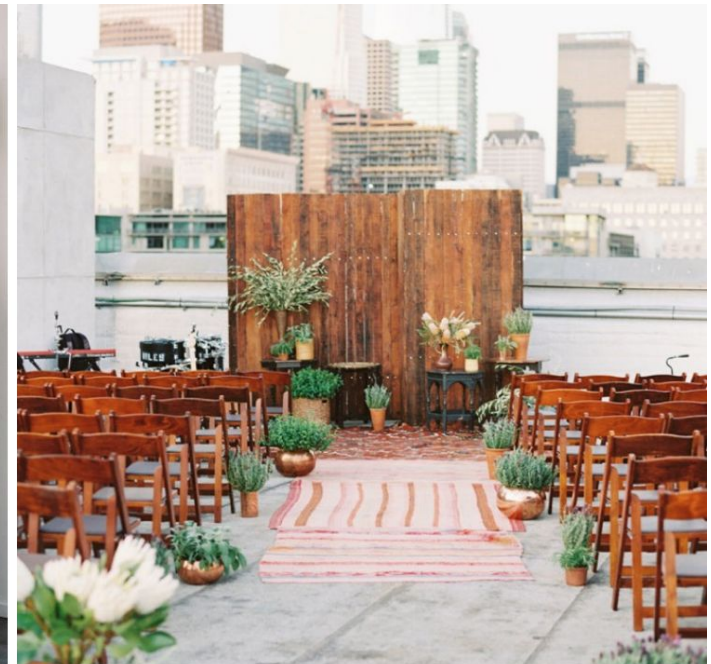
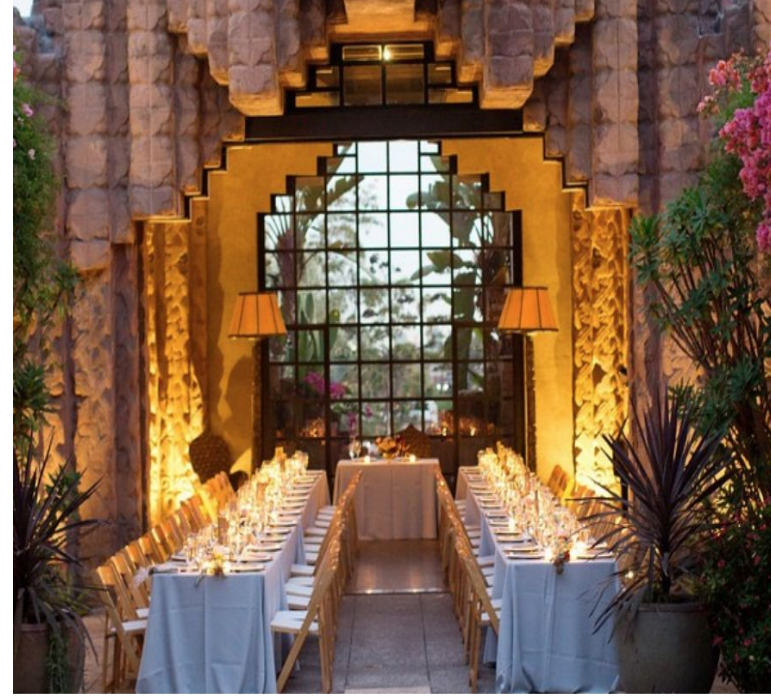


2024

wedding guide

food.
bar + beverages.
staffing.
rentals.
we got you covered.



Your wedding is one of the most important events in your life. fundamental would love to help make it AMAZING by serving up some delicious food and taking exceptional care of you and your loved ones!

We understand that planning a wedding can be a challenging task. After finding your perfect venue, simply call us! We'll help you navigate the catering options and promise to make it an enjoyable process for you and your significant other. Catering should be totally stress free and an enjoyable part of your planning; we are here to help!

Attached is a quick overview of our wedding process with some menu options and packages.

We look forward to hopping on the phone so we can get to know you and custom tailor a quote to your budget and goals!



