



Descanso Gardens is one of Southern California's most magical botanical delights, with seasonal floral displays that form a breathtaking backdrop for unique events. A favorite location for romantic weddings, Descanso Gardens and the Kitchen For Exploring Foods will provide all-encompassing packages filled with nature-inspired, seasonal menus and an unforgettable experience. As the sun begins to set, the Gardens become a gorgeous evening location for celebrations, wedding portraits, and more.

Menus created by The Kitchen For Exploring Foods

## **WEDDING MENU**

Catering and Special Event Sales | [descansoevents@patinagroup.com](mailto:descansoevents@patinagroup.com)



# THE BLOOM

Buffet \$130 | Served \$140

Includes cheese and charcuterie display during cocktail reception, dinner service, and hosted beer and wine bar

## BUFFET

### SALAD

select one  
served with baguettes and herb butter

**Garden Greens** with balsamic vinaigrette garland of roasted red, yellow and pink baby beets, chunky beet vinaigrette, blue cheese and toasted nuts **V GF**

**Descanso Salad** wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette **V GF**

### PROTEINS

select two  
**Tuscan Roasted Jidori Chicken Breasts and Thighs** marinated with lemon and herbs, grilled lemon halves **GF**

**Chicken Breasts** pesto, taleggio cheese and cherry tomatoes **GF**

**Slow-Roasted Salmon** fennel, navel and blood oranges, lemon, baby red peppers and dill sprigs, tangerine beurre blanc **GF**

**Pan-Seared Salmon** preserved lemon gremolata, crispy leeks **GF**

### STARCH

select one  
**Roasted Fingerling Potatoes** with crispy herbs and sea salt **VG GF**

**Cauliflower Potato Mash** **V GF**

**Champagne Rice** vermicelli and toasted almonds **V**

### VEGETABLE

select one  
**Three Pea Mélange** sugar snap peas, snow peas and english peas **V GF**

**Haricots Verts** with crispy shallots **V**

**Seasonal Grilled Vegetable Platter** with herb marinade **VG GF**

## SERVED

### SALAD

select one  
served with baguettes and herb butter

**Baby Green Salad** mixed baby greens, sliced fresh pears and dried cranberries, candied pecans and gorgonzola, balsamic vinaigrette **V GF**

**Mixed Garden Greens** radicchio cup, fallen chevre soufflé, candied pecans, dried cranberries or apricots, nasturtiums, aged balsamic vinaigrette **V**

**Baby Kale, Fennel & Citrus Salad** blood orange, grapefruit, kumquats, and navel oranges, avocado, pomegranate seeds and citrus vinaigrette **VG GF**

### ENTRÉE

select two protein and one vegan or vegetarian  
**Tuscan Roasted Jidori Chicken Breast** marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes **GF**

**Coq au Vin** california chicken breasts and thighs braised in white wine, castelvetro olives, capers, roasted fingerling potatoes with crispy herbs, haricots verts bundle

**Pan-Seared Salmon** blood orange gastrique, spring pilaf of asparagus tips, fava beans and fresh mint, asparagus spears **GF**

**Wild Mushroom Parcel** with pernod farro, sautéed shallots, tarragon and chervil, haricots verts bundle **V**

**Stuffed Portobello Mushrooms** grilled eggplant, zucchini, peppers, breadcrumbs and asiago **V**

**Heirloom Bean Bourguignon** with celery root, yukon potato mash, christmas lima beans, crimini mushrooms, burdock root, crispy parsnips, fresh herbs **VG**

## BEER & WINE BAR

House Red & White Wine

Assorted Bottled Beers

Soft Drinks & Mineral Waters {Still and Sparkling}

Coffee & Tea Station

# THE HIBISCUS

Buffet \$150 | Served \$160

Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted full bar

## HORS D'OEUVRES

select one vegetarian and two proteins

**Artichoke Nibbles with Romesco Sauce** avocado toast on grilled country bread, sliced cherry tomatoes, balsamic drizzle and fresh basil **V**

