



PATINA
— CATERING —

CATERING MENUS 2020

With over 25 years of catering the cities most prestigious galas and events, Patina restaurant group has the experience, culinary talent and logistical know-how to provide exceptional, innovative and flawless catering at any price point. The menus that follow are just a sample of what we offer. Our chefs are committed to offering complete custom menus to fit any of our clients' needs including vegetarian, vegan, dairy free, gluten free and kid friendly menus. No request is too big or small. Our chefs respect the seasons and the culinary resources mother earth provides. We use only organic, sustainable, local and natural ingredients whenever possible. Some of our local partners, farmers and artisans that share our culinary philosophy include:

MEAT AND POULTRY

Aspin Ridge - CO
BN Ranch - Marin County, CA
Strauss Ranch - Multiple Farms
Mary's Chicken - San Joaquin Valley, CA
Jidori Chicken - Central Valley, CA

Diestel Turkey Ranch - Sonora, CA
Straus Family Creamery - Marshall, CA
Niman Ranch - Multiple Farms
Estancia Beef - San Francisco, CA

WINE

NAPA VALLEY

Araujo (organically grown and biodynamic) - Calistoga, CA
Frog's Leap (organically grown and dry farmed) - Rutherford, CA
Grgich Hills (organically grown and biodynamic) - Rutherford, CA
Joseph Phelps (biodynamic) - St. Helena, CA
Robert Sinskey (CCOF organic and biodynamic) - Napa, CA

SANTA CRUZ

Bonny Doon (biodynamic) - Santa Cruz, CA

CENTRAL COAST

Beckmen Vineyards (organically grown and biodynamic) - Los Olivos, CA
Hartley Ostini Hitching Post - Buellton, CA

LOCAL BUSINESS PARTNERSHIPS

California Produce - Commerce
LAMILL Coffee & Tea - Alhambra
California Family Farms - Forager, California
Rockenwagner Bakery - Hanz Rockenwagner
Golden Road Brewery - Meg Gill
Intelligentsia Coffee Roasters - Los Angeles
West Central Produce Company - Los Angeles
Arnoldo Sanchez, Wholesale Flowers - DTLA

Eliseo's Wholesale Flowers - DTLA
Dan Stamis, Wholesale Flowers - DTLA
Stone Brewing Company - Pasadena
Eagle Rock Brewery - Glassell Park
Los Angeles Brewing Company - DTLA
Miracle Mile Bitters Company - Los Angeles
La Fortaleza Tortilla Company - Commerce

LOCAL FARM PARTNERSHIPS

Windrose Farms - Paso Robles
McGrath Farms - Ventura
Weiser Farms - Bakersfield
Beylik Farms - Fillmore
Jaime Farms - Industry, Joshua Tree and Chino
Harry's Berries - Oxnard

Coleman Farms - Carpenteria
Pudwill Farms - Nipomo
Flora Bella Farms - Three Rivers
Jules Dervaes - Pasadena
Maggies Farm - Agoura Hills
Coastal Farms - Ventura

BREAKFAST

POWER BREAKFAST \$16

Seasonal Fruit Platter served with cottage cheese **V GF**

Breakfast Pastries and miniature flaky croissants, fruit preserves and sweet butter **V**

ENHANCEMENTS *select one*

Sliced Hickory-Smoked Salmon tomatoes, onions, capers, bagel, cream cheese

Granola berry yogurt parfaits **V GF**

BAKER'S BASKET \$9.50

Assorted Pastries homemade muffins, danish pastries, scones, croissants and artisan breads **V**

Accompaniments homemade preserves and jams, vanilla-scented whipped cream and sweet butter

SEATED BREAKFAST \$24

served with homemade muffins, danish pastries, scones, croissants and artisan breads, homemade preserves and jams, vanilla-scented whipped cream and sweet butter **V**

STARTER *select one*

Chilled Melon Soup yogurt, blueberries **V GF**

Fresh Fruit Salad passion fruit coulis **VG GF**

Coconut Rice Pudding sweet mango, granola **VG GF**

Yogurt Parfait fresh berries **VG GF**

ENTRÉE *select one*

Cinnamon French Toast maple syrup, caramelized bananas, toasted walnuts, applewood-smoked bacon

Smoked Salmon grilled onion frittata, crème fraîche, roasted potatoes, watercress

Wild Mushroom And Egg Scramble black forest ham, breakfast potatoes **GF**

Ham Steak & Eggs grilled thick-cut ham, scrambled eggs, crispy breakfast potatoes **GF**

Corned Beef Hash yukon gold potatoes, baby arugula **GF**

V = vegetarian **VG** = vegan **GF** = made without gluten



CATERING SALES 213 814 3052 | patinacatering@patinagroup.com

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Menu items subject to availability, we reserve the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site.

BREAKFAST

BUFFET BREAKFAST \$18

CHEF'S SELECTION OF BREAKFAST PASTRIES

homemade muffins, danish pastries, scones, croissants and artisan breads, served with fresh fruit preserves and sweet butter **V**

MAIN COURSE *select one*

additional entrée available for a supplemental charge of \$6 per person

Scrambled Eggs with chives **V GF**

Mini Quiches lorraine, florentine, roasted vegetable **V**

Shiitake Mushroom Omelette ricotta cheese, baby spinach **V GF**

Sonoma Chèvre Omelette roasted sweet peppers, fresh thyme **V GF**

Tillamook Cheddar Omelette vine-ripened tomatoes, applewood-smoked bacon **GF**

Diced Grilled Vegetable Omelette parmigiano-reggiano cheese **V GF**

Smoked Salmon Frittata fresh asparagus, dill **GF**

Roasted Vegetable Frittata heirloom potatoes, zucchini, peppers, mushrooms, asiago cheese **V GF**

Mini Country Ham Frittatas parmigiano-reggiano cheese **GF**

Croissant French Toast soft caramel apples **V**

Crunchy Vanilla-Almond French Toast fruit topping **V**

Ricotta & Orange Blintzes strawberry sauce **V GF**

Banana Pecan Pancakes maple butter **V**

Lemon Ricotta Pancakes lemon curd, fresh raspberries **V**

BREAKFAST SIDES *select one*

Applewood-Smoked Bacon **GF**

Canadian-Style Bacon **GF**

Country Ham **GF**

Pork Breakfast Sausage **GF**

Chicken Breakfast Sausage **GF**

BREAKFAST POTATOES *select one*

Roasted Red Breakfast Potatoes onions, herbs **VG GF**

Hash Brown Potatoes, caramelized onions **VG GF**

Sweet Potato Hash chicken, apple, chile **GF**

ENHANCEMENTS \$3.25 each

Seasonal Fruit Platter **V GF**

Granola & Red Berry Yogurt Parfaits **V GF**

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SEATED LUNCH

SILVER TWO-COURSE LUNCH \$25

ENTRÉE *select one*

Caesar Salad with or without roasted free-range chicken, aged parmigiano-reggiano

Breast of Free-Range Chicken winter greens, sun-dried apricots, almonds, fresh chèvre, citrus dressing **GF**

Salmon Cobb Salad romaine hearts, applewood-smoked bacon, hass avocado, hard boiled eggs, tomatoes, blue cheese, chives, mustard dressing **GF**

Niçoise Salad broiled albacore tuna, new potatoes, hard-boiled eggs, tomatoes, fine green beans, roasted sweet peppers, niçoise olives, light balsamic dressing **GF**

Grilled Chicken julienne of california vegetables, snap peas, tomatoes, light soy vinaigrette

Winter Lettuce fine haricots verts, sliced grilled chicken, walnuts, mustard dressing **GF**

DESSERT *select one*

Warm Rustic Apple Tart tahitian vanilla sauce **V**

Dark Chocolate Flourless Cake vanilla bean ice cream **V GF**

Seasonal Fruit Tart vanilla custard, red berry sauce **V**

GOLD TWO-COURSE LUNCH \$30

STARTER *select one*

Maine Lobster Cobb Salad (*supplemental charges will apply, market price*) **GF**

Niçoise Salad roasted lamb, new potatoes, hard-boiled eggs, tomatoes, fine green beans, roasted sweet peppers, niçoise olives, light balsamic dressing **GF**

Salad of Artichokes winter lettuce, shrimp, mussel, scallop, tomato yogurt dressing, chives **GF**

Roasted Artichoke & Seared Shrimp vadouvan, papaya, mango, winter lettuce **GF**

Sea Scallop Salad roasted tree mushrooms, tomato basil vinaigrette **GF**

DESSERT *select one*

Warm Rustic Apple Tart tahitian vanilla sauce **V**

Dark Chocolate Flourless Cake vanilla bean sauce **V GF**

Seasonal Fruit Tart vanilla custard, red berry sauce **V**

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SEATED LUNCH

SILVER THREE-COURSE LUNCH \$30

STARTER *select one*

Caesar Salad aged parmigiano-reggiano

Vine-Ripened Tomato fresh mozzarella, basil and garlic croutons, red oak lettuce **GF**

Baby Arugula manchego, honeycrisp apple, toasted almond, figs, apricots **V GF**

Baby Mixed Greens citrus-virgin olive oil dressing, thinly shaved carrots, radishes **VG GF**

Fresh Baby Spinach Salad bacon, mushroom, goat cheese, pine nuts, warm champagne vinaigrette **GF**

Winter Greens sun-dried apricots, almonds, fresh chèvre, citrus dressing **V GF**

ENTRÉE *select one*

Red Wine Marinated Flank Steak gratin of potatoes, garlic, roasted garden carrots **GF**

Free-Range Chicken whipped potatoes, baby spinach, three-mustard sauce **GF**

Roast Leg of Lamb red potatoes, garlic, rosemary, grilled eggplant, au jus **GF**

