



Contemporary Catering

And Event Planning

310.558.8190

Special Events

2002/ 2003

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Contemporary Catering can customize recipes and complete menus to your satisfaction. We will accommodate special requests and substitutions when possible. Many items can be made low fat, vegetarian, lo-carb or vegan. Contact our event specialists and chefs to plan your next event or request our additional menu offerings. The prices and services in these pages are subject to change depending on the final guest count of your event. The more guests in attendance, the easier it is to lower the per person price.

8831 Venice Blvd Los Angeles CA 90034 310.558.8190

Los Angeles Malibu Orange County Beverly Hills Inland Empire Santa Barbara



Contemporary Catering

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www.contemporary-catering.com

ABOUT US

In the beginning, an executive chef from a world renowned Chicago restaurant decided to open and operate a catering service that would become LA's premier boutique catering & event planning service. Having mastered traditional world cuisine and merging it with today's modern style and elegance, he has formed a unique style that he terms, "Global Eclectic". He took on the name Contemporary Catering...and it's all history from there. Today, Contemporary Catering has established itself as a foremost catering and event service throughout all of Southern California, exemplifying the term "exquisite," and clearly unrivaled by its competitors. Why is this so? Three reasons: One, the cuisine and elegance speaks for itself. Two, we have not forgotten what it means to be in the service industry. Three, Contemporary Catering has always focused on pricing its services within the industry norm, and often well below its competitors. Our motto is "Make It Happen." Whether it's meeting your tastes, budget, dietary restrictions, coordinating your event or anything else that makes the event ***your event***, we'll make it happen!

We are not in the business of mass producing mediocre food or providing standard services that go unnoticed. We will rarely provide services to more than one or two events per day. Our servers, event planners, drivers, bartenders, office personnel and kitchen crew are each well aware of our clients wants and needs and what is expected of their efforts.

At your special event, where nothing less than great food and service is expected, we're there and we'll make it happen from start to finish. Simply call us to speak to one our event professionals or simply fill out the estimate request form on our website (http://contemporary-catering.com/estimate_request.cfm). We will get right back to you with the information requested.

Please do not hesitate to call us for any reason...we are here to help.

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Party Platters and Finger Foods

These items are what we suggest for your cocktail party, reception or any event where a selection of finger foods is desired. All items come beautifully arranged and garnished.

Basil, Roasted Red Pepper and Goat Cheese Pinwheels

Smoked Salmon and Dill Tartare on Petite Pumpnickel

Sesame Coated Prawns

Port Wine Glazed Pear Slices Served on Crostini with Goat Cheese

Mini Farinettes: Smoked Chicken, Gorgonzola and Roasted Garlic Cakes

Imported and Domestic Cheese Platters

Assorted Crackers and Crisp Breads

Organic Fruit Salad

Organic Melon and Berries

Seasonal Crudités with Dipping Sauce

Tuscan Roulades: Roasted Organic Italian Squash Wrapped Around Sun Dried Tomato and Fresh Mozzarella

Arugula and Peppercorn Dijon Wrapped in Roast Beef

Assorted Sushi Platter served with Soy, Pickled Ginger and Wasabi

Mezze Platter with Artichoke Hearts, Hearts of Palm, Olives, Roasted Peppers, Hummus, Babaganough and Fresh Pita

Caprese Tomatoes topped with Basil, Fresh Mozzarella and Olive Oil

Skewers of Filet Mignon with a Green peppercorn dijonnaise

Chicken Skewers with Hoisin and Toasted Sesame

"Gingered" Skewers of New York Strip with a Ponzu Dipping Sauce

Baked Brie topped with Macadamia Nuts and Dried Cherries- Served with Crackers and Crisp Breads

Plantain Chips with Mango Salsa

"Maui" Style Chicken Skewers with a tangy pineapple sauce

Crusted Goat Cheese with Marinated Baby Carrots and Crackers

"Moroccan Chips and Dip": Our Own Homemade Pita Chips Served with a Hummus and Roasted Pepper Dip

