FARM TO TABLE EVENTS

2018 Winter Edition

COURTYARD®

Marriott®

Courtyard Downtown Long Beach

by James Republic

500 East First Street, Long Beach, CA 90802

562.435.8511 | CourtyardLongBeach.com

introduction

Winter is here and we are excited to bring you the best from the farm!

Farm to Table represents an all-natural, local, sustainable and seasonal approach to creating our menus. The ideas of simplicity meeting freshness and seasonality are at the center of each item. We serve house-made food and strive to source all-natural, heirloom products that are healthier and at the peak of their flavor. By using seasonal items, the result is simply great taste!

Our menus are more detailed with choices that deliver diversity, not generic, for a more complete and interesting experience. It's not about flashy ideas or presentations, but solid flavors of high quality local product that make us special. We look locally first for our choices and then source out the world to bring the best to our events.

Executive Chef David MacLennan and his team partnered with Celebrity Chef Dean Max to provide you and your guests healthy, tasty food and beverage that will leave everyone energized and excited!

Cozy up to Winter!

table of contents

breakfast

wake up {*continental*} 4
rise up {*continental*} 5
morning spread {*buffet*} 6
relax {*plated*} 7
something more {*enhancements*} 8
heart healthy spread {*heart healthy buffet*} 9
family style I small & savory picks 10
family style I sweet picks 11

coffee break

catch up 12
catch up I picks 13

lunch

mid day spread I kettle & garden picks {*buffet*} 14
mid day spread I savory picks {*buffet*} 15
hand held I kettle & garden picks {*sandwich buffet*} 16
hand held spread I hot & cold sandwich picks {*sandwich buffet*} 17
stimulate I savory picks {*plated*} 18
stimulate I garden & sweet picks {*plated*} 19
on the go 20
something more healthy {*enhancements*} 21

reception

connect I cold & hot hors d'oeuvres picks 22
connect I cold & hot stations 23
connect I carving stations 24

dinner

dinner spread {*buffet*} 25
dinner spread I picks {*buffet*} 26
relaxed I savory picks {*plated*} 27
relaxed I garden & sweet picks {*plated*} 28
family style I small picks 29
family style I savory & sweet picks 30
something more {*enhancements*} 31

beverage

craft bars I standard host 32
craft bars I standard cash 33

continental breakfast

wake up | 28

freshly squeezed orange juice

lord windsor coffee and numi teas

melons with pomegranate & cottage cheese

housemade granola with greek yogurt & california clover honey

charcuterie with local cheeses, bacon marmalade, apple jam, rosemary crackers

fruit bowl of diced apples, pears, walnuts, grapes, feta crème fraiche & mint

organic apple & quinoa bread with maple butter

A customary 15% taxable service charge and sales tax will be added to prices

continental breakfast

rise up | 32

freshly squeezed orange juice

lord windsor coffee and numi teas

melons with pomegranate & cottage cheese

nut and seed bread, almond butter, pear jam

yogurt with banana, vanilla and local honey

platter of smoked salmon, capers, eggs, sweet onions, local cream cheese

brown sugar crumb cake

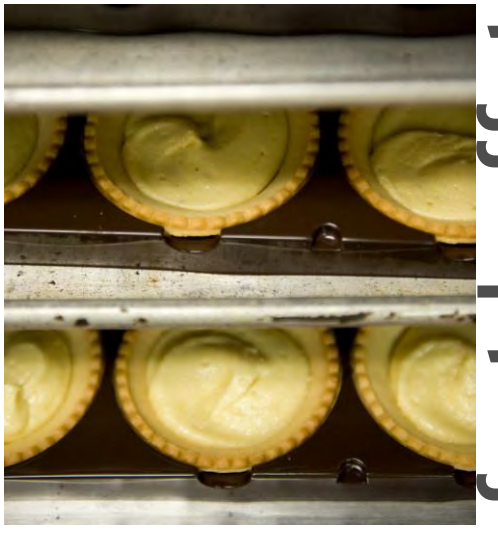
sweet potato waffles with fig jam and cinnamon cream

A customary 15% taxable service charge and sales tax will be added to prices

breakfast buffet

morning spread* | 37

freshly squeezed orange juice
lord windsor coffee and numi teas
melons with pomegranate & cottage cheese
housemade granola with greek yogurt & california clover honey
nut and seed bread, almond butter, pear jam
black currant scones, whipped cinnamon cream
hobb's smoked bacon
chicken & kale sausage
free-range scrambled eggs



pick me up | pick one

egg white casserole, kale, basil, sweet onion, and parmesan
poached eggs with duck confit potato hash, garlic chives
ham and smoked gouda quiche, leeks, and tarragon
mushroom and gruyere frittata, spinach, and pumpkin
sweet potato pancakes, caramel apples, cinnamon cream
french toast, pecan brittle, maple syrup, nutmeg cream

fill me up | pick one

country white corn grits, fromage blanc
rosemary potatoes, scallions
duck confit, kale, and potato hash
organic farro, arugula, and walnuts

