat / Poultry Selections: *Warm***

Mini Pizzette with Fig Jam, Proscuitto and Crumbled Blue Cheese  
Mini Cheeseburgers "Ala Patina"  
Bite Size Classic "Rueben" Sandwiches on Marble Rye  
Petit Filet on Potato Rosti Cake with Horseradish Crème Fraiche  
Beef Short Rib Skewers with Asian Flavors  
Cuplets of Shredded Chicken with Shiitake Julienne and Oyster Sauce  
Red Bliss Potatoes with Bacon, Crème Fraiche and Poached Leeks  
Farinettes – Chicken, Blue Cheese and Roasted Shallot Griddle Cakes  
Mini Chicken Quesadillas with Avocado Salsa  
Thai Chicken Satay with Coconut and lime  
Empanaditas ( Chicken, Beef) with Banana Habenero Ketchup  
Mini Chicken Burrito with Cilantro Crème Fraiche  
Mini Smoked Chicken Tequila Burrito  
Cuban Mojo Marinated Chicken Breast and Plantain Skewer  
Crispy Fried Chicken and puree Potato Skewer  
Mini Beef and Black Bean Burrito with Chipotle Sour Cream  
Cuplets of Grilled Chimichuri Beef  
Crisp Risotto Cake with Duck Confit and Spring Onion Relish  
Fire-grilled Skewers of Rare Skirt Steak with Garlic-anchovy Butter

## **MIDSUMMER'S NIGHT DREAM**

### **Stationary Hors d'oeuvre**

\$15.00 per guest, half-hour pre-dinner only, selection of three items

\$17.00 per guest, forty-five minutes pre-dinner only, selection of three items

\$18.00 per guest, one hour, selection of four items

\$25.00 per guest, two hours, selection of four items

Asian Chicken Salad with Crisp Wontons and Ginger Dressing – Served in little To-Go Boxes

Spicy Noodles Boxes with Stir fried Vegetables and Black Bean Vinaigrette

Trio of Mediterranean Dips including Roasted Garlic Hummus, Baba Ganoush and Olive Tapenade with Toasted Pita Chips

Assorted House Made Profiteroles with Curried Chicken Breast, Tarragon Shrimp, Grilled Vegetables

Grilled Pear and Gorgonzola Bruschetta with Toasted Walnuts

Pissaladiere Tartlets with Caramelized Onions, Black Olive and Roasted Peppers

Crepes of Forest Mushrooms and Fresh Thyme with Crème Fraiche

Herbed Goat Cheese Croustades with Sweet Peppers and Garlic

Endive Spears of Creamy Gorgonzola Mousse with Apple wood Smoked Bacon and Chives

Fresh Tomato Pomodoro with Basil and Balsamic served with Grilled Country Bread

Smoked Turkey and Avocado Rolls with Creamy Cranberry Spread

Greek Salad Skewers of Cucumber, Feta, Tomato, Kalamata Olive with Oregano Vinaigrette

Caramelized Eggplant and Scallion with Crisp Wonton and Pickled Ginger

Rice Paper Rolls with Vegetables and Soft Herbs, served with Spicy Peanut Sauce

Open Face Grilled Chicken Sandwich with Pesto and Marinated Tomatoes

Dates stuffed with spiced herbed goat cheese mousse, candied pecans, & drizzle of balsamic syrup

Vegetarian Stuffed Grape Leaves with Mint and Dill Tzatziki

Mini White Corn Tostadas with Roasted Chicken, Cranberry and Cinnamon Vinaigrette

## **FIREBIRD**

### **Premium Stationary Hors d'oeuvre**

\$16.00 per guest, half-hour pre-dinner only, selection of three items

\$18.00 per guest, forty-five minutes pre-dinner only, selection of three items

\$22.00 per guest, one hour, selection of four items

All menu prices reflect food only. Labor, service and tax are not included.  
Menu items and prices are subject to change based on season and availability.

