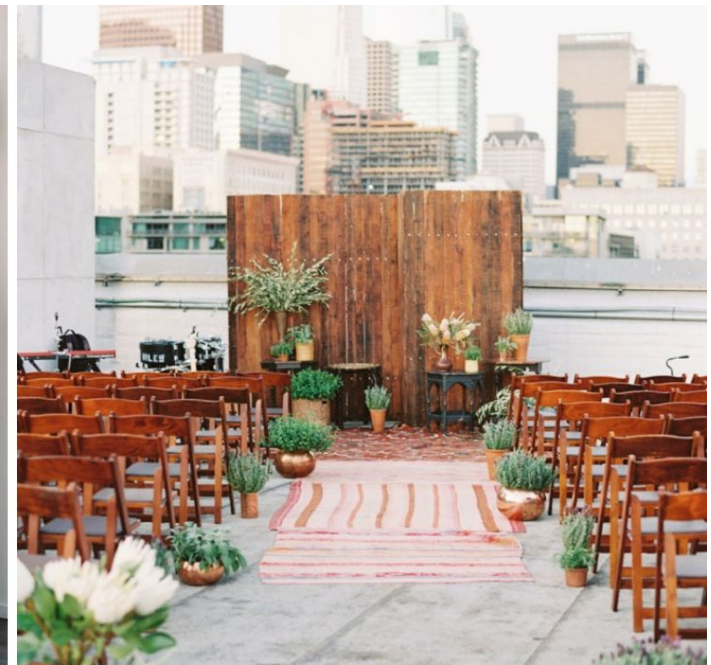
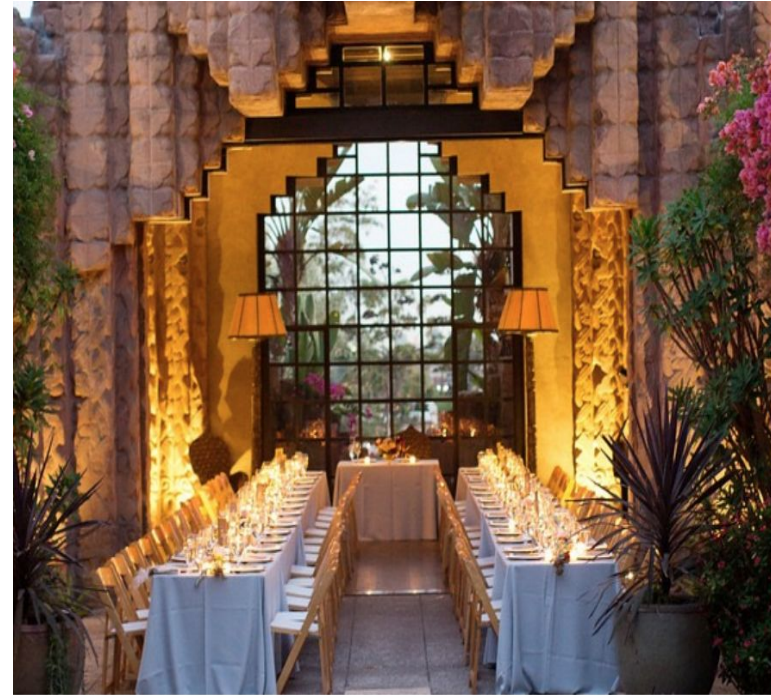
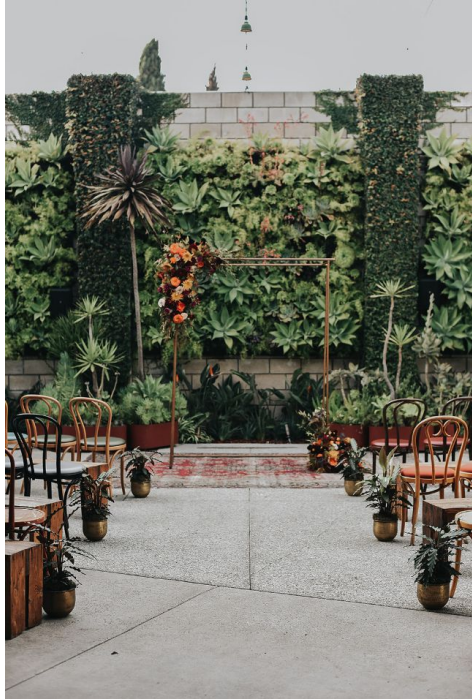


# 2024

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*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!