Salmon layered with polenta, warm vegetable vinaigrette **GF**

Farm-Raised Striped Bass confit of lemon, garlic, thyme, wilted spinach, wild mushrooms **GF**

Olive Oil-Poached Salmon fingerling potatoes, ratatouille, basil **GF**

Minestrone o Salmon fall vegetables, country bread, sweet garlic

Sustainable Texas Redfish cherry tomatoes roasted on the vine, saffron rice, basil **GF**

Seared White Fish brandade, french fries “not fried”, roasted garlic, chives **GF**

DESSERT *select one*

Warm Rustic Apple Tart tahitian vanilla sauce **V**

Dark Chocolate Flourless Cake vanilla bean sauce **V GF**

Seasonal Fruit Tart vanilla custard, red berry sauce **V**

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SEATED LUNCH

GOLD THREE-COURSE LUNCH \$35

STARTER *select one*

- Winter Salad** with mesclun, fall mushrooms and chestnuts, crisp parsnips **VG GF**
- Oak Wood-Smoked Salmon** multicolored potato salad, lemon, cucumber, red onion, avocado **GF**
- Warm Pancetta Salad** spinach, warm goat cheese, sun dried sour cherries **GF**
- Butter Lettuce** roasted beet, ravigote vinaigrette, artichoke tempura
- California Croutons** of ricotta and basil, marinated plum tomatoes, grilled red onions, hass avocado, baby mixed greens, light balsamic dressing **V**
- Manchego Cheese Salad** with baby arugula, medjool dates, fuji apples, pistachio and balsamic dressing **V GF**

ENTRÉE *select one*

- Prime Beef Flat Iron Steak** butternut squash ravioli, roasted tomatoes, red wine jus
- Free-Range Chicken** stuffed with ricotta and basil, three sweet peppers, caramelized onion jus **GF**
- Grilled Chicken Breast** portabello-porcini ravioli, market vegetables, garlic, herbs
- Slow-Braised Short Rib** caramelized shallots, glazed red carrots, gold potato purée **GF**
- Roasted Leg of Lamb** potato-fennel gratin, mint chutney **GF**
- Barramundi** melted sweet peppers, caramelized onions, crisp rosemary polenta, olive oil **GF**
- Grilled Albacore Tuna** melted tomato, artichokes, fennel, basil, niçoise olive **GF**
- Filet Mignon of Beef** glazed petite vegetables, fall mushrooms, napa valley red wine sauce
- Slow-Braised Short Rib** fragrant porcini mushrooms, orange zest, crushed gold potato, asparagus **GF**
- Boneless Short Rib** horseradish-scented fingerling potatoes, red swiss chard, wild and cultivated mushrooms, napa valley red wine sauce
- Roasted Salmon** basil, mushrooms, cippollini onions, balsamic reduction **GF**
- Roast Barramundi Bass** rock shrimp risotto, garlic rapini, sage and lemon sauce **GF**

DESSERT *select one*

- Warm Rustic Apple Tart** tahitian vanilla ice cream **V**
- Dark Chocolate Flourless Cake** vanilla bean ice cream, chocolate tuile **V**
- Seasonal Fruit Tart** vanilla custard, red berry sauce, matching sorbet or ice cream **V**

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SEATED LUNCH

PLATINUM THREE-COURSE LUNCH \$45

STARTER *select one*

Into The Vegetable Garden the season's best vegetables in various preparations, red quinoa, organic dried fruit, citrus dressing **VG GF**

Salmon Gravlax sweet mustard, horseradish, gem lettuce, brioche

Roasted Artichoke & Seared Shrimp vadouvan, papaya, mango, baby lettuce **GF**

Bouquet of Asparagus Salad roasted sea scallop, spicy greens, mustard vinaigrette **GF**

Butternut Squash Risotto pancetta, toasted sage, parmigiano-reggiano **GF**

Lemon & Crab Risotto grilled asparagus, aged parmigiano-reggiano **GF**

Butternut Squash Soup pecan pie dumplings, gingerbread **V**

ENTRÉE *select one*

Free-Range Chicken roasted purple artichokes, lemon-scented baby spinach, heirloom tomatoes poached in santa barbara olive oil

New York Strip Steak garlic and creamy potato tart, rainbow baby carrots, pinot sauce

Petit Filet Mignon (6 oz) gold potato mille-feuille, hen-of-the-woods mushrooms, cabernet sauce

Rack of New Zealand Lamb glazed red carrots, fingerling potato confit, broccoli mascarpone purée, au jus

Seared Free-Range Chicken wheatberry and market carrot risotto, forest mushroom ragoût, thyme jus

Slow-Braised Veal Short Rib over creamy polenta, garlic-scented rapini, peppered shallot sauce

Seared Striped Bass fall mushrooms, sunchokes, bloomsdale spinach, shallots, muscat froth **GF**

Soy-Marinated Black Cod bok choy, shiitake mushrooms, ginger-curry leaf broth

Seared Arctic Char roasted eggplant purée, herbs and garlic fingerling potatoes, wilted spinach, parsnip froth **GF**

Tasmanian Ocean Trout vinaigrette of simmered vegetables and herbs, crisp polenta, nasturtium **GF**

Roasted Sea Bass octopus, manila clams, sea lettuce, soy-scented dashi broth

Pancetta-Wrapped Sturgeon hand-picked forest mushrooms, caramelized onion jus

Olive Oil-Poached Mahi-Mahi Fillet stewed lentils, applewood-smoked bacon, braised winter vegetables **GF**

DESSERT *select one*

Pear Belle Helene pear sponge, caramelized pear, hazelnut crumble chocolate sauce, pear sorbet **V**

Crunchy Kit Kat® Cake chocolate sauce, candied hazelnuts, nutella® ice cream **V**

Warm Apple Tart tahitian vanilla ice cream **V**

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BUFFET LUNCH

SILVER LUNCH \$28

STARTER *select one*

Baby Potato Salad grilled onions, roasted garlic, grain mustard dressing **VG GF**

Classic Caesar Salad tender hearts of romaine, shaved parmesan, toasted garlic croutons

Crisp Baby Lettuce marinated plum tomatoes, light balsamic dressing **VG GF**

Caprese Salad fresh mozzarella, tomatoes, kalamata olives, basil, mesclun greens, balsamic dressing **V GF**

ENTRÉES *select two*

Grilled Breast of Free-Range Chicken caramelized garlic, rosemary **GF**

Grilled Hanger Steak fresh herb chimichurri **GF**

Seared Tilapia salsa verde, barbeque onions **GF**

Albacore Tuna ponzu broth

Grilled Salmon roasted sweet peppers, garlic **GF**

ACCOMPANIMENTS *select two*

Basil-Scented Saffron Rice **VG GF**

Rosemary Potatoes **VG GF**

Gratin of Potatoes with garlic **V GF**

Couscous golden raisins, almonds, mint **VG**

Brown Butter Cauliflower parmigiano-reggiano **V GF**

Braised Carrots wildflower honey glaze **V GF**

Lemon-Scented Baby Spinach **VG GF**

CHEF'S SELECTION OF PETIT FOURS

Tiramisu coffee and mascarpone mousse **V**

Mini Vanilla Cheesecake Squares **V**

Mini Lemon Meringue Tarts **V**

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BUFFET LUNCH

GOLD LUNCH \$40

STARTER *select one*

- Panzanella Salad** braised artichokes, marinated plum tomatoes, torn multigrain bread, black olives, basil **VG**
- Baby Arugula** manchego, honeycrisp apple, toasted almond salad, figs, apricots **V GF**
- Bouquet of Asparagus Salad** arugula, shaved parmigiano-reggiano **V GF**
- Basil Pesto Minestrone** fresh rock shrimp
- Manchego Cheese Salad** baby arugula, medjool dates, fuji apples, caramelized walnuts, balsamic dressing **V GF**
- Old-Hollywood Style Cobb Salad** chicken, bacon, roquefort, eggs, avocado **GF**
- Harvest Salad** with roasted butternut squash, chestnuts, sour cherries, hazelnut vinaigrette **VG GF**
- Salad of Farmers' Market Vegetables** winter lettuce, citrus, unfiltered olive oil **VG GF**
- Winter Melon Salad** candied walnuts, watercress, vanilla bean vinaigrette **VG GF**

ENTRÉES *select two*

- Roast Leg Of Lamb** garlic, rosemary, light jus, tomatoes, olive oil
- Herb-Grilled Flat Iron Steak** caramelized shallots, pinot noir sauce
- Veal Roast** valencia oranges, asparagus tips, roasted vidalia onions
- Slow-Braised Boneless Short Rib** parsnips, oyster mushrooms
- Medallions of Beef** caramelized cippolini, tomato confit in olive oil, pinot noir sauce
- Arctic Char** fennel, orange, rosemary, confit tomatoes, thai basil broth
- Albacore Tuna** baby bok choy, marinated shiitake, crisp wontons, light ponzu broth
- Roast Salmon** with basil, mushrooms, cippolini onions and balsamic reduction **GF**
- Slow-Braised Short Rib** fragrant porcini, orange zest
- Roasted Free-Range Chicken** bloomsdale spinach, three mustard sauce
- Fresh Atlantic Salmon** in a mustard and applewood-smoked bacon crust
- Australian Hiramasa Yellowtail** cherry tomatoes on the vine, truffle oil **GF**
- Grilled New Zealand Snapper** roasted over fennel and sweet onions, served with olive tapenade and eggplant caviar **GF**