\$30.00 per guest, two ours, selection of four items

Spicy Tuna Tartar with Japanese Aioli in Crisp Cucumber Cups

Pacific Shrimp Ceviche in Blue Corn Tostada Cups with and Chipotle Crema

Tartar of Fresh and Smoked Salmon on Brioche

Pepper Seared Ahi Tuna with Olive Salad on Toasted Flat Bread

Herbed Smoked Salmon Relish in Mini Potato Bowls with Chive Cream

Garlic Crostini with Piquillo Pepper Shaved Fennel and Spanish Marinated White Anchovies

Endive Spears with Fijian Smoked Albacore and Horseradish Cream

Olive Oil Poached Salmon with Herbs "a la Italia" and Crisp Pesto Croustade

Mini Rosemary Scones with Smoked Turkey, Gruyere and Cranberry Aioli

Albacore Tuna and Fresh Herb Salad in Roma Tomato Cups with Cornichons and Pickled Onions

Refreshing Lettuce Wraps with Hoisin Glazed Chicken and Fresh Ginger

Duck prosciutto crostini with cranberry marmalade, balsamic cippolini onions micro chives

Open Face Beef Sandwiches with Teardrop Tomatoes, Basil and Dijon Aioli

Sushi Rolls to include Spicy Tuna, Fresh Vegetable and California Roll with Wasabi and Pickled Ginger

White wine poached shrimp with fresh pineapple salsa and micro cilantro

Open Face Grilled Chicken Sandwich with Pesto and Marinated Tomatoes

Vietnamese Imperial Rice Paper Rolls with Shrimp and Pork served with Spicy Peanut Sauce

#### **Farmhouse cheese table**

\$16.00 per guest

Chef's selection of six different cheeses from around the world artfully displayed with artisan breads, crackers, fresh and dried fruit, toasted nuts, relishes and chutneys

#### **Farmers market crudité**

\$12.00 per guest

Selection of the season's best organic and baby vegetables presented with garlic aioli, hummus and red pepper coulis

## **SLEEPING BEAUTY**

### **Stationary Dessert Petit Four**

\$13.00 per guest, one hour, selection of four

\$17.00 per guest, two hours, selection of five

Apple crumble bars  
Mini banana cream pie  
Blackberry passion fruit tart  
Double fudge brownie bites  
Butterscotch blondie  
Mini carrot cake  
Chocolate-covered strawberries (seasonal)  
Chocolate ganache tart  
Snobinettes  
Chocolate peanut butter torte  
Chocolate financier  
Mini chocolate crunchy cake  
Mini éclairs  
Lemon bars  
Lemon beignets  
Mini lemon meringue  
Macarons  
Mini berry tart  
Opera torte  
Pecan squares  
Praline profiteroles  
Cheesecake brownie  
Raspberry cheesecake  
Seasonal fruit tart  
Strawberry-pistachio tart  
Strawberry shortcake  
Tiramisu  
White chocolate cheesecake  
White chocolate mousse



**PETER PAN**

**Hors d'oeuvre Stations**

75-guest minimum

(Choose a minimum of two)

**Seafood Raw Bar**

\$30.00 per guest

Assorted oysters on half shell    Littleneck clams on half shell

Poached shrimp

Steamed New Zealand green lip mussels

Cracked crab

*Served with*

Garlic aioli, classic cocktail sauce, red wine mignonette and fresh lemon wedges artfully arranged on shaved ice and seaweed

**Sushi, Sushi, Sushi**

\$30.00 per guest

(Optional sushi chef, additional \$200.00)

A large assortment of sushi rolls and nigiri to include:

Tuna nigiri

Octopus nigiri

Salmon nigiri

Shrimp nigiri

Yellowtail nigiri

Mackerel nigiri

California roll

Spicy tuna roll

Shrimp tempura roll

BBQ eel roll

Veggie California roll

Rainbow roll

*Served with*

Edamame, light and dark soy sauce, pickled ginger and wasabi



**PETER PAN**

**Hors d'oeuvre Stations**

Continued...

