

SERVED MEALS

SERVED MEAL MENUS (20-person minimum)

All served meals include a choice of entrée, starter salad, one side, one vegetable, fresh *La Brea Bakery*® dinner rolls, a dessert selection, iced water, iced tea, *Fair Trade Organic Coffee Bean*® regular and decaffeinated coffee, hot water with assorted *Tazo*® tea bags, and attendants for two hours. Cost of the meal is based on price of entrée. Split entrées are limited to two choices and will be charged at the higher entrée price. We require that adequate staging facilities be made available. China service included. For wine service to the table there is a service charge of \$1.50 per person (wine not included).

STARTER SALADS (choose one):

- Arugula, mâche, roasted beets, and Sonoma Valley goat cheese with Pinot Noir dressing
- Baby curly endive, heirloom cherry tomatoes, and Bosc pear garnish with apple cider vinaigrette
- Baby field greens, seasonal citrus, and toasted pecans with orange vinaigrette
- Baby kale salad, mandarin oranges, and julienne of Asian pears with tangerine dressing
- Baby spinach, feta cheese, red onions, and imported olives with red wine vinaigrette
- Classic Caesar Salad
- Field greens, beets, oranges, and Bermuda onions with citrus dressing
- Mixed greens, tomatoes, cucumbers, and olives with creamy balsamic vinaigrette
- Shredded local kale and romaine hearts, orange and grapefruit segments, and bell pepper confetti with grapefruit vinaigrette
- Tender butter lettuce and goat cheese crostini with Champagne vinaigrette
- Watercress and tatsoi, lychee, hearts of palm, and teardrop tomatoes with lime-dijon dressing
- Wild baby arugula with enoki mushrooms, julienne of fennel, and, yellow cherry tomatoes with roasted shallot dressing

SIDES (choose one):

- Au Gratin Potatoes
- Fingerling Potatoes
- Herbed Orzo
- Mashed Potatoes: Regular or Garlic
- Rice: Jasmine, Confetti, Pilaf, or Maui
- Risotto-style Farro
- Roasted Root Vegetable Puree
- White Quinoa Pilaf

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Prices subject to change without notice

SERVED MEALS *...continued*

VEGETABLES (choose one):

- Asian-Style Stir-Fried Vegetables
- Baby Bok Choy
- Braised Swiss Chard
- Broccolini
- French Green Beans
- Sautéed Asparagus (seasonal)
- Sautéed Citrus Kale
- Sautéed Spinach
- Sautéed Tatsoi
- Chef's Seasonal Vegetables

DESSERTS (choose one):

- Black Forest Cake
- Carrot Cake
- Chocolate Trio Mousse Cake
- Chocolate Whiskey Cake
- Classic Opera Cake: Traditional, Chocolate, Lime, or Raspberry
- Hazelnut Crunch Cake
- Individual Cheesecake
- Individual Tiramisu
- Seasonal Fresh Fruit Cup
- Tart: Apricot, Apple, Lemon Meringue, Pear Almond, or Strawberry
- Dessert Duo
- Dessert Trio — [add \\$3 per person](#)

POULTRY ENTRÉES — [\\$31 per person, except as noted](#)

All chicken entrees are boneless breast of chicken unless indicated otherwise. [Add \\$4 per person](#) for organic free-range chicken.

CHIPOTLE

Roasted chicken breast with smoked chipotle sauce

CILANTRO PESTO

Grilled chicken breast with cilantro pesto sauce

GARLIC

Grilled garlic-marinated chicken breast

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SERVED MEALS *...continued*

LANAI (seasonal June-November)

Papaya and mango-marinated chicken breast with papaya salsa

LEMON-ROSEMARY

Charbroiled chicken breast with fresh lemon, rosemary, and black pepper

LEMONGRASS

Lightly breaded chicken breast marinated with lemongrass

MADEIRA

Madeira-braised chicken breast with caramelized onion and balsamic glaze

MARSALA

Pan-fried chicken breast with sautéed forest mushrooms and Marsala wine sauce

PICCATA

Grilled chicken breast with lemon-caper sauce

POMMERY

Herb and Dijon-crust chicken breast with creamy caper sauce

SHERRY CHICKEN WITH BABY SHITAKES

Lightly breaded chicken breast with baby shitake mushrooms and sherry sauce

THAI SWEET CHILI

Glazed chicken breast with sweet chili sauce

THYME

Grilled chicken breast marinated in white wine, olive oil, garlic, and thyme

WILD MUSHROOM

Roasted chicken breast with wild mushroom-leek stuffing and black truffle demi-glace