*minimum of 20 persons required for spreads

A customary 15% taxable service charge and sales tax will be added to prices

plated breakfast

relax

freshly squeezed orange juice

lord windsor coffee and numi teas

organic cornbread muffin, apple butter

hearty | pick one

heritage pork chop | 24
fried farm eggs, warm apples and onions

black mission figs | 18
honey greek yogurt, walnut granola

pacific shrimp & grits | 27
poached eggs, chorizo

machaca & egg burrito | 22
cilantro rice, black beans, green pepper salsa, crème fraiche

eggs in a basket | 22
sourdough, creamy spinach

sweet potato waffles | 19
apples, pears, honey farm cheese

southern biscuits and crispy chicken | 21
fried eggs, pepper jelly

A customary 15% taxable service charge and sales tax will be added to prices

something more

cold

platter of california charcuterie with local cheese & jams I 8

smoked salmon, capers, pumpernickel toast, dill cheese I 9

hot

farmer's breakfast sandwich, white cheddar & jalapeno jam I 7

smoked pork & egg burrito, brown rice, salsa verde, red beans I 8

steel cut oatmeal, walnuts, currants, banana brulee I 6

habanero pork sausage I 5

vegan sausage I 6

made to order omelets* I 15

eggs benedict, duck leg hash, arugula, cilantro hollandaise* I 15

***attendant required I $100 for each attendant I 2 hours**

breakfast enhancements

A customary 15% taxable service charge and sales tax will be added to prices

heart healthy spread | 37

freshly squeezed orange juice

lord windsor coffee and numi teas

melon with pomegranate & cottage cheese

house made granola with greek yogurt & california clover honey

steel cut oatmeal, walnuts, cinnamon, strawberries and blueberries

sweet potato waffles, cinnamon cream, apple chutney

fruit bowl of apples, pears, walnuts, grapes, feta crème fraiche & mint

pick me | choose one

sweet potato pancakes, caramel apples, cinnamon

egg white casserole, pumpkin, kale and mushrooms

quinoa cakes with farm eggs

organic farro, arugula, mushrooms with baked egg whites

turmeric tofu scramble, vegan sausage & peppers

A customary 15% taxable service charge and sales tax will be added to prices

family style*

iced tea

lord windsor coffee

numi teas

pick three per course | 55
pick four per course | 70

small

roasted apple salad, baby greens, salty pecans, chevre mousse, sour cherries, mustard seed vinaigrette

curry eggplant and apple soup, crispy cauliflower, pine nuts, lemon cream

butternut squash soup, ginger, turmeric, cayenne, coconut milk

kale salad, pomegranate, cucumber, cherry tomato, crispy garlic, green goddess vinaigrette

steamed clams with leeks, endive, lemon cream

baby green salad, endive, pear, blue cheese hazelnut vinaigrette

swordfish carpaccio, white balsamic, pine nuts, xvoo, shaved pecornino, fresh herbs

savory

farm egg strata with leeks, white cheddar, smoked bacon

roasted turkey roulade, corn meal stuffing, apples, kale, and cranberry salad

vegan tacos with spiced tofu, crispy chickpea fritters, cucumber, avocado salsa verde

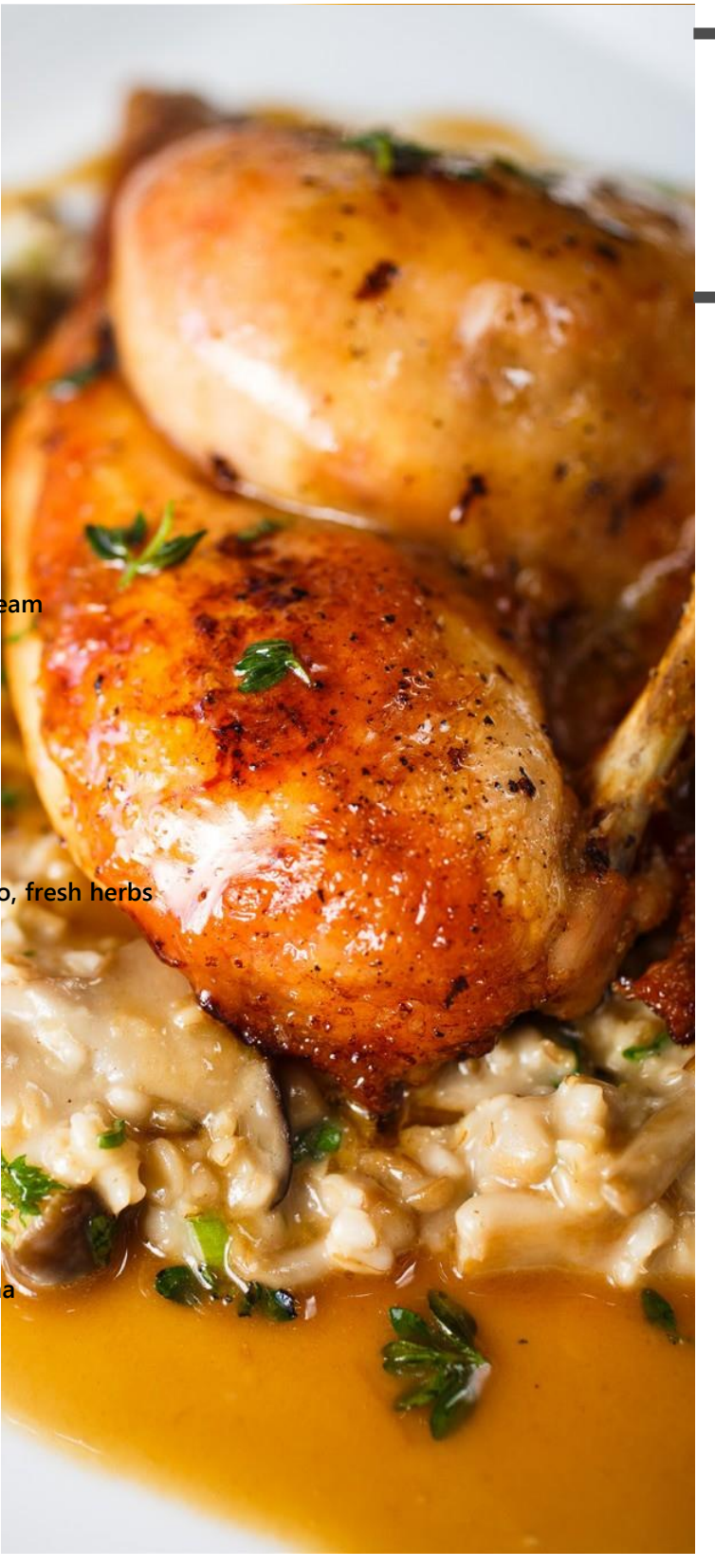
vegan lentil crepes, potato garlic hash, wild mushrooms and zucchini
spicy shrimp and organic grits, chorizo, and tomato broth

