



RECEPTION MENUS

THEMED RECEPTION STATIONS

select a minimum of two

DIM SUM STATION

select four

served with chile and soy sauces, chinese mustard

Chicken Pot Stickers

Pork Pot Stickers

Vegetable Spring Rolls V

Shu Mai Pork & Shrimp Dumplings

Har Gow Shrimp Dumplings

Char Siu Bao Barbecue Pork Buns

MILANO RISOTTO STATION

select two

Nasturtium pine nut, parmigiano-reggiano V GF

Porcini Mushroom V GF

Vine-Ripened Tomato & Basil V GF

Butternut Squash and sage brown butter V GF

Caramelized Onion & Short Rib

Shrimp & Asparagus GF

Lobster carrot, ginger GF, MP

Duck and porcini mushroom GF

MAC & CHEESE STATION

select two

Macaroni sharp cheddar V

Macaroni sharp cheddar, barbecued pork, caramelized onions

Penne Pasta forest mushroom, garlic, sage, rosemary V

Caramelized Sweet Potato garlic, rosemary, macaroni & cheese

Smoked Ham Hocks roasted mushrooms, macaroni & cheese

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TASTE OF ASIA RECEPTION STATION

Pad Thai Noodles

Steamed Buns pork belly, hoisin, pickled cucumber

Chicken Skewers coconut milk peanut sauce

Braised Short Rib Skewers panang curry, lime leaves, coconut milk, fried garlic

FARMERS' MARKET CRUDITÉS

Colorful Fresh Market Vegetables in contemporary presentation

Dipping Sauces creamy citrus, rosemary black olive, caramelized onion, brandywine tomato yogurt, hummus, peppered ranch

SIPS & SHOTS.

Sweet Pea Soup tarragon, olive oil poached tomatoes V GF

Shrimp Cocktail thyme flowers, baby fennel & radish salad, horseradish vinaigrette GF

Heirloom Tomato Bloody Mary dungeness crab, crisp celery GF

THEMED RECEPTION STATIONS

select a minimum of two

GRILLED VEGETABLE STATION

Grilled Fresh Vegetables including rosemary squash, vine-ripened tomatoes, asparagus, baby carrots, grilled mushrooms and other seasonal vegetables VG GF

Sauce Accompaniments creamy balsamic dressing, hummus, roasted garlic sour cream V GF

SEAFOOD DISPLAY MP

An Assortment of Seafood littleneck & cherrystone clams, pacific oysters, jumbo shrimp, green lip mussels, cracked crab, artfully arranged on shaved ice & seaweed

Accompanied by lemons, shallot & black pepper mignonette, horseradish cocktail sauce, mustard aioli GF

SEAFOOD SHOOTER SELECTION MP

Freshly-Shucked Oyster bloody mary, fresh horseradish, peppered vodka GF

Shrimp Ceviche Martini crisp tortilla chips, tequila lime jelly GF

Poached Lobster Medallion piña colada, mango rum salsa GF

SUSHI 40. per person

Accompanied by soy sauce, wasabi, pickled ginger

Sushi (select three) california roll (crab), vegetarian roll, spicy shrimp roll, shrimp roll, scallop roll, spicy scallop roll, spicy tuna avocado roll, cucumber roll, spicy tuna roll, salmon roll, yellowtail roll

Nigiri (select four) tuna, fresh salmon, yellowtail, shrimp, unagi (eel), octopus, tamago (egg)

Enhancements edamame VG GF | octopus salad | sesame citrus cuttlefish salad | sushi chef

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BAMBOO-SPIKED SKEWERS

select three

Free-Range Chicken thai curry, coconut milk peanut sauce

Stir-Fried Vegetables singapore pesto

Grilled Vegetables salsa verde VG GF

Grilled Beef caramelized onions, horseradish

Seasonal Vegetables olive oil tomatoes, tapenade

Chicken Satay in yellow coconut curry, thai peanut sauce

Prime Beef Short Rib chinese barbecue sauce

Spiked Ratatouille red bell pepper sauce VG GF

Grilled Octopus chorizo bilbao, cilantro chimichurri

Beef Strip Loin cippolini onion, citrus-scented mostarda

Shrimp pancetta, orange mustard, fried garlic

Smoked Salmon heirloom potato GF

Prosciutto honeydew melon GF

PATINA FAVORITES #1

Into the Vegetable Garden assortmented farm fresh vegetables, quinoa, wildflower honey, citrus dressing, served in mini cups VG GF