ACCOMPANIMENTS *select two*

- Golden Mashed Potatoes** **V GF**
- Creamy Rosemary Polenta** **V GF**
- Roasted Red Potatoes** rosemary **VG GF**
- Butternut Squash Ravioli** toasted sage, brown butter **V**
- Four Cheese Ravioli** crushed plum tomato sauce **V**
- Creamy Spinach** mild pearl onions, pancetta **GF**
- Sautéed Rapini** garlic, crushed pepper **VG GF**
- Rosemary-Grilled Asparagus** **VG GF**
- Assortment of Seasonal Vegetables** from the farmers' market **VG GF**

CHEF'S SELECTION OF PETIT FOURS

- Tiramisu** coffee and mascarpone mousse **V**
- Mini Vanilla Cheesecake Squares** **V**
- Praline Mini Éclair** **V**
- Apple Crumble Bar** **V**

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BUFFET LUNCH

PLATINUM LUNCH \$50

STARTER *select one*

Butter Lettuce Salad endive, frisée, maytag blue dressing, caramelized pistachios **V GF**

Winter Salad with mesclun, fall mushrooms and chestnuts, crisp parsnips **VG GF**

Warm Pancetta Salad spinach, warm goat cheese, sun-dried sour cherries **GF**

Multigrain Salad dried organic figs and apricots, citrus olive oil **VG GF**

Into The Vegetable Garden the season's best vegetables in various preparations, red quinoa, organic dried fruit, citrus dressing **VG GF**

Salad of Fine Green Beans mango, roasted shrimp **GF**

Butter Lettuce roasted beets, "ravigote" vinaigrette, artichoke tempura **V**

ENTRÉES *select two*

Herbed Free-Range Chicken fricassée of artichokes and mushrooms, light thyme jus

Herb-Grilled Petit Filet barbecue onions, chimichurri sauce

Boneless Braised Short Rib "Agrodolce" simmered vegetable sauce

New York Strip Steak golden roasted shallots, crisp salsify, napa sauce

Three Hour Braised Lamb Shanks preserved lemons, semi-dried apricots, honey jus

Barramundi melted sweet peppers, caramelized onions, olive oil

Grilled Albacore Tuna melted tomato, artichokes, fennel, basil, niçoise olive **GF**

Salmon Confit braised artichokes, olive and basil sauce **GF**

Grilled Breast of Chicken stuffed with ricotta and basil, three sweet-melted peppers **GF**

Farm-Raised Striped Bass lemon-thyme-garlic confit, wilted spinach, shallots **GF**

Sautéed Silk Snapper fennel confit, roasted sweet peppers, oven-dried tomato, basil pistou **GF**

ACCOMPANIMENTS *select two*

Provençal Ratatouille **VG GF**

Bouquet of Rosemary Grilled Asparagus baby tomatoes, truffle oil **VG GF**

Rainbow Baby Carrots honey apple glaze **VG GF**

Golden Mashed Potatoes **VG GF**

Gratin of Potatoes garlic **V GF**

Braised Fingerling Potatoes fresh bay, thyme, cracked pepper **VG GF**

Creamy Polenta mascarpone **V GF**

Basil Pesto Garganelli grilled artichokes **V GF**

Portobello Mushroom Ravioli shaved parmigiano-reggiano, italian parsley **V**

DESSERT

an assortment of desserts including

Mini Vanilla Crème Brûlée on macaron **V**

Sable Crisp white chocolate cream, raspberries **V**

Hazelnut Praline Mini Kit Kat® Bar **V**

Coffee Walnut Macarons **V**

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SEATED DINNER

SILVER THREE-COURSE DINNER \$35

STARTER *select one*

Winter Salad with mesclun, fall mushrooms, chestnuts, crisp parsnips **VG GF**

Manchego Cheese Salad fresh dates, apricots, baby arugula, honeycrisp apples, almonds, balsamic, pistachio oil **V GF**

Classic Caesar Salad tender hearts of romaine, shaved parmesan, toasted garlic croutons

California Croutons of ricotta, basil, marinated plum tomatoes, grilled red onions, hass avocado, baby mixed greens, light balsamic dressing **V**

Winter Greens sun-dried apricots, almonds, fresh chèvre, citrus dressing **V GF**

Oak Wood-Smoked Salmon multicolored potato salad, lemon, cucumber, red onion, avocado **GF**

Warm Pancetta Salad spinach, warm goat cheese, sun-dried sour cherries **GF**

Butter Lettuce roasted beet, ravigote vinaigrette, artichoke tempura **V**

Citrus-Marinaded Salmon asparagus, black pepper brioche, fresh herb salad

ENTRÉES *select one*

Prime Beef Flat Iron Steak wild and cultivated mushroom risotto, roasted tomatoes, red wine jus

Free-Range Chicken stuffed with ricotta, basil, three sweet peppers, caramelized onion jus

Prime Short Rib caramelized shallots, glazed red carrots, gold potato purée

Mignon of Beef glazed petite vegetables, fall mushrooms, napa valley red wine sauce

Roast Barramundi Bass rock shrimp risotto, garlic rapini, sage and lemon sauce

Slow-Braised Short Rib fragrant porcini, orange flavor, crushed gold potato, caramelized shallots

Boneless Short Rib horseradish-scented fingerling potatoes, red swiss chard, wild and cultivated mushrooms, napa valley red wine sauce

Sesame Seared Albacore Tuna braised shiitake, baby bok choy, wonton broth, crisp wonton

Roasted Salmon with basil, wild and cultivated mushrooms, cippollini onions and balsamic reduction **GF**

Minestrone of Salmon fall market vegetables, country bread, sweet garlic **GF**

Seared White Fish brandade, french fries “not fried”, roasted garlic and chives **GF**

DESSERT *select one*

Warm Rustic Apple Tart tahitian vanilla ice cream **V**

Dark Chocolate Flourless Cake vanilla bean ice cream, chocolate tuile **V**

Seasonal Fruit Tart vanilla custard, red berry sauce, sorbet or ice cream **V**

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SEATED DINNER

GOLD THREE-COURSE DINNER \$45

STARTER *select one*

Sesame Citrus Guacamole dungeness crab, yuzu lemonade vinaigrette **GF**

Oak Wood-Smoked Salmon and crisp vegetable salad, vine-ripened tomato, avocado **GF**

Bouquet of Asparagus Salad roasted sea scallop, spicy greens, mustard vinaigrette dressing **GF**

Butternut Squash Risotto pancetta, toasted sage, parmigiano-reggiano **V**

Salad of Multicolored Vine-Ripened Tomatoes rosemary and cherry wood-grilled asparagus, fried gold potatoes **VG GF**

Oak Wood-Smoked Salmon multicolored potato salad, avocado, lemon, cucumber, red onion **GF**

Salmon Gravlax smoked sturgeon, sweet mustard, horseradish, gem lettuce **GF**

Roasted Artichoke seared shrimp, vadouvan, papaya, mango, baby lettuce **GF**

Baby Lettuce Salad honey roasted forelle pears, sour cherries, gorgonzola croutons **V**

Butternut Squash Soup pecan pie dumplings, gingerbread **V**

ENTRÉES *select one*

Herbed Free-Range Chicken and pumpkin ravioli, caramelized cipolini and fall mushrooms, mustard fruits, jus

Seared Sous-Vide Free-Range Chicken Breast macaroni gratin, vermont white cheddar, caramelized cipolini onions, broccoli emulsion

Braised "Longbone" Short Rib rainbow baby carrots, smoked potato purée, merlot sauce

New York Strip Steak garlic and creamy potato tart, rainbow baby carrots, pinot sauce

Rack of New Zealand Lamb glazed red carrots, fingerling potatoes confit, broccoli mascarpone purée, jus

Steamed Chicken Breast lemongrass jus, celeriac and napa cabbage, honshimeji mushroom

Slow-Braised Veal Short Ribs over creamy polenta, garlic scented rapini, peppered shallot sauce

Grilled Prime Beef Flat-Iron gold potato mille-feuille, hen-of-the-woods mushrooms, cabernet sauce

Soy-Marinated Black Cod bok choy, shiitake mushroom, ginger-curry leave broth

Seared Arctic Char roast eggplant purée, herb and garlic fingerling potatoes, wilted spinach, parsnip froth **GF**

Roasted Sea Bass white bean and ham hock stew, planet carrots, turnips **GF**

Olive Oil-Poached Mahi-Mahi Fillet stewed lentils, apple wood smoked bacon, braised winter vegetables **GF**

Seared Striped Bass fall mushrooms, sunchokes, bloomsdale spinach, shallots, muscat froth **GF**

Cubes Of Salmon porcini mushroom ravioli, crisp meyer lemon rings

DESSERT *select one*

Pear Belle Helene pear sponge, caramelized pear, hazelnut crumble chocolate sauce, pear sorbet **V**

Dome of Milk Chocolate with crème brûlée center and brownie flavors, bourbon crème anglaise, caramel tuile **V**

Seasonal Fruit **VG GF**

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SEATED DINNER

PLATINUM THREE-COURSE DINNER \$65

STARTER *select one*

Roasted Maine Lobster vadouvan, caramelized endive salad, orange, vanilla **GF**

From The Fall Vegetable Garden assortment of baby vegetables from the farmers' market, red quinoa, apricots, fennel pollen **VG GF**

Baby Lettuce Salad fourme d'ambert blue cheese, caramelized pecans, roasted pear dressing **V GF**

Crisp Potato Roll of Day Boat Sea Scallops brown butter vinaigrette **GF**

Salad of Roasted Prawns fine green beans, mango, basil, balsamic dressing **GF**

Roasted Duck Salad wild and cultivated mushrooms, chestnuts, winter greens, crisp parsnip **GF**

Yukon Gold Potato Tart scottish salmon, american sturgeon caviar

Bigeye Tuna Sashimi soya onions, tomato, avocado, yuzu granite

ENTRÉES *select one*

Rack & Osso Buco of Colorado Lamb fragrant porcini and orange zest, artichoke, heirloom potatoes, light jus