**Cowboy Prime Rib Sandwiches**

\$20.00 per guest

Hand-carved rare prime rib with house made au jus served on mini French rolls

Choose from:

Blue cheese aioli  
Caramelized onions  
Horseradish cream  
Grilled scallions  
Wild mushroom ragoût  
Crispy fried sweet onions  
Gruyère

*Served with*

Watercress salad with aged balsamic vinaigrette  
Whipped Yukon Gold potato purée with rich butter and cream

**Skewers, Skewers, Skewers**

\$18.00 per guest

(Choose four)

Braised beef short ribs with Chinese char siu sauce  
Garlic skirt steak with chimichurri  
Fried chicken lollipops with buttermilk sauce  
Jerk chicken with plantains and mango chutney  
Sweet tomato and watermelon with basil pesto  
Italian cantaloupe with Parma ham  
Grilled swordfish with green zucchini and tomato-caper relish  
Grilled octopus and chorizo bilbao with Spanish chimichurri  
Shrimp ceviche deconstructed  
Chocolate truffle pops

**PETER PAN**

**Hors d'oeuvre Stations**

Continued...

**A Taste Of Asia**

\$19.00 per guest

All served in mini Chinese take out boxes with chop sticks

(Choose three)

Pineapple curry fried rice

Chilled "chow mein" with fermented black beans and shredded beef

Pork pot stickers with passion fruit ponzu

Vegetable pot stickers with citrus ponzu

Salmon "firecrackers" with mango sweet and sour

Char siu bao — BBQ pork buns

Vietnamese spring rolls with poached shrimp and sweet chili sauce

Hoisin chicken salad with crispy wonton

Shrimp and pork siu mai with spicy mustard

**Sips and Shots**

\$19.00 per guest

Served in tall clear shot glasses or demitasse cups

(Choose four)

Butternut squash bisque with amaretto cream and spiced pecans

Lobster cappuccino with white truffle foam

Creamy clam chowder in mini bread rolls

Warm coconut soup with Thai flavors

Deconstructed bloody mary with Dungeness crab, celery and spicy tomato water

Chilled garlic soup with poached free-range chicken breast, garlic chips and chives

Yellow tomato gazpacho with rock shrimp and purple basil

Chilled avocado soup with applewood-smoked bacon, tomato and micro lettuces

**Down South**

\$18.00 per guests

(Choose four)

Andouille sausage en croute

Fried green tomatoes with buttermilk dipping sauce

Mini shrimp po' boys with caper remoulade

Mini plates of jambalaya

Fried chicken lollipops with spicy paprika aioli

Jalapeño blue corn muffins with sharp cheddar

**PETER PAN**

**Hors d'oeuvre Stations**

Continued...

### **A Taste of Spain**

\$19.00 per guest  
(Choose four)

Spanish cheese display with fig bread, Marcona almonds and quince preserves  
Spicy beef empanadas with chipotle purée  
Heirloom melon with shaved jamón serrano  
Crispy saffron paella cakes with Spanish sausage and shrimp  
Shaved manchego and arugula salad with pepitas and apple  
Fennel "tortilla" Spanish omelet with smoked paprika

### **The Risotto Bar**

\$18.00 per guest  
(Choose three)

Creamy bright green asparagus risotto  
Crispy porcini mushroom risotto cakes  
Heirloom tomato and basil risotto with aged Parmesan  
Classic risotto a la Parmesan  
Risotto nero with squid and squid ink  
Butternut squash risotto with mascarpone

*Served with guests' choice of toppings:*

Parmesan cream, Parmesan tuiles, colored oils, chives, mascarpone and butter



## PETER PAN

### Hors d'oeuvre Stations

Continued...