roasted chicken with arugula, mushrooms, pumpkin, goat cheese crema

duck schnitzel with mustard greens, saba

roasted scallops, heirloom spaghetti, endive cream parmesan

egg & cheese sandwich with benton's smoked bacon on local rye bread



*minimum of 20 persons required for family style

A customary 15% taxable service charge and sales tax will be added to prices

family style

sweet

warm chocolate cake, espresso sauce

pear panna cotta, reisling poached grapes, golden raisins and walnuts

baked heirloom apple, almonds, raisins, and cinnamon stuffing, warm whisky caramel sauce

chocolate pot de crème, mint cream, peanut brittle

roasted figs with port wine, goat cheese and pine nut crumble

dark chocolate bread pudding, hazelnuts, sour cherries

cardamom crème brulee, ginger cinnamon cookie

toffee coffee doughnut, toffee glaze, tiramisu filling

cup of joe

lord windsor coffee

hot water & selection teas

assorted natural soft drinks

refreshed for 1 ½ hours | 14 per person

keep it flowing all day | 20 per person

a la carte

lord windsor coffee, hot water, selection of numi teas | 65 per gallon

healthy juice of the day | 7

assorted natural soft drinks | 5

catch up

pick three I 17
pick four I 20

something sweet

house made oatmeal bars, toasted almonds, sour cherries, toasted coconut

california almond brittle

apple cherry jam, organic cornbread biscuits

all natural freshly baked assorted cookies

organic apple and quinoa bread with maple crème fraiche

date and nut truffles, gogi berries, cocoa powder

something healthy

kimchee spiced seaweed sheets

baby beets, carrots, radishes, and red bean dip

fresh figs, mint, local feta, black pepper and olive oil

roasted edamame, sea salt and cracked pepper

pineapple slices with tajin spice

something savory

honey paprika pecans

adult grilled cheese with apple jam

hot smoked wild salmon dip, crispy potato

selection of california cheese producers, wild honey

pacific shrimp and herbs, lettuce cups, kimchee chili oil

local goat cheese, asian pears, proscuitto

mid-day spread*

one kettle, pair of garden, savory picks, chef's sweet pairings

iced tea

lord windsor coffee

pick two savory	| 40
pick three savory	| 47
pick four savory	| 55

kettle | pick one

red pepper fish soup, leeks and fennel

chicken soup, celery root, leeks, toasted vermicelli

potato pear soup, crispy shrimp, crème fraiche

curry eggplant and apple soup, crispy cauliflower, pinenuts

butternut squash soup, ginger, turmeric, cayenne, coconut milk

garden | pick two

little gem caesar, garlic ciabatta crisps, black pepper parmesan

baby spinach salad, crispy duck confit, apples, walnuts, blue cheese, cranberry vinaigrette

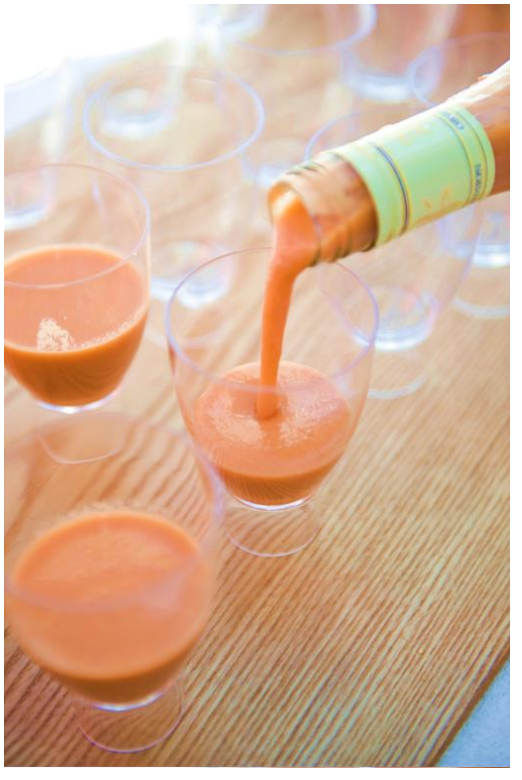
kale salad, pomegranate, cucumber, cherry tomato, crispy garlic, green goddess dressing