Filet Mignon yukon gold potato mille-feuille, roasted hen-of-the-woods mushrooms, cabernet sauce, sweet roasted shallots

Filet Mignon & Braised Short Rib marrow flan, turnip confit, sweet onions, béarnaise sauce

Prime New York Strip yukon gold potato purée, glazed red organic carrots, caramelized cippolini, bordelaise sauce

Roast Maine Lobster hand rolled linguini, lobster bolognese (*market price*)

Fresh Halibut octopus nage, bloomsdale spinach, adams ranch olive oil **GF**

Pancetta-Wrapped Sturgeon hand-picked forest mushrooms, caramelized onion jus **GF**

Cod & Grilled Octopus spanish chorizo, fingerling potatoes, almonds, salsa verde **GF**

Loup de Mer cannellini bean purée, cippolini onions, razor clams **GF**

Olive Oil-Poached Mahi-Mahi chanterelle mushrooms, asparagus and cauliflower emulsion **GF**

DESSERT *select one*

Dark Chocolate with brownie flavors caramel ganache, vanilla orange fleur d'orange cream, mandarin sorbet, orange sauce **V**

Milk Chocolate lychee ganache, coconut cream, coconut cilantro sorbet, tuile **V**

Seasonal Fruit **VG GF**

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SEATED DINNER

FOUR-COURSE DINNER \$75

FIRST COURSE *select one*

Bigeye Tuna Sashimi soya onions, tomato, avocado, yuzu granite

A "Ravioli" of Sea Salt-Roasted Yellow Beets tarragon-scented maine lobster salad, american caviar

Fresh & Smoked Salmon Salad cucumber, vine-ripened tomato, avocado, yuzu olive oil, warm brioche

Forest Mushroom Risotto ligurian olive oil, parmigiano-reggiano **V GF**

SECOND COURSE *select one*

Roasted Maine Lobster hand-rolled linguini, lobster bolognese

Soy-Marinated Black Cod bok choy, shiitake mushroom, ginger-curry leaf broth

Pancetta Wrapped Sturgeon hand-picked forest mushrooms, caramelized onion jus

Sea Scallops Minestrone in an ocean broth, baby vegetables, garlic, herbs

THIRD COURSE *select one*

Angus Beef Sirloin & Prime Short Rib creamy parsnip, glazed rainbow carrots in composition, cabernet jus

Filet Mignon yukon gold potato mille-feuille, hen-of-the-woods mushroom, cabernet sauce

Venison Loin with celery root purée, roasted chestnut, cherry mignonette jus

Truffled Free-Range Chicken sunchoke, honshimeji mushroom, garlic gnocchi

FOURTH COURSE *select one*

Dark Chocolate with brownie flavors caramel ganache, vanilla orange fleur d'orange cream, mandarin sorbet, orange sauce **V**

Milk Chocolate lychee ganache, coconut cream, coconut cilantro sorbet, tuile **V**

Seasonal Fruit **VG GF**

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SEATED DINNER

SEATED FIVE-COURSE DINNER \$115

FIRST COURSE *select one*

Peking Duck Salad roasted fall mushrooms, baby lettuce, yuzu soy dressing

Cured Salmon "Crudo" garbanzo mousseline, grilled sage, oyster and caviar gelée **GF**

Roasted Prawn Salad truffled parsnip emulsion, purple leaf garnish **GF**

Nasturtium Risotto pine nuts, parmigiano-reggiano dentelles **GF**

SECOND COURSE *select one*

Roasted Maine Lobster vadouvan, caramelized endive salad, orange, vanilla **GF**

Roasted Lobster chickpeas, guanciale **GF**

Olive Oil-Poached Ahi Tuna vine-ripened tomatoes, tuile of applewood-smoked bacon, avocado, mini-crown lolla rossa **GF**

King Crab Ravioli sweet peas, glazed baby turnips

THIRD COURSE *select one*

Loup de Mer sun gold tomatoes, mole verde **GF**

Pancetta-Wrapped Sturgeon hand-picked forest mushrooms, caramelized onion jus

Roasted Sea Bass razor clams, sea lettuce, soy-scented dashi broth

Sustainable Salmon horseradish béarnaise, braised lettuce, confit heirloom tomato

FOURTH COURSE *select one*

Grilled & Carved Porterhouse creamed spinach, rainbow carrots

Grilled Veal Loin planet carrots, horseradish, pinot sauce

Kobe Beef Short Rib cauliflower purée, truffle vinaigrette

Filet Mignon marrow flan, fondant potato, red wine sauce

FIFTH COURSE *select one*

Chestnut Tendence chocolate and hazelnut sable, caramel glazed chestnut cream, hazelnut ice cream, black currant sauce **V**

Milk Chocolate lychee ganache, coconut cream, coconut cilantro sorbet, tuile **V**

Seasonal Fruit **VG GF**

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BUFFET DINNER

SILVER BUFFET DINNER \$35

STARTERS *select one*

Salad of Spicy Greens herbed goat cheese, marinated roasted beets, aged sherry dressing **V GF**

Classic Caesar Salad tender hearts of romaine, shaved parmesan, toasted garlic croutons

Manchego Cheese Salad baby arugula, medjool dates, fuji apples, caramelized walnuts **V GF**

Crisp Baby Lettuce marinated plum tomatoes, light balsamic dressing **VG GF**

Fresh Baby Spinach Salad with bacon, mushroom, goat cheese, pine nuts and warm champagne vinaigrette **GF**

ENTRÉES *select two*

Roast Leg of Lamb garlic and rosemary, light jus, tomatoes, olive oil

Slow-Braised Short Rib fragrant porcini, orange zest

Roasted Free-Range Chicken confit of lemon and garlic

Herb-Grilled Flat-Iron Steak caramelized shallots, pinot noir sauce

Medallions of Beef caramelized cippolini, tomato confit in olive oil, pinot sauce

Fresh Atlantic Salmon in a mustard and applewood-smoked bacon crust

Sustainable Texas Redfish melted sweet peppers, onions, olive oil jus **GF**

Albacore Tuna baby bok choy, marinated shiitake, crisp wontons in a light ponzu broth

Suzuki Sea Bass clam chowder sauce, manila clams, sea water foam

Grilled Salmon roasted sweet peppers, garlic **GF**

Veal Roast valencia oranges, asparagus tips, roasted vidalia onions

Slow-Braised Boneless Short Rib parsnips, oyster mushrooms

Albacore Tuna baby bok choy, marinated shiitake, crisp wontons in a light ponzu broth

Australian Hiramasa Yellowtail cherry tomatoes on-the-vine, truffle oil **GF**

Roasted Barramundi Bass garlic rapini and sage, lemon sauce **GF**

Sautéed Silk Snapper fennel confit, roasted sweet peppers, oven-dried tomato, basil pistou **GF**

ACCOMPANIMENTS *select two*

Golden Mashed Potatoes **V GF**

Creamy Rosemary Polenta **V GF**

Roasted Red Potatoes rosemary **VG GF**

Ragoût of fresh seasonal vegetables from the farmers' market **VG GF**

Creamy Spinach mild pearl onions, pancetta **V**

Provençal Ratatouille **VG GF**

Sautéed Rapini garlic, crushed pepper **VG GF**

Rosemary Grilled Asparagus **VG GF**

Braised Tuscan Kale crisp garlic **VG GF**

CHEF'S SELECTION OF PETITE FOURS

Tiramisu coffee and mascarpone mousse **V**

Mini Vanilla Cheesecake Squares **V**

Mini Éclair Praline **V**

Lemon Bar **V**

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BUFFET DINNER

GOLD BUFFET DINNER \$48

STARTERS *select two*

Butter Lettuce Salad endive, frisée, maytag blue dressing, caramelized pistachios **V GF**

Assortment of Vine-Ripened Tomatoes grilled red onions, fresh mozzarella, basil **V GF**

Baby Arugula Salad fava beans, pecorino, lemon, virgin olive oil **V GF**

Multigrain Salad dried organic figs and apricots, citrus olive oil **VG GF**

Vegetables From the Santa Monica Farmers' Market grilled, braised and raw, winter greens, citrus olive oil dressing **VG GF**

Manchego Cheese Salad baby arugula, medjool dates, fuji apples, caramelized walnuts, balsamic, pistachio oil **V GF**

ENTRÉES *select two*

Roasted Free-Range Chicken bloomsdale spinach, three mustard sauce

Grilled Breast of Chicken stuffed with ricotta and basil, three sweet melted peppers **GF**

Herbed Free-Range Chicken fricassee of artichokes and mushrooms, light thyme jus

Prime Beef Sirloin golden roasted shallots, crisp salsify, napa valley red wine sauce

Herb-Grilled Prime Beef Flat Iron Steak barbecue onions, chimichurri sauce

Boneless Braised Short Rib "Agrodolce" in sauce of simmered vegetables

Three Hour-Braised Lamb Shanks preserved lemons, semi-dried apricots, honey jus

Farm-Raised Striped Bass confit of lemon, garlic and thyme **GF**

Mediterranean Bouillabaisse rouille, croutons, aged gruyère

Grilled New Zealand Snapper roasted fennel, sweet onions, served with olive tapenade and eggplant caviar **GF**