Tomato, Basil, Garlic and Olive Oil Relish Served with Baguette Rounds

Tortilla Chips with Assorted Salsas and Guacamole

"Santa Fe" Style Drumettes with a Roasted Garlic and Chili Glaze

"Asian Style" Drumettes with Hoisin Sauce, Spring Onions and Toasted Sesame

Platter of Hummus, Roasted Eggplant Salad, Olives and Fresh Pita

Chilled Asparagus with Citrus Vinaigrette

Jamaican Jerk Chicken Skewers with a Cilantro and Lime Dipping Sauce

Dried Turkish Apricots Wrapped in Prosciutto

Skewers of Fontina Cheese and Cherry Tomatoes

Roasted Red Pepper and Potato Frittata Squares (Italian Style Quiche)

Rolled Roasted Eggplant with a Sun Dried Tomato and Kalamata Olive Filling

Passed Appetizers and Canapés

Items from this menu are available to have passed to your guests by one of our well trained staff during your cocktail party or before the main portion of your meal.

Crostini topped with a Tomato, Basil and Garlic Relish

Arugula and Dijon Wrapped in Roast Beef

Smoked Salmon and Dill Crème Fraiche on Cucumber

Wild Mushroom Ragout with Truffle Essence Topped Lobster served on a Petite Toast

Black Sesame Tempura Green Beans with a Soy Ginger Dipping Sauce

Smoked and Cured Muscovy Duck Breast with Fig Jam and Mascarpone Served on Blini

Ahi Tuna Tartare Served on a Won Ton Crisp

Chicken and Black Truffle Pate with Cornichons Served on Petite Black Bread

Assorted Sushi Rolls

Caviar and Crème Fraiche on a Warm Petite Crepe

Petite Skewers of Andouille Sausage and Peppers Served with a Chili Aioli

Roasted Red Pepper and Potato Frittata Triangles

Mango Salsa on Plantain Crisps

Maui Chicken Skewers with a Pineapple Ponzu Sauce

Wild Mushroom Pate on Fresh Baguette Rounds

Crispy Pita Triangles Topped with Eggplant "Caviar" and Red Pepper

Bacon Wrapped Herb Marinated Scallops

Mini New Orleans Crab Cakes Topped with a Horseradish and Scallion Sour Cream

Caramelized Apples and Onions with Crumbled Gorgonzola Cheese and Walnuts

"Caprese" Skewers- Skewers of Baby Tomato, Mozzarella and Basil Marinated in Olive Oil

Lemon Poached Shrimp with a Green Olive Spread on Toasts

Chilled Herb Crusted Thinly Sliced Filet Mignon on French Bread Rounds with "Emerald" Sauce

Petite Crispy Potato Cake Topped with a Chive Sour Cream

Lime and Chile Marinated Strips of New York Steak on Skewers

Peppercorn and Sea Salt Crusted Medallions of Seared Rare Ahi with a Sun Dried Tomato Aioli on French Bread Rounds

Jamaican Jerk Chicken Skewers with a Cucumber and Lime Yogurt Dipping Sauce

Petite "Santa Fe" Pinwheels with black bean, corn and cheese wrapped in a spicy red pepper tortilla

Contemporary Catering and Event Planning World Menu

This menu is broken down into types of cuisine. If you are looking for something traditional or something a bit more interesting you are sure to find it here. Please consult our prices and services section for more information on how to structure your event. We will customize any menu to meet your needs and tastes.

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California World Fusion

In this section we have taken flavors from around the globe and combined them with the freshest ingredients available to develop this unique style of cuisine...