BUFFET

copper \$65 / person

PRE-CEREMONY | Welcome Beverages
(spa water + mint lemonade)

BAR | Mixer Package (5 hours)

COCKTAIL HOUR | Passed Appetizers (5 items)

DINNER | 5 Course Buffet

brass \$75 / person

PRE-CEREMONY | Welcome Beverages
(spa water + mint lemonade)

BAR | Upgraded Mixer Package (5 hours)

COCKTAIL HOUR | Cheese & Charcuterie + Passed
Appetizers (5 items)

DINNER | "Carving Station" + 4 Course Buffet

PLATED/FAMILY STYLE

silver \$75 / person

PRE-CEREMONY | Welcome Beverages
(spa water + mint lemonade)

BAR | Mixer Package (5 hours)

COCKTAIL HOUR | Cheese & Charcuterie +
Passed Appetizers (5 items)

DINNER | 2 Course Plated or 5 Course Family
Style

rose gold \$95 / person

PRE-CEREMONY | Welcome Beverages
(spa water + mint lemonade)

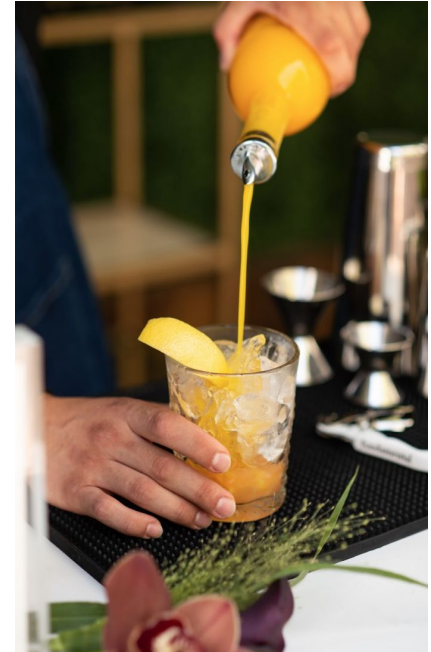
BAR | Upgraded Mixer Package (5 hours)

COCKTAIL HOUR | Cheese & Charcuterie + Raw Bar
+ Passed Appetizers (choice of 5)

DINNER | 2 Course Plated or 5 Course Family Style

AFTER DINNER | Dessert Station or Late Night
Snack

Pricing includes food + beverage costs only based on a minimum of 100 guests. All staffing, rentals, service fees & tax will be charged separately. Have a lower guest count? We have you covered! Inquire about custom pricing!



full premium bar beer + wine

SPIRITS vodka, gin, rum, whiskey, tequila, red & white vermouth, cointreau, bitters (Tito's, Bombay, Bacardi, Bulleit, Cazadores Reposado)

JUICES + MIXERS cranberry, orange, grapefruit, lemon, lime, simple syrup, tonic & soda water

BAR FRUIT limes, lemons, oranges, mint

COCKTAILS specialty + classic cocktails from our DTLA bar team; list upon request

2 BEERS light, hoppy

2 WINES white, red

WATER + NON-ALCOHOLIC flat and sparkling water, soft drinks

+Our cocktails are made with high quality spirits, juices, and syrups; we pour delicious drinks that will have your guests returning for more.

+Our beers are sourced from the best craft breweries and our event wines are high quality, old world wines from grower producers, generally things like Gruner Veltliner & Cotes du Rhone wines.

*Our Mixer Package includes all of the above minus the liquor, beer & wine.



cheese & mezze

CHEESE & FRUIT artisanal cheese, fresh + dried fruit
marinated olives, housemade nuts, crackers Vegetarian

CHEESE + CHARCUTERIE + FRUIT artisanal cheese
cured meats, fresh + dried fruit, marinated olives
housemade nuts, crackers

FARMER'S MARKET CRUDITES + ANTIPASTI PLATTER
lemon hummus, green goddess dressing GF/NF/Vegan

SKEWERS + DIPS shawarma chicken, peppercorn crusted
steak, grilled vegetables, garlic chimichurri, herb tahini GF/DF/NF

CAJUN SHRIMP SKEWERS classic remoulade sauce GF/NF

MEDITERRANEAN PLATTER garlic hummus, tzatziki yogurt
oil cured feta, shirazi salad, grilled vegetables
marinated olives, grilled bread, pita chips NF/Vegetarian