**Chilled Soup Shooter** fresh corn **V**, artichoke vissychoise **V** or tomato gazpacho **VG**

**Carrot & Turmeric Tartare** on beet chip, whipped chevre cheese, sunflower seeds and crispy carrot tops **V GF**

**Gougere Cheese Puffs** with micro grated parmesan cheese **V**

**Miniature Grilled Gruyère Cheese Sandwich** pear-fig compote, fig slice and fresh thyme **V**

**Fresh Corn Fritters** with chipotle sauce **V**

**Vegan Young Coconut Ceviche Tostada** smashed avocado, diced persian cucumber, micro cilantro **VG GF**

**Ahi Tuna Tartare** on a wonton crisp, wasabi sauce

**Smoked Salmon Phyllo Tartlets** crème fraiche and lemon zest

**Chicken & Mushroom Bread Pudding** tarragon, gruyère cheese and shallot crème fraiche, crispy shallots

**Fresh Rice Paper Summer Rolls** chicken, chioggia beets, corn kernels, sunflower sprouts, avocado, basil leaves, spicy thai sauce **GF**

**Rare Roast Beef** with rosemary oil and rosemary aioli, on black olive toasts

**Braised Short Ribs Crostini** horseradish sauce and chives

**Beef Empanadas** guacamole and chives

**Grilled Miniature Reuben Sandwiches** with honey mustard sauce

**Crispy Fried Olives** italian sausage and parmesan filling

## BUFFET

**SALAD** select one | served with baguettes and herb butter

**Garden Greens** with balsamic vinaigrette garland of roasted red, yellow and pink baby beets, chunky beet vinaigrette, blue cheese and toasted nuts **V GF**

**Descanso Salad** wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette **V GF**

**PROTEINS** select two

**Grilled New York Strip Steak or Hanger Steak** cabernet sauce, gremolata, crispy onions

**Pan-Roasted Jidori Chicken Breasts** morel mushroom cream **GF**

**Grilled Local Sustainable Sea Bass or Salmon** smoky tomato butter, cherry tomato confit **GF**

**Pan-Seared Salmon** blood orange gastrique, spring pilaf of asparagus tips, fava beans and fresh mint, asparagus spears **GF**

**STARCH** select one

**Roasted Fingerling Potatoes** with crispy herbs and sea salt **VG GF**

**Cauliflower Potato Mash** **V GF**

**Champagne Rice** vermicelli and toasted almonds **V**

**VEGETABLE** select one

**Roasted Broccolini**, garlic chips, lemon and chili flake **VG GF**

**Haricots Verts & Heirloom Summer Beans** with marcona almonds and caramelized shallots **VG GF**

**Seasonal Grilled Vegetable Platter** with herb marinade **VG GF**

## SERVED

**SALAD** select one | served with baguettes and herb butter

**Baby Green Salad** mixed baby greens, sliced fresh pears and dried cranberries, candied pecans and gorgonzola, balsamic vinaigrette **V GF**

**California Farmer's Market Salad** shaved asparagus, watermelon and breakfast radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino and truffle vinaigrette **V**

**Baby Kale, Fennel & Citrus Salad** blood orange, grapefruit, kumquats, and navel oranges, avocado, pomegranate seeds and citrus vinaigrette **VG GF**

**ENTRÉE** select two protein and one vegan or vegetarian

**Tuscan Roasted Jidori Chicken Breast** marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes **GF**

**Coq au Vin** california chicken breasts and thighs braised in white wine, castelvetrano olives, capers, champagne rice, vermicelli and toasted almonds, haricots verts bundle

**Pan-Seared Salmon** blood orange gastrique, spring pilaf of asparagus tips, fava beans and fresh mint, asparagus spears **GF**

**Grilled Hanger Steak** cabernet sauce, california golden raisin and tomato relish, potato parmesan gratin with thyme, haricots verts bundle and provençal tomato **GF**

**Red Wine-Braised Boneless Beef Short Ribs** chimichurri and crispy onions, roasted fingerling potatoes, roasted heirloom carrots

**Wild Mushroom Parcel** with pernod farro, sautéed shallots, tarragon and chervil, haricots verts bundle **V**

**Stuffed Portobello Mushrooms** grilled eggplant, zucchini, peppers, breadcrumbs and asiago **V**

**Heirloom Bean Bourguignon** with celery root, yukon potato mash, christmas lima beans, crimini mushrooms, burdock root, crispy parsnips, fresh herbs **VG**

## FULL BAR

Well Cocktails

House Red, White & Sparkling Wine

Assorted Bottled Beers

Soft Drinks & Mineral Waters (Still and Sparkling)

