



PATINA  
CATERING

# WEDDING MENUS

866 9 PATINA | PATINAWEDDING.COM

# BUFFET DINNER

Food, beer and wine beverage package, and staff  
China, glass, and silverware  
Champagne toast  
Five (5) hour maximum event length

Family-style service is also available with buffet menu  
Tax and service not included  
Venue fees additional

## TRAY-PASSED HORS D'OEUVRES SELECT SIX

### EARTH

- Mini Grilled Cheese** Fig jam, wild arugula, Brie
- Chickpea Falafel** Creamy hummus, pickled pink onions, creamy cucumber, soft pita
- Garlic Crostini** Fava bean, Meyer lemon oil, shaved Parmesan
- Crisp Polenta** Caramelized shallots, balsamic
- Brioche Crisps** Toybox tomato, burrata, mozzarella, basil, tapenade,
- Artichoke Lollipops** Semi-dried tomato, basil pesto
- Rice Paper Vegetable Rolls** Sweet chili dipping sauce
- Crostini** Warm sun-dried tomato, olive, asiago
- Mini Vegetable Empanadas** Roasted poblano salsa
- Macaroni and Cheese Lollipops** Crisp herbed breadcrumbs
- Ratatouille** Roasted vegetables, goat cheese, thyme
- Heirloom Tomato Gazpacho** Avocado, cilantro

### SEA

- Peruvian Purple Chips** Salmon, spicy miso dressing
- Ahi Tuna Poke** Soy-sesame dressing, nori, wonton crisp
- Sugarcane Shrimp Skewers** Ginger, garlic, cilantro, sweet chili sauce
- Shrimp Cocktail Lollipops** Classic cocktail sauce, fresh horseradish
- Toasted Bagel Crisp** Gravlox, tobiko wasabi, pickled ginger, crème fraîche
- Mini Wonton Cones** Ahi tuna tartare, pickled ginger, ponzu, tobiko wasabi
- Bruschetta** Basil marinated shrimp, olive oil poached tomato
- Marinated Shrimp on Crostini** Avocado mousse
- Gold Potato Blini** Smoked salmon, vodka crème fraîche

### LAND

- "Chicken And Waffles"** Buttermilk fried chicken on a mini waffle, Vermont maple
- Red Bliss Potatoes** Bacon, crème fraîche, poached leeks
- Gingered Chicken Wonton** Scallion ponzu
- Mini Tacos** Braised chicken, roasted tomato salsa
- Bamboo-Spiked Beef Strip Loin** Cipollini, citrus-scented mostarda
- Thai Chicken Satay** Roasted peanut, coconut milk sauce
- Free-Range Chicken Skewers** Meyer lemon, rosemary
- Prosciutto** Olive, basil tartine
- Mini Bahn Mi Sandwiches** Duck confit, pickled vegetables
- Mini Cuban Sandwiches** Slow roasted pork, Emmental cheese, mustard, pickles
- Mini Angus Beef Burger** Grilled red onions, aged Cheddar
- Rosemary Grilled Beef Crostini** Caramelized onions, creamy horseradish

## RECEPTION STATION

### CALIFORNIA ANTI PASTI

- Sesame and Parmesan breadsticks
- Thinly sliced prosciutto and salumi
- Fresh bocconcini mozzarella
- Rosemary grilled eggplant
- Marinated roast sweet peppers
- Grilled zucchini squash
- Thyme roasted ciabatta and fresh focaccia

#### *Toppings include:*

- Vine ripened tomato
- Basil
- Garlic
- Balsamic
- Virgin olive oil
- Eggplant caponata
- Tuscan white bean purée
- Assorted olives marinated, lemon and herbs