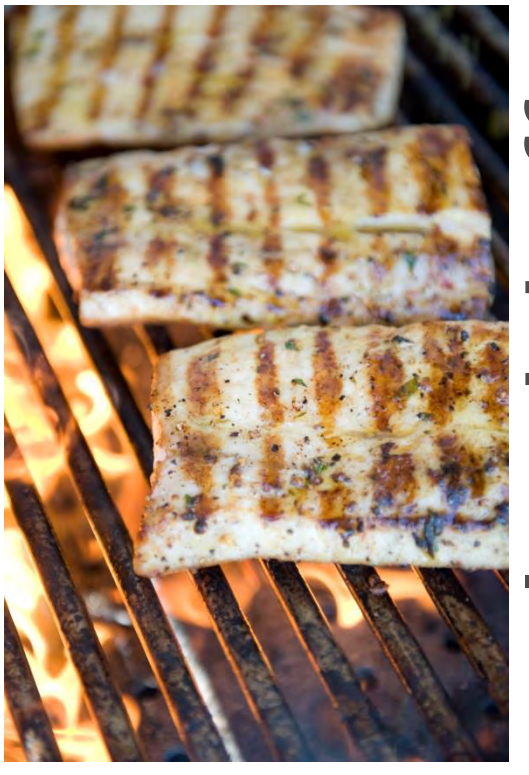
celery root salad, carrots, crispy mushrooms, arugula, tomatoes, tarragon aioli

mixed green salad, endive, pine nuts, radish, white mushrooms, crispy shallots, pomegranate vinaigrette

*minimum of 20 persons required for spreads

A customary 15% taxable service charge and sales tax will be added to prices





mid-day spread

savory | pick two, three, or four

roasted grouper, cherry tomatoes, mushrooms, fennel, leeks, creamy polenta

smoked swordfish cakes, sautéed spinach, crispy yucca, fennel seed aioli

southern style fried organic chicken, brussels sprouts coleslaw

maple glazed salmon, warm german style potato salad

free range chicken breast, arugula, roasted pears and fennel, walnuts, goat cheese cream

duck schnitzel, savoy cabbage salad, raisins, pine nuts, basil, apple vinaigrette

baked stuffed green poblano with quinoa, baby kale, brown rice, tomatillo salsa

spicy shrimp taco, red cabbage salad, cilantro, pickled grapes, cumin lime aioli

oxtail burrito, cilantro rice, spinach, pumpkin, cotija cheese

handmade carrot cavatelli, carrot top salsa verde, pineut crumble, shaved gouda

hand held spread*

one kettle, pair of garden, hot l cold picks, chef's sweet pairings

iced tea

lord windsor and numi teas

pick three l 42
pick four l 47

kettle | pick one

red pepper fish soup, leeks and fennel

chicken soup, celery root, leeks, toasted vermicelli

potato pear soup, crispy shrimp, crème fraiche

curry eggplant and apple soup, crispy cauliflower, pinenuts

butternut squash soup, ginger, turmeric, cayenne, coconut milk

garden | pick two

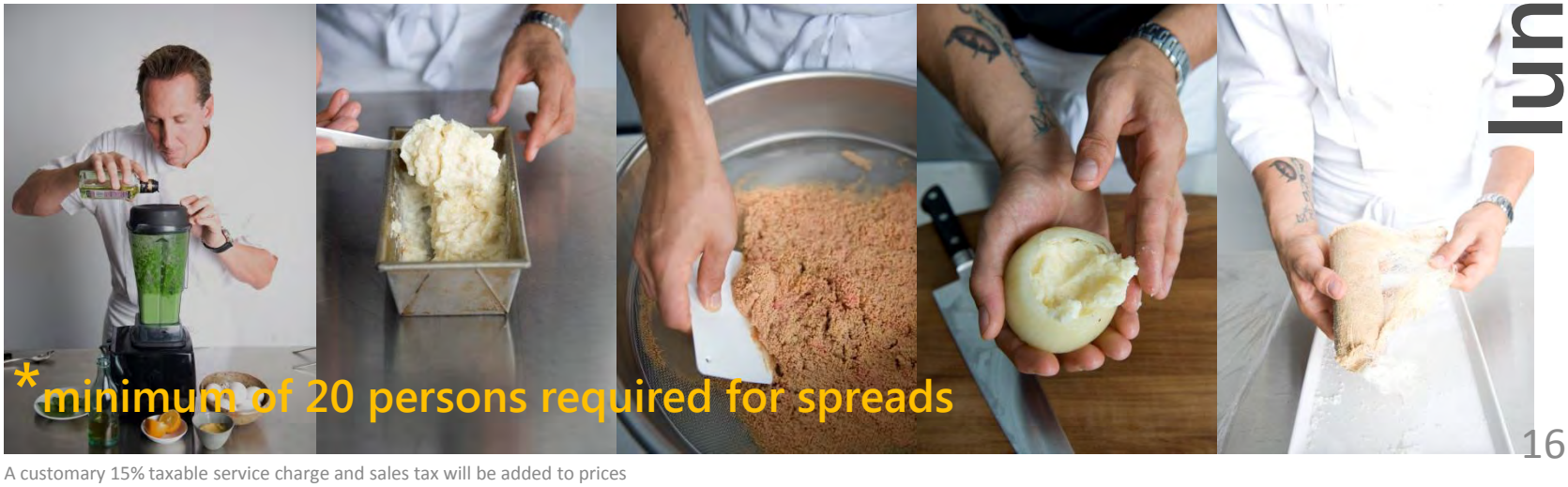
little gem caesar, garlic ciabatta crisps, black pepper parmesan

baby spinach salad, crispy duck confit, apples, walnuts, blue cheese, cranberry vinaigrette

kale salad, pomegranate, cucumber, cherry tomato, crispy garlic, green goddess dressing

celery root salad, carrots, crispy mushrooms, arugula, tomatoes, tarragon aioli

mixed green salad, endive, pine nuts, radish, white mushrooms, crispy shallots, pomegranate vinaigrette