TENDERLOIN OF TURKEY PICATTA

Seared tenderloin with lemon caper sauce

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SERVED MEALS *...continued*

THREE-PEPPERCORN CORNISH HEN (seasonal) — \$34 per person

Partially boned Cornish game hen with roasted pecan stuffing and peppercorn-cognac sauce

MEAT ENTRÉES (Subject to Market availability and seasonal pricing)

SHORT RIBS — \$35 per person

Boneless braised beef short ribs in red wine reduction

HERB & PEPPERCORN CRUSTED TRI-TIP — \$35 per person

Beef tri-tip with roasted shallot au jus

THICK-CUT PORK CHOP — \$40 per person

Grilled chop with Granny Smith apples and brandy sauce

STEAK VIDALIA — \$40 per person

Grilled New York-strip steak with Vidalia onion-Roquefort sauce

CLASSIC FILET MIGNON — \$44 per person

Petit filet mignon with sauce béarnaise

AUSTRALIAN RACK OF LAMB — market price

Roasted herb-encrusted rack with rosemary and mint au jus

SEAFOOD ENTRÉES (All seafood entrées are sourced locally when available and subject to seasonal pricing)

CREOLE-STYLE SEARED TILAPIA — \$31 per person

PACIFIC GRILLED SALMON — \$34 per person

Grilled filet of fresh Pacific salmon with sweet pimento-sherry vinegar sauce

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SERVED MEALS *...continued*

SALMON CHINOIS — \$34 per person

Seared salmon with roasted pistachio crust and honey dijon mustard glaze

ISLAND MAHI MAHI — \$36 per person

Hawaiian-style grilled Mahi Mahi with coconut milk and onions

SALMON OLYMPIA — \$36 per person

Oven-roasted, cedar-planked salmon (with optional pancetta), slivered garlic, and Italian parsley

JADE GARDEN HALIBUT — \$43 per person

Panko-crusted baked halibut steak

CENTRAL COAST SEA BASS — \$47 per person

Grilled sea bass with tomatoes, artichoke hearts, Meyer lemon, and shallot vinaigrette

SEA BASS KABAYAKI — \$47 per person

Soy and sake-flavored sea bass with soba noodles and Chinese long beans

COMBINATION ENTRÉES (Subject to market availability & seasonal pricing)

PETITE FILET MIGNON WITH GRILLED CHICKEN — \$48/\$51 Free-Range per person

PETITE FILET MIGNON WITH SALMON — \$54 per person

PETITE FILET MIGNON WITH SEA BASS — \$63 per person

PETITE FILET MIGNON WITH JUMBO SHRIMP — \$54 per person

SHORT RIBS OR STRIP LOIN WITH GRILLED CHICKEN — \$45/\$48 Free-Range per person

SHORT RIBS OR STRIP LOIN WITH SALMON — \$50 per person

SHORT RIBS OR STRIP LOIN WITH SEA BASS — \$60 per person

SHORT RIBS OR STRIP LOIN WITH JUMBO SHRIMP — \$50 per person

GRILLED CHICKEN WITH SALMON — \$38/\$41 Free-Range per person

GRILLED CHICKEN WITH SEA BASS — \$50/\$53 Free-Range per person

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SERVED MEALS *...continued*

VEGETARIAN/VEGAN ENTRÉES — \$30 per person if chosen as the main entrée, same price as main entrée when used as the supplemental vegetarian option. Vegan and gluten-free pasta available upon request.

Butternut Squash Ravioli: Butternut squash and burrata cheese filling with balsamic-browned butter sauce

Eggplant Parmesan: Delicately breaded eggplant slices layered with cheese and marinara sauce

Grilled Portobello Mushroom*: Large whole mushroom stuffed with duxelles of mushroom, toasted breadcrumbs, and Parmesan cheese (vegan option available)

Mediterranean Fettuccini: Lemon-pepper fettuccini tossed with artichoke hearts, sundried tomatoes, sautéed mushrooms, and pesto

Polenta Napoleon: Grilled polenta layered with grilled vegetables, buffalo mozzarella, and tomato coulis (vegan option available)

Roasted Stuffed Peppers*: Bell peppers filled with a savory blend of grilled vegetables and couscous (vegan option available)

Spinach Linguini: Linguini tossed in a light lemon cream sauce with seasonal vegetables

Sweet Potato Ravioli: With wild mushrooms and sage cream sauce

Trio of Ravioli: Broccoli, cheese, and butternut squash ravioli with al fresco sauce

Wild Mushroom Ravioli: With chunky tomato ragu with grilled seasonal vegetables

Wild Mushroom Risotto: Slow-cooked arborio rice with wild mushrooms and shaved Parmesan

**All vegan entrees served with vegan sauces where applicable*

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