



BUFFET MENUS

CLASSIC BUFFET DINNER

STARTERS

select one

Salad of Spicy Greens herbed goat cheese, marinated roasted beets, aged sherry dressing V GF

Crisp Baby Lettuce marinated plum tomatoes, light balsamic dressing VG GF

Fresh Baby Spinach Salad bacon, mushroom, goat cheese, pine nuts, warm champagne vinaigrette GF

Butter Lettuce Salad endive, frisée, maytag blue dressing, caramelized pistachios V GF

Baby Arugula Salad fava beans, pecorino, lemon, virgin olive oil V GF

Santa Monica Farmers' Market Vegetables grilled, braised & raw, seasonal greens, citrus olive oil dressing VG GF

Classic Caesar Salad tender hearts of romaine, shaved parmesan, toasted garlic croutons *Manchego Cheese*

Salad baby arugula, medjool dates, fuji apples, caramelized walnuts, balsamic, pistachio oil V GF

ENTRÉES

select two

Slow-Braised Short Rib fragrant porcini, orange zest

Slow-Braised Boneless Short Rib parsnips, oyster mushrooms

Boneless Braised Short Rib "Agrodolce" in sauce of simmered vegetables

Roasted Free-Range Chicken confit of lemon and garlic

Roasted Free-Range Chicken bloomsdale spinach, three mustard sauce

Herbed Free-Range Chicken fricassee of artichokes & mushrooms, light thyme jus

Herb-Grilled Prime Beef Flat-Iron Steak caramelized shallots, pinot noir sauce

Herb-Grilled Prime Beef Flat-Iron Steak barbecue onions, chimichurri sauce

Medallions of Beef caramelized cipolini, tomato confit in olive oil, pinot sauce

Farm-Raised Striped Bass confit of lemon, garlic, thyme GF +5.

Roast Salmon with basil, mushrooms, cipolini onions, balsamic reduction GF

Fresh Atlantic Salmon in a mustard and applewood-smoked bacon crust

Grilled Salmon roasted sweet peppers, garlic GF

Sustainable Texas Redfish melted sweet peppers, onions, olive oil jus GF

Roasted Barramundi Bass garlic rapini and sage, lemon sauce GF

V: vegetarian | VG: vegan | G: made without gluten

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ACCOMPANIMENTS

select two

Roasted Red Potatoes rosemary VG GF

Ragoût fresh seasonal vegetables from the farmers' market VG GF

Creamy Spinach mild pearl onions, pancetta V

Provençal Ratatouille VG GF

Sautéed Rapini garlic, crushed pepper VG GF

Rosemary Grilled Asparagus VG GF

Braised Tuscan Kale crisp garlic VG GF

Bouquet of Rosemary grilled asparagus, baby tomatoes, truffle oil VG GF

Assortment of Fresh Vegetables from the farmers' market VG GF

Golden Mashed Potatoes V GF

Gratin of Potatoes garlic V GF

Creamy Polenta mascarpone V GF

CHEF'S SELECTION OF PETITE FOURS

select three

Tiramisu coffee and mascarpone mousse V

Mini Vanilla Cheesecake Squares V

Mini Éclair Praline V

Lemon Bar V

Mini Valrhona Chocolate Cakelets

Opera Chocolate Layer Cake with a touch of real gold V

Mini Almond Cakes caramel and chocolate V

Mini Cream Cheese Carrot Cakes V

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PREMIUM BUFFET DINNER

STARTERS

select two

Bouquet of Asparagus Salad whole roasted artichokes, aged balsamic vinegar VG GF

Hundred Mile Salad assorted raw, braised & grilled baby vegetables, spicy winter lettuce, meyer lemon-scented unfiltered santa barbara olive oil (all ingredients grown within 100 miles of san francisco) VG GF

Farmers' Market Vegetable Salad red quinoa, dried organic figs & apricots, citrus olive oil, soft herbs VG GF

Butter Lettuce & Beet Salad roasted beets, "ravigote" vinaigrette, artichoke tempura V

Butter Lettuce Salad endive, frisée, maytag blue dressing, caramelized pistachios V

Heirloom Beets anjou pears, mache, caramelized walnuts, fourme d'ambert blue cheese V

Little Gem Salad lettuce, burrata, candystripe beets, maple, sunflower

Brussels Sprouts shaved & roasted, red onion, pine nuts, golden raisins, baked ricotta, creamy avocado dressing

Heirloom Tomato Salad grilled peaches, figs, sweet onions, mint, basil (seasonal)

ENTRÉES

select two

Jidori Chicken parsnip, sunchokes, mushrooms, natural jus

Filet of Prime Short Rib au jus, creamy horseradish

Prime Beef New York Strip Steak merlot sauce

Rack & Sirloin of Lamb artichokes, preserved lemons, taggiasca olives

Filet Mignon of Beef glazed baby carrots, pinot noir sauce

Roasted Ahi Tuna chinese greens, ponzu broth, crisp wontons

Ling Cod & Grilled Octopus spanish chorizo, fingerling potatoes, almonds, salsa verde GF

Pancetta-Wrapped Sturgeon sweet onion jus

Pan-Roasted Halibut brandade, roasted garlic, olive oil juice GF

Wild Striped Bass roasted shrimp, clams, broccoletti GF

Suzuki Sea Bass clam chowder sauce, manila clams, sea water foam

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ACCOMPANIMENTS

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Warm Asparagus forest mushrooms, chervil, mushroom jus VG GF

Roasted Heirloom Rainbow Potatoes rosemary, garlic VG GF

Polenta cherry tomatoes, truffle oil V GF

Basil Pesto Penne herb-grilled artichokes V GF

Farmers' Table an assortment of seasonal vegetables VG GF

Portabello Mushroom Ravioli shaved reggiano, flat parsley V

Butternut Squash Ravioli sage brown butter, parmigiano-reggiano V

DESSERTS

an assortment of desserts including

Mini Vanilla Crème Brûlée on macaron V

Double Chocolate Tarts milk chocolate ganache V

Macarons in Five Seasonal Flavors

Mini Cream Cheese Carrot Cake V

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