



ENCHANTED
FOREST OF LIGHT

CATERING AND SPECIAL EVENTS SALES
P 213 864 2241 | E descansoevents@patinagroup.com

Descanso Gardens

ENCHANTED: FOREST OF LIGHT

Descanso Gardens, the iconic Los Angeles area botanic garden, will be radiant this fall and winter when “Enchanted: Forest of Light” debuts. For 43 nights, starting November 25, 2016, Descanso’s hallmark oak trees and botanic collections will be the stars of this exciting light show event. Two theatrical lighting houses – with extensive credentials in concert and high-impact light show spectaculars are creating 12 unique lighting experiences that illuminate some of Descanso’s most beloved locations, including the Oak Grove, the Lake, Rose Garden and Camellia Forest. Visitors will stroll along a one-mile walk through the Gardens to see these large-scale light displays. Three of these displays will be interactive, allowing visitors to manipulate the lights and sounds.

Descanso Café will be offering unique holiday event experiences surrounding the Enchanted: Forest of Lights events. You will have the option to treat your guests to the finest seasonal cuisine, hand picked house wines and beers, along with a ticket to the beautiful outdoor exhibit.

TRAY-PASSED HORS D’OEUVRES \$132

Includes 2 hours, selection of 5 items
Assorted beer and house wines
Descanso: Enchanted Forest of Lights ticket
50 person booking minimum

Enhancements Bar Packages may be upgraded to premium bar for \$8 per person

SEA

Salmon Tartare Crispy waffle potato chip, fried shallots
Yukon Gold Potato Blini Gravlax, vodka crème fraîche
Classic Shrimp Cocktail Meyer lemon, horseradish, cocktail sauce

LAND

Spice-braised Short Rib Red cabbage turnover
Fresh Burrata Mozzarella Thinly sliced prosciutto
Belgian Endive Spear Duck prosciutto, crisp shallots

EARTH

Potato Latkes Spiced apple, pear sauce
Mushroom Canape Roasted fennel, chestnut
Gruyère Cheese Gougères

HOLIDAY DINNER BUFFET \$140

Includes Full 3-course dinner buffet
Assorted beer and house wines
Descanso: Enchanted Forest of Lights ticket

50 person booking minimum

Enhancements Bar Packages may be upgraded to premium bar for \$8 per person
½ hour of tray-passed hors d'oeuvres may be added to any dinner package for an additional \$16 per person

STARTER SELECT ONE

Radicchio Salad Tangerines, Medjool dates, natural almonds, Pecorino cheese, balsamic dressing

Winter Salad Quinoa, kale, pomegranate, walnuts, orange blossom, honey vinaigrette

Seasonal Caesar Salad Crisp Romaine, radicchio, garlic croutons, Parmesan, spiced pumpkin seeds, Caesar dressing

Harvest Salad Butternut squash, hazelnuts, pomegranates

ENTRÉE SELECT ONE

Grilled Chicken Breast Caramelized garlic, lemon, light rosemary jus

Slow-braised Short Rib Caramelized shallot, Mandarin orange sauce

Miso-glazed White Fish Scallion sauce

Roasted Salmon Forest mushroom, sweet onions, white corn emulsion

Free-range Whole Roasted Turkey Roasted chestnut, sausage and sage stuffing, natural gravy

SIDES SELECT TWO

Golden mashed potatoes

Yukon gold potatoes gratin

Braised carrots

Braised red cabbage, roasted Fuji apples, applewood bacon

Creamy spinach, mild pearl onions, pancetta

PETIT FOURS SELECT TWO

Selection based on a variety of seasonal options

HOLIDAY DINNER SEATED \$150

Includes Full 3-course seated buffet
Assorted beer and house wines
Descanso: Enchanted Forest of Lights ticket

50 person booking minimum

Enhancements Bar Packages may be upgraded to premium bar for \$8 per person
½ hour of tray-passed hors d'oeuvres may be added to any dinner package for an additional \$16 per person

STARTER SELECT ONE

Warm Duck Confit Salad Winter greens, forest mushrooms, crisp root vegetables

Sweet Roasted Shallots Fresh herb dressing

Sweet Corn Ravioli Brown butter, lime, kale-Brussels sprout “kalettes”

Roasted Baby Pears Warm croutons, Cypress Grove goat cheese, honey and winter cress salad

Warm Golden Potato Tart Hickory-smoked salmon, chive cream

ENTRÉE SELECT ONE

Pacific Salmon Creamy parsnip, winter vegetables, Meyer lemon relish

Boneless Short Rib Creamed spinach, rainbow baby carrots, horseradish potato espuma, wild mountain huckleberries

Jidori Chicken Breast Roasted artichokes, potatoes, crisp serrano ham, salsa verde

Herb-crusted Rack of Lamb Gold potato and vegetable tart, rosemary olive oil-perfumed jus

DESSERTS SELECT TWO

Selection based on a variety of seasonal options