Coffee & Tea Station

# THE VIOLET

Buffet \$165 | Served \$175

Includes 45 minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted full bar

## HORS D'OEUVRES

select one vegetarian and two proteins

**Beef Empanadas** guacamole and chives

**Braised Short Ribs Crostini** horseradish sauce and fresh chives

**Crispy Rice Cakes** with kobe beef carpaccio and korean bbq sauce **GF**

**In & Out-Style Beef Sliders** organic cheddar cheese, thousand island, tomato, dill pickle chip and iceberg lettuce

**Rare Roast Beef** with horseradish sauce in crispy potato shell **GF**

**Crispy Fried Olives** italian sausage and parmesan filling

**Grilled Miniature Reuben Sandwiches** with honey mustard sauce

**Tarte Flambé** caramelized onion, applewood-smoked bacon and gruyère

**Lamb Meatballs** date and pomegranate molasses

**Chicken Potstickers** with spicy thai sauce

**Jerked Chicken** chipotle sauce and pineapple salsa on banana tostone chip **GF**

**Fresh Rice Paper Summer Rolls** chicken, chioggia beets, corn kernels, sunflower sprouts, avocado, basil leaves, spicy thai sauce **GF**

**Halibut & Avocado Ceviche** with cucumber and fresh cilantro on a belgian endive leaf **GF**

**Harrissa Prawns** with tzatziki sauce **GF**

**Miniature Shrimp Tostada** avocado pico de gallo, guacamole, corn tortilla crisp and micro cilantro **GF**

**Artic Char & Bulgur Tartare** preserved lemon relish, beet chip **GF**

**Shrimp On Grits Cake** roasted tomato aioli and spicy corn salsa

**Miniature Lobster Corn Dogs** with spicy mustard sauce

**Crab Cakes** yuzu aioli, caviar lime, micro sprouts

**Artichoke Nibbles** with romesco sauce **V**

**Brie Tarte Flambé** brie, caramelized onions, medjool dates and wild arugula **V**

**Carrot & Turmeric Tartare** on beet chip, whipped chevre cheese, sunflower seeds and crispy carrot tops **V GF**

**Chilled Soup Shooter** fresh corn **V**, artichoke vissychoise **V** or tomato gazpacho **VG**

**Crispy Brussels Sprouts** with truffle salt and black truffle aioli **V**

**Crispy Haricot Vert** with spicy dijon sauce **V**

**Fresh Corn Fritters** with chipotle sauce **V**

**Gougere Cheese Puffs** with micro grated parmesan cheese **V**

**Miniature Grilled Gruyère Cheese Sandwich** pear-fig compote, fig slice and fresh thyme **V**

**Miniature Crispy Cups** warm brie, white truffle honey, and crushed marcona almonds **V**

**Quinoa Tabouli Salad** in a cucumber cup **VG GF**

**Vegan Young Coconut Ceviche Tostada** smashed avocado, diced persian cucumber, micro cilantro **VG GF**

**Zucchini & Manouri Cheese Fritters** lime cardamon crème fraîche

## BUFFET

**SALAD** select one | served with baguettes and herb butter

**Harvest Chopped Salad** fresh peas, corn, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden beets, baby kale, radicchio, cabbage, arugula, champagne honey mustard tarragon vinaigrette **V**

**Descanso Salad** wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette **V GF**

**STARCH** select one

**Summer Squash & Basil Pasta** paccheri pasta, extra virgin olive oil, aleppo pepper, fresh basil, parmigiano-reggiano **V**

**Roasted Fingerling Potatoes** with crispy herbs and sea salt **VG GF**

**Cauliflower Potato Mash** **V GF**

**Champagne Rice** vermicelli and toasted almonds **V**

**PROTEINS** select two

**Grilled Sliced Beef Tenderloin** cabernet sauce, horseradish sauce, crispy onions

**Boneless Braised Short Ribs** cabernet sauce and cipollini onions **GF**

**Sliced Ribeye Steak** red wine reduction and crispy onions

**Wild Striped Bass** tangerine, cara cara orange, blood orange, scallion confit, citrus beurre blanc **GF**

**Pan-Seared Local Halibut** heirloom cherry tomato confit, beurre blanc, borage flowers **GF**

**VEGETABLE** select one

**Roasted Broccoli** garlic chips, lemon and chili flake **VG GF**

**Haricot Verts & Heirloom Summer Beans** with marcona almonds and caramelized shallots **VG GF**

**Seasonal Grilled Vegetable Platter** with herb marinade **VG GF**

## SERVED

**SALAD** select one | served with baguettes and herb butter

**Smoked Almond Chevre** roasted baby beets, tangerines and cara cara oranges, baby arugula, herbed breadcrumbs and citrus vinaigrette **V**