- Baby Greens with Mango, Avocado and a Toasted Walnut Vinaigrette
- Organic Spring Mix with Dried Apricots, Toasted Almonds and Goat Cheese
- Baby Organic Spinach Salad with Dried Cherries, Toasted Nuts, and Radicchio with a Hazelnut Vinaigrette
- Organic Honeydew and Strawberry Salad with a Touch of Honey and Yogurt
- Assorted Greens with Aged Jack Cheese and an Ancho Chili and Orange Vinaigrette
- Salad of Watercress, Frisse, Roasted Sliced Duck, Pecans and a Huckleberry & Chive Vinaigrette
- Salad of Fennel, Sugar Snap Peas and Red Peppers with a Lemon and White Wine Vinaigrette
- Jicama, Orange and Shaved Onion Salad with a Cilantro and Jalapeno Vinaigrette
- Gratin of Sweet Potato, Toasted Pecans, Bacon and Gorgonzola
- Risotto of large Israeli Cous Cous with Wild Mushrooms, Sun Dried Tomatoes and a Pecorino Cream Sauce
- Stewed Black Beans with Mexican Chocolate and Orange
- Spicy Sausage with Braised Red Cabbage and Pears with Cider Vinegar
- Quesadillas with Smoked Salmon, Mascarpone Cheese and Marinated Bermuda Onions
- Poached Salmon with Soy, Honey and Ginger
- Risotto with Rock Shrimp, Saffron, Basil, Sun Dried Tomatoes and Romano Cheese
- Thyme Marinated Chicken Breasts with an Orange and Ginger Glaze

Roasted White Fish with Pomegranate, Orange and Rosemary Jus

Slightly Smoked Citrus, Cilantro, Onion and Chili Marinated Chicken Breasts

Pasta Penne Paella Penne with Saffron, Sausage, Shrimp, Chicken and Vegetables

Roasted Pork Loin with Caramelized Figs and Ruby Port

Braised Duck Breast with Ancho Chiles, Dried Cranberries and Toasted Hazelnuts

Maple Glazed Duck Leg Confit with a Port and a Green Peppercorn Broth

Sliced Beef Sirloin with a Bourbon and Gorgonzola Sauce

Chilled and Sliced Mango Marinated Flank Steak with a Jicama and Onion Salsa

Crispy Skin Duck Breast with Hoisin, Black Sesame, Cilantro and Scallions

Rice Noodles with Lobster, Shitake Mushrooms and Chinese Broccoli

American/French

This section of our menu is dedicated to the more traditional flavor combinations and is sure to please the varied tastes of all your guests

Caesar Salad with Homemade Croutons

Salad of Roasted Beets, Orange and Fennel with a Dijon Vinaigrette

Baby Spinach Salad with Goat Cheese & Red Onion with a Grapefruit and Chive Vinaigrette

Marinated Organic Green Bean Salad with Toasted Almonds, Lemon Zest and Crispy Shallots

Organic Spring Mix with Dried Apricots, Toasted Almonds and Goat Cheese

Organic Garden Salad with Choice of Dressings

Chilled Asparagus with a Citrus Vinaigrette

Organic Honeydew and Strawberry Salad with a Touch of Honey

Pilaf of Rice, Corn and Herbs

Home Style Mashed Potatoes (Traditional, Garlic, Horseradish, Herbed or Truffled Available)

Pan Roasted Baby Red Potatoes with Rosemary

Traditional Potato Gratin with Leeks

Mashed Sweet Potatoes with Maple and Autumn Spices

Poached Salmon with a Saffron and Tomato Vinaigrette

Roast Pork Loin with a Pear and Ginger Chutney

Sautéed Cabbage with Apples and Caraway

Caramelized Baby Carrots with Orange Zest

Pan Roasted Wild Mushrooms with Red Wine and Leeks

Butternut Squash with Cinnamon Butter

Broccoli and Roasted Tomato Sautee

Pan Roasted Organic Assorted Vegetables with Fresh Herbs

Sautéed Green Beans with Almonds and Crispy Shallots

Wild Mushroom and Bread Stuffing with Sage

Pan Roasted Bass with a Smoked Tomato and Herb Cream

Halibut with Bacon and Hazelnut Butter

Herbed Atlantic Salmon

Chilled Poached Salmon with a Lemon and Dill Cream

Pan Roasted Chicken Breast with a Wild Mushroom Ragout

Roasted (Bone-In) Chicken with Apples and Brandy

Chicken Breasts with a Dijon and White Wine Sauce

Orange and Rosemary Scented Roasted Chicken

Coq Au Vin- Pieces of Tender Chicken Cooked with Red Wine and Shallots

Medallions of Filet Mignon with a Sauce of Wild Mushrooms and Cabernet

Sliced Roasted Turkey Breast with an Orange and Ginger Glaze

"Grandmas Cooked All Day" Tender Beef Brisket with Choice of BBQ or Red Wine Sauce