# BUFFET DINNER CONT'D

## BUFFET DINNER COURSES

### FIRST COURSE SELECT ONE

**Tart of Jerusalem** rtichokes, herbed oil, delicate lettuce

**Classic Caesar salad** Tender hearts of Romaine, shaved Parmesan, garlic focaccia croutons

**Farro And Quinoa Salad** Kale, carrots, yellow beets, radishes, walnuts

**Baby Arugula Salad** Shaved manchego, honeycrisp apple, toasted almond, figs, apricots

**Butter Lettuce Salad** Endive, frisée, Maytag blue cheese, caramelized pistachios

**Old-Hollywood Style Cobb Salad** Chicken, bacon, roquefort, eggs, avocado

**Oakwood Smoked Salmon** Cherry tomatoes, Meyer lemon, cucumber, red onion, soft herb salad

**Grilled Romaine Hearts And Crisp Vegetables Salad** Peas, favas, tomatoes, mushrooms, artichoke, virgin oil, lime

**“Into The Vegetable Garden”** Season’s best vegetables, red quinoa, organic dried fruit, citrus dressing

**Bouquet Of Asparagus Salad** Grilled artichoke, little tomatoes, truffle oil

**Windrose Farm Tomatoes** Burrata mozzarella, red onions, basil

### ENTRÉE SELECT TWO

**Seared Halibut** Melted tomatoes, white truffle oil

**Striped Bass** Ragoût of peas, beans, asparagus, roasted plum tomatoes

**Slow-Cooked Black Cod** Italian gigante beans, mild piquillo pepper, Marcona almond

**Fresh Atlantic Salmon** Mustard, applewood-smoked bacon crust

**Arctic Char** Fennel, orange, rosemary, confit tomatoes, Thai basil broth

**Roast Seabass** Provençal herbs, brown butter, lime

**Peppered Tuna** Chinese greens, marinated shiitake, wonton crisps, yuzu ponzu broth

**Grilled Chicken Breast** Caramelized garlic, lemon, light rosemary juice

**Seared Chicken Breast** Wilted spinach, three mustard sauce

**Jidori Chicken** Parsnip, sunchokes, spring mushrooms, natural jus

**Slow-Braised Boneless Short Ribs** Red wine sauce

**Bistro Medallions Of Beef** Caramelized cipollini, tomato confit in olive oil, Pinot sauce

**Porcini-Rubbed Beef Filet** Caramelized orange sauce

**Rack Of Lamb Sirloin** Artichokes, garlic, rosemary, natural juice

### ACCOMPANIMENTS SELECT TWO

**Yukon Gold Mashed Potatoes**

**Roasted Fingerling Potatoes** Lemon thyme

**Little Gold Potato Tarts** Soft herbs, olive oil

**Creamy Rosemary Polenta** Shaved Parmesan

**Sweet Corn Agnolotti** Lime brown butter, crushed hazelnuts

**Cranberry Beans** Lemon cucumber, Corno di Toro peppers, tomato, Maui onion

**Spring Pea Risotto** Olive oil poached tomatoes, marigolds

**Hen of the Woods Mushrooms** Hazelnuts, arugula

**Sautéed Bloomsdale Spinach** Lemon, olive oil

**Artichokes en Barigoule** Sweet carrots, pearl onions, garden chives

**Warm Asparagus** Forest mushrooms, chervil, mushroom jus

**Assortment of Seasonal Vegetables** Santa Monica farmers market

*Special dietary requests can be accommodated on site.*

*We are happy to customize a menu for your event.*

*Beverages charged upon consumption and customized to complement your menu.*

# BUFFET DINNER CONT'D

## DESSERTS SELECT THREE

### MACARONS

Chocolate  
Vanilla Bean  
Raspberry  
Peanut Butter and Jelly  
Pistachio  
Exotic  
Key Lime Pie  
Red Velvet

### MINI CUPCAKES

**Chocolate** Chocolate sponge, caramel center, chocolate frosting  
**Vanilla** Vanilla sponge, vanilla cream center, vanilla frosting  
**Red Velvet** Red velvet cake, cream cheese frosting

### CAKEPOPS

Brownie Lollipop  
Strawberry Swirl  
Birthday Cake  
Red Velvet

### MINI PASTRY

**Raspberry Lemon Tart** Raspberry jam, lemon curd, Italian meringue  
**Red Berry Cheesecake** Speculoos, crème fraîche cheesecake, red berries  
**Chocolate Mousse** Chocolate cake, dark chocolate mousse, crunchy pearls  
**Pistachio Profiterole** Pâte à Choux, pistachio sable, pistachio cream  
**Chocolate Praline Rochers** Dark chocolate cake, hazelnut chocolate glaze  
**Pineapple Coconut Bavaois** Coconut sable, pineapple mango relish, cilantro  
**Strawberries and Cream** Brown butter cookie, vanilla mousse, strawberry glaze

# SEATED DINNER

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Food, beer and wine beverage package, and staff  
China, glass, and silverware  
Champagne toast

Five (5) hour maximum event length  
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## TRAY-PASSED HORS D'OEUVRES SELECT SIX

