



Dinner Options

Beginning course options (select 1-2)

Seafood ceviche

Lobster, shrimp and scallops ceviche with yuzu vinaigrette, avocado mousse, and microgreens

Jumbo Prawns

Jumbo prawns drizzled with butter garlic sauce

Caviar Blinis

Russian Ossetra caviar with blinis and traditional accompaniments,

Foie Gras Brûlée

Seared Hudson Valley foie gras with caramelized sugar crust, served with balsamic reduction and toasted brioche

Sushi-grade Tuna Tataki

Lightly seared sushi-grade tuna tataki, thinly sliced and arranged with avocado and mango salsa, wasabi aioli, and a soy-ginger glaze. Accompanied by black sesame jasmine rice and pickled radishes.

Juniper-smoked salmon tartare

Salmon tartare infused with juniper smoke, accompanied by pickled asparagus, crispy capers, and dill crème fraiche.

Soups and Salads (Select 1-2)

Lobster Bisque

Creamy lobster bisque infused with black truffle oil, garnished with chive oil and lobster medallions.

Creamy Mushroom Soup

Caramelized mushrooms with thyme, garlic and cream

Ceasar Salad

Classic Ceasar salad with fresh romaine, croutons, parmesan and peppery Ceasar dressing

Autumn Mixed Salad

Field greens, carrots, aged cheddar, candied walnuts, feta and almond vinaigrette dressing

Beet Salad

Sliced beet medley, apples, roasted walnuts, goat cheese and balsamic dressing

Small Plates (Select 2-4)

Wagyu Steak

Grilled A5 Wagyu steak, served with truffle mashed potatoes, wild mushroom ragout, and red wine reduction.

Seared Bison Tenderloin

Seared bison tenderloin with merlot wine sauce, roasted Brussel sprouts and wild rice

Truffle-Crusted Beef Tenderloin

Grilled beef tenderloin crusted with black truffle, served with porcini mushroom sauce and garlic-infused mashed potatoes

Lobster Ravioli

Handmade lobster-filled ravioli with saffron cream sauce, asparagus tips, and shaved Parmesan.

Seared Duck Breast

Seared duck breast with persimmon grapefruit puree

Chilean Sea Bass

Miso-glazed Chilean sea bass, served with black forbidden rice, baby bok choy, and ginger-soy reduction.

Alaskan King Crab Linguine

Linguine pasta tossed with Alaskan king crab, cherry tomatoes, garlic, and basil in a lemon butter sauce.

Butter-Poached Lobster tail

Succulent butter poached lobster tail, served with dill-infused new potatoes and a sea buckthorn beurre blanc

Pistachio-Crusted Lamb Rack

Herb-marinated and pistachio-crusting lamb rack, cooked to perfection and served with truffle-infused sweet potato puree, sautéed Swiss chard, and a port wine reduction.

Vegetarian Options

Provençal Ratatouille Terrine (vegan)

Layers of meticulously arranged vegetables, slow-cooked to perfection, served with a saffron-infused tomato coulis

Miso-Glazed Tofu Steak

Grilled tofu steaks marinated in a savory miso glaze, served with ginger-infused quinoa and stir-fried baby bok choy.

Truffle Risotto with Asparagus

Creamy arborio rice cooked in a truffle infused broth, with sautéed asparagus tips and parmesan cheese

Stuffed Eggplant Rolls

Thinly sliced eggplant with a mixture of ricotta, spinach and sun-dried tomatoes, baked and served with basil tomato coulis

Desserts (select 1-2)

White Chocolate Matcha Cheesecake

Matcha-infused white chocolate cheesecake with a ginger snap crust and raspberry coulis

Lavendar Crème Brule

Crème Brulé with subtle notes of lavender and lavender shortbread cookie

Pistachio & White Chocolate Mousse

Layers of pistachios and white chocolate mousse topped with raspberry coulis

Beverage

Signature Cocktail

Golden Elixir

A champagne-based cocktail with gold leaf, elderflower liqueur, and a hint of orange zest



Menu Theme: Mexican Baja Fresh cuisine Menu Options

Amuse Bouche Options

Salmon Tostadas

Thinly sliced fresh salmon marinated in lime juice with diced red onions, jalapeños, cilantro, and a touch of olive oil. Serve on top of crispy tostada shells made from organic corn tortillas. Garnish with avocado slices and microgreens for freshness.

Duck Rilette Crostini with Cherry Compote

Shredded duck confit mixed with aromatic herbs and spices, served with crispy crostini and topped with sweet & tangy cherry compote

Oyster Shooters with Champaign Foam and Caviar

Freshly shucked oysters served in a shot glass with delicate champaign foam and topped with caviar.

First Course Options

Aguachile Verde with Scallop Ceviche

Fresh scallops marinated in a vibrant green aguachile sauce made with lime juice, cilantro, green chili peppers, and tomatillos. Served with thinly sliced cucumbers, radishes, and avocado.

Grilled Artichoke Hearts with lemon aioli (vegan)

Steamed & grilled artichoke hearts served with a tangy lemon aioli

Grilled Beef Skewers with Chimichurri Sauce

Tender beef skewers marinated in a savory blend of garlic, olive oil and herbs served with chimichurri sauce made with parsley, cilantro, garlic and olive oil.