Roast Salmon with basil, mushrooms, cipolini onions, balsamic reduction **GF**

Salmon Confit braised artichokes, olive and basil sauce **GF**

ACCOMPANIMENTS *select two*

Bouquet of Rosemary grilled asparagus, baby tomatoes, truffle oil **VG GF**

Assortment of Fresh Vegetables from the farmers' market **VG GF**

Golden Mashed Potatoes **V GF**

Gratin of Potatoes with garlic **V GF**

Creamy Polenta mascarpone **V GF**

Wild Mushroom & Potato Lasagna italian parsley sauce **V GF**

Portabello Mushroom Ravioli shaved reggiano, flat parsley **V**

Butternut Squash Ravioli sage brown butter, parmigiano-reggiano **V**

CHEF'S SELECTION OF PETITE FOURS

Mini Vanilla Crème Brûlée on macaron **V**

Opera Chocolate Layer Cake with a touch of real gold **V**

Mini Almond Cakes of caramel and chocolate **V**

Mini Cream Cheese Carrot Cakes **V**

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BUFFET DINNER

PLATINUM BUFFET DINNER \$55

STARTERS *select two*

Bouquet of Asparagus Salad whole roasted artichokes, aged balsamic vinegar **VG GF**

Hundred Mile Salad assorted raw, braised and grilled baby vegetables, spicy winter lettuce, meyer lemon-scented unfiltered santa barbara olive oil (*all ingredients grown within 100 miles of san francisco*) **VG GF**

Vegetable Salad From the Farmers' Market red quinoa, dried organic figs and apricots, citrus olive oil, soft herbs **VG GF**

Butter Lettuce roasted beets, "ravigote" vinaigrette, artichoke tempura **V**

Butter Lettuce Salad endive, frisée, maytag blue dressing, caramelized pistachios **V**

Heirloom Beets anjou pears, mache, caramelized walnuts, fourme d'ambert blue cheese **V**

ENTRÉES *select two*

Jidori Chicken parsnip, sunchokes, mushrooms, natural jus

Filet of Prime Short Rib & Grilled Rib Eye au jus, creamy horseradish

Prime Beef New York Strip Steak merlot sauce

Rack & Sirloin of Lamb artichokes, preserved lemons, taggiasca olives

Filet Mignon of Beef glazed baby carrots, pinot noir sauce

Roasted Ahi Tuna chinese greens, ponzu broth, crisp wontons

Ling Cod & Grilled Octopus spanish chorizo, fingerling potatoes, almonds, salsa verde **GF**

Pancetta-Wrapped Sturgeon sweet onion jus

Pan-Roasted Halibut brandade, roasted garlic and olive oil juice **GF**

Wild Striped Bass roasted shrimp, clams, broccoletti **GF**

ACCOMPANIMENTS *select two*

Warm Asparagus forest mushrooms, chervil, mushroom jus **VG GF**

Heirloom Rainbow Potatoes roasted with rosemary and garlic **VG GF**

Polenta cherry tomatoes, truffle oil **V GF**

Pumpkin Risotto served in a pumpkin **V GF**

Basil Pesto Penne herb-grilled artichokes **V GF**

Farmers' Table an assortment of seasonal vegetables **VG GF**

Butternut Squash Ravioli toasted sage, brown butter **V**

DESSERTS

an assortment of desserts including

Mini Vanilla Crème Brûlée on macaron **V**

Tiny Double Chocolate Tarts milk chocolate ganache **V**

Opera Chocolate Layer Cake with a touch of real gold **V**

Macarons in Five Flavors salt water toffee, chestnut blackberry, chocolate gianduja, lemon, coffee walnut **V**

Mini Cream Cheese Carrot Cake **V**

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RECEPTION

SILVER TRAY-PASSED HORS D'OEUVRES

HALF HOUR	selection of three items	\$10 (pre-dinner only)
ONE HOUR	selection of four items	\$20
TWO HOURS	selection of four items	\$30

SEAFOOD

Canapé with piquillo peppers and anchovies

Albacore Tuna Rillettes crisp bread, onion, black pepper, olive oil

Gold Potato Blini smoked salmon, vodka crème fraîche

Buckwheat Blini salmon gravlax, sweet mustard

Smoked Trout Canapé horseradish

Smoked Salmon Canapé potato

Mini Bamboo Boats of popcorn rock shrimp, spicy aioli

Bruschetta with a shrimp, green bean, mango and basil salad

MEAT

Salumi-Filled Gougères

Tartine olive, prosciutto, basil

Crisp Pork Skewers jerk seasoning, cilantro and lime **GF**

Bamboo-Spiked Short Rib chinese barbecue sauce

Thai Chicken Satay roasted peanut and coconut milk sauce

Glazed Beef Skewers roasted peanut and coconut milk sauce

Bamboo-Spiked Pork Belly ginger, honey, soy

Fresh Dates merguez sausage, wrapped in applewood-smoked bacon **GF**

Free-Range Chicken Skewers meyer lemon, rosemary **GF**

Warm Polenta Sandwich prosciutto, fresh mozzarella **GF**

VEGETABLES & CHEESE

Skewered Crisp Shiitakes with garlic **VG GF**

Tomato & Olive Crostini warm sun-dried tomato olive, asiago **V**

Asparagus Tips Tempura roasted garlic honey **V**

Parmesan & Black Olive Croutons roasted eggplant, basil pesto **V**

Gruyère Cheese Gougères **V**

Crunchy Baby Romaine Leaves caesar dipping sauce

Vine-Ripened Tomato Bruschetta Burrata mozzarella, virgin olive oil, basil **V**

Macaroni & Cheese Lollipops crisp herbed breadcrumbs **V**

Caesar Salad Spring Rolls

Crisp Polenta parmigiano-reggiano, pesto **V**

Arugula Madeleine taggiasca olives, asparagus **V**

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RECEPTION

GOLD TRAY-PASSED HORS D'OEUVRES

HALF HOUR	selection of three items	\$12 (pre-dinner only)
ONE HOUR	selection of four items	\$24
TWO HOURS	selection of four items	\$36

SEAFOOD

- Bacalao Fritters** tartar sauce
- Salmon Gravlax Brioche** black mustard
- Gingered Crab Salad** cucumber and avocado
- Applewood-Smoked Salmon Spoons** avocado, lemongrass gelée, crème fraîche **GF**
- Fresh & Smoked Salmon Straws** sweet mustard dipping sauce
- Potato Cannelloni** whitefish, lemon
- Mini Smoked Salmon Pizza** lemon crème fraîche, red onion, capers
- Shrimp Skewers** pancetta, passion fruit mustard **GF**
- Bamboo-Spiked Shrimp** applewood-smoked bacon, orange mustard, fried garlic
- Basil-Scented Shrimp Bruschetta** olive oil poached tomato
- Alaskan Dungeness Crab Fritter** saffron sauce
- Poached Shrimp Shooter** bloody mary cocktail sauce
- Hickory-Smoked Salmon Cubes** togarashi and wasabi cream, ground sesame
- Saku Tuna Poke** macadamia nuts, shiso leaf, crisp wonton

MEAT

- Bamboo-Spiked Beef Strip Loin** cippolini, citrus-scented mostarda
- Crisp Potato Cannelloni** warm duck confit
- Beef Sirloin Crostini** tapenade, parmigiano-reggiano, baby arugula
- Stuffed Medjool Dates** manchego cheese and wrapped in serrano ham
- Mini Pizzas** caramelized goat cheese and prosciutto
- Mini Cheeseburgers** caramelized onions, aged cheddar
- Mini Reuben Sandwiches** pastrami, sauerkraut, thousand-island dressing
- Mini Bánh Mì Sandwiches Duck** confit, pickled vegetables
- Mini Cuban Sandwiches** slow roasted pork, cheese, mustard, pickles, pastrami-crust short rib sliders, kosher pickle, dijon mustard

VEGETABLES & CHEESE

- Eggplant Lollipop Pomodoro** **V GF**
- Crisp Polenta** with melted sweet peppers **V**
- Golden Beets** with mozzarella, olive oil, purple basil **V GF**
- Warm Bocconcini** crisp prosciutto **GF**
- Risotto Croquettes** fontina, tomato and basil pesto **V**
- Tempura Portabello Mushroom French Fries** yuzu ponzu dipping sauce **VG**
- Tomato Canapé** burrata, basil, crisp brioche **V**
- Cremini Mushroom Canapé** burrata, apricot **V**
- Rice Paper Vegetable Rolls** sweet chile dipping sauce **VG**
- Mini Margherita Pizzette** **V**
- Crunchy Porcini Risotto Lollipop** **V**
- Mini Empanadas** of vegetables, roasted poblano salsa **V**
- Ricotta-Filled Agnolotti Spoons** parmigiano-reggiano froth **V**

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RECEPTION

PLATINUM TRAY-PASSED HORS D'OEUVRES

HALF HOUR	selection of three items	<i>\$14 (pre-dinner only)</i>
ONE HOUR	selection of four items	<i>\$25</i>
TWO HOURS	selection of four items	<i>\$42</i>

SEAFOOD

- Beausoleil Oysters on the Half Shell** apple mignonette, cocktail consommé **GF**
- Salmon Pastrami Spoons** avocado mousse and micro greens
- Wild Arugula** orange mustard, shrimp canapé
- Salmon Béarnaise** on a caramelized onion tartlet
- Crab Cakes** old bay seasoning, remoulade
- Mini Latkes** smoked sturgeon, horseradish
- Sweet Melon-Wrapped Shrimp Tempura Skewers** yuzu ponzu
- Basmati Rice Cakes** coconut milk, crab meat, thai red curry
- Ahi Tuna Tartare Cornets** avocado, wasabi
- Apple Cuplet** dungeness crab, mango dressing
- Mini Coconut Milk Soup Shots** roast shrimp, thai red curry
- Oysters on the Half Shell** lemongrass gelée **GF**

MEAT

- Mini Steamed Bao** braised pork belly, hoisin, cucumber
- 24-Hour-Braised Short Rib** mini gold potato, béarnaise or horseradish sauce
- Mini Pastilla** duck confit, marcona almond, cinnamon, saffron
- Warm Rabbit Confit** mushroom, crisp parmesan tuile
- Organic Beef Tartare** béarnaise sauce, butter lettuce cup
- Lamb Lollipop** piquillo pepper, mediterranean condiment

