# BON APPÉTIT <br> MANAGEMENT COMPANY <br> CATERING AND EVENTS 

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## A Message From Our Team

## Thank you for considering Bon Appétit.

Henry E. Huntington's legacy of historic collections and exquisite gardens has enriched the guest experience at The Huntington Library, Art Collections, and Botanical Gardens for over a hundred years. The institution promotes education in the arts, humanities, and botanical sciences through the growth and preservation of its collections, the development and support of its scholarly community, and the display and interpretation of its extraordinary resources to the public.

As partners with The Huntington, Bon Appétit Management Company is proud to offer catering services in addition to our cafés located throughout the grounds. With an eye for creative preparation and presentation, our chefs prepare delicious food that complements the unique architecture, tranquil gardens, and breathtaking views of The Huntington's venues.

We prepare all our food from scratch and are committed to sourcing local and sustainable ingredients. Our dhefs take advantage of the bounty of fresh, seasonal ingredients available in Southern California all year. At Bon Appétit we are guided by a deep respect for both the finite nature of environmental resources and the considerable effort expended to grow, harvest, and transport our food.

In the following pages, we provide a series of thoughtful, innovative, and seasonally-driven menus designed by Executive Chef Jeff Thurston. Please contact us with any questions.

We look forward to working with you!


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## POLICIES \& GUIDELINES

This guide is intended to help you as you begin planning for your event. Our team will help you select a menu and service style to meet the needs for your special occasion.

## GUARANTEE

In arranging for catered events, guest count must be finalized by noon, seven business days in advance of the event. This number will be considered your guaranteed minimum guest count, which is not subject to reduction. Increases to your guarantee after said date are due no later than three business days in advance, are subject to approval by Huntington Hospitality, and may incur additional charges.

## C A N CELLATIONS

Events cancelled within 14 business days of scheduled start time are subject to $100 \%$ total cost fee.

## M I N I M U M S

We require a minimum $\$ 500$ order for delivery to onsite and offsite events. Orders that do not meet this minimum will be charged the difference in the final invoice.

## SERVICE FEE

A service charge of $20 \%$ will apply to your overall invoice, excluding venue fees.

## DIETARY RESTRICTIONS AND ALLERGENS

We are happy to find equivalent menu offerings for guests with sensitivities to food allergens. Please inform your Event Manager of these guests' needs. While we offer items made without gluten-containing ingredients and practice proper sanitization to prevent cross-contamination, please note that our chefs cook in an open kitchen where other dishes are prepared with gluten-containing ingredients.

## F O O D S A F E T Y

Due to licensing requirements and quality control issues, all food and beverage served on property must be supplied by Bon Appétit Management Company. No food or beverage of any kind may be brought onto the property. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, any unconsumed food and beverage becomes property of Bon Appétit Management Company.

## POTENTIAL FEES

## Labor

For events requiring staff present, please note a labor fee of $\$ 48$ per captain per hour and $\$ 40$ per server per hour will apply. A minimum of four hours is required per staff. Please note, your Event Manager will determine the number of staff required and length of service time, including set-up and strike, depending on the size and scope of your event. A labor fee will apply if staff is requested to return, or return time is extended beyond the scheduled end time for clean-up.

## Equipment

All platters, plates, silverware, serving utensils, etc. are property of Bon Appetit, and must be picked up by at the clean-up time. If any items are missing, a charge will be applied to the final bill.

## Linen

House linens or runners are included for all buffet and bar set-ups. Standard in-house linen are 85 -inch squares available in white and black. Linen for additional tables (registration, etc.) are available at $\$ 5$ per linen. In-house napkins are available in black or white at $\$ 1$ per piece. We recommend two linens for each six-foot or eight-foot table. If additional linen is requested from our servers during the event, additional charges will apply for available product.

Please request linen at least ten business days before your event. Last minute orders/additions may be subject to additional fees.

## SET-UP AND CLEAN-UP

A minimum of two hours set-up time and one hour clean-up time is required for events. Depending on size and location of event, additional time may be necessary.

## FURNITURE AND TABLEW ARE

In-house event furniture is available on a first-come, first-served basis, and should be requested through your Event Manager. China or biodegradable disposables are also available for your events. In-house china is booked on a first-come, first-served basis at $\$ 4$ per guest, and is available for parties of up to 150 guests. Guest counts exceeding 150 will require event rentals. Disposables are available at a fee of $\$ 4$ per guest. For more information, please contact your Event Manager.

## B A R SERVICE

Per the liquor license issued to The Huntington through Bon Appétit, alcohol is never permitted to be set up as selfservice. Please note a labor fee of $\$ 48$ per bar captain per hour and $\$ 44$ per bartender per hour will apply as a starting point for your proposal and can be adjusted based on the size and scope of your event. A minimum of four hours per each service staff is required. See Beverages and Bar Packages.

## T A S T INGS

Tastings may be arranged for an additional cost based on quantity and scope of what is requested to taste. Please work with your Event Manager for an estimate.

## S A LES T A X

Applicable sales tax will be added to food, beverage, labor, service items, and rentals for catered events.

OFFSITE TRANSPORTATION CHARGES
0-5 miles away: $\$ 75$
6-15 miles away: $\$ 100 \quad 16-25$
miles away: \$125

B REAKEAST
ANEA CARTE SNAOKS

## BREAKFAST

A minimum of 8 guests is required for breakfast options. All options are served as a buffet, and include Illy coffee, Illy decaf, and Art of Tea assorted teas. For plated breakfast options, please consult your Event Manager. Made-without-gluten-containing ingredients, vegetarian, or vegan options are available upon request.