### EARTH

**Mini Grilled Cheese** Fig jam, wild arugula, Brie

**Chickpea Falafel** Creamy hummus, pickled pink onions, creamy cucumber, soft pita

**Garlic Crostini** Fava bean, Meyer lemon oil, shaved Parmesan

**Crisp Polenta** Caramelized shallots, balsamic

**Brioche Crisps** Toybox tomato, burrata, mozzarella, basil, tapenade,

**Artichoke Lollipops** Semi-dried tomato, basil pesto

**Rice Paper Vegetable Rolls** Sweet chili dipping sauce

**Crostini** Warm sun-dried tomato, olive, asiago

**Mini Vegetable Empanadas** Roasted poblano salsa

**Macaroni and Cheese Lollipops** Crisp herbed breadcrumbs

**Ratatouille** Roasted vegetables, goat cheese, thyme

**Heirloom Tomato Gazpacho** Avocado, cilantro

### SEA

**Peruvian Purple Chips** Salmon, spicy miso dressing

**Ahi Tuna Poke** Soy-sesame dressing, nori, wonton crisp

**Sugarcane Shrimp Skewers** Ginger, garlic, cilantro, sweet chili sauce

**Shrimp Cocktail Lollipops** Classic cocktail sauce, fresh horseradish

**Toasted Bagel Crisp** Gravlox, tobiko wasabi, pickled ginger, crème fraîche

**Mini Wonton Cones** Ahi tuna tartare, pickled ginger, ponzu, tobiko wasabi

**Bruschetta** Basil marinated shrimp, olive oil poached tomato

**Marinated Shrimp on Crostini** Avocado mousse

**Gold Potato Blini** Smoked salmon, vodka crème fraîche

### LAND

**“Chicken And Waffles”** Buttermilk fried chicken on a mini waffle, Vermont maple

**Red Bliss Potatoes** Bacon, crème fraîche, poached leeks

**Gingered Chicken Wonton** Scallion ponzu

**Mini Tacos** Braised chicken, roasted tomato salsa

**Bamboo-Spiked Beef Strip Loin** Cipollini, citrus-scented mostarda

**Thai Chicken Satay** Roasted peanut, coconut milk sauce

**Free-Range Chicken Skewers** Meyer lemon, rosemary

**Prosciutto** Olive, basil tartine

**Mini Bahn Mi Sandwiches** Duck confit, pickled vegetables

**Mini Cuban Sandwiches** Slow roasted pork, Emmental cheese, mustard, pickles

**Mini Angus Beef Burger** Grilled red onions, aged Cheddar

**Rosemary Grilled Beef Crostini** Caramelized onions, creamy horseradish

## RECEPTION STATION

### CALIFORNIA ANTI PASTI

Sesame and Parmesan breadsticks

Thinly sliced prosciutto and salumi

Fresh bocconcini mozzarella

Rosemary grilled eggplant

Marinated roast sweet peppers

Grilled zucchini squash

Thyme roasted ciabatta and fresh focaccia

*Toppings include:*

Vine ripened tomato

Basil

Garlic

Balsamic

Virgin olive oil

Eggplant caponata

Tuscan white bean purée

Assorted olives marinated, lemon and herbs

# SEATED DINNER CONT'D

## SEATED DINNER COURSES

### FIRST COURSE SELECT ONE

**Baby Mixed Greens Salad** Endive, cherry tomatoes, citrus virgin olive oil dressing

**Grilled Peaches** Figs, burrata, basil, heirloom tomatoes, toasted almonds

**Baby Arugula Salad** Manchego, honeycrisp apple, toasted almond salad, figs, apricots

**Panzanella Salad** Brandywine tomatoes, virgin olive oil, garlic croutons, red onion, arugula, Parmigiano-Reggiano

**Romaine Hearts Salad** Caesar dressing, garlic croutons, shaved Parmigiano-Reggiano

**Little Gem Lettuce Salad** Burrata mozzarella, marinated heirloom tomatoes, little beets, virgin olive oil dressing

**"Into The Vegetable Garden"** Season's best vegetables, red quinoa, farro, citrus vinaigrette

**Heirloom Tomato Gazpacho** Dungeness crab, avocado, opal basil, virgin olive oil

**Brentwood Corn Soup** Dungeness crab cake, black trumpet mushrooms

### ENTRÉE COURSE SELECT ONE

**Herb Roasted Chicken Breast** Meyer lemon, spring beans, fingerling potatoes, rosemary juice

**Caramelized Free-Range Chicken Breast** Pappardelle pasta, spring baby vegetables, light herb juice

**Mary's Organic Free-Range Chicken** Braised artichoke, heirloom carrots, potatoes, natural jus

**Grilled Flank Steak** Fresh herbs, garlic, spring squash, little potatoes, cherry tomatoes, basil

**Roasted Filet Mignon** Golden potato fondant, parsnip