Second Course Options

Coconut-Lime Seafood Soup

A light and fragrant soup made with coconut milk, fresh lime juice, lemongrass, and ginger. Loaded with tender pieces of shrimp, mussels, and flaky white fish like Dover sole. Garnished with chopped cilantro and a squeeze of lime.

Duck Confit with Orange Gastrique

Tender duck legs cooked in duck fat, then crisped to perfection. Served with vibrant orange gastrique

Pork Belly Tacos

Rich and savory pork belly tacos served with fresh pickled onions, cilantro, cabbage, cotija cheese and avocado crème

Charred Octopus

Tender grilled octopus tentacles served with roasted red peppers, almonds, smoked paprika garnished with microgreens

Third Course

Grilled Branzino with Mango Salsa

Whole branzino fish grilled to perfection and topped with a vibrant mango salsa made with diced mangoes, red bell peppers, red onions, cilantro, and a hint of lime juice.

Served with a side of coconut-infused rice and sautéed seasonal vegetables.

Smoked Briskets

Tender slow smoked briskets seasoned with brown sugar, garlic powder, chili powder, smoked with hickory wood. Served with Mexican street corn and Quiona salad

Grilled Deep Sea Prawns

Grilled giant prawns with heads on served with beurre blanc, sauteed spinach and lemon infused couscous.

Fourth Course

Grilled Dover Sole with Citrus Herb Butter

Fresh Dover sole fillets lightly seasoned with salt and pepper. Grilled to perfection over an open flame or on a hot grill pan until the fish is tender and flaky. Topped with a citrus herb butter sauce made with melted butter, freshly squeezed lemon juice, chopped parsley, and a hint of zest from lime and orange. Served with a side of roasted baby potatoes and sautéed rainbow chard. Garnished with a wedge of grilled lime for an extra burst of flavor.

Grass Fed Ribeye with Chipotle-Lime Butter

Juicy ribeye steak grilled medium rare, topped with zesty chipotle lime butter. Served with roasted garlic mashed potatoes and sauteed green beans.

Braised Short-Ribs

Tender beef short ribs braised in a rich savory sauce infused with tequila, onions, carrots, and herbs. Garnished with freshly chopped parsley served with creamy parmesan polenta and sauteed green beans almonidine.

Vegetarian Enchiladas with Roasted Vegetables

Corn tortillas filled with roasted vegetables and black beans. Topped with enchilada sauce, dairy-free cheese and sliced avocados

Dessert

Chili Chocolate Mousse with Berries

Silky smooth chocolate mousse infused with a hint of chili for a subtle kick. Served with a medley of fresh berries (strawberries, raspberries, and blueberries) for a refreshing contrast. Garnished with a sprig of mint.

Coconut Tres Leches Cake with Passion Fruit Coulis

Tres Leches cake soaked in coconut-infused milk drizzled with passion fruit coulis garnished with toasted coconut flakes and sprig of mint.

Mexican Chocolate Molten Lava Cake

Rich and decadent cake with gooey molten center, infused with hints of cinnamon and chili powder. Served with vanilla bean ice cream drizzled with caramel sauce

Event Date: Sunday, April 7th

Event Time: 6:30pm – 9pm

Event Location: 10204 Century Woods Drive Century City, CA 90067

of guests: 10

Preferred cuisine: Traditional Mexican with Baja Influence

Event format: 5 paired dinner courses with tequila, 1 welcome cocktail prepared with Mezcal San Luis + paired bite

Allergy restrictions: TBC

Plateware: Client's residence to provide

Silverware: Client's residence to provide

Linen Napkins: Client's residence to provide

Table dimensions: Sona to confirm

Price Estimate:

Chef Preparation and meal – TBD with selection of menu

Server Assistant - \$300

Dinnerware, flatware, silverware etc - \$80

Table setting and décor – No Charge

Additional Vegan Options

- Wild mushroom & spinach stuffed zucchini boats topped with vegan cheese
- Chilled sweet pea gazpacho with mint oil
- Marinated seared king mushrooms with truffle foam and topped with pea shoots
- Heirloom tomato tartare with avocado mousse

Additional Options

- Beef Barbacoa
- Pork Belly Tacos _ 1st or 3rd Course Option
- Crispy pork bellies with apple relish _ amuse bouche or 1st Course Option
- Pork Tenderloin w/ Chipotle Glaze _ 4th Course Option
- Grass fed ribeye with creamy mushroom sauce _ 4th Course Option
- Braised short ribs _ 4th Course Option
- Crispy Duck breast with smoked cherry compote _ 3rd Course Option
- Brie & Calabrian tapas _ Amuse Bouche or 1st Course Option
- Smoked briskets _ 3rd Course or 4th Course



First Course

Lobster Tails

Butter poached lobster tails

Second Course

Mixed Salad

Seasonal mixed green salad with sliced carrots, candied walnuts, cranberries and balsamic vinaigrette

Third Course

Black Sea Bass with Saffron Cream Sauce

Pan seared black sea bass creamy saffron sauce wild mushroom risotto with parmesan & truffle oil, roasted baby potatoes and broccolini

Fourth Course

Filet Mignon

Filet Mignon wild mushroom risotto with parmesan & truffle oil, roasted baby potatoes and broccolini

Dessert

Strawberry Cheesecake

Cheesecake with macerated strawberries

Beverages

Prosecco or Sparkling Wine