## Continental Breakfast

\$16 PER GUEST
Assorted seasonal house-made tea breads, muffins, and scones with butter and preserves

## West Coast Continental

\$19 PER GUEST
Seasonal house-made muffins and scones; plain bagels with butter, cream cheese, and preserves; and sliced seasonal fruit

## Burrito Buffet

\$21 PER GUEST
Pre-assembled burritos with scrambled egg, bacon, avocado, potato, and cheese with salsa verde and salsa fresca; watermelon cubes with fresh lime; and crispy potatoes Vegan burritos with chipotle jackfruit, avocado, and potato are available upon request.

## American Breakfast

\$28 PER GUEST
Fluffy scrambled eggs, choice of applewood-smoked bacon or chicken-apple sausage, breakfast potatoes with peppers and onions, biscuits with butter, and seasonal fruit platter

## Huntington Breakfast

\$32 PER GUEST
French toast with maple syrup, butter, and Huntington marmalade; applewood-smoked bacon, farmers market vegetable and aged cheddar frittata; and sliced seasonal fruit

## Presidential Breakfast Action Station**

\$38 PER GUEST
Choice of smoked salmon or short-rib poached eggs Benedict; Florentine Benedict with spinach, tomato, and portobello mushroom; yogurt parfaits with berries and granola; brûléed grapefruit halves; and croissants with Huntington marmalade
**Requires a $\$ 125$ chef attendant fee for every 75 guests.

## À LA CARTE BREAKFAST

A minimum of 8 guests is required per selection below.

## Whole Fruit

Cage-Free Hard Boiled Eggs
House-Made Granola Bars (contains nuts)
Mini Yogurt Parfaits with Greek yogurt, honey, granola, and berries
Savory Puff Pastry choose ham and Swiss cheese or mushroom and Swiss cheese
Mini Quiche choose quiche Lorraine or spinach and sun-dried tomato
Applewood-Smoked Bacon
Chicken-Apple Sausage
Pork Breakfast Sausage

## Seasonal Fruit Platter

Avocado Toast with tomato, pickled onion, and radish

## Assorted Bagels with Cream Cheese

Smoked Salmon with capers, shaved red onion, and tomato
Cinnamon French Toast Sticks with Vermont maple syrup
Pastries (Tea Bread, Muffin, Danish, or Scone)
Includes butter and preserves
\$3 PER PIECE
\$25 PER DOZ.
\$5 PER PIECE
\$6 PER GUEST
\$7 PER GUEST
\$5 PER GUEST
\$5 PER GUEST
\$5 PER GUEST
\$5 PER GUEST
\$7 PER GUEST
\$9 PER GUEST
\$6 PER GUEST
\$11.50 PER GUEST
\$8.50 PER GUEST
\$7 PER GUEST


## À LA CARTE SNACKS

A minimum of 8 guests is required per selection below.
Protein Box\$14 PER GUEST
Mary's organic roasted chicken breast, cage-free hard boiled egg,Tillamook cheddar, Marcona almonds, and seasonal fruit
Trio of Fries ..... \$9 PER GUEST
Potato, Sweet Potato, and Parmesan Truffle Fries
Served with curry ketchup, garlic aioli, and house-made ranch
House-Made Kettle Chips\$5 PER GUEST
Choice of sea salt or barbecue
Warm Ballpark Pretzels ..... \$7 PER PIECE
Served with yellow mustard and cheese
Blend of Oven-Roasted Nuts ..... \$7 PER GUEST
House-Made Snack Mix ..... \$6 PER GUEST
Trio of Popcorn\$6 PER GUEST
Assorted Mini Candy Bars ..... \$5 PER GUEST
Chocolate-Dipped Strawberries ..... \$75 PER DOZ.
Assorted Protein Bars\$6 PER PIECE
Assorted Ice Cream Bars


## BOXED LUNCHES

Huntington Hospitality staff does not return for boxed lunch clean-up. Orders are available for on-site delivery or for pick-up from the 1919 Café for a $\$ 50$ drop and/or pick up fee.
S A NDW ICH B OXED LUNCH \$20 PER GUEST

A minimum of 8 guests is required per sandwich selection. A maximum of 3 sandwich selections is available per event. Each box includes chips, bottled water, and a freshly baked cookie. Bread made without gluten-containing ingredients and/or vegan options are available upon request.

## House-Roasted Turkey Sandwich

Arugula, tomato, avocado, and green goddess dressing Add bacon for \$4

## Roast Beef Sandwich

Cheddar, caramelized onion jam, tomato, arugula

## Smoked Ham Sandwich

Arugula, Gruyère cheese, and Dijon aioli

## Italian Sandwich

Mortadella, soppressata, ham, lettuce, tomato, provolone, red wine vinegar, and olive oil

## Grilled Chicken and Di Stefano Mozzarella Sandwich

Organic mixed greens, tomato, basil, and garlic aioli

## Tuna Salad Sandwich

Lettuce, tomato, red onion, celery, parsley, Dijon mustard, and mayonnaise

## Vegan Roasted Seasonal Vegetable Wrap

Mediterranean vegetables, arugula, sun-dried tomato hummus, and toasted flour tortilla

## Caprese Sandwich

Di Stefano mozzarella, tomato, basil, and balsamic vinegar

A minimum of 8 guests is required per salad selection. A maximum of 3 salad selections is available per event. Each box includes bread, butter, bottled water, and a freshly baked cookie.