*minimum of 20 persons required for spreads

A customary 15% taxable service charge and sales tax will be added to prices

hand held spread

hot

herb grilled chicken paillard, arugula, local brie, garlic aioli

heritage pork carnitas, cabbage salad, pickled cucumbers, mustard beer aioli

eggplant parmesan sandwich, arugula, mozzarella, basil aioli, french bread

crispy duck confit, gruyere, baby spinach, endive, black radish, cranberry aioli

steak sandwich, local aged gouda cheese, spicy apple butter, white truffle aioli, french bread

cold

turkey wrap, celery apple stuffing, baby romaine, lemon aioli, cranberry compote, whole wheat tortillas

grilled chicken breast, blue cheese, peppers, endive, arugula, balsamic aioli, french bread

wood grilled shrimp sandwich, celery root salad, lemon cumin aioli, ciabatta

roasted zucchini, thyme, red peppers, arugula, beet and ginger salsa, toasted ciabtta

sliced smoked brisket, sauerkraut, baby mustard greens, local beer aioli, rye bread

A customary 15% taxable service charge and sales tax will be added to prices

stimulate

pick one from garden, savory & sweet

iced tea

lord windsor coffee & numi tea

savory

roasted scallops | 45
roasted mushrooms, baby spinach, kabocha pumpkin puree

free range chicken breast | 40
organic grits, grilled kale, pinenuts, currants, saba, chicken jus

herb-grilled flat iron steak | 47
roasted cauliflower, chiles, garlic, vinegar

grilled pork chop | 42
crispy potatoes, charred apples, baby mustard green salad

fire roasted cauliflower steak | 34
red quinoa salad, almonds, baby kale, basil, parmesan, balsamic

duck leg confit | 48
charred brocollini, asian pears, parsnip puree, pomegranate molasses

grilled prawns | 50
black rice, tomato eggplant curry, mustard greens

A customary 15% taxable service charge and sales tax will be added to prices

stimulate

plated lunch

garden | pick one

little gem caesar, garlic ciabatta crisps, black pepper parmesan

baby spinach salad, crispy duck confit, apples, walnuts, blue cheese, cranberry vinaigrette

kale salad, pomegranate, cucumber, cherry tomato, crispy garlic, green goddess dressing

celery root salad, carrots, crispy mushrooms, arugula, tomatoes, tarragon aioli

mixed green salad, endive, pine nuts, radish, white mushrooms, crispy shallots, pomegranate vinaigrette

sweet | pick one

warm chocolate cake, espresso sauce

pear panna cotta, reisling poached grapes, golden raisins and walnuts

baked heirloom apple, almonds, raisins, and cinnamon stuffing, warm whisky caramel sauce

chocolate pot de crème, mint cream, peanut brittle

roasted figs with port wine, goat cheese and pine nut crumble

dark chocolate bread pudding, hazelnuts, sour cherries

A customary 15% taxable service charge and sales tax will be added to prices

boxed lunch

on the go | 36

vegetable crisps

chef's farmer salad

date and nut truffles

assorted soft drinks

pick me

turkey wrap, whole spinach tortilla, goat cheese, baby spinach, smoked bacon, red pepper aioli

roast beef sandwich, local gouda, brussels sprouts slaw, harissa aioli, french bread

shaved prosciutto, grilled eggplant, burrata, extra virgin olive oil, basil, french bread

vegetable box, roasted fall squash, red peppers, eggplant, beet salsa & extra virgin olive oil

free range chicken salad sandwich, cabbage cucumber kimchee, jack cheese, cilantro ginger aioli, ciabatta bread

hot smoked salmon sandwich, cucumber, avocado, tarragon aioli, mustard green salad, rye bread

A customary 15% taxable service charge and sales tax will be added to prices

something more | healthy

local pickled vegetables l 6

wood grilled salmon, celery root and carrot salad, radish, maple glaze l 14

charred swordfish carpaccio, white bean and eggplant stew, basil puree l 12

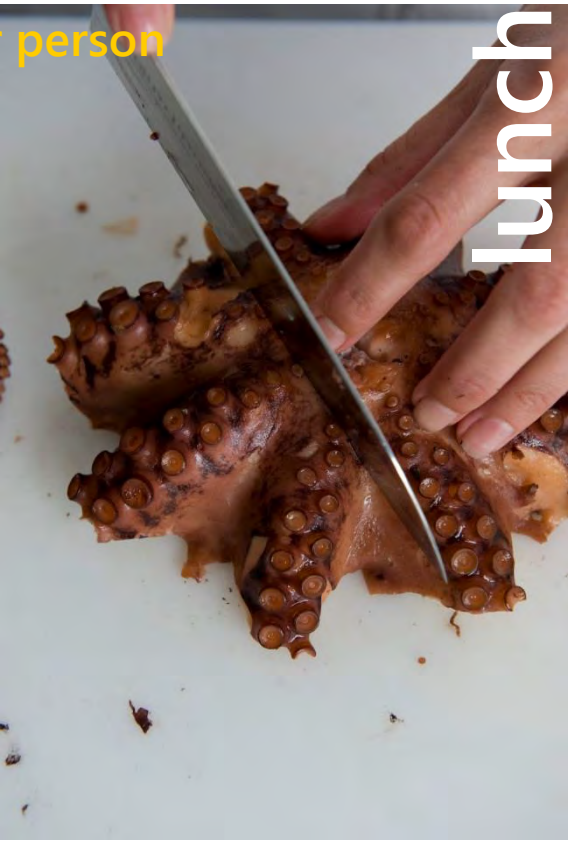
roasted pumpkin salad, grilled chicken breast, arugula, pecorino, hazelnuts, dried cherries l 10

chickpeas, leek & fennel soup, roasted green chilies l 8

grilled shrimp and endives, fresh herbs, preserved lemons, extra virgin olive oil l 14

