

EVENT DINNER MENU

WAITER SERVICE - INDIVIDUALLY PLATED

STARTING AT \$90 PER PERSON

1ST COURSE - SALAD

CHOOSE 1 PLATED OPTION FOR YOUR EVENT

- SALAD DE LA MAISON

MEZZE CAESAR SALAD +2

ARUGULA SALAD +2

AVOCADO SALAD +2

ASIAN PEAR SALAD +3

GREEK SALAD +4

2ND COURSE - APPETIZERS

SERVED FAMILY STYLE. CHOOSE 1 OPTION FOR YOUR EVENT

- FRIES

truffle • duck fat • sweet potato

RIB TACOS +3

1 / guest

EGGROLLS + 2

brisket • pastrami • avocado

2 / guest

ONION RINGS

RUMAKI +4

3 / guest

SUSHI

MAKI: 3 choices fom our menu

2 / guest +2

3 / guest +3

NIGIRI: 3 choices fom our menu

1 / guest +2

2 / guest +4

TEMPURA OR
SESAME CAULIFLOWER

CRAB CAKES +3

1 / guest

SEA BASS BITES +6

3 / guest

STEAK SATAY +6

2 / guest

BRISKET EMPANADAS +4

2 / guest

CHICKEN SATAY +5

2 / guest

3RD COURSE - ENTRÉE

YOUR GUESTS WILL HAVE A PLATED OPTION OF FISH, VOLAILLE (POULTRY) OR STEAK

PLEASE CHOOSE 1 OPTION FROM EACH CATAGORY FOR YOUR EVENT PLAN

SOME OPTIONS WILL INCREASE YOUR PER/PERSON COST

- FISH

GRILLED SALMON

roasted patty pan squash,
tomatoes, fingerlings, pearl
onions, arugula pistou

RED SNAPPER

english pea orzotto, tomato
coulis, grape tomato relish

GRILLED BLUEFIN
TUNA STEAK + 10

pearl onions, grilled asparagus,
balsamic reductio

CHILEAN SEA BASS +10

roasted radishes, baby carrots
shang hai bok choy, coconut
curry sauce

WHOLE
ROASTED BRANZINO +10

with chimichurri, chardonnay
caramelized lemon, cherry
tomatoes, baby squash

VOLAILLE

HALF ROASTED
CHICKEN MARSALA

rice pilaf, sauteed vegetables

HALF ROASTED
GARLIC CHICKEN

rice pilaf, sauteed vegetables

ROAST ½ CHICKEN
BLT STYLE +5

with grape tomatoes, beef crisps
frisse, croutons, and herb aioli

GRILLED SAMURAI
CHICKEN SKEWERS +5

grilled chicken skewers with
peppers, onions, black beans
rice & pico de gallo

DUCK TWO WAYS +15

seared duck breast, and duck
confit with spring peas, carrots
and potato-pea puree

STEAK

10 OZ BONELESS RIB-EYE

roasted potatoes, green beans,
demi- glace

CHURRASCO STEAK +5

8 oz blackened eye of rib with
chimichurri sauce, peppers,
onions, black beans & rice

CHEF’S FILET +5

8 oz herbed filet, with bordelaise
sauce, watercress, pearl onions,
tallow potatoes and duet of aioli

12 OZ FILLET
EYE OF RIB + 12

roasted potatoes, green beans,
demi- glace

16 OZ BONE IN
RIB-EYE + 12

roasted potatoes, green beans,
demi- glace

ELEVATION PACKAGES

DESSERT

\$10/GUEST CHOOSE 1 PLATED OPTION FOR YOUR EVENT

BREAD PUDDING
cinnamon apple bread pudding
with seasonal ice cream

THE BLACK HAT +3
belgian chocolate cake, molten
liquid center, seasonal sorbet

FRESH FRUIT PLATE +2
seasonal fresh berries & melon

STRAWBERRY SHORTCAKE
layers of strawberry pound cake
whipped cream, berry anglais

CHOCOLATE PÂTÉ +3
espresso infused chocolate
terrine, chopped almonds, fresh
berries, chocolate sauce,
whipped cream

ICE CREAM & SORBET +2
SORBET: raspberry
ICE CREAM: chocolate, vanilla
caramel, strawberry, lemon

COCKTAILS

PLEASE REQUEST TO SEE OUR FULL COCKTAIL & SPIRITS MENU

• **CONSUMPTION**

Cocktails & spirits are available on a consumption basis at our regular menu prices.

• **HIGHBALL PACKAGES**

Clean, refreshing cocktails featuring spirits, sparkling mixers, and fresh garnishes, served over ice for a crisp, easy-drinking experience. Examples include: Whiskey Highball • Gin & Tonic • Vodka Soda • Rum & Coke • Screwdriver • Paloma • Ranch Water • Scotch & Soda

THREE PRESET HIGHBALLS 16 / GUEST • OPEN HIGHBALL BAR 20 / GUEST

• **SIGNATURE COCKTAIL PACKAGES**

Inspired by classic techniques and crafted with premium spirits, fresh citrus, house-made infusions, and distinctive flavors. Designed to showcase creativity, balance, and exceptional taste in every glass. We offer three tiers based on the numbe of cocktail selections you'd like to offer your guests. Please choose from our full cocktail menu.

TWO OPTIONS 18 / GUEST • THREE OPTIONS 22 / GUEST
OPEN SIGNATURE COCKTAIL BAR 26 / GUEST

WINE

PLEASE REQUEST TO SEE OUR FULL WINE LIST

• **FULL BOTTLES AVAILABLE AT A 10% DISCOUNT**

• **WINE IS AVAILABLE ON CONSUMPTION AT OUR REGULAR MENU PRICES**

• **BRING YOUR OWN WINE. CORKAGE & GLASS FEES ARE 3 / GUEST**
Please let us know in advance, so that we can set glasses at the table.
Wines must be checked by the CRC Mashgiach to ensure that they are Mevushal

• **WINES BY THE GLASS - PER GUEST PRICING**

HOUSE LIST: 2 WINES 16 / GUEST • 3 WINES 20 / GUEST
PREMIUM LIST: 2 WINES 23 / GUEST • 3 WINES 26 / GUEST

HOUSE RED WINES

ELVI VINA ENCINA CAB
HERZOG LINEAGE CAB
HAYOTZER ONOT CAB BLEND
CHATENEUF ROUGE SEMI SWEET
LE PLETZEL BORDEAUX
CHATEAU LES RIGANES MERLOT
TEPERBERG VISION MALBEC
HERZOG LINEAGE PINOT NOIR
J DE VILLEBOUS PINOT NOIR
BORGO BELLA CHIANTI

HOUSE WHITE WINES

KOENIG CHAMPAGNE
PACIFICA RIESLING
TEPERBERG CHARDONNAY
HERZOG LINEAGE CHARDONNAY
BORGO BELLA PINOT GRIGIO
ELVI VINA ENCINA S BLANC
CHATEAU LES RIGANES S BLANC
BARTINURA MUSCATO DI ASTI
SAINT BEATRICE ROSE
ROUBINE LA VIE EN ROSE

PREMIUM WINE LIST

CARMEL APPELLATION CAB
BINYAMINA SPECIAL RESERVE CAB
SHILOH PRIVILEGE CAB BLEND
CARMEL APPELLATION MERLOT
BINYAMINA RESERVE MERLOT
BARON EDMOND S BLANK
TURA MOUNTAIN VISTA ROSE
HERZOG LATE HARVEST MUSCAT
HERZOG LATE HARVEST CHENIN BLANC