## Traditional Caesar Salad with Parmigiano-Reggiano

Heirloom tomatoes and garlic croutons

## Roasted Local Beet Salad

Arugula, herbed goat cheese, and sherry-shallot vinaigrette
Apple, Walnut, and Fennel Salad
Arugula, Point Reyes blue cheese, and lemon vinaigrette

## Essential Mixed Green Salad

Spring mix, arugula, watermelon radish, avocado, cherry tomato, and citrus vinaigrette

## Kale and Quinoa Salad

Shaved fennel, mint, dried cranberries, carrots, and citrus vinaigrette


## GOURMET BOXED LUNCHES

## GOURMET BOXED LUNCH

A minimum of 8 guests is required per salad selection. A maximum of 3 selections is available per event. Each gourmet boxed lunch includes fruit medley salad, house-made potato chips, brownie, and bottled water.

## Herb-Roasted Pork Loin and Fig Sandwich

Caramelized onion jam, herb aioli, Larder Bakery French baguette

## Citrus-Brined Turkey Sandwich

Provolone, tomato, arugula, basil aioli, Larder Bakery French baguette

## Napa Cabbage Salad

Mango, snow peas, crispy wontons, ginger-grilled chicken or salmon, and sesame vinaigrette

## Mediterranean Salad

Grilled ahi tuna or garlic-roasted chicken, cucumber, heirloom tomato, artichoke hearts, olives, and aged red wine vinaigrette

## Black and Blue Salad

Charred New York strip steak, grilled fingerling potatoes, roasted red onion, asparagus, wild baby arugula, and Point Reyes blue cheese dressing

## Loaded Vegetable Salad

Roasted tomato, charred yellow squash and zucchini, asparagus, portobello mushrooms, Castelvetrano olives, chickpeas, Kenter Canyon Farm mesclun mix, and creamy lemon tahini


## SANDWICH \& SALAD BUFFET

A minimum of 8 guests is required. Includes fruit salad, cookies, and choice of house-made kettle chips or potato salad.

## \$29 PER GUEST

Please note sandwich and salad buffets include a maximum of 3 selections total.

## S A N D W I CHES

House-Roasted Turkey with arugula, tomato, avocado, and green goddess dressing
Roast Beef Sandwich with caramelized onion jam, cheddar, tomato, and arugula
Smoked Ham with arugula, Gruyère cheese, garlic aioli, and Dijon mustard
Grilled Chicken and Di Stefano Mozzarella with organic mixed greens, tomato, basil, and garlic aioli
Tuna Salad Sandwich with lettuce, tomato, red onion, celery, parsley, Dijon mustard, and vegan mayonnaise
Caprese with Di Stefano mozzarella, tomato, basil, and balsamic vinegar
Vegan Roasted Vegetable Wrap with seasonal vegetables, arugula, sun-dried tomato hummus, and flour tortilla

S A L A D S
Traditional Caesar with tiny heirloom tomatoes, garlic croutons, shaved parmesan, and Caesar dressing
Roasted Local Beet with wild baby arugula, herbed goat cheese, and sherry-shallot vinaigrette
Apple, Walnut, and Fennel with arugula, Point Reyes blue cheese, and lemon vinaigrette
Kale and Quinoa with shaved fennel, mint, dried cranberries, carrots, and citrus vinaigrette
Essential Mixed Greens with spring mix, watermelon radish, avocado, cherry tomatoes, and citrus vinaigrette



## HORS D’OEUVRES

Hors d'oeuvres may be served tray-passed or on a buffet station and will require a labor fee. Consult your Event Manager for the optimal service style for your hors d'oeuvre selections.
G A R D E N\$5 EACH
A minimum of 10 pieces is required per selection. Vegan options are available upon request.
Roasted Tomato Jam on Sourdough Toast with Laura Chenel goat cheese, basil, and sea salt
Yellow Tomato Gazpacho Shooter with basil oil
Roasted Heirloom Tomato Bisque Shooter with basil foam
Wild Mushroom Phyllo Tart with whipped ricotta and chervil
Mushroom Spring Roll with sweet chili dipping sauce
Mini Avocado Toast with tomato, pickled red onion, watermelon radish
Crispy Potato Dumplings with spiced tomato chili sauce
Potato and Green Garlic Dumplings with miso-orange dipping sauce
Goat Cheese Crostini with fig, walnut, and balsamic reduction
Compressed Watermelon and Feta Cube with balsamic reduction and micro arugula
Pickled Baby Red Beet with goat cheese and black pepper foam
Caramelized Onion and Feta Croquette with herb rémoulade
Crispy Chickpea Croquette with lemon tahini
Red Lentil and Aji Amarillo Ceviche with mint, avocado, and California strawberry
Olive Tapenade Vol-au-Vent with Castelvetrano olives
Macaroni and Cheese Bite with chives
Maple and Ginger Whipped Kabocha Squash in phyllo cup
Cucumber and Dill Tea Sandwich topped with hearts on fire microgreens
Crispy Eggplant with soy vinaigrette

## HORS D'OEUVRES (CONT.)

Hors d'oeuvres may be served tray-passed or on a buffet station, and will require a labor fee. Consult your Event Manager for the optimal service style for your hors d'oeuvre selections.