SEASONAL FRUIT PLATTER edible flowers, fresh herbs
GF/NF/Vegan

HEIRLOOM SQUASH + BURRATA seasonal fruit, balsamic
crostini, herbs NF/Vegetarian

RATATOUILLE VEGETABLE TARTLETS whipped ricotta,
crisp basil NF/Vegetarian

seafood

OAXAQUENO STYLE SHRIMP ROLL ancho chile, pickled red onion, cilantro NF

SPICY AHI TUNA TACO pickled jalapeno + cucumber, sriracha aioli
furikake, daikon sprouts DF/NF

TUNA TATAKI seaweed salad, furikake, yuzu kosho aioli, crisp wonton DF/NF

SMOKED SALMON 'BLINI' fennel-cucumber creme fraiche
potato + scallion cake, siberian caviar NF

CRAB CAKE cabbage slaw, lemon aioli, chive NF

vegetarian

SPRING ROLL green papaya and daikon, spiced almond, cilantro, spicy aioli GF/Vegan

ARTICHOKE + BOURSIN FRITTER apricot marmalade NF/Vegetarian

THAI TOFU + ENDIVE cucumber, cashew, mint GF/Vegan

CURRY POTATO CROQUETTE tamarind chutney, scallion NF/Vegan

WILD MUSHROOM FLATBREAD herb ricotta, truffle oil NF/Vegetarian

MINI TRUFFLE BAKED POTATO aged gouda, crisp garlic, chervil GF/NF/Vegetarian

ROASTED SQUASH + WHIPPED BURRATA pumpkin seed pesto, saba
garlic toast NF/Vegetarian

meat

FRIED CHICKEN POPS spicy ginger glaze NF

LEMONGRASS CHICKEN POTSTICKER tamari ginger sauce DF/NF

SPICED STEAK SKEWER herb aioli, pickled fresno chile GF/DF/NF

BEEF SLIDERS caramelized onion, thousand island, american cheese, dill pickle NF

BBQ PORK BAO scallion, shaved onion, cilantro, hoisin NF

CHICKEN 'TINGA' TOSTADITA cilantro + onion, cotija cheese, chipotle aioli GF/NF

HOT HONEY CHICKEN SLIDER b+b pickle, calabrian chile, brioche bun DF/NF

BACON WRAPPED DATES herb goat cheese, candied pecans, honey balsamic GF



BUFFET FAMILY STYLE

salads

MIXED GREENS shaved market vegetables, toasted sunflower seeds, picked herbs, balsamic dressing GF/NF/Vegan

BABY KALE + ROASTED SQUASH CAESAR honey roasted butternut squash, fried capers, parmesan breadcrumbs, spiced pumpkin seeds, caesar dressing NF/Vegetarian

GEM LETTUCES campari tomato, charred corn relish gorgonzola, crisp onions, green goddess dressing NF/Vegetarian

BUTTER LETTUCE + CITRUS golden beets, shaved radish + fennel, toasted almonds, baked goat cheese sherry dressing GF/Vegetarian

BABY KALE + ENDIVE red wine poached pear candied seeds, oven roasted grapes, gorgonzola roasted shallot-champagne vinaigrette GF/NF/Vegetarian

WILD ARUGULA compressed apple, slow roasted beets shaved carrot, candied pecans, apple cider vinaigrette GF/Vegan

sides

BRUSSELS SPROUTS pickled fresno chile, red onion cilantro + mint, szechuan chili crisp NF/Vegan

GREEN BEANS caramelized shallots, sherry-soy vinaigrette GF/NF/Vegan

BROCCOLINI lemon, garlic confit, spiced almonds citrus dressing GF/Vegan

GRILLED CORN + BABY PEPPERS roasted poblano peppers, red onion, queso fresco, cilantro GF/NF/Vegetarian

GARLIC + ROSEMARY ROASTED POTATOES leeks scallions GF/NF/Vegan

WHIPPED YUKON GOLD POTATOES garlic confit chives GF/NF/Vegetarian

SEASONAL GRILLED VEGETABLES harissa vinaigrette pumpkin seed crumble GF/NF/Vegan

MAPLE GLAZED SWEET POTATO golden raisins toasted pecans GF/Vegan

GARLIC ROASTED CAULIFLOWER oregano crisp capers, almond + kale breadcrumbs Vegan

pastas

BROWN BUTTER POLENTA burrata cheese lemon zest, crisp herbs GF/NF/Vegetarian

HEIRLOOM GRAINS roasted root vegetables grilled cabbage, mushrooms, toasted hazelnuts dried cherries, herbs Vegan

