



SPRING/SUMMER MENU

HORS D'OEUVRES

Compressed Watermelon

sweet watermelon, feta, aged balsamic, fine herbs V

Cambodian Chicken Skewer

jidori chicken, cucumber, daikon, cilantro, cambodian aromatics

Summer Green Pizza

summer squash, ricotta salata, spinach, pepitas, basil, olive oil V

Spicy Tuna Hand Roll

yuzu, cucumber, shiro dashi, daikon sprout, avocado, chili, scallion G

Salmon Skin Hand Roll

sushi rice, nori, yellowfin tartare, masago, pickled ginger, ponzu aioli

El Royal with a Beer

American Wagyu, aged cheddar, heirloom tomato, house pickle, thousand island, brioche

Zucchini Tart

baby summer zucchini, feta cheese, dill, chive, olive oil, golden crisp pastry V

Chinese Chicken Salad

jidori chicken, candied cashew, carrot slaw, cilantro, endive, sesame miso vinaigrette

Scallion Gougeres

choux pastry, aged gruyère, pecorino romano, whipped scallion mousse, flowering herbs V

Chicken Foie Crostini

chicken liver mousse, black pepper Boursin cheese, arugula, citrus, french baguette

Smoked Salmon Canapé

lemon blini, dill crème fraîche, chive, smoked salmon, fennel, olive oil

Baked Camembert

phyllo dough, camembert cheese, fig jam, chive, flowering herbs V

Jamón de Chèvre

summer melon, serrano ham, chèvre (goat cheese), aged balsamic, viola flower

English Pea Arancini

arborio rice, pecorino romano, sweet peas & tendrils, chive, panko bread crumb V

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

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SALADS

Summertime Baby Gem

little gem lettuce, ricotta salata, dill, brioche, shishito green goddess V

Summer Squash

zucchini, squash, mint, lemon, pickled green grape, olive oil, pepitas PB

Watermelon & Feta

compressed watermelon, tarragon, aged balsamic, feta cheese, olive oil, avocado V

Burrata & Grilled Peaches

crisp lettuce greens, candied pecans, grilled market peaches, burrata, dijon vinaigrette V

Pasta Salad with Summer Greens

market greens, pistachio, granny smith apple, cucumber, buttermilk herb emulsion V

Avocado & Asian Herb Medley

romaine, snow pea, scallion, cilantro, thai basil, cucumber, avocado, sesame mint dressing PB

Sweet Corn & Heirloom Tomato

summer sweet corn, cilantro, baby spinach, radish, crispy shallot, miso chili dressing V

Summer Goddess Salad

butter lettuce, cucumber, dill, basil, sugar snap pea, breakfast radish, bing cherries, green goddess dressing PB

Garden Salad

zucchini, watermelon radish, sweet corn, sun-dried tomato, roasted beet, heart of palm, citrus shallot vinaigrette PB

Avocado Caesar

romaine lettuce, aged gouda, avocado, pepitas, tortilla threads, avocado caesar dressing V

Orange & Fennel

california fennel, cara cara orange, baby kale, lemon, tarragon, whole-grain mustard vinaigrette PB

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PASTA & MID COURSE

Caprese Pasta

tagliatelle pasta, confit tomato, parmigiano reggiano, basil, pine nut, warm burrata V

Cavatappi & Heirloom Tomato

fresh extruded semolina cavatappi, heirloom tomato, basil pesto, confit garlic, nasturtium V

Spanish Octopus & Campanelle Pasta

crispy sous vide spanish octopus, fresh extruded semolina squid ink campanelle, fennel, pecorino romano, octopus jus, olive oil, sea salt

Rigatoni with Swiss Chard Pesto

fresh extruded semolina rigatoni, swiss chard pesto, confit cherry tomato, ricotta salata, brioche V

Potato Gnocchi & Brown Butter

crispy pancetta, potato gnocchi, english peas, baby spinach, brown butter, chive V

Cali Corn Rigatoni

fresh extruded semolina rigatoni, sweet corn, cotija cheese, espelette, chipotle beurre monte V

Summer Squash Orecchiette

farmers market squash, chive, heirloom tomato, olive oil, confit garlic, zucchini jus PB

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ENTRÉES

BBQ Chicken & Pickled Peaches

jidori chicken thigh, pickled peaches, dill, white sesame, chipotle tamarind bbq sauce

Grilled Skirt Steak with Roasted Corn Succotash

skirt steak, bell pepper, jalapeño, cilantro, lime, sweet corn, mojo sauce

Miso Sablefish & Soba Noodles

charbroiled sablefish, snow pea, bell pepper, scallion, sesame, chili, soba noodle, miso dressing

Salmon & Summer Greens

grilled salmon, red onion, cucumber, cilantro, pepitas, tomato, avocado emulsion

Gambas al Ajillo with Corn Polenta

jumbo shrimp, confit garlic, chili, olive oil, sweet corn, crispy shallot, Anson Mills grits

Pan-Roasted Salmon with Farmers Market Vegetables

salmon filet, heirloom carrot, summer squash, parsley, caper, lemon

Grilled New York Strip & Baby Carrots

New York strip, roasted baby carrots, potato purée, garlic, fines herbes, pistachio chimichurri

Thai-Style Branzino with Vegetable Medley

whole roasted branzino, cilantro, chili, lime, scallion, bok choy, crispy shallot and garlic, umami sauce

Pan-Seared Chicken Breast & Brussels Sprouts

airline jidori chicken breast, lemon, apricot, olive oil, crisp brussels sprouts, pine nut, fennel

Salmon al Pastor

roasted salmon, al pastor spice, cilantro, sweet corn, pineapple, olive oil, scallion, cumin

Beef Tartare with Bub and Grandma's Bread

dry aged ribeye, dijon, house aioli, cornichon pickle, caper, olive oil, crispy shallot, grilled Bub & Grandma's bread with sea salt

DESSERTS

Peach Cobbler

farmers market peaches, vanilla, candied pecans, golden cake crumble, mint V

Strawberry Cheesecake

sweet strawberries, strawberry coulis, lemon, cream cheese mousse, graham cracker, flowering herbs V

Cara Cara Posset

cara cara orange, raw honey, dark chocolate, nasturtium, pistachio PB

Panna Cotta & Cherries

matcha panna cotta, roasted cherries, white chocolate, vanilla, sesame, basil V

Salted Caramel Chocolate S'more

chocolate ganache, sea salt caramel, graham cracker crumble, marshmallow fluff, arare masago, mint V

Citrus Strawberry Tart

yuzu, lime, market strawberries, maple, lemon verbena, vanilla chantilly, golden tart shell V