purée, chanterelles

**Porcini-Rubbed Filet Mignon** Yukon potatoes, golden Maui onion, pancetta-wrapped asparagus, red wine juice

**Beef Short Rib** Blue cheese gnocchi, roasted Fuji apple, warm lavender honey, baby purple kale, walnut crisp

**Seared Bistro Medallions of Beef** Rainbow baby carrots, horseradish potato purée, wild mountain huckleberries

**Rack of Lamb** Farm-to-table vegetables, light juice confit tomato, basil, olives

**Striped Bass** Sunchoke purée, oven-dried tomatoes, minted English peas, carrots, nasturtium

**Meyer Lemon Channel Islands Halibut** Tarragon gnocchi, pea shoots, Arbequina olives, asparagus, carrot butter

**Steelhead Salmon** Assortment of organic vegetables, warm tomato dressing, caper, lemon, olive oil

**Sustainable Kona Kampachi** Porcini mushroom agnolotti, vadouvan, blossoms

**Grilled Sea Bass** Creamy pepita polenta, grilled peaches, smoke paprika, parsley pesto

**Atlantic Salmon** Stone ground polenta, sweet Brentwood corn, black trumpet mushrooms, melted cherry tomatoes

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

### VEGETARIAN SELECT ONE

**Heirloom Tomato Risotto** Summer squash, sweet basil

**Porcini Mushroom Agnolotti** Purple haze carrots, caramelized salsify, hazelnuts

**Ricotta Agnolotti** Pea tendrils and flowers, shaved ricotta salata

**Parsnip Agnolotti** Morel mushrooms, spring blossoms

**Sweet Corn Agnolotti** Lime brown butter, artichokes, spring mushrooms, crushed hazelnuts

**Artichokes en Barigoule** Sweet carrots, pearl onions, garden chives

**Soft Polenta** Roasted Hen of the Woods mushrooms, parsley, walnuts, miso-maitake broth

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# SEATED DINNER CONT'D

## DESSERT SELECT ONE

**Vanilla Cheesecake** Seasonal berries, vanilla Chantilly, fruit chip

**Chocolate Pretzel Croissant** Bread pudding, salted caramel, vanilla ice cream, bacon popcorn tuille

**Milk Chocolate Cake** Peanut butter pudding, hazelnut crisp, caramelized banana, malted Chantilly

**Strawberry Shortcake** Vanilla pound cake, crème diplomate, macerated strawberries, caramelized short-crust

**Lemon Meringue Pie** Graham sable, raspberry jam, lemon curd, Italian meringue, cilantro coulis

**Berry Fruit Tart** Rosewater meringue, berry chips, mint

**Lemon Canolo** Lemon cream, vanilla fluff, cilantro coulis, raspberry chips

**Coconut Snowball** Coconut bavaois, yuzu gelée, mango passion sauce, pickled tropical fruit

**Chocolate Cake Rochers** Coffee whipped ganache, chicory pavlova, hazelnut crèmeux, chocolate cake tuille

**The Elvis Candy Bar** Nutella brownie, malted banana crèmeux, bourbon caramel, bacon popcorn nougatine

**Cherry Clafoutis** Pistachio Chantilly, bergamot gel, citrus confit, chamomile

**Chocolate Raspberry Namelaka** Elderflower Chantilly, raspberry tapioca, yogurt sponge, fennel flowers

# RECEPTION STATION UPGRADES

## DESSERT SELECT THREE

### MACARONS

Chocolate  
Vanilla bean  
Raspberry  
Peanut butter and jelly  
Pistachio  
Exotic  
Key lime pie  
Red velvet

### MINI CUPCAKES

**Chocolate** Chocolate sponge, caramel center, chocolate frosting  
**Vanilla** Vanilla sponge, vanilla cream center, vanilla frosting  
**Red Velvet** Red velvet cake, cream cheese frosting

### CAKEPOPS

Brownie lollipop  
Strawberry swirl  
Birthday cake  
Red velvet

### MINI PASTRY

**Raspberry Lemon Tart** Raspberry jam, lemon curd, Italian meringue  
**Red Berry Cheesecake** Speculoos, crème fraîche cheesecake, red berries  
**Chocolate Mousse** Chocolate cake, dark chocolate mousse, crunchy pearls  
**Pistachio Profiterole** Pâte à Choux, pistachio sable, pistachio cream  
**Chocolate Praline Rochers** Dark chocolate cake, hazelnut chocolate glaze  
**Pineapple Coconut Bavaois** Coconut sable, pineapple mango relish, cilantro  
**Strawberries and Cream** Brown butter cookie, vanilla mousse, strawberry glaze