FUSILLI PASTA blistered baby tomatoes, roasted red peppers, herbs, spicy vodka sauce NF/Vegetarian

BASIL PESTO PASTA oven dried tomato, feta cheese pine nuts, rigatoni Vegetarian

MAC + CHEESE white cheddar + parmesan mornay kale breadcrumbs, rotini pasta NF/Vegetarian

RICOTTA + SPINACH RAVIOLI ratatouille vegetables, sundried tomato pesto cream sauce NF/Vegetarian

WILD MUSHROOM PASTA asparagus, tuscan kale shaved parmesan, marsala cream sauce, rigatoni NF/Vegetarian

BUTTERNUT SQUASH CAPONATA RISOTTO cranberries, arugula, parmesan GF/NF/Vegetarian

STROZZAPRETI AL LIMONE parmesan, lemon zest, crisp thyme, roasted garlic butter sauce NF/Vegetarian

BUFFET FAMILY STYLE

meat

PERI PERI CHICKEN corn 'succotash' pickled shallot, cilantro GF/DF/NF

ROAST CHICKEN shaved tuscan kale, sunchoke puree, parsley
lemon caper sauce GF/NF

BRAISED CHICKEN CACCIATORE cremini mushrooms
stewed peppers + tomatoes, olives, herbs GF/NF

BRAISED BEEF SHORT RIB shaved thumbelina carrots
cippolini onion + leek jus GF/NF

GRILLED HANGER STEAK oven roasted tomatoes, haricot verts
wild mushroom au jus GF/NF

ROASTED NEW YORK STRIP LOIN red wine reduction
baby cress, crisp shallots DF/NF

BRAISED LAMB OSSO BUCO mirepoix vegetables, pearl onion
rosemary gremolata GF/NF

vegetarian

STUFFED ROASTED PEPPERS jeweled saffron rice, chickpeas
toasted pine nuts, herb tahini, shaved red onion + fines herb salad GF/Vegan

VEGETABLE LENTIL CAKES spring onion, arugula, sundried tomato relish
GF/NF/Vegan

KALE + MUSHROOM GALETTE squash + fennel relish, parmesan-leek fondue
micro herbs NF/Vegetarian

ZUCCHINI ROLLATINI ricotta cheese, ratatouille vegetables
tomato-coriander chutney, balsamic, basil GF/NF/Vegetarian

seafood

SUMAC SPICED SALMON white bean-fennel puree, roasted romanesco
citrus-ginger beurre blanc GF/NF

SEA BASS roasted cauliflower florets, piquillo peppers
brown butter caper sauce GF/NF

SHAWARMA MARINATED SEA BASS fennel puree, sesame tahini
crisp herbs, grilled lemon GF/DF/NF

first course

RED WINE POACHED PEAR baby kale + endive, gorgonzola dolce, candied seeds, roasted shallot dressing GF/NF/Vegetarian

BABY LOLA ROSSA local berries, whipped fromage blanc, shoots + flowers, focaccia crisps, pink peppercorn + champagne vinaigrette NF/Vegetarian

GARDEN FRISEE + ENDIVE trumpet royale mushroom, crisp potato, oven roasted tomato, 63F poached egg, smoked parmesan vinaigrette GF/NF/Vegetarian

HEIRLOOM BEETS + CITRUS chevre goat cheese, fennel, pistachio, petite arugula, rosemary-honey vinaigrette GF/Vegetarian

second course

ROAST AIRLINE CHICKEN truffle potato puree, broccolini, leek ash, white wine jus GF/NF

HERB ROASTED CHICKEN white cheddar polenta, heirloom carrots, kale pesto, almond gremolata GF

SPICE RUBBED CHICKEN savoy cabbage, thumbelina carrots, brussels sprout petals, szechuan chili crisp NF

PETITE FILET MIGNON parmesan-leek fondue, baby root vegetables, potato nest, black truffle bordelaise GF/NF

RED WINE BRAISED SHORT RIB thumbelina carrot, pearl onion, cherry jus, rosemary gremolata, potato gaufrette GF/NF

STEAK AU POIVRE maitake mushrooms, rainbow carrots, kennebec potato 'frites', hydrocress, horseradish creme GF/NF