lunch enhancements

*add to a plated lunch or buffet lunch l price is per person



connect

reception

cold*

hot smoked salmon toast | 5

rice paper shrimp, brussels, hazelnut, mustard | 6

tuna tartare with sesame chili | 7

burrata, honey, pear | 4

duck confit salad, caper parsley aioli | 6

chilled shrimp with cocktail sauce | 6

deviled farm egg with crispy pancetta and dill | 4

crab salad with asian pear and mint | 5

mesquite smoked olives | 4

smoked brisket crouton | 5

beet and white bean puree, pickled vegetables | 4

chicken liver brulee toast | 4

oysters on the half shell, tarragon mignonette | 6

*price is per piece | minimum order of 25 pieces

hot*

vegan kabocha soup shot, coconut milk | 4

charred shishitos | 4

grilled pomegranate lamb skewer, kale puree | 6

california quail breast, apple ginger glaze | 8

bbq pork shoulder sope | 6

churrasco skewer | 7

seared scallops, tangerine bowl, ginger citrus jus | 6

spicy crab and shrimp toast, basil aioli | 6

duck confit sliders, cranberry chutney | 5

adult grilled cheese, white truffle, fig jam | 4

fish cakes, celery root, apple julienne | 5

lobster beignets, spicy aioli | 8

connect

cold stations

today's market vegetable | 9
locally sourced vegetables, chickpea hummus

regional cheese table | 14
local honey, fruit chutney, rosemary crisps, olive bread

charcuterie table | 15
rustic bread, fruit jam & grain mustard

salsas | 8
salsa fresca, salsa verde, fresh house-made guacamole
tortilla chips

life by the sea | 22
oyster on the half shell
jumbo gulf shrimp
tuna tartar with sesame chili

greenhouse farm | 12
organic baby greens & local garden vegetables
housemade dressings

sweet station | 13
housemade desserts

- pick a minimum of three stations
- stations serve a minimum of 50 guests for 1.5 hours
- guarantees less than 50 guests will be charged preparation & labor fee | $200 fee

*chef attendant required | $100 attendant fee

hot stations

smoked swordfish tacos * | 14
cabbage salad, pickled grapes, red pepper salsa, cilantro aioil

duck confit tacos * | 15
arugula, cotija, cranberry ancho salsa

southern biscuit station | 19
crispy rockfish, fried chicken, smoked brisket
cranberry fennel slaw, savoy cabbage slaw
cucumber onion kimchee, various aioli & pickled vegetables

winter pumpkin station | 15
kabocha pumpkin soup shot, pecan crumble
savory pumpkin bread pudding, leeks, mushroom, gruyere
roasted honeynut pumpkin slices, farm cheese, arugula, pinenuts & saba

ramen station | 18
ramen noodles
kale, broccolini, green onion, cauliflower, turmeric eggs
red peppers, sweet onions, pumpkin, fennel
sweet and spicy condiments
pork tonkotsu broth, spicy crab broth

A customary 15% taxable service charge and sales tax will be added to prices

connect

carving stations *

smoked brisket | 275 | serves 30
housemade bbq sauce, local honey glazed muffins

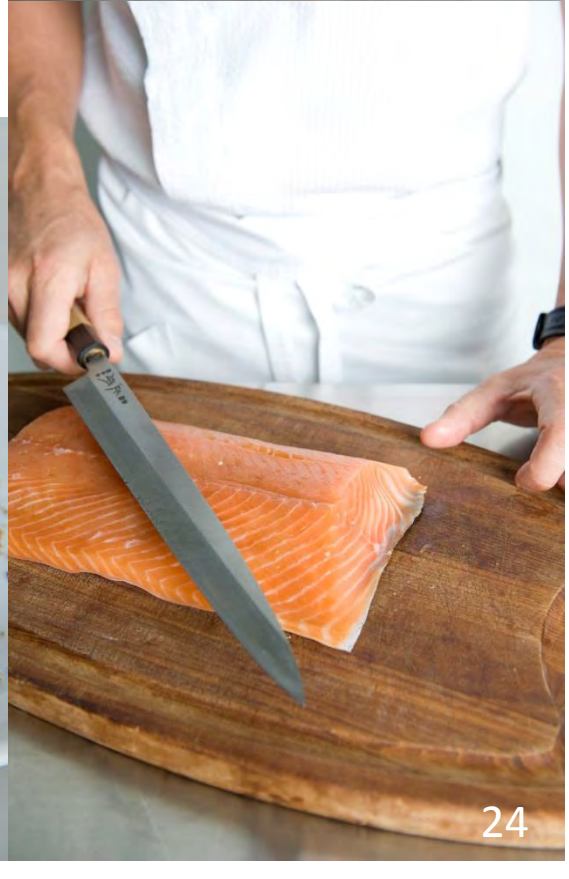
pomegranate glazed leg of lamb | 300 | serves 30
roasted garlic jus, fennel confit, rosemary aioli, grilled baguette

black pepper rib eye | 350 | serves 30
black radish, kimchee cucumber, rosemary sourdough

whole roasted porchetta | 275 | serves 30
apple bacon jam, pickled cabbage, mustard, herb roll

whole roasted baja red snapper | 325 | serves 25
brussel sprout slaw, mustard crème fraiche, onion roll