LAND
\$6 EACH
A minimum of 10 pieces is required per selection. Vegan options are available upon request.
Chef's Special Deviled Egg with applewood-smoked bacon
Watercress Deviled Egg with Maldon sea salt
Achiote Chicken Empanada with jalapeño crema
Curried Chicken Samosa with spiced yogurt dipping sauce
Fried Chicken Bites with chili honey
Jerk Chicken Skewer with grilled pineapple
Soy Braised Chicken Sliders with Shaoxing rice wine slaw
Chipotle Braised Chicken Tostadas with cumin cabbage slaw and jalapeño aioli
Pan-Fried Chicken Pot Stickers with ginger soy sauce
Duck Spring Roll with mango-mustard dipping sauce
Sunday Roast Bites with garlic and herb-roasted striploin of beef in Yorkshire pudding
Cornish Meat Pasty with ground beef, onion, peas, and carrots
Mini Shepherd's Pie Cups with beef, carrots, peas, and onion topped with mashed potatoes
Filet Mignon on Fingerling Potato with horseradish cream
Kobe Beef Slider with aged cheddar and house sauce
Ginger Beef Banh Mi Sliders with pickled veggie slaw, jalapeño, and cilantro
Braised Short-Rib on crostini with horseradish cream
Lamb Lollipop with mint pesto or plum sauce
Bacon and Blue Cheese Wrapped Date with balsamic reduction
Pastrami-Cured Pork Belly on Marbled Rye with whole grain mustard rémoulade
Hoisin-Glazed Pork Belly Spoons with apple ginger slaw

## HORS D'OEUVRES (CONT.)

Hors d'oeuvres may be served tray-passed or on a buffet station, and will require a labor fee. Consult your Event Manager for the optimal service style for your hors d'oeuvres selections.

## S E A

\$7 EACH
A minimum of 10 pieces is required per selection. Vegan options are available upon request.
Jumbo Lump Crab Cake with chive aioli
Dungeness Crab on Cucumber with yuzu aioli
Seared Tuna on Cucumber with spicy ponzu and apple-cucumber relish
Hamachi Tartare Wonton with orange, Fresno chili, and yuzu vinaigrette
Sweet and Sour Salmon Sashimi with orange-miso vinaigrette and fried garlic
Smoked Salmon and Caviar Tea Sandwich
Crispy Breaded Catfish with ginger soy dipping sauce
Scallop Canapé with bacon and tomato shallot jam
Bacon-Wrapped Scallop
Shrimp and Scallop Bite with sesame mustard sauce
Seafood Corn Dog with shrimp and scallop and cocktail sauce
Steamed Pork and Shrimp Dumpling with hot and sour sauce
Ginger-Shrimp Siu Mai with light soy drizzle
Court Bouillon Poached Shrimp Cocktail with Worcestershire and horseradish cocktail sauce
ELEVATED SEA \$9 EACH
A minimum of 10 pieces is required per selection. Vegan options are available upon request.
Oysters Rockefeller with watercress, bacon, roasted corn, tomato, garlic, and parmesan breadcrumbs

Sturgeon Caviar on Toast Point with smoked salmon and crème fraîche
Butter-Poached Main Lobster on Sourdough Crouton with pea and mint pesto
Steamed Shrimp and Lobster Bites with scallions and a pickled black bean sauce


## APPETIZER STATIONS

A minimum of 8 guests is required per selection below.

## ARTISANAL CHEESE STATION

\$21 PER GUEST
Chef's choice of artisanal and farmstead cheeses, crackers, and fresh grapes

## CHEF'S PREMIER SELECTIONS

\$29 PER GUEST
Chef's choice of local, artisanal, and farmstead cheeses; dried fruit; marinated olives; house-made fruit preserves; crostini; and crackers

## CHEESE AND CHARCUTERIE

\$34 PER GUEST
Chef's choice of imported and domestic cheeses, cured meats, dried fruit, marinated olives, house-made fruit preserves, crostini, and crackers

## ANTIPASTO

\$25 PER GUEST
Italian cured meats, grilled and marinated vegetables, Di Stefano mozzarella, artisanal breads, and crackers

## DIPS AND CHIPS

\$11 PER GUEST
Choice of seasoned pita crisps or house-made kettle chips
Choice of chilled or hot spinach and artichoke dip, sun-dried tomato hummus, caramelized onion dip, Point Reyes blue cheese dip, or buttermilk ranch dressing

## CRUDITÉS

\$13 PER GUEST
Seasonal fresh vegetables with choice of green goddess or buttermilk ranch dressing

## CROSTINI BAR

\$16 PER GUEST
Bruschetta, fig jam, ¡alapeño-cilantro hummus, pesto, olive tapenade, and crostini

## CHIPS AND SALSAS TRIO

\$12 PER GUEST
House-made tortilla chips with trio of salsas
Add guacamole for $\$ 6$
Add charcuterie to any of the above for $\$ 8$ per guest.

## DELUXE APPETIZER STATIONS

A minimum of 12 guests is required per selection below.

LOA DED P OT A T O S KINS \$24 PER GUEST
Select two below.
Traditional Applewood Smoked Bacon with sour cream, chives, cheddar, and balsamic cipollini onions

Slow-Smoked Pulled Pork with pico de gallo, smoked cheddar queso, pickled jalapeño, and house-made barbecue sauce

Grilled Chicken with celery and carrot confetti, blue cheese queso, green scallions, and Frank's buffalo sauce

Vegetarian Potato Skins with mushrooms, fried onions, grilled zucchini and squash, pickled jalapeños, cilantro, fried chickpeas, and pepper jack cheese
FLATBREAD PIZZA BAR

Select up to four below.
Four Cheese with mozzarella, gruyère, goat cheese, and parmesan
Margherita
Fig, Ricotta Cheese, and Arugula
Spinach, Artichoke, and Roasted Pepper
Wild Mushroom, Burratta, and Arugula
Basil Pesto with chicken or shrimp
Grilled Sausage, Rapini, and Parmesan Cheese
Roasted Squash with Herb Ricotta Cheese
Sausage, Pepperoni, and Mozzarella Cheese

## DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.

GRILLED CHEESE STATION \$15 PER GUEST

Includes sourdough bread slices with cheddar, fontina, and gruyère cheese.
Select up to three below. A $\$ 125$ chef attendant fee is required for an action station.
Short Rib and Arugula with caramelized onion jam
House-Cured Pork Belly Pastrami with pickles and Swiss cheese
Laura Chenel Goat Cheese and Truffle
Brie and Green Apple
Truffle and Gouda\$27 PER GUEST

Served with Larder Bakery Brioche Rolls and accoutrements below.
Select two options angus beef or turkey, includes vegetarian patties.
Aged Cheddar Cheese
Onion Marmalade
House-Made Ketchups

## Assorted Mustards

## Smoked Barbecue Sauce

Candied Jalapeños
Sweet Pickles and Dill Pickles
DELUXE APPETIZER STATIONS (CONT.)
A minimum of 12 guests is required per selection below.
MAC AND CHEESE STATION ..... \$23 PER GUEST
Includes house-made creamy macaroni and cheese with toppings below.
Grilled Chicken
Bacon Lardons
Broccoli
Truffle Cream
Caramelized Onions, Chives, Jalapeños, Hot Sauce, and Bread Crumbs
Add Lobster for $\$ 10$ per guest
Add Truffles - Market Price
MEATBALL B A R ..... \$40 PER GUEST
Select up to three meatballs below.
Wagyu Beef Meatballs
Chicken Meatballs
Impossible "Meatless" Meatballs
Chhote Kotfe Moroccan Meatballs
Ultimate 5-Meat Meatballs with pork, lamb, beef, and veal
Served with dipping sauces below.
Tzatziki Sauce
Marinara Sauce
Apricot-Dijon Mustard
Basil and Pine Nut Pesto

## DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.MEDITERRANEAN FALAFEL STATION\$25 PER GUEST
Includes crispy fried chickpea tahini croquettes and accoutrements below.
Warm Pita Bread
Cucumber and Tomato Salad
Fresh Tabbouleh
Roasted Eggplant, Tzatziki Sauce, Hummus, and Baba Ganoush
Olives, Toasted Pistachios, Preserved Lemon, and Olive Oil
RIS OTTO STATION ..... \$30 PER GUEST
Includes risotto with toppings below. Vegan options available upon request.
Mascarpone Cheese and Parmesan Reggiano
Asparagus
Wild Mushrooms
Truffle Oil
Add Shrimp for $\$ 6$ per guest
Add Lobster for $\$ 10$ per guest

## DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.

NO ODLE STATION
$\$ 19$ PER GUEST
Served as individually composed take-out boxes with chopsticks.
Choose two below.
Glass Noodles with steak and scallions
Udon Noodles with shiitake mushrooms, ginger, and cabbage
Soba Noodles with Sichuan sausage, spinach, and cashews

B UILD YOUR OWN POKE B O W L S T A T I O N \$30 PER GUEST
Includes white rice and brown rice, Meiji tofu, tuna, salmon, and shrimp with toppings below.

## Seaweed Salad

## Sliced Avocado

Edamame, White and Black Sesame Seeds, Dried Seaweed and Kale
Yuzu Ponzu, Sriracha Aioli, and Soy Sauce

SEAFOOD STATION \$45 PER GUEST
Served with cocktail sauce and tarragon aioli.
Select up to four items below.
West Coast and East Coast Oysters with shallot-vinegar mignonette
Steamed Little Neck Clams in white wine garlic broth
Mini Lobster Rolls on buttered brioche
Pacific White Shrimp
Steamed Crab Claws
Cabo Ceviche with lime, chili, tomato, and radish
Peruvian Ceviche with cucumber, tomato, pickled red onion

## DELUXE APPETIZER STATIONS (CONT.)

A minimum of 12 guests is required per selection below.
B UILD YOUR OW N H O T D OG S T A ND \$21 PER GUEST

Served with mini buns.
Select three below.
Chicken Apple Sausage with dijonaise and caramelized onion
Tijuana-Style with bacon, diced tomato, mayo, and cilantro onion relish
Chicago with pickle, tomato, onion, sweet relish, and sport peppers
Ballpark with ketchup, mustard, and sweet relish
Chili Cheese with beef chili, nacho cheese, and jalapeños
L.A.STREET TACOS \$25 PER GUEST

Served with warm flour or corn tortillas.
Grilled Chile-Lime Chicken, Carne Asada, and Chipotle-Seasoned Vegetables
Salsa Bar with pico de gallo, tomatillo salsa, roasted tomato salsa, and mango salsa

## Diced Onions

## Cilantro

## Guacamole

STREET EATS ..... \$27 PER GUEST

Includes all options below.

## Cheese and Pepperoni Pizzas

Chicago Dogs with pickle, tomato, onion, sweet relish, and sport peppers
Philly Cheesesteak with grilled onions, served on a hoagie roll
New Mexican Loaded Potato Skins with melted queso, shredded cheese, hatch chili, and pico de gallo


## PLATED LUNCH \& DINNER

A minimum of 12 guests is required per selection. All dinner services require servers present; staffing is based on size and scope of event. Plated lunch and dinner is served with freshly baked artisan rolls with butter.

Select your choice of one starter, one entrée, and one dessert. Each entrée is accompanied by chef's recommended sides. Duo entrées are available for an additional $\$ 12$ per guest. Add $\$ 5$ per guest for buffet service.