Rosemary Infused Roasted Pork Loin with a White Wine and Whole Grain Mustard Sauce

Red Wine, Herb and Shallot Braised Lamb Shanks

Dijon Crusted Spring Lamb Roast

Pan Cooked Breast of Muscovy Duck with "Jus"

Herb Crusted and Slow Cooked Duck Leg and Thigh Confit

Traditional Corn Beef and Cabbage

Asian/Pacific Rim

This area of our menu concentrates on the cuisines of Japan, China, Thailand, Korea and Vietnam.

Spicy Marinated Cucumber Salad with a Sweet Soy and Chili Vinaigrette

Thai Style Rice Noodle Salad with Thinly Sliced Organic Vegetables and a Peanut Vinaigrette

Traditional Chinese Chicken Salad with Black Sesame, Pickled Red Ginger and Crispy Noodles

Bangkok Slaw (Asian Style Cole Slaw with Peanuts)

Traditional Fried Rice

Thai Style Coconut Rice with Fresh Mint and Cilantro

Chilled Japanese Soba Noodle Salad with a Sesame Vinaigrette

Braised Shitake Mushrooms with Ginger, Soy and Rice Wine

Stir-Fry Organic Vegetables with Crispy Noodles

Wok Cooked Snow Peas, Red Pepper and Water Chestnuts

Salmon with Sweet Soy, Green Onions and Crispy Won Ton Strips

Sesame Seared Ahi with Choice of Asian Glaze

Marinated Chicken Breasts with a Mint and Chili Glaze

Whole Roasted Pieces of Chicken with Soy and Ginger

Stir-Fry Chicken or Beef with Organic Vegetables

Thai Style Green Curry Chicken with Pineapple

Korean Style Crispy Chicken Legs with a Spicy Hoisin Glaze

Ginger and Scallion Marinated Sliced Top Sirloin

Sautéed NY Strip with Sesame, Snow Peas and Water Chestnuts

Stir-Fry BBQ Pork with Organic Green Beans
Hoisin Marinated Duck Breasts with Scallion Garnish
White Plum Sauce Marinated Medallions of Pork Tenderloin Sautéed with Chinese Broccoli
Wok Cooked "Hong Kong" Style Marinated Filet Mignon Cutlets
Sautéed Shrimp and Scallops with Orange and Sesame Flavors
Rice Noodles with Lobster, Shrimp and Oyster Sauce

Italian/Mediterranean

We have taken the best flavor combinations and cooking techniques from Italy, Spain, Greece and the shores of France and put them together here for you to choose from.

Caesar Salad with Spicy Croutons
Marinated Vegetable Salad Made with Organic Fresh Vegetables and a Balsamic and Oregano Vinaigrette
Salad of Roasted Eggplant, Organic Tomatoes and Basil with Caramelized Garlic Vinaigrette
Baby Spinach Salad with Pine Nuts and Sun Dried Tomato with a Red Wine and Herb Vinaigrette
Chilled Penne Salad with a Romano and Walnut Pesto, Organic Tomato and Roasted Red Peppers
"Little Italy" Antipasto Salad with Vegetables, Provolone Cheese, Herbs and Salami
Tuscan White Bean and Arugula Salad with Organic Tomatoes and a Basil Vinaigrette
"Lentil Ai Funghi" – Italian Style Chilled Lentil Salad with Wild Mushrooms
Pan Cooked Fennel Root and Radicchio with a touch of Orange and Basil
Roasted Baby Eggplant with Fresh Basil
Ratatouille made with Sautéed Eggplant, Onions, Garlic, Zucchini, Red Peppers and Tomato
Portabella Mushrooms Cooked in a Balsamic Vinaigrette
Frittata with Roasted Potato, Romano Cheese and Roasted Red Peppers
Baked Rigatoni with Ricotta