Verrine of Cauliflower Panna Cotta prawn, vadouvan GF

Craft Paper Cones of Romaine Spears shaved parmigiano-reggiano, caesar dressing

Beef Short Rib Skewers olives, olive oil poached tomatoes

PATINA FAVORITES #2

Asian Noodle Salad caramelized chinese eggplant, bean sprouts, sesame dressing, served in chinese take-out boxes VG

Warm Cuban-Style Pressed Pork Sandwiches fried plantains

Blackened Tilapia Sliders cilantro lime aioli

Bamboo-Spiked Grilled Vegetables salsa verde VG GF

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CALIFORNIA FLATBREAD PIZZAS

select three

Pizza Margherita fresh mozzarella, tomato, basil V

Gruyère parmesan, prosciutto, white truffle oil

Zucca Pizza butternut squash, caramelized onion, prosciutto, fresh chèvre

White Pizza fontina, mozzarella, ricotta, parmesan, rosemary, garlic V

Forest Mushrooms fontina, thyme V

Rotisserie Chicken portabello mushroom, mozzarella, basil pesto

Heirloom Tomatoes squash blossoms, burrata, mozzarella, sweet basil V

King Trumpet Mushrooms scallions, peas, guanciale

Grilled Chicken sun-dried tomatoes, basil pesto

Portabello Mushroom roasted sweet peppers, fresh chèvre V

CHEF-ATTENDED CARVING STATIONS with uniformed attendants

select two

Boneless Prime Rib of Beef horseradish sour cream, rosemary au jus, sourdough rolls

Herb-Grilled Flank Steak fresh herb chimichurri, creamy horseradish, french rolls

Peppercorn-Crusted Beef Tenderloin porcini demi-glace, herbed rolls

New York Strip Loin caramelized onions, red wine sauce, silver dollar rolls

New York-Style Pastrami housemade thousand island dressing, deli mustard, rye rolls

Roasted Turkey Breast dried sour cherry relish, sage gravy, ciabatta rolls

Free-Range Chicken herbs de provence, citrus pico de gallo, soft rolls

Applewood-Smoked Ham pineapple chutney, mustards, soft hawaiian rolls

Pork Roast rosemary, quatre épices, honey, apple chutney, boston lettuce, tomato, rosemary rolls

Rosemary-Roasted Leg of Lamb tomato relish, tapenade, thyme rolls

Whole Roasted Snapper or Striped Bass artfully roasted in sea salt, lemons and bay leaf, saffron aioli, crème fraîche, roasted ciabatta

Rodizio Carving Station chef-carved from swords “churrasco style”

New York Strip Loin cilantro-marinated, chile-rubbed

Turkey Breast habañero mustard

Smoked Paprika Seared Rare Ahi Tuna chimichurri, sourdough rolls

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CHINESE TAKE-OUT BOXES

select three

Asian Noodle Salad caramelized chinese eggplant, bean sprouts, sesame dressing VG

Curried Fried Rice vegetable spring rolls, mango sweet-and-sour sauce V

Pad Thai Noodles chicken or shrimp

Pork Pot Sticker ginger scallion noodles

Vegetable Pot Sticker ginger scallion noodles V

Malaysian Beef Satay spicy coconut milk, crisp cellophane noodles

Chilled Black Bean "Chow Mein" soft herbs V

Chinese Chicken Salad crisp wontons

SANDWICHES N' SUCH

select three

Turkey Club Wrap Sandwich cranberry relish, crushed avocado

Grilled Vegetable Panini-Style Sandwich sherry dressing, spanish manchego V

Herb-Roasted Chicken Breast fresh mozzarella, portabello mushroom, tomato, pesto

Pancetta scallion mayonnaise, sun-dried tomato, toasted whole wheat bread

Baked Ham peppery greens, swiss cheese, fresh tomatoes, whole wheat bread

Mortadella prosciutto, salami, aged provolone, baguette

Warm Reuben Sandwich corned beef, swiss cheese, thousand island dressing, sauerkraut, rye bread

Warm Cuban-Style Pressed Pork Sandwiches

BURGER SHACK

select three

The Original angus beef, tillamook cheddar, lettuce, tomato, pickles, secret sauce

Angus Beef Burger gruyère, roquefort, applewood-smoked bacon, caramelized onions

Caprese Burger beef and italian sausage patty, mozzarella, vine ripened tomato, sweet basil

Blackened Tilapia Slider cilantro lime aioli

Mini Bao pork belly, hoisin, cucumber

Korean grilled kalbi beef, spicy cucumber, bean sprouts, kimchi aioli

Confit Turkey pickled vegetables, hawaiian roll

Albacore Tuna sesame seaweed, avocado, wasabi aioli

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POLENTA STATION

creamy mascarpone polenta topped with two of the following:

Grilled Shrimp melted sweet peppers GF

Roasted Mushrooms garlic, parsley VG GF

Oxtails in red wine sauce

Garlic-Scented Rapini VG GF

Melted Tomatoes truffle oil, opal basil

Red Wine-Braised Beef Short Rib caramelized shallots, horseradish

GRILLED CHEESE STATION

select three | served with tomato bisque soup

The Classic cheddar, brie or gruyère cheese on french or wheat bread V

Brie Melt on walnut currant bread V

Basil & Mozzarella roma tomato V

Goat Cheese olive, sun-dried tomato V

Mini Cubano ham, pork, pickles, mustard

Reuben corned beef, sauerkraut, gruyère, russian dressing

Smoked Ham brie, dijon mustard

Smoked Turkey gouda, cranberry tapenade

Fresh Chèvre arugula, roasted sweet red peppers V

Ham apricot, brie, walnuts, wheat bread

Gruyère caramelized onions, applewood-smoked bacon

ASIAN FLAVORS

Pineapple Curry Fried Rice VG GF

Chilled “Chow Mein” Noodle Salad fermented black beans, shredded beef

Vegetable Potstickers citrus ponzu

Hoisin Chicken Salad crisp wonton

DOWN SOUTH

Andouille Sausage en Croute

Mini Plates of Jambalaya

Fried Chicken Lollipops with spicy paprika aioli

Jalapeño Blue Corn Muffins with sharp cheddar V

A TASTE OF SPAIN

Spanish Cheese Display fig bread, marcona almonds, quince preserves V

Spicy Beef Empanadas chipotle purée

Crisp Sa’ron Paella Cakes spanish sausage, shrimp

Shaved Manchego & Arugula Salad pepitas, apple V GF

COWBOY PRIME RIB SANDWICHES

Hand-Carved Rare Prime Rib house made au jus served on mini french rolls

Accompaniments blue cheese aioli, caramelized onions, horseradish cream, grilled scallions, crisp fried sweet onions, gruyère

HAVANA NIGHTS

Roast Pork Loin rubbed with jerk spices, mango chutney

Traditional Cuban black beans and white rice VG GF

Fried Plantains candied pecans VG GF

Large Fresh Watermelon Cubes feta, red onion, cilantro V GF

HURRY CURRY

Chicken Tikka Masala GF

Curried Beef Kheema potatoes, grated ginger GF

Basmati Pilaf saffron, toasted coconut VG GF

Sautéed Spinach chickpeas, cipolini onions, candied ginger VG GF

Naan Bread

AU BISTRO

Mini Bakersfield Onion Soup with gruyère croutons

Mac & Fromage with smoked bacon, goat & cantal cheese

Baked Salmon with a tomato and saffron fondue

Grilled & Baked Vegetable “Ratatouille” VG GF

ASIAN FUSION

Caramelized Eggplant miso-glazed black cod, crisp lotus root on a crisp rice cake

Scallion Pancake duck confit, candied cashews

Crisp Prawn Cake green mango, peanuts, mint, coriander

Asparagus, Sesame & Ginger Tofu Salad served in a mini wonton cup VG

TUSCAN AFTERNOON

Vegetable Antipasti Table artichokes, asparagus, hearts of palm, grilled zucchini, eggplant VG GF

Tomatoes marinated bell peppers, olives, marinated mushrooms VG GF

Chicken “Lasagna” layered with potatoes and mushrooms V

Sautéed Garganelli Pasta light vegetable sauce, shaved parmesan V

Focaccia (select one) pesto, black olive & parmesan, tomato, thyme & cheese, ham, swiss & caramelized onion

OPEN FACE SLIDERS

Seared Ahi Tuna wasabi aioli, sesame seaweed

Braised Short Rib pickled red onion, horseradish sour cream

Soy-Marinated Grilled Portabella Mushroom vegetable julienne tempura VG

TAPAS

Soria Ham & Chicken Croquette

Stuffed Calamari saffron rice, xo sofrito GF

Little Garden Vine-Ripened Tomatoes avocado, garden radish, tangerine lace VG GF

Crostini of Seared Beef arugula, manchego, tapenade

AMERICANO

Mini Carved Prime Rib Sandwiches au jus, horseradish crème fraîche, caramelized onions, gruyère, jus

Baked Fingerling Potato exotic mushroom fricassée, truffle essence V GF

Retro Dinner Salad bibb lettuce cup, quail egg, cheddar cheese, smoked ham, teardrop tomato, cucumber, buttermilk ranch

Crab & Corn Fritter cajun aioli

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