THE KITCHEN FOR EXPLORING FOODS EST. 1984

Descanso Gardens provides a memorable setting for business meetings and retreats, corporate cocktail parties and charity galas. Whether you're hosting a group of 20 or 200, The Kitchen For Exploring Foods' exceptional cuisine and personal service and curated event design will provide the perfect accent to your Garden event.

Menus Created by The Kitchen For Exploring Foods **BOXED MEALS**

Catering and Special Event Sales | 213 864 2241 | eugenie@thekitchen.net

PICNIC BOX

Drop off or pick up service. Includes bottled water. Box selections and counts must be provided at least 5 business days prior to the event

CHICKEN ENTRÉES

Panko Chicken Breast with orange plum chili sauce, roy's garlic noodles, fresh berries and passion fruit cream, and a ginger cream cookie \$26 Chicken Curry Salad with sliced apples and dried fruits in a butter lettuce cup, fresh berries and passion fruit cream, and a lemon pistachio cake \$26 Tuscan Roasted Lemon Skinless Chicken Breast with mediterranean orzo salad, fresh berries and passion fruit cream, and an individual apple pie \$26 Chinese Chicken Salad with mei fun noodles and crispy ginger, fresh berries and passion fruit cream, and a brownie \$26 Chicken Soba Noodle Bowl with sautéed vegetables, sesame seeds, green onion, fresh berries and passion fruit cream, and a ginger cream cookie \$26

BEEF ENTRÉES

Sliced Hanger Steak with chimichurri, roasted vegetable and bulgur salad, fresh berries and passion fruit cream, and a brownie \$30 Beef Tenderloin with horseradish, grilled vegetable salad, fresh berries and passion fruit cream, and an individual apple pie \$32 Flank Steak with black bean and corn salsa, tres colores salad, fresh berries and passion fruit cream, and a lemon curd tartlet \$30

FISH ENTRÉES

Grilled or Poached Salmon Fillet with dijon dill sauce, grilled asparagus with lemon breadcrumbs, fresh berries and passion fruit cream, and a ginger cream cookie \$28

Chermoula-Glazed Local Sea Bass with grilled vegetable salad, fresh berries and passion fruit cream, and a lemon curd tartlet \$30 Grilled Big Shrimp with roasted vegetable and bulgur salad, fresh berries and passion fruit cream, and a brownie \$32

VEGETARIAN ENTRÉES

Crispy Quinoa Hummus Cake with yogurt sauce, grilled vegetable salad, fresh berries and passion fruit cream, and a lemon pistachio cake \$24 Summer Chopped Salad fresh peas, corn, heirloom radishes, tomatoes, marcona almonds, mint, red grapes, green onion, golden beets, kale, radicchio, cabbage, wild arugula, champagne honey mustard tarragon vinaigrette, fresh berries and passion fruit cream, and a ginger cream cookie \$24

Tofu Soba Noodle with sautéed julienned vegetables, sesame seeds and green onion, fresh berries and passion fruit cream, and a ginger cream cookie **\$24**



V = vegetarian VG = vegan GF = made without gluten

Price per person unless otherwise noted. Prices subject to change without prior notice. All food and beverages, event labor are subject to a taxable 22% administrative fee and applicable sales tax, currently 9.5%.

SANDWICH BOX \$24

Includes choice of one sandwich, one side salad, and one dessert Drop off or pick up service. Includes bottled water. Box selections and counts must be provided at least 5 business days prior to the event

SANDWICHES select one

Chicken Tarragon Salad on parmesan focaccia with sliced grapes and nuts Roast Beef on parmesan focaccia with horseradish Roasted Turkey on parmesan focaccia with choice of chipotle mayonnaise or cranberry chutney Vegetarian on parmesan focaccia with avocado, tomato, and spinach with choice of pesto or hummus V Smoked Ham on parmesan focaccia with dijon mustard Grilled Chicken on grilled sourdough with honey mustard Tuna on grilled sourdough with hummus

SIDE SALAD select one

Mixed Garden Green Salad candied pecans, dried cranberries, blue cheese, and balsamic vinaigrette V Wild Arugula Salad toasted sunflower seeds, chevre cheese, and lemon vinaigrette V Mediterranean Orzo Salad artichoke hearts, sun-dried tomato, and feta cheese V Mary's Potato Salad crispy bacon and fresh peas

DESSERT select one

Includes fresh strawberries and passion fruit cream Chocolate Chip Cookie P'nutty Sandwich Cookie Double Chocolate Brownie Bar Lemon Curd Tartlet



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