Traditional Sausage and Peppers (Available with Peppers Only)
Homemade Lasagna – Choice of Meat, Vegetarian or Sausage
Chicken, Veal or Eggplant Parmesan with Provolone Cheese and Marinara Sauce
Veal Picatta (Veal in a Wine, Lemon and Caper Sauce)
Pepper and Herb Crusted Ahi Tuna served with a Sun Dried Tomato Cream Sauce
"Torta Quattro" – Four Layer Casserole with Mascarpone, Sun Dried Tomato, Basil Pesto and Kalamata Olives – Served with Fresh Baguette
Pan Roasted Chicken Breast with a Roasted Garlic and Wild Mushroom Ragout
Chicken Cacciatore with Stewed Tomato, White Wine and Basil
"Pollo al Limon" with a Caper, Vodka and Lemon Sauce
"Pollo Siciliana" – Braised Chicken with Peppers and Sweet Sausage
Chicken Marsala with a Marsala Mushroom Sauce
Braised Lamb Shanks with Rosemary, Chianti and White Beans
Lemon, Sage and Peppercorn Brined Roasted Pork Loin with a Madeira Broth
Braised Duck Breast with Roasted Fennel and Lemon
Sautéed Scallops with Pancetta, Peas and Cream
Tuscan Style Stewed "Fall Apart" Beef Roast with Tomato, Garlic, Capers and Herbs

CUSTOM PASTAS

Create your own pasta dishes by selecting the type of pasta and a sauce to go with it.

PENNE
RIGATONI
FUSSILI
CAPELLINI
LINGUINE
ZITI
FARFELLE

SAUCES

PRIMAVERA (Vegetables and olive oil)
ROMA (Tomato, basil and olive oil)

FUMO (White wine cream with smoked chicken)
BOLOGNESE (Meat sauce)
MARSALA
PICATTA (Lemon, capers and white wine)
LIMONE (Vodka and lemon cream sauce)
CREAMY GORGONZOLA
MARINARA
PUTTENESCA (Tomato sauce with capers, olives, dried chili and garlic)
ARRABIATA (Spicy Marinara)
PESTO
CLAM (Red or White)

Fell free to add Chicken or Sausage to any sauce

Latin/Caribbean

Whether it is an afternoon soiree or a fun evening buffet, you are sure to find some great items in this section of our menu. The cuisines we have concentrated on here are that of Mexico, South America and the Caribbean. Be sure ti ask about our matching floral decorations to go with your selections.

Salad of Black Beans, Roasted Corn and Hominy with a Lime and Cilantro Vinaigrette

Assorted Greens with Aged Jack Cheese and a Ancho Chili and Orange Vinaigrette

Jicama, Orange and Shaved Onion Salad with a Cilantro and Jalapeno Vinaigrette

Steamed Coconut Rice

Cuban Style Black Beans and Rice

"Platanos" Sautéed Sweet Plantains

Yucatan Style Baked Snapper with Tomato, Onions, Cumin and Olives

Pan Roasted Salmon with Red Chili, Cilantro and Lime

Jamaican Style "Jerk" Chicken with a Creamy Cucumber Yogurt Sauce

Caribbean Style Smoked Chicken with Sausage and Peppers

Roasted Chicken Breasts with Cilantro and Lime

Slow Cooked Duck with Dried Cranberries and Toasted Chili

Stewed Lamb with Toasted Pumpkin Seeds

Home Style Carnitas (Fried Pork) Garnished with Cilantro, Onion and Lime

Caribbean Pork Stew with Plantains, Olives, Peppers and Spices

Chipotle Marinated Skirt Steak with a Fresh Tomato and Onion "Pico De Gallo"

Chilled and Sliced Mango Marinated Flank Steak with a Jicama and Onion Salsa

Middle Eastern/Kasbah

Here you will find choices from the Cuisines of the Middle East and Northern Africa. If you are looking to impress your guests with an original, elaborate and pretty buffet...this is the place.