# PLATED/FAMILY STYLE

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

rose gold \$95 / person

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

## BAR | Upgraded Mixer Package (5 hours)

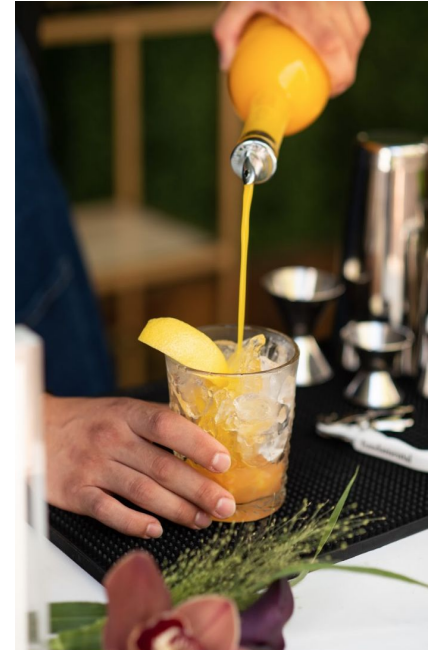
COCKTAIL HOUR | Cheese & Charcuterie + Raw Bar  
+ Passed Appetizers (choice of 5)

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 TOMATOES + BURRATA** seasonal fruit  
balsamic, crostini, basil NF/Vegetarian

**ASPARAGUS + LEEK TARTLETS** fromage blanc, chives  
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

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

**AVOCADO TOAST** furikake, radish, yuzu tomato relish NF/Vegan

**BABY TOMATO & WHIPPED BURRATA CAPRESE** pistachio pesto  
balsamic, basil, garlic toast 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

**WAGYU STEAK CROSTINI** asparagus, herb salad, truffle vinaigrette DF/NF







# 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

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

**SPRING PEA + STRAWBERRIES** wild arugula baby squash, endive, ricotta salata, mint, honey-champagne dressing GF/NF/Vegetarian

## 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** thai basil vinaigrette GF/NF/Vegan

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

**ROASTED CAULIFLOWER** harissa tahini, dill, mint pistachio GF/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

**ARTICHOKE + SPINACH RAVIOLI** spring peas roasted maitake mushrooms, baby zucchini garden basil NF/Vegetarian

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

**ENGLISH PEA + PEA TENDRIL FARROTTO** asparagus, blistered tomato, baby turnips, petite herbs 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

**LEMON ROSEMARY CHICKEN** spring vegetable ragout  
dijon-chardonnay sauce 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

**PEPPER CRUSTED FLAT IRON STEAK** sauteed cabbage, radish  
lime vinaigrette GF/DF/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

**DIJON-BALSAMIC PORTOBELLO MUSHROOM 'STEAK'**  
white bean-fennel puree, slow roasted pomodoro tomatoes  
crisp onion + herb breadcrumbs NF/Vegan

**EGGPLANT 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

**ANCHO SPICED SNAPPER** salsa criolla, herb salad, 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

LITTLE GEM WEDGES campari tomato, brentwood corn relish, pecorino pepato, garlic + herb breadcrumbs, goddess dressing NF/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

LEMON ROSEMARY CHICKEN roasted peewee potatoes, spring vegetable ragout, dijon-chardonnay sauce GF/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

GRILLED HANGER STEAK whipped garlic potatoes, haricot verts, tempura onion, wild mushroom au jus 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

BRANZINO baby turnips, english pea + pea tendrils farrotto, crisp garlic, petite herbs 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

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

POTATO GNOCCHI GENOVESE smoked tempeh, peas + pea tendrils, baby turnips, blistered tomato, almond basil pesto 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

SUMMER FRUIT MILLE FEUILLE meyer lemon curd, amaretto mascarpone, toasted almonds, candied lavender 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

**FRIJOLES 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  
ARTICHOKE + SPINACH RAVIOLI spring peas, roasted maitake mushrooms  
baby zucchini, garden basil NF/Vegetarian  
ENGLISH PEA + PEA TENDRIL FARROTTO asparagus, blistered tomato  
baby turnips, petite herbs 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

#### ***saucers***

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**

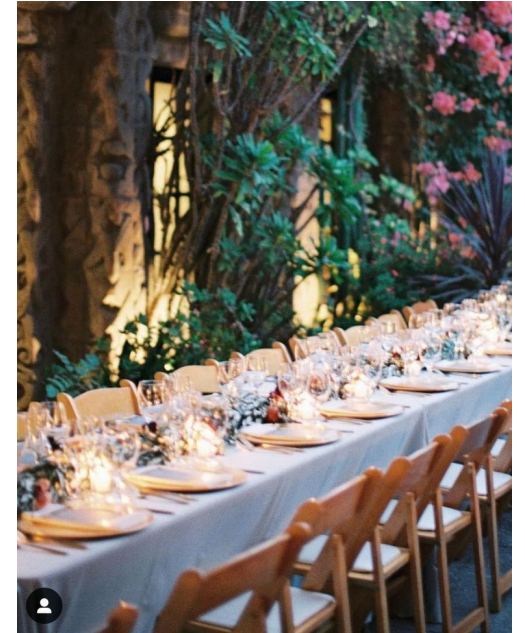
**DECAF COFFEE**

**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**