

PATINA
CATERING



BUFFET & RECEPTION MENUS

SILVER BUFFET DINNER

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 bacon, mushroom, goat cheese, pine nuts, 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, truffe 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

V: vegetarian | PB: plant-based | G: made without gluten

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ACCOMPANIMENTS select two

Golden Mashed Potatoes V GF

Creamy Rosemary Polenta V GF

Roasted Red Potatoes rosemary VG GF

Ragoût 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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GOLD BUFFET DINNER

STARTERS select one

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

Santa Monica Farmers' Market Vegetables grilled, braised & 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 & basil, three sweet melted peppers GF

Herbed Free-Range Chicken fricassee of artichokes & 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, thyme GF

Mediterranean Bouillabaisse rouille, croutons, aged gruyère

Grilled New Zealand Snapper roasted fennel, sweet onions, olive tapenade, eggplant caviar GF

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

Salmon Confit braised artichokes, olive & basil sauce GF

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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 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 caramel and chocolate V

Mini Cream Cheese Carrot Cakes V

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PLATINUM BUFFET DINNER

STARTERS select two

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

Hundred Mile Salad assorted raw, braised & 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

Farmers' Market Vegetable Salad red quinoa, dried organic figs & 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, 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 & garlic VG GF

Polenta cherry tomatoes, truffe 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

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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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THEMED RECEPTION STATIONS select a minimum of two

BRUSCHETTA STATION

Fresh Herb Crostini

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

DIM SUM STATION select four

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

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 GF

Duck and porcini mushroom GF

MAC & CHEESE STATION select two

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 & cheese

Smoked Ham Hocks roasted mushrooms, macaroni & cheese

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TASTE OF ASIA RECEPTION STATION

Pad Thai Noodles red curry shrimp, egg, grilled tofu or 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

Colorful Fresh Market Vegetables in contemporary presentation

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

SIPS & SHOTS

Sweet Pea Soup tarragon, olive oil poached tomatoes V GF

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

Heirloom Tomato Bloody Mary dungeness crab, crisp celery GF

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GRILLED VEGETABLE STATION

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

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

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

SEAFOOD SHOOTER SELECTION

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

Accompanied by soy sauce, wasabi, 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 | octopus salad | sesame citrus cuttlefish salad | sushi chef

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BAMBOO-SPIKED SKEWERS select three

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 cipolini onion, citrus-scented mostarda

Shrimp pancetta, orange mustard, fried garlic

Smoked Salmon heirloom potato GF

Prosciutto honeydew melon GF

PATINA FAVORITES #1.

Into the Vegetable Garden assorted farm fresh vegetables, 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

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

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

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, 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

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CHINESE TAKE-OUT BOXES select three

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

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

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

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POLENTA STATION

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

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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ASIAN FLAVORS

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

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

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

Spicy Beef Empanadas chipotle purée

Crisp Sa"ron Paella Cakes spanish sausage, shrimp

Shaved Manchego & Arugula Salad pepitas, apple V GF

COWBOY PRIME RIB SANDWICHES

Hand-Carved Rare Prime Rib 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

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

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

Mini Bakersfield Onion Soup with gruyère croutons

Mac & Fromage with smoked bacon, goat & cantal cheese

Baked Salmon with a tomato and saffron fondue

Grilled & Baked Vegetable "Ratatouille" VG GF

ASIAN FUSION

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

THEMED RECEPTION STATIONS select a minimum of two

TUSCAN AFTERNOON

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

Tomatoes marinated bell peppers, olives, 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 & parmesan, tomato, thyme & cheese, ham, swiss & caramelized onion

OPEN FACE SLIDERS

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

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

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

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

Curried Fried Rice vegetable spring rolls, mango sweet & 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