Saffron Orzo Salad with Sun Dried Tomato, Olives and Fresh Basil

Roasted Root Vegetable Salad with a Toasted Spice and Red Wine Vinaigrette

Roasted Root Vegetable Hash with Toasted Spices and Red Wine Vinegar

Chick Pea and Tomato Salad

Saffron Rice (Traditional or with Pine Nuts, Capers and Yellow Raisins)

Cumin and Fennel Scented Basmati Rice

Fresh Pita or Flat Breads

Stuffed Grape Leaves

Traditional Cous Cous

Tabouleh Salad

Babaganough

Hummus with Tahina

Roasted Cauliflower with Dill/Cumin Butter

Broccoli with Goat Cheese and a Cracked Pepper Cream Sauce

Sautéed Spinach with Toasted Garlic and Lemon

Caramelized Baby Carrots with Orange and Ginger

Roasted Red Snapper with Moroccan Spices

Sea Bass with a Paprika and Honey Glaze

Roasted Chicken Breasts with a Sweet Cumin Glaze

Traditional Shishlik - Marinated Skewers of Chicken or Beef

Spicy and Tangy Stewed Chicken

Spicy Braised Lamb Stew with Orange and Pomegranate

Lamb Roast with Turkish Apricots and a Paprika Glaze

Olive, Lemon and Garlic Infused Leg of Lamb Roast

Roasted Bass with Saffron and Fresh Parsley in a Tomato/
Fennel Broth

Cajun/Creole

The flavors and techniques that signify the food in this section are reminiscent of a warm evening in New Orleans. We have captured the true soul of the "South" in this section of our menu.

Platter of Chilled Steamed Crawfish

Spicy Smoked Chicken Cakes with Creole Remoulade

Crab and Corn Cakes with a Horseradish Cream

Coconut Rice

Southern Style Red Beans and Rice

Organic Corn and Herb Sautee

"Weesiana Trinity" – Sautéed Peppers, Onions and Celery

Organic Vegetable Etouffe

Cajun French Bread and Sage Baked Stuffing

Roasted Garlic Mashed Potatoes

Mashed Roasted Sweet Potatoes with Maple and Spice

Penne with Rock Shrimp and a Spicy Tomato Cream Sauce

Pecan Coated Catfish with Creole Mustard Sauce and Lemon

Pan Fried Shrimp with Mushrooms, Tarragon and Anisette
Liqueur

Cajun Blackened Chicken Breasts with Homemade Cajun
Seasoning

Sweet and Smokey Stewed BBQ Chicken or Beef Brisket
with Onion Marmalade

Slow Cooked Carolina Pulled Pork with a Maple and Tabasco
Sauce

Thick Cut Pork Chops with a Roasted Garlic and Bourbon
BBQ Sauce

Blackened Rib-Eye Steaks with Home Made Cajun
Seasoning

Duck, Okra and Maple Bacon Gumbo

Island/ Luau

If you are trying to achieve the feel, atmosphere and flavors of an Island type party, then this is the menu section for you. Be sure to inquire about our special décor packages available to compliment your event.

Under Construction



Spanish Tapas

Under Construction



Services and Prices

Contemporary Catering can customize recipes and complete menus to your request. We will accommodate special requests and substitutions when possible. Many items can be made low fat, vegetarian, lo-carb or vegan. The prices on these pages are estimated and will vary according to your exact needs, location and guest count. Contact our event specialists and chefs to plan your next event or request our additional menu offerings.

Cocktail Party with Appetizers

This package is ideal for an event where passed appetizers and a full meal are not needed. Our platters can be found under the heading "Party Platters and Finger Foods" in our main menu. The prices below vary because of the number of options available.

\$12.95-19.95 Per Person

Passed Appetizers (Add-on)

Add passed appetizers to any of our packages to add a sense of elegance and flair to any event. Our tailored event staff will walk the room offering your selected Hors D'ourves to your guests. Final price depends on the type and quantity of selections.