## SELECT ONE STARTER

Mixed Green Salad with tomato, shaved carrot, cucumber, pickled radish, and champagne vinaigrette
Caesar Salad with shaved parmesan, garlic croutons, crispy capers, and Caesar dressing
Kale Salad with apple, toasted walnut, cranberries, pecorino, and lemon vinaigrette
Mizuna Salad with Fuji apple, candied pumpkin seeds, pomegranate, fennel, crispy parsnip, and apple -soy vinaigrette

Spinach Salad with warm bacon dressing, friend shallots, goat cheese, and baby heirloom tomatoes
Jicama and Radicchio Salad grapefruit, charred corn, cotija cheese, and chili-lime vinaigrette
Red and Gold Beets with arugula, Sonoma goat cheese, sweet potato confetti, beet chips, and truffle-sherry vinaigrette

Beefsteak Tomatoes with pickled red onion, basil, grey salt, local wild rocket, focaccia, and white balsamic vinaigrette

Iceberg Wedge Salad with halved cherry tomatoes, bacon crumbles, and creamy blue cheese dressing
Salad of Pickled Things with Weiser Farms carrots, fennel, chicory, shaved radish, and white verjus vinaigrette
Pancetta, White Bean, and Kale Soup with tomato and herb croutons
Tomato Bisque with basil oil and toast points
White Corn Bisque with roasted avocado mousse and cilantro
Yellow Tomato Gazpacho with avocado and grilled prawn

## PLATED LUNCH \& DINNER (CONT.)

Select one entrée from either the Poultry, Beef and Pork, or Seafood sections on pages 31-33. Duo entrées are available for an additional $\$ 12$ per guest. Buffet service may be added for an additional $\$ 5$ per guest.
POULTRY ENTRÉES PLATED
Roasted Organic Chicken Breast with wild mushroom, thyme, and red wine reduction ..... \$48 PER GUESTServed with roasted fingerling potatoes and roasted Brussels sprouts
Roasted Organic Chicken Breast with mustard jus ..... \$48 PER GUESTServed with smoked sweet potatoes and Tuscan kale and shimejii mushrooms and farro "risotto"
Organic Chicken with lemon tahini dressing ..... \$48 PER GUESTServed with charred rainbow carrots and couscous with pickled tomato
Organic Chicken Breast with roasted garlic pan gravy ..... \$48 PER GUESTServed with fingerling potatoes and Tuscan kale with roasted heirloom tomato
Mushroom and Goat Cheese-Stuffed Chicken Breast with roasted garlic pan gravy ..... \$48 PER GUESTServed with aged parmesan and roasted rosemary potatoes and wilted mustard greens
Sous Vide Duck Breast with blueberry-ginger reduction ..... \$58 PER GUEST
Served with cauliflower root vegetable risotto and rainbow chard

## PLATED LUNCH \& DINNER (CONT.)

Select one entrée from either the Poultry, Beef and Pork, or Seafood sections on pages 31-33. Duo entrées are available for an additional $\$ 12$ per guest. Buffet service may be added for an additional $\$ 5$ per guest.
BEEF AND PORK ENTRÉES PLATED
Braised Pork Belly with whole grain mustard sauce\$55 PER GUESTServed with caramelized cipollini onions, dried apples, and garlic-roasted rapini
Roasted Tenderloin with horseradish cream and cabernet reduction ..... \$64 PER GUEST
Served with fingerling potatoes, shredded Brussels sprouts, blue cheese, and arugula salad
Cabernet-Braised Boneless Beef Short Ribs with red wine reduction ..... \$58 PER GUESTServed with buttermilk mashed potatoes and roasted rainbow carrotsKorean-Style Braised Short-Ribs with gochujang chili sauce\$58 PER GUESTServed with udon garlic noodles with snap peas and dark soy-glazed eggplant
8 oz. Filet with red wine reduction ..... \$64 PER GUEST
Served with cheesy cauliflower gratin and green beans with roasted garlic
Dry-Aged New York Striploin with caramelized onion purée ..... \$64 PER GUESTServed with sweet potato gnocchi and citrus charred broccoliniGrilled New York Steak with chimichurri sauce\$69 PER GUESTServed with grilled asparagus and roasted red potatoes

## PLATED LUNCH \& DINNER (CONT.)

Select one entrée from either the Poultry, Beef and Pork, or Seafood sections on pages 31-33. Duo entrées are available for an additional $\$ 12$ per guest. Buffet service may be added for an additional $\$ 5$ per guest.

| S E A F O O D E N T R É E S | PLATED |
| :--- | :--- |
| Furikake-Crusted Ahi Tuna with coconut-wasabi ponzu <br> Served with green tea soba noodles with snap peas, shaved carrot, and shiso-citrus vinaigrette | \$53 PER GUEST |
| Oven-R oasted Barramundi with Thai red curry |  |
| Served with forbidden black rice and shiitake mushrooms with sugar snap peas | \$53 PER GUEST |
| Roasted Salmon with capers, garlic, and lemon | \$58 PER GUEST |
| Served with celery root and toasted caraway purée and baby spinach with granny smith apple |  |
| Pan-R oasted Steelhead Trout with caviar beurre blanc  <br> Served with celery root and potato purée and local wild mushrooms \$58 PER GUEST <br> Olive Oil-Poached Black Cod with prosecco butter sauce \$58 PER GUEST <br> Served with saffron risotto and toasted romanesco \$58 PER GUEST <br> Fennel Pollen-Crusted Sea Bass with white balsamic  <br> Served with mustard greens and fingerling potatoes and golden caviar espuma  <br> Pan-R oasted Hawaiian Yellowtail with coconut and pickled ginger ponzu \$58 PER GUEST <br> Served with furikake-crusted rice cake and salad of sugar snap peas, asparagus, and soy beans  <br> Pan-Seared Scallops with plum wine demi-glace  <br> Served with carrot and pickled ginger purée and Napa cabbage and cilantro slaw  \$58 PER GUEST |  |