VEGETABLES & CHEESE

- Pumpkin, Shiitake & Tofu Canapé** sesame mustard **V**
- Baby Vegetable Crudités** prosciutto, yuzu aioli
- Lentils du Puy Spoons** petite carrot, mild garlic **V**
- Fruit Crisp** artisan blue cheese, honey, marcona almond **V**
- Fall Market Vegetable Bruschetta** tapenade **V**
- Sweet Tomato Gazpacho** cinnamon basil, golden watermelon **VG GF**
- Bamboo-Spiked King Trumpet Mushrooms** garlic, parsley **VG GF**
- Vegetable Tempura** dipping sauce **V**
- Warm Prosciutto & Asiago Crostini** white truffle honey
- Cauliflower Soup** fresh dates, marcona almonds, olive oil **V GF**
- Vine-Ripened Tomato Spoons** mortar-crushed basil, olive oil, creamy burrata cheese **V GF**

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RECEPTION

CREATE YOUR OWN STATIONS

SILVER *select four \$16*

Platter of Fall Vegetable Crudités butternut squash and chinese eggplant dipping sauces **VG**

Salmon Terrine layered with vegetables and piquillo pepper sauce

Craft Paper Cones Filled with Romaine Spears shaved parmigiano-reggiano cheese, caesar dressing

Pizza Margherita fresh mozzarella, tomato and basil **V**

Classic Grilled Cheese cheddar, brie or gruyère cheese on french or wheat bread

Brie Melt walnut currant bread **V**

Caprese Grilled Cheese basil, mozzarella, roma tomato **V**

Caprese Grilled Cheese goat cheese, olive, sun-dried tomato **V**

Seared Beef Crostini arugula, manchego, tapenade

Pineapple Curry Fried Rice **VG GF**

Fried Chicken Lollipops spicy paprika aioli

Spicy Beef Empanadas chipotle purée

Bakersfield Onion Soup Mini Cups gruyère croutons **V**

Soria Ham & Chicken Croquette

Fried Polenta Sandwich prosciutto, mozzarella

Artichoke Mousse micro arugula, red pepper crostini **V**

Bruschettas tapenade and tomato basil **V**

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RECEPTION

CREATE YOUR OWN STATIONS

GOLD *select four \$20*

Pastrami Salmon with rye bread, mustard, lemon slices

Crisp Saffron Paella Cakes spanish sausage, shrimp

Mini Carved Prime Rib Sandwiches horseradish crème fraîche, caramelized onions, gruyère, jus

Chicken "Like A Lasagna" layered with potatoes and mushrooms

Open-Faced Ahi Tuna Slider wasabi aioli, sesame seaweed

Open-Faced Soy-Frilled Portobella Slider vegetable julienne tempura

Potato Cannelloni of whitefish and lemon

Vegetable Potstickers V

Vegetable Spring Rolls V

Shu Mai Pork Dumplings

Har Gow Shrimp Dumplings

Char Siu Bao Barbecue Pork Buns

Bright Green Asparagus Risotto V GF

Forest Mushroom Risotto V GF

Barley Risotto sweet peas and shrimp GF

Fall Vegetables Platter grilled, braised and raw, basil sauce VG GF

Pea Soup tarragon, olive oil-poached tomatoes V GF

Grilled Vegetables Platter creamy balsamic dressing VG GF

Oyster Shooter freshly shucked oyster, bloody mary, fresh horseradish, peppered vodka GF

Shrimp Ceviche Shooter crisp tortilla chips, tequila lime jelly GF

Zucca Pizza butternut squash, caramelized onion, prosciutto, fresh chèvre V

Rotisserie Chicken Pizza portabello mushroom, mozzarella, basil pesto

Angus Beef Burger Slider gruyère, roquefort, apple wood smoked bacon, caramelized onions

Blackened Tilapia Slider cilantro-lime aioli

Warm Cuban-Style Pressed Pork Sandwich ham, pork, pickles, mustard

Reuben corned beef, sauerkraut, gruyère, russian dressing

Bacon & Onion Grilled Cheese gruyère, caramelized onions, applewood-smoked bacon

Smoked Ham Grilled Cheese brie, dijon mustard

Bamboo-Spiked Range Chicken thai curry, coconut milk peanut sauce

Bamboo-Spiked Stir-Fried Vegetables singapore pesto V

Bamboo-Spiked Grilled Vegetables salsa verde VG GF

Bamboo-Spiked Grilled Beef caramelized onions, horseradish

Vegetables olive oil tomatoes, tapenade VG GF

Bamboo-Spiked Chicken Satay yellow coconut curry, thai peanut sauce

Bamboo-Spiked Prime Beef Short Rib chinese barbecue sauce

Chinese Noodles Take-Out Box asian noodle salad, caramelized chinese eggplant, bean sprouts, sesame dressing V

Chinese Fried Rice Take-Out Box curried fried rice, vegetable spring rolls, mango sweet and sour sauce V

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RECEPTION

CREATE YOUR OWN STATIONS

PLATINUM *select four \$24*

Roasted Figs with creamy saint-andré cheese, thyme **V GF**

Spanish Cheese Display fig bread, marcona almonds, quince preserves **V**

Caramelized Eggplant miso-glazed black cod, crisp lotus root, on a crisp rice cake

Lemon Crab Risotto with grilled asparagus **GF**

Shrimp & Lobster Risotto ginger, carrot **GF**

Duck Risotto porcini mushroom **V GF**

Pad Thai Noodles red curry shrimp, egg, grilled tofu off our evo grill

Steamed Buns pork belly, hoisin, pickled cucumber

Vegetable Platter grilled and raw, brandywine tomato and basil sauce **VG GF**

Heirloom Tomato Bloody Mary dungeness crab, crisp celery **GF**

Farmers' Market Grilled & Raw Vegetables Platter butternut squash and chinese eggplant dipping sauces **VG**

Shrimp, Mussels & Clam Salad fennel, lemon, gourmet olives **GF**

Seafood Shooter poached lobster medallion, piña colada and mango rum salsa **GF**

Bamboo-Spiked Beef Strip Loin cipolini onion, citrus-scented mostarda

Bamboo-Spiked Shrimp pancetta, orange mustard, fried garlic

Bamboo-Spiked Geisha Shrimp Skewers sambal sauce

Into The Vegetable Garden an assortment of vegetables fresh from the farm, quinoa, wildflower honey, citrus dressing, served in mini cups **VG GF**

Cauliflower Panna Cotta Verrine prawn, mild curry **V**

Margherita Pizza with heirloom tomatoes, squash blossoms, fresh mozzarella, sweet basil **V**

THREE TIERS OF CHEESE

SILVER | American Cheese Display \$12

five different selections of american cheeses including aged monterey jack, wisconsin cheddar, maytag blue, brie and fresh chèvre accompanied by walnut-currant and baguette crisps, seasonal chutneys

GOLD | Imported & Domestic Cheese Display \$16

five different selections of domestic and imported cheeses including aged manchego, fourme d'ambert blue, camembert, humboldt fog chèvre accompanied by walnut-currant and baguette crisps, dried fruit, nuts, seasonal chutneys

PLATINUM | Artisan Cheese Display \$25

a selection of artisan cheeses from patina restaurant accompanied by pecan fruit crisps, crisp baguette, sun-dried apricots and figs, marcona almonds, seasonal chutneys, wildflower honey

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RECEPTION

THEMED RECEPTION STATIONS *select a minimum of two*

BRUSCHETTA STATION \$15

Fresh Herb Crostini

Accompanied by olive tapenade, marinated artichokes, fresh tomatoes and basil, warm sautéed mushrooms **VG**

DIM SUM STATION *select four* \$20

served with chile and soy sauces, chinese mustard

Chicken Pot Stickers

Pork Pot Stickers

Vegetable Spring Rolls **V**

Shu Mai Pork & Shrimp Dumplings

Har Gow Shrimp Dumplings

Char Siu Bao Barbecue Pork Buns

MILANO RISOTTO STATION *select two* \$18

Nasturtium pine nut, parmigiano-reggiano **V GF**

Porcini Mushroom **V GF**

Vine-Ripened Tomato & Basil **V GF**

Butternut Squash and sage brown butter **V GF**

Caramelized Onion & Short Rib

Shrimp & Asparagus **GF**

Barley Risotto sweet peas and shrimp **GF**

Lobster carrot, ginger (\$5 supplement) **GF**

Duck and porcini mushroom (\$5 supplement) **GF**

MAC & CHEESE STATION *select two* \$18

Macaroni sharp cheddar **V**

Macaroni sharp cheddar, barbecued pork, caramelized onions

Penne Pasta forest mushroom, garlic, sage, rosemary **V**

Caramelized Sweet Potato garlic, rosemary, macaroni and cheese

Smoked Ham Hocks roasted mushrooms, macaroni and cheese

TASTE OF ASIA RECEPTION STATION \$20

Pad Thai Noodles red curry shrimp, egg, grilled tofu off our evo grill

Steamed Buns pork belly, hoisin, pickled cucumber

Chicken Skewers coconut milk peanut sauce

Braised Short Rib Skewers panang curry, lime leaves, coconut milk, fried garlic

FARMERS' MARKET CRUDITÉS \$15

A Colorful Array of Fresh Market Vegetables in contemporary presentation

Dipping Sauces creamy citrus, rosemary black olive, caramelized onion, brandywine tomato yogurt, hummus, peppered ranch

SIPS & SHOTS \$18

Sweet Pea Soup tarragon, olive oil poached tomatoes **V GF**

Shrimp Cocktail thyme flowers, baby fennel and radish salad, horseradish vinaigrette **GF**