\$4.95-9.95 Per Person

Light Buffet

This selection is perfect for small parties and luncheons. Please choose 1 Entrée, 2 Side Dishes and 1 Salad from any of our menus or call us for a customized menu at no additional charge.

\$8.95-14.95 Per Person

The Sterling Buffet

This is wonderful package for an afternoon or evening event of medium size. Please choose 2 Entrees, 2 Side Dishes, 1 Appetizer Platter, and 1 Salad or call us for a customized menu at no additional charge.

\$13.95-19.95 Per Person

Gold Service Buffet

This is our most popular package offering the most flexibility at an affordable price. Please choose 2 Entrees, 3 Side Dishes, 2 Appetizer Platters, 2 Salads and 1 Dessert. Or simply call our office a complete customized menu at no additional charge.

\$18.95-27.95 Per Person

The Platinum Service Buffet

When nothing less than the absolute best will do, we suggest this package. It offers the most in choices and selections and comes complete with the "Passed Appetizers" package included. Please choose from 2 Entrees, 3 Side Dishes, 2 Salads, 3 Appetizer Platters, 3 Passed Appetizers and 2 Dessert Platters from any of our menus. We will also be glad to customize a menu for you at no additional charge.

\$24.95-38.95 Per Person

Custom Designed Sit Down Dinner Service

Client and Chef will work together to create a menu that is sure to dazzle and impress while at the same time adhering to any wants or needs of the event host. Anything from a standard served entrée plate to a 6 course meal with table side carving service is available.

\$14.95-29.95 Per Person

Bread and Butter service can be added to any meal and includes fresh baked baguettes, Brioche, Focaccia and walnut grain. All breads are baked the day of your event.

Wine Bar Service

Your bar service will come complete with a selection of imported and domestic red and white wines that have been hand picked by our chef to match your menu selections.

Prices vary depending on your selections.

\$5.95-12.95 Per Person

Sterling Bar Service

Along with a selection of handpicked red and white wines, this bar package also comes with a selection of imported and domestic beers. The prices vary depending on your selections.

\$8.95-13.95 Per Person

The Gold "Full" Bar Service

This package is our most popular and it is sure to impress and satisfy your guests. Aside from a handpicked selection of imported and domestic red and white wines and beers, we have also included a standard mixed drink service as well.

This includes Gin, Tequila, Whisky, Vodka, Rum, Scotch and the hardware to mix the drinks.

\$13.95-17.95 Per Person

The Platinum "Full" Bar Service

We have added a selection of premium liquor choices to the Gold Bar Service to create our most lavish and impressive bar service offering.

\$16.95-19.95 Per Person

Non Alcoholic Beverage Service

A selection of ice cold sodas and bottled waters will be offered to your guests. Juices, premium imported sparkling waters and teas can also be added to this package for a small charge.

\$1.75-2.95 Per Person

Beverage Service Additions

- Champagne Toast - \$2.95 Per Person
- Coffee Service - \$1.95-\$2.95 Per Person
- Blended Drinks - \$4.95-\$7.95 Per Person
- Custom Rum Punches - \$3.95 Per Person
- Pre-event soft drinks - \$2.95 Per Person

All "full" bars will include beverage napkins, beverage straws/ stirrers, triple sec, vermouth, grenadine, cranberry juice, grapefruit juice, orange juice, bloody Mary mix, margarita mix, margarita salt, limes, lemons, olives, cocktail onions, cherries, coke, diet coke, 7 up, soda water and tonic water.

Décor for Buffet

Although you may already have a florist booked for your event, we would suggest allowing us the opportunity to decorate and arrange your buffet. We use only the freshest of flowers and greenery and will be glad to match our décor with the color theme of your event. The average cost is \$40 per 6ft. buffet table.

Event Staff

We will be glad to assist you in figuring out just how many event professionals you need at your event. Our servers and bartenders are \$25 per hour. Our Event Captains are \$35 per hour. Our on site cooks are \$20 per hour, and our on site chefs are \$45 per hour. All of our staff is well trained, handsome and professional. Everyone works on a 5 hour minimum and we strongly suggest an event captain at functions with more than 50 guests.