*chef attendant required | $100 attendant fee



dinner spread*

one kettle, pair of garden, savory picks, chef's sweet pairings

iced tea

lord windsor and numi teas

pick two savory | 58
pick three savory | 63
pick four savory | 68

*minimum of 20 persons required for spreads

A customary 15% taxable service charge and sales tax will be added to prices

dinner spread*

kettle | pick one

curry eggplant and apple soup, crispy cauliflower, pine nuts

chicken soup, celery root, leeks and toasted vermicelli

green chili bisque, white cheddar croutons

red pepper fish soup, leeks and fennel

butternut squash soup, ginger, turmeric, coconut milk

garden | pick two

large-cut greek style salad, parsley yogurt sauce

baby spinach salad, crispy duck confit, apples, blue cheese, walnut, quince vinaigrette

little gem caesar, black pepper parmesan

kale salad, cucumbers, tomato, green goddess dressing

mixed green salad, endive, pine nuts, radish, white mushrooms and pomegranate vinaigrette

savory | pick

baja seafood ciopinno, harissa aioli, grilled toast

artisan spaghetti, crab meat, peppers, fennel, leek cream

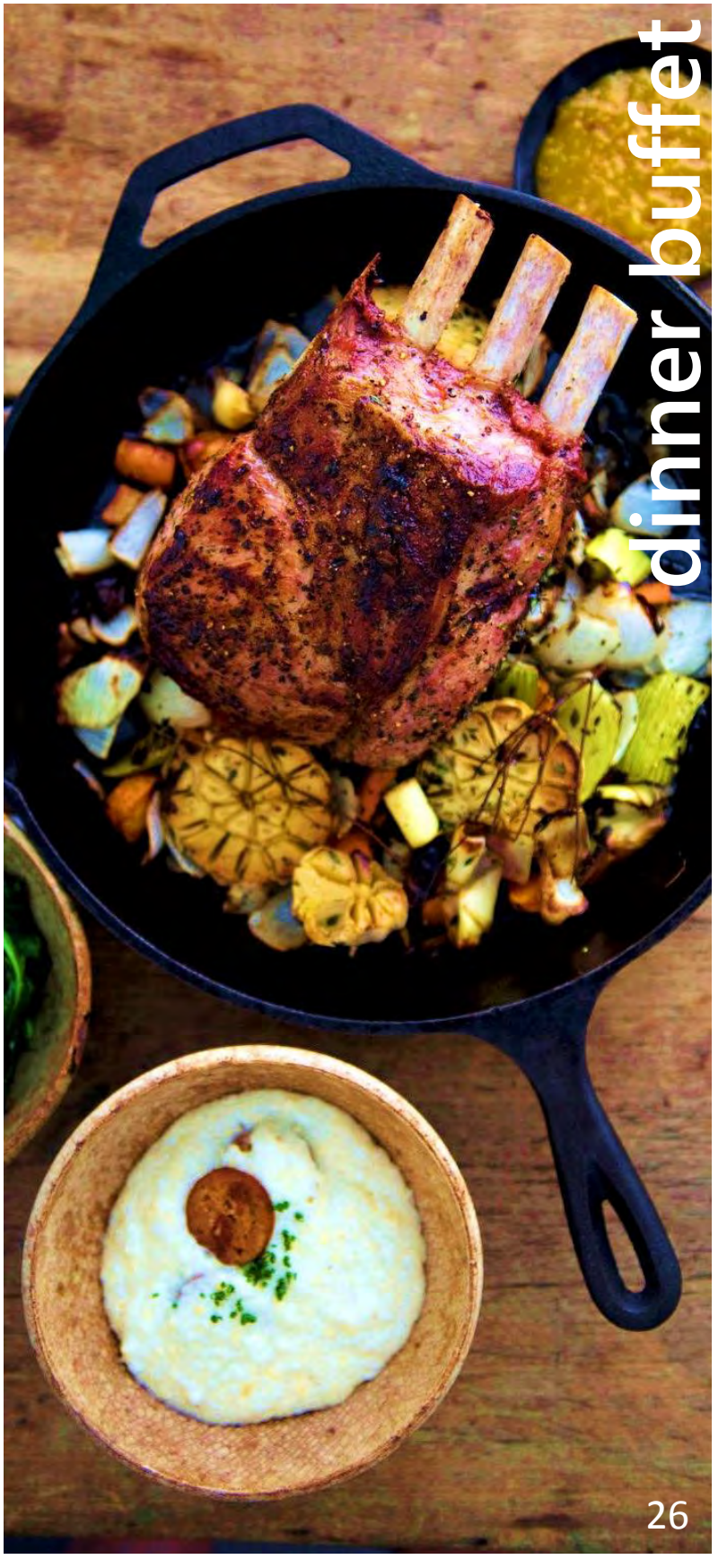
grilled pork chop, leek bread pudding, garlic kale

roasted all-natural chicken breasts with grilled endvie, spinach, celery root cream

grilled chicken breast, olive oil roasted winter squash, parsley quinoa, smoked olive salsa

wood grilled scallops, roasted beet and bulgar wheat, kale puree lemon oil

braised local short ribs, roasted parsnips, miso eggplant, mustard greens, soy ginger glaze



*minimum of 20 persons required for spreads

A customary 15% taxable service charge and sales tax will be added to prices

relaxed

pick one from garden, savory & sweet

iced tea

lord windsor coffee and numi teas

savory | pick one

baja snapper l 49
brussel sprout and fingerling potato salad, red beet sauce

roasted swordfish steak l 55
eggplant & tomato farro, spicy yogurt

wood grilled prawns l 59
crispy potato salad, smoked bacon, kale mint puree

veal osso bucco l 58
beluga lentil and winter vegetable slaw, carrot top salsa

free-range chicken breast l 45
mushroom organic oats, carmelized endive, thyme jus

grilled rib eye steaks l 62
roasted pumpkin smash, blue cheese, red wine glaze

natural beef tenderloin l 65
sweet onion potato gratin, swiss chard, wild mushroom sauce

grilled pork chop l 57
charred apples, sauerkraut, baby mustard greens, spicy apple jam

pasta al ceppo l 45
yellow squash, tomatoes, basil, green olives, red pepper sauce

grilled cauliflower steak l 37
red quinoa salad, almonds, baby kale, basil, parmesan, balsamic