SHAWARMA MARINATED SEA BASS fennel puree, baby zucchini, oven roasted tomatoes, sesame tahini, crisp herbs GF/NF

PORCINI DUSTED BLACK COD shimeji mushrooms, asparagus, herb barley, yuzu beurre blanc NF

SUMAC SPICED SALMON romanesco florets, heirloom black rice, citrus-ginger beurre blanc GF/NF

CURRY CAULIFLOWER red quinoa pilaf, cauliflower-tahini puree, walnut-caper-raisin relish GF/Vegan

KALE + MUSHROOM GALETTE parmesan-leek fondue, squash + fennel relish, micro herbs NF/Vegetarian

KING OYSTER MUSHROOM SCALLOPINI shaved tuscan kale, root vegetable risotto, almond gremolata, lemon caper sauce GF/Vegan

BUTTERNUT SQUASH RAVIOLI garlic spinach, winter vegetable caponata, spiced pepitas, crisp herbs NF/Vegan

CEDAR PLANK SWEET POTATO maple ginger glaze, wild rice pilaf, pomegranate relish GF/NF/Vegan

third course

CHOCOLATE GANACHE TART whipped meringue, raspberries, hazelnut praline, gold leaf Vegetarian

VANILLA PANNA COTTA sugar coupe, strawberry compote, mint oil, black pepper granola crumble GF

COCONUT CHOCOLATE CHEESECAKE toasted coconut, raspberry + passionfruit coulis, fresh berries GF/Vegan

SEASONAL SORBET fresh + dehydrated fruit, petite herbs + flowers GF/NF/Vegan

CITRUS OLIVE OIL CAKE orange blossom chantilly, marmalade glaze, candied kumquats, pumpkin seed brittle, micro viola NF/Vegetarian

PLATED

fundamental
LOS ANGELES



carving

WHOLE ROASTED NEW YORK STRIP STEAK | PEPPER CRUSTED TRI TIP
HERB ROASTED TURKEY BREAST | PASTRAMI SPICED BRISKET
(CHOOSE 2)

served with

MIXED GREENS shaved market vegetables, toasted sunflower seeds
picked herbs, balsamic dressing GF/NF/Vegan

BROCCOLINI lemon, garlic confit, spiced almonds, citrus dressing GF/Vegan

GRILLED ASPARAGUS shaved red onion, oil cured tomato, herb gremolata GF/NF/Vegan

WHIPPED YUKON GOLD POTATOES garlic confit, chives GF/NF/Vegetarian

ACCOMPANIMENTS whipped horseradish, garlic + thyme chimichurri, au jus

tacos

CARNE ASADA | CHICKEN BARBACOA | PORK CARNITAS
CAULIFLOWER AL PASTOR | CILANTRO LIME SEA BASS
CHILE GARLIC SHRIMP
(CHOOSE 2)

toppings

guacamole, roasted tomato salsa, cilantro + onions, shaved radish, cilantro crema, lime wedges

served with

WARM CORN TORTILLAS + TORTILLA CHIPS

sides

MEXICAN-STYLE CAESAR SALAD romaine lettuce, cotija cheese, charred corn
oven roasted tomatoes, spiced pepitas, cilantro-pepita dressing GF/NF/Vegetarian

FRIJOLETS de OLLA purple radish, celery leaf GF/NF/Vegan

CILANTRO + SCALLION RICE GF/NF/Vegan

FAJITA-STYLE GRILLED VEGETABLES mushrooms, roasted peppers, onions
GF/NF/Vegan

raw bar

FRESH SHUCKED OYSTERS | SHRIMP COCKTAIL

served with

martini-style mignonette, asian pear ponzu, classic cocktail sauce, lemons, tabasco

additions +5pp

TUNA POKE blistered shishito, citrus, pickled ginger, ponzu lime, furikake DF/NF

SHRIMP CEVICHE vegetable crudo, aji verde, plantain chip GF/DF/NF

MARINATED SEAFOOD SALAD shrimp, calamari, scallop, heirloom beans
lemons, herbs GF/DF/NF

CHILLED LOBSTER ROLL cabbage slaw, celery leaf
lime vinaigrette, brioche roll NF +\$3pp

poke bowls

(choose one)

WHITE RICE | BROWN RICE | HEIRLOOM FORBIDDEN RICE

(choose two)