Full Service Delivery, Set-up and Clean-up

This service, while not automatically added until it has been discussed with the client, covers the expense of transportation, insurance and extra labor. The charge to the client is usually \$75 (for a 100 guest event) with a bit more added at venues where trash is not allowed to be left and must be taken and disposed of by our staff.

Full Service Rentals

We can arrange for just about anything under the sun to be delivered, set-up and broken down at your event. Tenting, dance floors, wedding arches, special lighting, P.A. systems and red carpets are not uncommon at our events. We can also arrange the basics as well: China, silverware, glassware, linens, tables and seating. Because of the labor involved in keeping all these items perfect and looking new, we outsource this to a third party. You need not be concerned about dealing with this. We will place the order, set the delivery time, make sure it is all set-up for the event and ultimately make sure it all gets back to the vendor.

High Quality Disposable Accessories

We use only the highest quality black polypropylene disposable service items. Other colors are available upon request. We stock 6 Inch Salad/ Dessert Plates, 9 Inch Dinner Plates, Napkins, Plastic Ware, Clear Plastic Wine Glasses and Champagne Flutes as well as Hot/ Cold Cups and Coffee Cups. Depending on your exact needs, price is **about \$1.75 Per Person**

Gratuity/ Service Charge

Depending on the size and details of your event, there is usually a couple days of work and a team of workers that go into an event that the client never sees. This includes menu creation, walk-throughs, purchasing and stocking raw ingredients, kitchen prep and butchering as well as maintaining our main commissary kitchen to prepare the bulk of your event. This charge is not automatically added to all events and can be discussed at any time with management. The basic charge remains at **15%-18%**

Other Available Services

- 6Ft. Braided Challah Bread - \$125
- Candle and Kiddush Service - \$95-\$145
- Full Service Espresso and Blended Iced Espresso Bar - \$4-7 Per Person
- After Dinner Drinks - Port, Grappa, Brandy - \$4-8 Per Person



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A few of our current and past clients...

<i>Goldrich & Kest Industries</i>	<i>First American Title</i>	<i>PC Mall/ Mac Mall</i>
<i>Prestige Homes</i>	<i>Overture.com</i>	<i>Fusion Factory</i>
<i>Los Angeles Jewish Federation</i>	<i>Gateways Hospitals</i>	<i>Christian Ministries</i>
<i>Universal Pictures</i>	<i>Bloomingtons</i>	<i>U.B.S. Paine Webber</i>
<i>Capitol Records</i>	<i>Merrill Corp.</i>	<i>Hill & Knowlton</i>
<i>Starlight Children's Foundations</i>	<i>Prudential Securities</i>	<i>Murchison & Cumming</i>
<i>City of Hope</i>	<i>U.C.L.A.</i>	<i>Ryan Partnership</i>
<i>Deutsch Advertising</i>	<i>Rhino Records / Warner Music</i>	<i>Sidley & Austin LLC</i>
<i>LAX</i>	<i>Joseph Aboud Clothiers</i>	<i>Host Pro</i>
<i>Greenberg & Glusker</i>	<i>Washington Mutual Bank</i>	<i>Intl. Lease Fin. Corp.</i>
<i>Florence Crittenton Center</i>	<i>Authentic Fitness Corp.</i>	<i>Men's Health Magazine</i>
<i>Academy of Motion Pictures</i>	<i>HTV</i>	<i>HQ Global Workplaces</i>
<i>BAE Systems</i>	<i>EC Productions</i>	<i>VPS Studios</i>
<i>Jim Falk Lexus</i>	<i>Kirkland & Ellis</i>	<i>Stewart Land & Title</i>
<i>AT&T Studios</i>	<i>McDermott, Will & Emery</i>	<i>Northern Trust Bank</i>
<i>Brentanos Books</i>	<i>Icebox.com</i>	<i>Southwest Airlines</i>
<i>Microsoft</i>	<i>Orrick, Harrington & Sutcliff</i>	<i>Paul Hastings LLC</i>
<i>U.T.A.</i>	<i>Strome Investments</i>	
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