A customary 15% taxable service charge and sales tax will be added to prices

relaxed

garden | pick one

little gem caesar, garlic ciabatta crisps, black pepper parmesan

baby spinach salad, crispy duck confit, apples, walnuts, blue cheese, cranberry vinaigrette

kale salad, pomegranate, cucumber, cherry tomato, crispy garlic, green goddess dressing

celery root salad, carrots, crispy mushrooms, arugula, tomatoes, tarragon aioli

mixed green salad, endive, pine nuts, radish, white mushrooms, crispy shallots, pomegranate vinaigrette

sweet | pick one

warm chocolate cake, espresso sauce

pear panna cotta, riesling poached grapes, golden raisins and walnuts

baked heirloom apple, almonds, raisons, and cinnamon stuffing, warm whisky caramel sauce

chocolate pot de crème, mint cream, peanut brittle

roasted figs with port wine, goat cheese and pine nut crumble

dark chocolate bread pudding, hazelnuts, sour cherries

A customary 15% taxable service charge and sales tax will be added to prices

family style*

iced tea

lord windsor coffee and numi teas

pick three per course | 68
pick four per course | 78

small | pick

heirloom pork bone broth, mushrooms, cabbage, smoked bacon

butternut squash soup, ginger, coconut milk

red pepper fish soup, leeks and fennel

beef short rib and white bean stew, crispy shallots

little gem caesar, black pepper parmesan

pear salad, mixed greens, endive, sweet hazelnuts, buratta cheese, balsamic vinaigrette

roasted pumpkin, baby greens, salty pecans, chevre mousse, sour cherries, mustard seed vinaigrette

celery root salad, carrots, crispy mushrooms, arugula, cherry tomatoes, tarragon aioli

*minimum of 20 persons required for family style

A customary 15% taxable service charge and sales tax will be added to prices

family style

savory | pick

roasted beef tenderloin, fennel and mushrooms, green olive salsa

roasted king salmon, grilled pears, endive, green onion salsa verde

wood grilled shrimp, yellow lentil stew, ginger and carrot juice, spinach

arroz con pollo, crispy chicken skin

free-range chicken breast, zuchinni noodles, basil puree, black olives

roasted swordfish steak, parsnip puree, lemon kale, roasted beets

savory pumpkin bread pudding, swisschard, mushrooms, gruyere, pecans, served in a pumpkin

roasted leg of lamb, pomegranate glaze, smashed baby potatoes, rosemary

sweet | pick

cardamom crème brulee, ginger cinnamon cookie

baked apple, almond, raison and cinnamon stuffing, caramel

dark chocolate bread pudding, sour cherries and hazelnuts

warm chocolate cake, espresso sauce

pumpkin tart, local pecans

A customary 15% taxable service charge and sales tax will be added to prices

something more

pick

grilled octopus stew with citrus & arugula gremolata l 12

chilled raw oysters, tarragon mignonette l 12

clams blt, smoked bacon, grilled romaine, tomato broth, grilled bread l 10

swordfish carpaccio, grilled radicchio, ciabatta crumbs, parmesan snow, basil l 12

wood grilled scallops, arugula feta puree, crispy cauliflower salad, golden raisin sauce l 14

vegan rice paper rolls, apple, spicy crab, radish, fennel, tangerine soy sauce | 12

***add to a plated dinner or buffet dinner l price is per person**

craft bars

the standard | host*

spirits | 8

blue ice vodka
crusoe spiced rum
denizen aged white rum
beefeater london dry gin
blade california gin
corralego reposado tequila
el jimador blanco tequila
old overholt rye whiskey
joshua brooks bourbon whiskey
jack daniels kentucky bourbon
tullamore dew irish whiskey
bank note blended scotch
artisanal liqueurs and cordials

beers | 6

trummer pilsner
angel city la lager
alesmith ipa
anderson valley boont farms amber ale

wine | 40 | bottle

matua sauvignon blanc
uppercut chardonnay
matua pinot noir
uppercut cabernet sauvignon

seasonal batch craft cocktails | 175 | gallon

*available in pre-ordered quantities

*bartender fee | $150 for first 4 hours | $50 for each additional hour

craft bars

the standard | cash*

spirits | 10

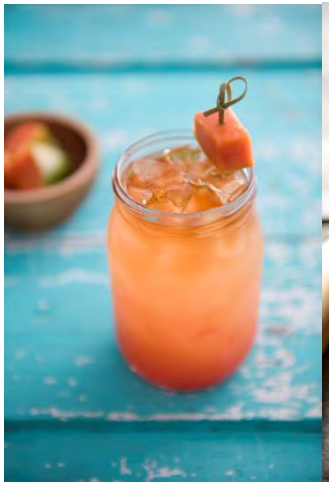
blue ice vodka
crusoe spiced rum
denizen aged white rum
beefeater london dry gin
blade california gin
corralego reposado tequila
el jimador blanco tequila
old overholt rye whiskey
joshua brooks bourbon whiskey
jack daniels kentucky bourbon
tullamore dew irish whiskey
bank note blended scotch
artisanal liqueurs and cordials

beers | 8

trummer pilsner
angel city la lager
alesmith ipa
anderson valley boont farms amber ale

wine | 10 | glass

matua sauvignon blanc
uppercut chardonnay
matua pinot noir
uppercut cabernet sauvignon



*bartender fee | $150 for first 4 hours | $50 for each additional hour

A customary 15% taxable service charge and sales tax will be added to prices