AHI TUNA seaweed salad, edamame, avocado, furikake
daikon sprouts, soy ginger sauce, yuzu citrus aioli GF/DF/NF

SALMON cucumber, edamame, pickled ginger, toasted sesame
seeds, scallions, ponzu, spicy aioli GF/DF/NF

GOLDEN BEET cucumber, carrots, edamame, toasted
sesame seeds, scallion, soy ginger sauce, yuzu citrus aioli GF/NF/Vegan

bbq

PEPPER CRUSTED TRI TIP | PASTRAMI STYLE BRISKET
BBQ SPICE RUBBED CHICKEN | CAROLINA STYLE PULLED PORK

served with

CORNBREAD whipped honey butter NF
pickled vegetables, sweet + tangy bbq sauce, smoky + spicy chipotle bbq sauce

sides (choose 2)

GEM LETTUCE campari tomato, charred corn relish, gorgonzola
crisp onions, green goddess dressing NF/Vegetarian

TUSCAN KALE + CARROT SLAW red + green cabbage, radish
toasted peanuts, scallion, red wine vinaigrette GF/Vegan

GRILLED CORN + BABY PEPPERS red onion, queso fresco
cilantro, roasted poblano dressing GF/NF/Vegetarian

GARLIC + ROSEMARY ROASTED POTATOES leeks, scallions GF/NF/Vegan

paella

VALENCIANA chicken, spanish chorizo, shrimp, mussels, clams GF/NF
VEGETARIAN artichokes, sweet pepper, herbs GF/NF/Vegetarian

served with

TOASTED BAGUETTE extra virgin olive oil + aged vinegar NF/Vegan

salad (choose 2)

CLASSIC CAESAR SALAD romaine lettuce, parmesan cheese, herb croutons
caesar dressing NF/Vegetarian

HEIRLOOM TOMATOES marinated mozzarella, pistachio crumble, arugula + frisee
aged balsamic, basil vinaigrette GF/Vegetarian

GARLIC ROASTED GREEN BEANS fresh herbs NF/GF/Vegan

SEASONAL GRILLED VEGETABLES charred scallion vinaigrette GF/NF/Vegan

pasta & risotto

FUSILLI PASTA blistered baby tomatoes, roasted red peppers
herbs, spicy vodka sauce NF/Vegetarian

BASIL PESTO PASTA oven dried tomato, feta cheese, pine nuts, rigatoni Vegetarian

WILD MUSHROOM RISOTTO asparagus, shaved parmesan, truffle oil GF/NF/Vegetarian

RICOTTA + SPINACH RAVIOLI ratatouille vegetables
sundried tomato pesto cream sauce NF/Vegetarian

BUTTERNUT SQUASH CAPONATA RISOTTO cranberries, arugula
parmesan NF/Vegetarian

served with

grated parmesan cheese, chili flakes

salad (choose 1)

HEIRLOOM TOMATO CAPRESE marinated mozzarella, pistachio crumble
arugula + frisee, aged balsamic, basil vinaigrette GF/Vegetarian

PESTO CHOPPED SALAD garbanzo, red onion, cucumber, pepperoncini
tomato, herb mix croutons, basil pesto vin Vegetarian

bread basket (choose 1)

TOASTED BAGUETTE sea salt butter NF

ROSEMARY FOCACCIA extra virgin olive oil + aged vinegar NF

SICILIAN GARLIC BREAD fresh herbs NF

spanish tapas

BOARDS (choose 1)

SPANISH CHARCUTERIE + CHEESE cured spanish meats + chorizo
imported cheese, piquillo peppers, local citrus

GRILLED VEGETABLES + DIPS roasted red pepper romesco, artichoke-spinach dip

HOT (choose 1)

SKEWERS (choice of steak, chicken, shrimp, vegetable) garlic + herb chimichurri GF/DF/NF

EMPANADILLAS (choice of steak, chorizo, chicken, or vegetable)
smoked chile aioli, cabbage crudo, cotija cheese NF

BACON WRAPPED DATES cabrales blue cheese, chile oil, lemon, herbs GF/NF

COLD (choose 1)

CHILLED HEIRLOOM TOMATO GAZPACHO tiny croutons, herb oil NF/Vegan

PAN CON TOMATE sundried tomato pesto, heirloom tomatoes
garlic oil, grilled bread NF/Vegetarian