Heirloom Tomato Bloody Mary dungeness crab, crisp celery **GF**

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GRILLED VEGETABLE STATION \$16

A Collection of Grilled Fresh Vegetables including rosemary squash, vine-ripened tomatoes, asparagus, baby carrots, grilled mushrooms and other seasonal vegetables **VG GF**

Sauce Accompaniments creamy balsamic dressing, hummus, roasted garlic sour cream **V GF**

SEAFOOD DISPLAY \$25

An Assortment Of Seafood littleneck and cherrystone clams, pacific oysters, jumbo shrimp, green lip mussels, cracked crab, artfully arranged on shaved ice and seaweed

Accompanied by lemons, shallot and black pepper mignonette, horseradish cocktail sauce, mustard aioli **GF**

SEAFOOD SHOOTER SELECTION \$18

Freshly-Shucked Oyster bloody mary, fresh horseradish, peppered vodka **GF**

Shrimp Ceviche Martini crisp tortilla chips, tequila lime jelly **GF**

Poached Lobster Medallion piña colada, mango rum salsa **GF**

SUSHI \$25

accompanied by soy sauce, wasabi, and pickled ginger

Sushi *select three* california roll (crab), vegetarian roll, spicy shrimp roll, shrimp roll, scallop roll, spicy scallop roll, spicy tuna avocado roll, cucumber roll, spicy tuna roll, salmon roll, yellowtail roll

Nigiri *select four* tuna, fresh salmon, yellowtail, shrimp, unagi (eel), octopus, tamago (egg)

Enhancements Edamame **VG GF** \$3 | Octopus Salad \$3 | Sesame Citrus Cuttlefish Salad \$4 | Sushi Chef \$350

BAMBOO-SPIKED SKEWERS *select three* \$18

Free-Range Chicken thai curry, coconut milk peanut sauce

Stir-Fried Vegetables singapore pesto

Grilled Vegetables salsa verde **VG GF**

Grilled Beef caramelized onions, horseradish

Seasonal Vegetables olive oil tomatoes, tapenade

Chicken Satay in yellow coconut curry, thai peanut sauce

Prime Beef Short Rib chinese barbecue sauce

Spiked Ratatouille red bell pepper sauce **VG GF**

Grilled Octopus chorizo bilbao, cilantro chimichurri

Beef Strip Loin cippolini onion, citrus-scented mostarda

Shrimp pancetta, orange mustard, fried garlic

Smoked Salmon heirloom potato **GF**

Prosciutto honeydew melon **GF**

PATINA FAVORITES #1 \$20

Into The Vegetable Garden an assortment of vegetables fresh from the farm, quinoa, wildflower honey, citrus dressing, served in mini cups **VG GF**

Verrine of Cauliflower Panna Cotta prawn, vadouvan **GF**

Craft Paper Cones of Romaine Spears shaved parmigiano-reggiano, caesar dressing

Beef Short Rib Skewers olives, olive oil poached tomatoes

PATINA FAVORITES #2 \$20

Asian Noodle Salad caramelized chinese eggplant, bean sprouts, sesame dressing, served in chinese take-out boxes **VG**

Warm Cuban-Style Pressed Pork Sandwiches fried plantains

Blackened Tilapia Sliders cilantro lime aioli

Bamboo-Spiked Grilled Vegetables salsa verde **VG GF**

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CALIFORNIA FLATBREAD PIZZAS *select two \$20*

- Pizza Margherita** fresh mozzarella, tomato, basil **V**
- Gruyère** parmesan, prosciutto, white truffle oil
- Zucca Pizza** butternut squash, caramelized onion, prosciutto, fresh chèvre
- White Pizza** fontina, mozzarella, ricotta, parmesan, rosemary, garlic **V**
- Forest Mushrooms** fontina, thyme **V**
- Rotisserie Chicken** portabello mushroom, mozzarella, basil pesto
- Heirloom Tomatoes** squash blossoms, burrata, mozzarella, sweet basil **V**
- King Trumpet Mushrooms** scallions, peas, guanciale
- Grilled Chicken** sun-dried tomatoes, basil pesto
- Portabello Mushroom** roasted sweet peppers, fresh chèvre **V**

CHEF-ATTENDED CARVING STATIONS \$20

uniformed attendants \$175

- Boneless Prime Rib of Beef** horseradish sour cream, rosemary au jus, sourdough rolls
- Herb-Grilled Flank Steak** fresh herb chimichurri, creamy horseradish, french rolls
- Peppercorn-Crusted Beef Tenderloin** porcini demi-glace, herbed rolls
- New York Strip Loin** caramelized onions, red wine sauce, silver dollar rolls
- New York-Style Pastrami** housemade thousand island dressing, deli mustard, rye rolls
- Roasted Turkey Breast** dried sour cherry relish, sage gravy, ciabatta rolls
- Free-Range Chicken** herbs de provence, citrus pico de gallo, soft rolls
- Applewood-Smoked Ham** pineapple chutney, mustards, soft hawaiian rolls
- Pork Roast** rosemary, quatre épices, honey, apple chutney, boston lettuce, tomato, rosemary rolls
- Rosemary-Roasted Leg of Lamb** tomato relish, tapenade, thyme rolls
- Whole Roasted Snapper or Striped Bass** artfully roasted in sea salt, lemons and bay leaf, served with saffron aioli, crème fraîche, roasted ciabatta
- Rodizio Carving Station** chef-carved from swords “churrasco style”
- New York Strip Loin** cilantro-marinated, chile-rubbed
- Turkey Breast** habañero mustard
- Smoked Paprika Seared Rare Ahi Tuna** chimichurri, sourdough rolls

CHINESE TAKE-OUT BOXES *select three \$20*

- Asian Noodle Salad** caramelized chinese eggplant, bean sprouts, sesame dressing **VG**
- Curried Fried Rice** vegetable spring rolls, mango sweet-and-sour sauce **V**
- Pad Thai Noodles** chicken or shrimp
- Pork Pot Sticker** ginger scallion noodles
- Vegetable Pot Sticker** ginger scallion noodles **V**
- Malaysian Beef Satay** spicy coconut milk, crisp cellophane noodles
- Chilled Black Bean “Chow Mein”** soft herbs **V**
- Classic Caesar Salad** tender hearts of romaine, shaved parmesan, toasted garlic croutons
- Baby Arugula** manchego, honeycrisp apple, figs, apricots, toasted almond salad **V GF**
- Old Hollywood-Style Chopped Salad** provolone, salami, garbanzo, olives, red wine vinaigrette
- Chinese Chicken Salad** crisp wontons

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SANDWICHES N' SUCH *select three \$16*

- Turkey Club Wrap Sandwich** cranberry relish, crushed avocado
- Grilled Vegetable Panini-Style Sandwich** sherry dressing, spanish manchego **V**
- Herb-Roasted Chicken Breast** fresh mozzarella, portabello mushroom, tomato, pesto
- Pancetta** scallion mayonnaise, sun-dried tomato, toasted whole wheat bread
- Baked Ham** peppery greens, swiss cheese, fresh tomatoes, whole wheat bread
- Mortadella** prosciutto, salami, aged provolone, baguette
- Warm Reuben Sandwich** corned beef, swiss cheese, thousand island dressing, sauerkraut, rye bread
- Warm Cuban-Style Pressed Pork Sandwiches** fried plantains

BURGER SHACK *select three \$20*

- The Original** angus beef, tillamook cheddar, lettuce, tomato, pickles, secret sauce
- Angus Beef Burger** gruyère, roquefort, applewood-smoked bacon, caramelized onions
- Caprese Burger** beef and italian sausage patty, mozzarella, vine ripened tomato, sweet basil
- Blackened Tilapia Slider** cilantro lime aioli
- Mini Bao** pork belly, hoisin, cucumber
- Grilled Lamb** arugula pesto, cucumber tzatziki, feta
- Korean** grilled kalbi beef, spicy cucumber, bean sprouts, kimchi aioli
- Confit Turkey** pickled vegetables, hawaiian roll
- Albacore Tuna** sesame seaweed, avocado, wasabi aioli

POLENTA STATION *\$20*

creamy mascarpone polenta with two of the following

- Grilled Shrimp** melted sweet peppers **GF**
- Braised Veal Short Rib**
- Roasted Mushrooms** garlic, parsley **VG GF**
- Oxtails** in red wine sauce
- Garlic-Scented Rapini** **VG GF**
- Melted Tomatoes** truffle oil, opal basil
- Red Wine-Braised Beef Short Rib** caramelized shallots, horseradish

GRILLED CHEESE STATION *select three \$18*

served with tomato bisque soup

- The Classic** cheddar, brie or gruyère cheese on french or wheat bread **V**
- Brie Melt** on walnut currant bread **V**
- Basil & Mozzarella** roma tomato **V**
- Goat Cheese** olive, sun-dried tomato **V**
- Mini Cubano** ham, pork, pickles, mustard
- Reuben** corned beef, sauerkraut, gruyère, russian dressing
- Smoked Ham** brie, dijon mustard
- Smoked Turkey** gouda, cranberry tapenade
- Fresh Chèvre** arugula, roasted sweet red peppers **V**
- Ham** apricot, brie, walnuts, wheat bread
- Gruyère** caramelized onions, applewood-smoked bacon