## VEGETARIAN AND VEGAN ENTRÉES

Penne Pine Nut Arrabbiata with rapini, roasted tomatoes, and parmesan
Roasted Acorn Squash with quinoa, seasonal vegetables, and chimichurri
Stuffed Portobello with goat cheese, shallots, and seasonal succotash
Roasted Cauliflower and Maple-Ginger Roasted Kabocha Squash with chimichurri
Stuffed Japanese Eggplant with tomatoes, sweet peppers, fennel, and pine nuts
Impossible Meat and Black Bean Stuffed Peppers with mole rojo, chimichurri, yellow squash, and red onion
Smoked Butternut Squash Steak with charred asparagus, mushrooms, and cauliflower purée

## PLATED LUNCH \& DINNER (CONT.)

SELECT ONE DESSERTIndividual Cheesecake with berry coulisBourbon Apple Pie with whipped cream and salted caramelSticky Toffee Pudding with salted caramel
Individual Tiramisu
Fruit Tart with Pastry Cream
Lemon Meringue Tart
Panna Cotta with seasonal fruit
Lime and Raspberry Mousse Tart
Mango Mousse Cup
Blueberry Lemon Bar
Key Lime Pie Bar
ELEVATED DESSERT UPGRAGE ..... ADD \$7 PER GUEST
Chocolate Raspberry Layered Cake
Chocolate Croissant Bread Pudding
Chocolate Marquise with toasted hazelnuts
Crème Brûlée with seasonal berries
Raspberry Mousse on Sablé Cookie with mascarpone cream
Trio of French Macarons


## LUNCH \& DINNER BUFFETS

A minimum of 12 guests is required per selection below.
B UILD-Y OUR-OWN SLIDER BUFFET ..... \$32 PER GUEST
Choice of two proteins below. Add third protein for $\$ 6$ per guest.
All-Natural Beef Sirloin Patty
Chipotle Pulled Chicken
Pulled Pork with Carolina-style barbecue sauce
Nashville-Style Hot Chicken
Impossible Burger
Falafel with chickpea and quinoa
Served with Hawaiian rolls and includes accoutrements and sides below.
Lettuce, Tomato, Onions, Pickles
House-Made Kettle Chips or Potato Salad
Fruit Salad
Chocolate Brownies or Apple Pie Cheesecake
B A R BECUE BUFFET ..... \$37 PER GUEST
Coleslaw with whole grain mustard, shredded cabbage, carrots, and celery
Choice Of Dry-Rubbed Tri Tip, Carolina Brown Sugar Pork Shoulder, or Texas-Style Chicken
Corn Relish with bell pepper and onions
Smoked Sweet Potato Salad with green garlic and red onion
Corn Bread
Seasonal Fruit Cobbler or Grilled Honey Peaches with Mascarpone (seasonal)Add second protein for $\$ 7$ per guest.

## LUNCH \& DINNER BUFFETS (CONT.)

A minimum of 12 guests is required per selection below.
B A J A B UFFET ..... \$38 PER GUEST
Mixed Greens with jicama, shredded carrots, watermelon radish, and cilantro-lime vinaigrette
Choice of Citrus Chicken, Steak Asada, or AI Pastor; Includes Vegan Sweet Potato
House-Made Corn Tortillas
Spanish Rice and Black Beans
Tortilla Chips with Salsa Fresca, Corn Salsa, and Salsa Roja
Mexican Wedding Cookies or Pie de LimonAdd guacamole for $\$ 6$ per guest.
TEX MEX BUFFET ..... \$38 PER GUEST
Mexican Caesar with kale, grilled corn, avocado, pepitas, crispy tortilla strips, tomatillo relish,and roasted poblano-Caesar dressing
Chicken Enchiladas with salsa roja, Monterey jack cheese and scallions
Poblano, Corn, and Mushroom Enchiladas with salsa verde, cotija cheese, and cilantro
Spanish Rice and Black Beans
Tortilla Chips with Salsa Fresca, Salsa Roja, and Sour Cream
Aztec Spice Chocolate Brownie or Pie de Limon
Add guacamole for $\$ 6$ per guest.

## LUNCH \& DINNER BUFFETS (CONT.)

A minimum of 12 guests is required per selection below.

## MEDITERRANEAN BUFFET <br> \$37 PER GUEST

Fattoush Salad with romaine, cucumber, tomato, feta, crisp pita, and lemon vinaigrette
Sumac-Roasted Chicken Breast with braised fennel, tomato, and artichoke

## Warm Pita Bread

## Sun-Dried Tomato Hummus

## Buttered Almond Rice

Roasted Eggplant with garlic, basil, pine nuts, and yogurt

## Pistachio Baklava or Rosemary Olive Oil Tea Cake

Replace chicken with baharat-spiced New York strip steak for \$3 per guest.
Add baharat-spiced New York strip steak for $\$ 6$ per guest.
ITALIAN BUFFET\$37 PER GUEST

Caprese Salad with mozzarella, fresh basil, heirloom tomato, and balsamic vinaigrette
Chicken Piccata with white wine lemon caper sauce
Asiago Polenta with foraged wild mushroom and Tuscan kale

## Garlic Bread

Charred Broccolini with garlic and red pepper
Tiramisu or Lemon Ricotta Cake with Limoncello Glaze