SEAFOOD SALAD SALPICON shrimp, calamari, scallop, heirloom beans
lemons, herbs GF/DF/NF

Accompaniments

pickled vegetables, house marinated olives, toasted nuts, artisanal bread + crackers

grilled cheese

CLASSIC AGED CHEDDAR | BRIE + APPLE
MUSHROOM + TALEGGIO | SHORT RIB + GRUYERE

served with (choose 1)

CHILLED HEIRLOOM TOMATO GAZPACHO GF/NF/Vegan

SAN MARZANO TOMATO BISQUE GF/NF/Vegan

BUTTERNUT SQUASH SOUP GF/NF/Vegan

seasonal small plates

(CHOOSE 2)

LEMON + HERB CHICKEN white cheddar polenta, roasted heirloom carrots
kale pesto, almond gremolata GF

SUMAC SPICED SALMON broccolini florets, saffron rice
citrus-ginger beurre blanc GF/NF

RED WINE BRAISED SHORT RIB brown butter potato-parsnip puree
baby carrots, hydrocress, pomegranate seed relish GF/NF

BUTTERNUT SQUASH RAVIOLI garlic spinach, winter vegetable caponata
spiced pepitas, crisp herbs NF/Vegan

bao station

(CHOOSE 2)

BBQ PORK BAO scallion, shaved onion, cilantro, hoisin DF/NF

BRISKET cabbage slaw, red onion, daikon sprouts, teriyaki sauce DF/NF

FRIED CHICKEN pickled cucumber + carrot, cabbage slaw, daikon sprouts, kimchi aioli NF

TEMPURA MUSHROOM pickled cucumber + carrot, red onion, cilantro, gochujang aioli
NF/Vegan

slider station

choose 2

BEEF SLIDERS caramelized onion, thousand island, american cheese, dill pickle NF

HOT HONEY CHICKEN SLIDER b+b pickle, calabrian chile, brioche bun DF/NF

CUBANITO roasted pork, ham, swiss cheese, cornichon pickle NF

BULGOGI BRISKET SLIDER pickled carrot, cucumber, cilantro, jalapeno aioli DF/NF

WAGYU CHEESE STEAK PANINI provolone, red pepper + onion jam, roasted garlic aioli
NF

choice of side

all sides served with ketchup

FRENCH FRIES

SWEET POTATO WAFFLE FRIES

TATER TOTS

TEMPURA GREEN BEANS

“fueling station”

late night bar snacks

POPCORN caramel, cheddar, sea salt

THE 'ULTIMATE' SNACK MIX

TRUFFLE-PARMESAN KETTLE CHIPS

JUMBO SPICED CORN NUTS

FRESH ROASTED PEANUTS IN SHELL

instant ramen station

INDIVIDUAL SHIN RAMEN NOODLE CUP

proteins

smoked bacon, spam, tofu, american cheese

sauces

sriracha, gochujang, sesame oil

toppings

kimchi, wood ear mushrooms, bamboo shoots, crisp onions, scallions

late night snacks

GRILLED CHEESE classic aged cheddar | brie + apple
short rib + gruyere | mushroom + taleggio

MINI L.A. STREET DOG bacon wrapped, pico de gallo, cotija, spicy mustard, garlic aioli NF

"ANIMAL STYLE" BEEF SLIDERS caramelized onion, lettuce + tomato, secret sauce
american cheese, dill pickle NF

CHAR SIU PORK 'McRIB' white onion, pickle, mustard seed, soft roll NF

MINI CHICKEN CORN DOGS ketchup, mustard, on a stick NF

LATE NIGHT FRY CONE french fries, sweet potato waffle fries, jalapeno poppers
buttermilk ranch dressing NF

MINI STREET TACOS
all tacos served w/ lime wedges

carne asada tacos - cilantro + onion, tomatillo salsa GF/DF/NF
chicken barbacoa tacos - pico de gallo, chipotle aioli GF/DF/NF
cauliflower al pastor tacos - pineapple salsa, pickled red onion GF/NF/Vegan