#### Stationary Dessert Petit Four

\$13.00 per guest, one hour, selection of four

\$16.00 per guest, two hours, selection of five

Apple crumble bars  
Mini banana cream pie  
Blackberry passion fruit tart  
Double fudge brownie bites  
Butterscotch blondie  
Mini carrot cake  
Chocolate covered strawberries (seasonal)  
Chocolate ganache tart  
Snobinettes  
Chocolate peanut butter torte  
Chocolate financier  
Mini chocolate crunchie cake  
Mini éclairs  
Lemon bars  
Lemon beignets  
Mini lemon meringue  
Macaroons  
Mini berry tart  
Opera torte  
Pecan squares  
Praline profiteroles  
Cheesecake brownie  
Raspberry cheesecake  
Seasonal fruit tart  
Strawberry-pistachio tart  
Strawberry shortcake  
Tiramisu  
White chocolate cheesecake  
White chocolate mousse



## AFTERNOON TEA PACKAGE

\$17.00 per guest

\$25.00 per guest, Champagne included

\*Based on 2 hours of service

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Menu items and prices are subject to change based on season and availability.

(Choose four)

Tuna salad and celery on white

Egg salad with pickles on rye

Honey-baked ham and apricot on miniature biscuits

Chicken salad and mango chutney on brioche

Roast beef, horseradish and cucumber on sourdough

Smoked salmon and chive cream cheese on pumpernickel

Turkey BLT on toasted brioche

Cucumber, red radish and yogurt on sourdough

Pastrami and Swiss cheese with Dijon on marble rye

Asparagus and prosciutto on focaccia

Curried carrot, endive and raisin on pumpernickel

Poached shrimp and avocado on sourdough

*Served with*

Mini assorted Patina scones with sweet cream and preserves

Fresh seasonal berries with Chantilly cream

Assorted miniature sweets including macaroons, mini fruit tarts, lemon beignets, mini carrot cakes, cookies and biscotti

Assortment of Teas

Iced Tea



### **PRE - PACKAGED DROP - OFF PLATTERS**

Served on disposable clear dome catering trays

2-day advance order required. Platters are dropped off with appropriate disposables.

Each platter serves approximately 10 people

#### **Continental Breakfast \$70.00**

Fresh sliced seasonal fruit

Assorted muffins and pastry and croissants

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Bagels and cream cheese  
Sweet butter and jam  
Lox (add additional \$15.00)

**Cheese and Fruit Platter \$115.00**

Chef's selection of 4 imported and domestic cheeses  
Served with artisan breads, crackers, nuts, fresh and dried fruit

**Crudité Platter \$65.00**

Field fresh veggies with choice of dipping sauce  
Roasted red pepper aioli  
House made ranch

**Seasonal fruit platter \$55.00**

Season's best fruit sliced and beautifully arranged served with choice of sauce  
Passion fruit jus  
Mixed berry coulis

**Savory Skewers \$80.00**

30 skewers per order, choose one type per order  
Curried chicken and plantain with mango chutney  
Thai beef satay with spicy peanut sauce  
Grilled vegetable with Asian pesto  
Basil-marinated shrimp with chickpea aioli (\$10 supplemental charge)

**Mini sandwiches \$75.00 (Add \$10.00 for gourmet potato chips)**

20 mini sandwiches per order, choose one type per order  
Rare roast beef with caramelized onions and blue cheese aioli  
Oven-roasted turkey breast with Swiss cheese, basil pesto and dried cranberries  
Fresh mozzarella with vine-ripened tomatoes and basil pesto  
House made cashew butter with applewood-smoked bacon  
Albacore tuna salad with tomato, Swiss cheese and baby arugula

## PRE-PACKAGED DROP-OFF PLATTERS

Continued...