## LUNCH \& DINNER BUFFETS (CONT.)

A minimum of 12 guests is required per selection below.
A SIAN B UFFET\$31 PER GUEST
Chopped Salad with cashew, mango, and sesame-mustard dressing
Shanghai-Style Spring Rolls with mushroom, Chinese mustard, and sweet chili sauce
Choice of Cashew Chicken or Sichuan-Style Beef with Chinese Broccoli
General Tso's Cauliflower or Sichuan Green Beans in Oyster Sauce
Steamed Jasmine Rice or Steamed Brown Rice
Almond Cookies
Substitute steamed rice for vegetable fried rice for $\$ 4$ per guest.
Add second protein for $\$ 7$ per guest.
ASIANSEAFOOD BUFFET ..... \$47 PER GUEST
Mizuna Salad with apple, pomegranate, spiced lotus root chips, and apple-soy vinaigrette
Crab Cakes with sweet mango-chili sauce
Choice of one entrée below
Salt and Pepper Shrimp with scallions and garlic
Steamed Local Rockfish with citrus-soy, ginger, and cilantro
Miso-Honey Glazed Salmon with sesame, scallions, and ginger
Steamed Baby Bok Choy in Citrus Ponzu or Watercress and Shiitake Stir Fry
Steamed Jasmine Rice or Steamed Brown Rice
Sesame Rice Balls filled with sweet red bean paste
Substitute steamed rice for vegetable fried rice for $\$ 4$ per guest.
Add second protein for $\$ 6$ per guest.

## LUNCH \& DINNER BUFFETS (CONT.)

A minimum of 12 guests is required per selection below.
INDIANBUFFET ..... \$32 PER GUEST
Cucumber Salad with greens, chickpeas, radish, mint and cilantro vinaigrette
Chicken Tikka Masala
Basmati Rice
Spiced Heirloom Carrots with Golden Raisins
Garlic and Herb Pita Bread
Cucumber Raita
Mango Pudding
B R I T I S H B U F F E T ..... \$37 PER GUEST
Shredded Brussels Sprout Salad with almonds, carrot, radish, and mustard vinaigrette
Herb-Roasted Chicken
Cauliflower Cheese
Roasted Carrots
Yorkshire Pudding with Onion Gravy
Sticky Toffee Pudding


## SWEET TREATS

## BY THE DOZEN

## Assorted House-Baked Cookies

\$38 PER DOZEN
Cupakes choose vanilla or chocolate
\$39 PER DOZEN
Lemon Bars
\$39 PER DOZEN
Blueberry Lemon Bars
\$39 PER DOZEN
Key Lime Pie Bars
\$39 PER DOZEN
Brownies
\$39 PER DOZEN
Pecan Bars
\$42 PER DOZEN

## A S S ORTED B A KERY TREATS <br> \$7 PER GUEST

Price based on one and half pieces per guest. Minimum of 12 guests.
Assorted Cookies, Bars, and Brownies


## PETITE DESSERTS

Minimum of 12 pieces per selection.

## Assorted Mini Cakes

Strawberry Rose Cream Puff
Berry Tartlet with Pastry Cream
S'mores Jars with Chocolate Mousse
Strawberry Shortcake Jars

Lemon Meringue Tartlet<br>Raspberry-Lime Mousse Tartlet<br>Mini Salted Caramel Tartlet<br>Mango Mousse Cup<br>Mini Chocolate Pot De Crème




## BEVERAGES

## COFFEE SERVICE

## Illy Coffee Service

\$4 PER PERSON
Minimum 8 guests.
Regular, Decaf, Art of Tea
All-Day Illy Coffee Service \$13 PER PERSON
Minimum 8 guests. Includes up to two refreshes. Labor not included.
Regular, Decaf, Art of Tea

BY THE BOTTLE
Individual Bottled Water \$4 EACH
Liter of Saratoga Still Water \$9 EACH
Liter of Saratoga Sparkling Water \$9 EACH
Coke, Diet Coke, Sprite
\$3.50 EACH

## BEVERAGES (CONT.)

## BY THE PITCHER

Serves approximately (8) guests

| Spa Water | \$5 PER PITCHER |
| :--- | :--- |
| Iced Tea | $\$ 18$ PER PITCHER |
| Lemonade | $\$ 23$ PER PITCHER |
| Orange Juice | $\$ 23$ PER PITCHER |
| Arnold Palmer | $\$ 23$ PER PITCHER |
| Strawberry Lemonade | $\$ 23$ PER PITCHER |
| Seasonal Agua Fresca | $\$ 26$ PER PITCHER |

## BY THE DISPENSER

Serves approximately 30 guests

| Spa Water | \$12 PER DISPENSER |
| :--- | :--- |
| Iced Tea | \$57 PER DISPENSER |
| Lemonade | \$57 PER DISPENSER |
| Arnold Palmer | $\$ 57$ PER DISPENSER |
| Orange Juice | \$62 PER DISPENSER |
| Strawberry Lemonade | \$62 PER DISPENSER |
| Seasonal Agua Fresca | $\$ 67$ PER DISPENSER |

## BAR SELECTIONS

All bar packages include assorted soft drinks, still bottled water, and sparkling bottled water. A minimum of one bartender is required for approximately every 50 guests, depending on style of service.

| STANDARD SERVICE | PREMIUM SERVICE |
| :---: | :---: |
| \$20 per guest - 1 hour | \$29 per guest - 1 hour |
| \$29 per guest - 2 hours | \$42 per guest-2 hours |
| \$34 per guest - 3 hours | \$50 per guest - 3 hours |
| SPIRITS, BEER, AND WINE |  |
| STANDARD SERVICE | PREMIUM SERVICE |
| \$26 per guest - 1 hour | \$37 per guest - 1 hour |
| \$38 per guest - 2 hours | \$52 per guest - 2 hours |
| \$46 per guest - 3 hours | \$61 per guest-3 hours |

## BON APPÉTIT


huntington.cafebonappetit.com/catering | 626.405.3403