LOADED 'TOTCHOS'
choice of regular tots or sweet potato tots

crumbled bacon, aged cheddar cheese, aji verde
charred tomato salsa, scallions GF/NF



mini desserts

GOOEY CHOCOLATE CHIP COOKIES

OTHER COOKIES oatmeal raisin, lemon cooler

S'MORES TARTLETS salted caramel-chocolate ganache
torched meringue NF

CHOCOLATE HAZELNUT TARTLETS dark chocolate ganache
caramel, toasted hazelnut

LEMON BLUEBERRY TARTLETS lemon curd, fresh blueberries NF

MINI CUPCAKES classic vanilla, chocolate, red velvet, nutella, oreo funfetti
gluten free vanilla cinnamon

STRAWBERRY CHEESECAKE TRIFLES whipped cream cheese
chiffon cake, milk chocolate, strawberries

TIRAMISU TRIFLES whipped mascarpone cheese, vanilla wafer
cocoa powder, chocolate espresso beans, raspberries

MINI CARAMEL APPLE PIES shortbread crumble, salted caramel

MINI MIXED BERRY PIES shortbread crumble, berry compote

MINI KEY LIME PIES whipped cream, lime zest

MINI BUTTER PECAN PIES cream cheese buttercream, candied pecan

RANDY'S DONUT HOLES glazed

VANILLA CREME BRULEES citrus GF/NF

EARL GREY CREME BRULEES macerated strawberry GF/NF

MATCHA CREME BRULEES morello cherry GF/NF

COFFEE CREME BRULEES chocolate espresso beans GF/NF

MACARONS assorted flavors: lemon, raspberry, chocolate
coffee, earl grey, vanilla, passion fruit, salted caramel

LEMON BARS powdered sugar GF/DF/NF

CLASSIC CONFETTI BUNDTINI cream cheese frosting

CHOCOLATE CHOCOLATE CHIP BUNDTINI cream cheese frosting

LEMON BUNDTINI cream cheese frosting

DESSERT COFFEE + TEA

stations

DONUT FLAMBÉ plain donut holes flambéed with brown sugar, butter
rum and orange reduction. Served with vanilla bean ice cream

BANANAS FOSTER STATION bananas flambé, butter rum sauce
Served with vanilla bean ice cream and cinnamon wontons

S'MORES BAR STATION build your own with marshmallows, graham crackers,
dark chocolate, milk chocolate, white chocolate, peanut butter cups

BUILD YOUR OWN SUNDAES

choice of: vanilla, chocolate, or strawberry ice cream
toppings: chocolate syrup, caramel sauce, sprinkles, mini M&Ms, oreo pieces
butterfinger pieces, crushed peanuts, whipped cream, cherries

ICE CREAM FLOAT BAR

choice of: vanilla or chocolate ice cream
choice of: Coca-Cola, root beer or cream soda
toppings: whipped cream and a cherry

CREME BRULEE STATION

torched to order
choice of: vanilla, earl grey, matcha, coffee
toppings: milk chocolate chips, white chocolate chips, candied nuts
macerated berries, chocolate espresso beans

CHURROS STATION cinnamon churros, warm chocolate ganache mascarpone
whipped cream

coffee & tea

REGULAR COFFEE

DECAF COFFEE

HOT TEA

COLD BREW

gallons, bottles, and draft cans



We do all our staffing in-house. Our Operations team is our Service team. We have 4 full-time managers running our business and also running your events! So, no matter what, you'll have a very experienced point of contact on the day of your event that understands all aspects of our event production processes.

Our team of experienced and knowledgeable bartenders, our roster of amazing servers, and our talented Chefs and kitchen team are all there to ensure your guests are well taken care of. We've grown our business through relationships and by showing each and every one of our clients the fundamental brand of genuine hospitality.

Captains
Bartenders
Servers
Bussers
Chefs
Cooks
Dishwashers

Unlike many other boutique caterers, in addition to food and beverage, we are a full-service operation and own most all of the required rentals for your event. Based the scope of your event and venue specifics, our Sales Team will walk you through all of your rental and decor needs.

We are your single point of contact if you prefer to have fundamental handle everything. Given you're already using us for the catering, we'll save you \$ on your rentals via discounted pricing and a single delivery fee which can save clients hundreds of dollars!

Tables & chairs
Linens
Florals
China
Servingware & table decor
Specialty items
Glassware, barware & equipment
Ice
Kitchen buildout & equipment