### **Mezze Platter** \$65.00

Hummus and baba ghanoush served with curry toasted pita and assorted sliced breads

### **Antipasti Platter** \$95.00

An array of Italian meats, cheeses and marinated vegetables

- Assorted olives
- Fire-roasted red peppers
- Fresh mozzarella
- Marinated artichoke hearts
- Vine-ripened tomatoes
- Dry Italian salami

*Served with Italian grissini*

### **Salad Platters** \$70.00

(Choose two)

- Italian zucchini salad with red wine-oregano vinaigrette
- Panzanilla—fresh tomato and bread salad with basil and olive oil
- Grilled mushrooms and roasted red peppers with smoked paprika
- Orzo pasta salad with grilled veggies, roasted garlic, basil and feta
- Simple green salad with aged balsamic vinaigrette
- Classic Caesar salad with garlic croutons and Parmesan

### **“Build your own sandwich” platter** \$75.00 (Add \$10.00 for gourmet potato chips)

Thin-sliced roast beef, turkey, ham and salami

Served with assorted sliced cheeses, leaf lettuce, sliced tomatoes, pickle spears, condiments and assorted breads and rolls

### **Gourmet sandwich platter** \$85.00 (Add \$10.00 for gourmet potato chips)

Includes 10 sandwiches per order

(Choose one)

- Oven-roasted turkey breast with fresh basil, dried cranberries, Swiss cheese and pesto
- Albacore tuna panini with baby arugula, roma tomato, Swiss cheese and avocado
- Italian trio with salami, mortadella and pepperoni with tomato-oregano relish, provolone and baby artichoke
- Vine-ripened tomato and basil panini with fresh mozzarella and baby arugula
- Rare roast beef with blue cheese aioli, caramelized onions, baby arugula and roma tomato
- Classic prosciutto with fresh mozzarella, roma tomato, basil and baby arugula
- Black Forest ham with Swiss cheese, baby arugula, roma tomato and honey Dijon aioli

## PRE-PACKAGED DROP-OFF PLATTERS

Continued...

**Dessert platter \$50.00**

Assorted brownie and blondie bites, house made cookies and rice crispy squares

**Patina Gold Plate Petit Four \$60.00**

Chef's selection to include:

Blackberry passion fruit tarts, chocolate mousse cups, mini éclairs, lemon beignets, macaroons, mini opera cakes, raspberry cheesecake brownie, exotic fruit tarts and pecan squares



## BEVERAGE PACKAGES

### Top Shelf Package

Grey Goose, Bombay Sapphire, Makers Mark, Johnny Walker Black, Don Julio Laphroaig 10 year, Flor de Cana 12 year, Hine VS

*Also Includes Top Shelf & Premium Brands, Bottled Beers, Premium Wines And Soft Drinks*

One Hour Package	\$ 26.00 per person
Two Hour Package:	\$ 31.00 per person
Three Hour Package:	\$ 40.00 per person

### Premium Package

Ketel One, Bombay, Captain Morgan, Jack Daniels, Dewars White Label, Patron, Courvoisier VS

*Also Includes Premium Brands, Bottled Beers, Premium Wines And Soft Drinks*

One Hour Package	\$23.00 per person
Two Hour Package:	\$26.00 per person
Three Hour Package:	\$30.00 per person

### Well Package

Seagrams, Jim Beam, White Horse, Jose Cuervo, Bacardi Silver, Christian Bros

*Also Includes Bottled Beers, House Wines And Soft Drinks*

One Hour Package:	\$20.00 per person
Two Hour Package:	\$23.00 per person
Three Hour Package:	\$27.00 per person

### Select Package

Includes All Bottled Beers, House Red And White Wines And Soft Drinks

One Hour Package:	\$17.00 per person
Two Hour Package:	\$21.00 per person
Three Hour Package:	\$24.00 per person

### Soft Drinks

Includes soft drinks, bottled water, coffee and tea

One Hour Package:	\$7.00 per person
Two Hour Package:	\$9.00 per person
Three Hour Package:	\$11.00 per person
Four Hour Package:	\$13.00 per person

- **Cash Bar Set-Up Fee: \$ 100.00 Per Bar**
- **Liquor brands subject to change. We reserve the right to change the liquor brands without advance notice.**