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RECEPTION

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ASIAN FLAVORS \$16

Pineapple Curry Fried Rice **VG GF**

Chilled "Chow Mein" Noodle Salad fermented black beans, shredded beef

Vegetable Potstickers citrus ponzu

Hoisin Chicken Salad crisp wonton

DOWN SOUTH \$18

Andouille Sausage en Croute

Mini Plates of Jambalaya

Fried Chicken Lollipops with spicy paprika aioli

Jalapeño Blue Corn Muffins with sharp cheddar **V**

A TASTE OF SPAIN \$18

Spanish Cheese Display fig bread, marcona almonds, quince preserves **V**

Spicy Beef Empanadas chipotle purée

Crisp Saffron Paella Cakes spanish sausage, shrimp

Shaved Manchego & Arugula Salad pepitas, apple **V GF**

COWBOY PRIME RIB SANDWICHES \$18

Hand-Carved Rare Prime Rib with house made au jus served on mini french rolls

Accompaniments blue cheese aioli, caramelized onions, horseradish cream, grilled scallions, crisp fried sweet onions, gruyère

HAVANA NIGHTS \$18

Roast Pork Loin rubbed with jerk spices, mango chutney

Traditional Cuban black beans and white rice **VG GF**

Fried Plantains candied pecans **VG GF**

Large Fresh Watermelon Cubes feta, red onion, cilantro **V GF**

HURRY CURRY \$18

Chicken Tikka Masala **GF**

Curried Beef Kheema potatoes, grated ginger **GF**

Basmati Pilaf saffron, toasted coconut **VG GF**

Sautéed Spinach chickpeas, cipolini onions, candied ginger **VG GF**

Naan Bread

AU BISTRO \$18

Mini Bakersfield Onion Soup with gruyère croutons

Mac & Fromage with smoked bacon, goat and cantal cheese

Baked Salmon with a tomato and saffron fondue

Grilled & Baked Vegetable "Ratatouille" **VG GF**

ASIAN FUSION \$18

Caramelized Eggplant miso-glazed black cod, crisp lotus root on a crisp rice cake

Scallion Pancake duck confit, candied cashews

Crisp Prawn Cake green mango, peanuts, mint, coriander

Asparagus, Sesame & Ginger Tofu Salad served in a mini wonton cup **VG**

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TUSCAN AFTERNOON \$18

Vegetable Antipasti Table artichokes, asparagus, hearts of palm, grilled zucchini, eggplant **VG GF**

Tomatoes marinated bell peppers, olives and marinated mushrooms **VG GF**

Chicken "Lasagna" layered with potatoes and mushrooms **V**

Sautéed Garganelli Pasta light vegetable sauce, shaved parmesan **V**

Focaccia (*select one*) pesto, black olive and parmesan | tomato, thyme and cheese | ham, swiss and caramelized onion

OPEN FACE SLIDERS \$18

Seared Ahi Tuna wasabi aioli, sesame seaweed

Braised Short Rib pickled red onion, horseradish sour cream

Grilled Lamb arugula pesto, cucumber tzatziki, feta **GF**

Soy-Marinated Grilled Portabella Mushroom vegetable julienne tempura **VG**

TAPAS \$18

Soria Ham & Chicken Croquette

Stuffed Calamari saffron rice, xo sofrito **GF**

Little Garden Vine-Ripened Tomatoes avocado, garden radish, tangerine lace **VG GF**

Crostini of Seared Beef arugula, manchego, tapenade

AMERICANO \$18

Mini Carved Prime Rib Sandwiches au jus, horseradish crème fraîche, caramelized onions, gruyère, jus

Baked Fingerling Potato exotic mushroom fricassée, truffle essence **V GF**

Retro Dinner Salad bibb lettuce cup, quail egg, cheddar cheese, smoked ham, teardrop tomato, cucumber, buttermilk ranch

Crab & Corn Fritter cajun aioli

BISTRO \$18

Seared Beef en Croute chanterelle mushrooms

Mini Bakersfield Onion Soup gruyère croutons **V**

Fresh & Smoked Salmon Tartare capers, potato gaufrette **GF**

Mac & Fromage smoked bacon, goat and cantal cheese

MIX N' MATCH OF PATINA FAVORITES \$18

Curried Fried Rice vegetable spring rolls, mango sweet and sour sauce served in mini chinese take-out boxes **VG GF**

Zucca Flatbread Pizza butternut squash, caramelized onion, prosciutto, fresh chèvre **V**

Roasted Potato braised short rib, mustard fruits

Shots of Chilled Avocado Soup applewood-smoked bacon, micro lettuces **GF**

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PATINA PASTRY

COOKIES & CAKES

SMALL COOKIES *\$1.85 each*

Minimum of 20 pieces required, assorted selections accepted

Hazelnut

Crunchy Peanut & Peanut Butter

Chocolate Chips

Butter Oatmeal & Cranberry Chips

Pistachio & White Chocolate

BISCOTTI *\$1.85 each*

Minimum of 20 pieces required, assorted selections accepted

Double Grand Cru Chocolate

Orange Cranberry

Sicilian Pistachio

California Almond & Anise

MACARONS *\$2.60 each*

Salt Water Taffy

Chestnut Blackberry

Chocolate Gianduja

Coffee Walnut

Lemon

MINI ALMOND CAKES *\$8 each*

Italian Coffee

Caramel

Chocolate

PETIT FRUIT SKEWERS *\$2.75 each*

Minimum of 60 pieces required, assorted selections accepted

Raspberry strawberry, blackberry, blueberry

Mango papaya, pineapple

Watermelon grape, cantaloupe

Berry marshmallow

Exotic marshmallow

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PATINA PASTRY

PETIT FOURS

Minimum of 24 pieces required, assorted selections accepted

TIER 1 *\$2.65 each*

Tiramisu coffee and mascarpone mousse

Mini Vanilla Cheesecake Squares

Strawberry Mini Éclair

Mini Lemon Meringue Tartlets

TIER 2 *\$3.10 each*

Mini Vanilla Crème Brûlée on macaron bed

Chocolate Opera Layer Cake with a touch of real gold

Mini Kit Kat® Bar

White Chocolate Cream Sable freshly picked raspberry

Mini Cream Cheese Carrots Cake

TIER 3 *\$3.65 each*

Crunchy Hazelnut Sable with light chestnut cream

Tiny Chocolate Dough Tarts with ganache

Hazelnut Praline Napoleon

Chocolate Cube on chocolate streusel base

CLASSIC PATINA SIGNATURE

minimum of 12 pieces required

Seasonal Fruit Tart rich butter crust, vanilla custard or seasonal fruits with matching ice cream or sorbet *\$9.00 each*

Warm Rustic Apple Tart sweet butter dough baked with sautéed granny smith apples, served warm with a tahitian vanilla bean ice cream *\$9.00 each*

Molten Chocolate Torte chocolate cake with a creamy liquid center, vanilla ice cream, orange tuile, chocolate sauce *\$9.50 each*

Flourless Chocolate Cake dense dark chocolate flourless cake, served with tahitian vanilla bean ice-cream and chocolate tuile *\$9.50 each*

Opera paris's famous layered cake with chocolate and coffee flavors, accompanied by coffee custard cream and chocolate sorbet *\$9.50 each*

Nick + Stef's Lemon Meringue Pie lemon curd, graham cracker crust *\$63.50 each (serves 8)*

THE ORIGINAL DESSERTS

minimum of 12 pieces required

Chestnut Cake layers of hazelnut sable, chocolate sponge, chocolate and chestnut cream with caramel, served with hazelnut ice cream and black currant sauce *\$10.50 each*

Brownie Cake milk chocolate brownie with milk chocolate cream and a crème brûlée center, served with a bourbon crème anglaise or ice cream with caramel tuile *\$10.50 each*

Pear Belle Helene pear sponge cake and Fresh roasted caramelized pear, served with hazelnut crumble chocolate sauce and pear sorbet *\$10.50 each*

Smooth Coco Vanilla dark chocolate brownie, caramel ganache and vanilla fleur d'oranger cream, served with mandarin sorbet and orange sauce *\$10.50 each*

Exotic Touch layers of milk chocolate brownie, milk chocolate lychee ganache and coconut cream, served with coconut cilantro sorbet and coconut tuile *\$10.50 each*

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PATINA PASTRY

TRAY-PASSED OR BUFFET DESSERTS

Minimum of 25 pieces required

LAYERS OF FLAVORS SERVED IN INDIVIDUAL SHOT GLASSES \$3.45 each

Panna Cotta tahitian vanilla panna cotta with fresh roasted caramelized pear

Fraîche strawberry gelée with vanilla cream and cookie crumble

Chocolate Tatin dark chocolate mousse with roasted caramelized apples with puff

Exotic orange, banana and passion cream with milk chocolate cream

Chocolate Citrus semi-liquid dark chocolate cream with chocolate crumbles, orange wedges

Milk Chocolate Peanut milk chocolate peanut chantilly with caramel sauce, oatmeal and peanut crumble

Duo vanilla cream, chocolate cream with chocolate crumble

HOMEMADE CHOCOLATE BONBONS & TRUFFLES \$3.20 each

Minimum of 25 pieces required, assorted selections accepted

Espresso Truffle

Grand Cru Chocolate

Caramel

Coconut Truffle

Exotic Touch

DESSERT ACTION STATIONS

Minimum 50 people, per station

Service for 1½ Hours, includes 2½ - 3 bites per person (additional time will require specialty pricing)

Requires a chef charge of \$170 per chef, per 75 guests (each additional half hour billed at \$75 per chef)

Chocolate Station chocolate truffles dipped in liquid chocolate and rolled in assorted flavors \$18.25 per person

Ice Cream Station sorbet scoops dipped in liquid chocolate and rolled in assorted flavors \$13.25 per person

Fruit Skewers fruit skewers dipped in liquid chocolate and rolled in assorted flavors \$13.25 per person

Cotton Candy Station sweet cotton candy spun to order \$6.75 per person

Dragon Station live action sorbet making using nitrogen \$16.75 per person

Crêpes Station crêpes à la minute with nutella®, jams, sugar, chestnut cream and chocolate sauce \$14.50 per person

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