**California Farmer's Market Salad** shaved asparagus, watermelon and breakfast radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino and truffle vinaigrette **V**

**Castelfranco & Butter Lettuce** roasted baby artichokes, marcona almonds, fava beans, caselvetrano olives and shaved parmesan cheese, meyer lemon vinaigrette

**Heirloom Tomato & Watermelon Cylinder Salad** wild arugula, ricotta salata, fresh basil, basil oil, aged balsamic vinaigrette **V GF**

**Harvest Chopped Salad** fresh peas, corn, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden beets, baby kale, radicchio, cabbage, arugula, champagne honey mustard tarragon vinaigrette **V**

**ENTRÉE** select two protein and one vegan or vegetarian

**Medallion of Ribeye** red wine gastrique, crispy onions, corn pudding soufflé, asparagus and cherry tomatoes

**Beef Tenderloin Tournedo** cabernet wine sauce, artichoke puree, smoked crème fraîche, tomato relish, seared baby artichokes, roasted fingerling potatoes, haricot verts **GF**

**Branzino en Papillote** lemon and kalamata olive butter, tomato, fennel and basil confit, marble potatoes and fresh thyme, served in parchment paper wrap, asparagus spears **GF**

**Pan-Seared Local Halibut** polenta with corn of the cob, miso, bacon, heirloom cherry tomato confit, beurre blanc, borage flowers, asparagus bundle

**Wild Striped Bass** tangerine, cara cara orange, blood orange, scallion confit, citrus beurre blanc, black rice with green garlic, spring peas and chive tie **GF**

**Wild Mushroom Parcel** with pernod farro, sautéed shallots, tarragon and chervil, haricot vert bundle with chive tie **VG**

**Chermoula Japanese Eggplant** bulgur with golden raisins, green olives, almonds, cilantro, mint and yogurt **V**

## FULL BAR

Well Cocktails

House Red, White & Sparkling Wine

Assorted Bottled Beers

Soft Drinks & Mineral Waters (Still and Sparkling)

Coffee & Tea Station

# WEDDING ENHANCEMENTS

## ADDITIONAL MEALS

**CHILDREN'S MEALS** half-price of your package price

### VENDOR MEALS

Sandwich, chips, fruit, cookie and bottled water \$30

Same entrée as guests \$40

**THE KITCHEN'S FAMOUS NAKED CAKE** 3 tiered, 12" naked cake + naked sheet \$7 per person minimum 100 guests

### DESSERT STATION

Selection of 3 \$12 | Selection of 4 \$16

Caramel pot de crème

Churros with hot fudge sauce and warm caramel sauce

Key lime pie tartlets

Caramelized white chocolate sables with sea salt

Small ginger cream cookie sandwiches

Lemon curd tarts with fresh berries

Miniature housemade ding dong

Chocolate pot de crème

Limoncello tiramisu with candied orange peel

Fresh seasonal fruit and mixed berries

Miniature warm chocolate bouchon cake

Miniature crème brûlée

Red velvet and chocolate whoopie pies

Cheese cake tartlets with raspberry jam

## BAR UPGRADES

### SPECIALTY COCKTAILS

choice of one \$8 | choice of two \$12

Add special cocktails to the Hibiscus or Violet

**Bramble Smash** vodka, fresh blackberries, raspberries, simple syrup, fresh lemon and lime wedges and berries garnish

**The Prescription** blanco tequila, fresh ginger honey syrup, lemon and mezcal mist

**Cucumber Basil Gimlet** gin, lime juice, simple syrup, fresh basil leaves, cucumber slices

**Strawberry Basil Rosé Sangria** strawberries, dry rosé, lemon wheels, basil leaves

**Whiskey Mule** ginger beer, fresh lime, mint and lime garnish

**Pomegranate Lemon Drop** vodka, pomegranate juice, fresh lemon juice, triple sec, orange wheel

**CHAMPAGNE TOAST** Add on to the Blossom package \$6 per person

**PREMIUM BAR** Upgrade from a Well Bar to a Premium Bar \$8 per person

## RENTAL UPGRADES

**HEATERS** \$50 each

**FLOOR-LENGTH LINENS** Begins at \$25 per table + delivery