



DINNER



CATERING AND SPECIAL EVENT SALES

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TRAY PASSED HORS D' OEUVRÉS

Select 4	30 minutes	\$15
Select 5	1 hour	\$25
Select 6	1.5 hour	\$35
Select 7	2 hour	\$45

COLD

Chilled Tomato Soup Avocado, mango
Salmon Rillettes Club Cucumber lemon relish
Spicy Tuna Tartare Cucumber
Steak Tartare Potato chips
Olive Tapenade Tomato basil crostini
Crostini Provençal Fresh mozzarella
Ceviche Chef selection of fresh seafood
Bruschetta Herb goat cheese, prosciutto
Deviled Eggs Lemon aioli, espelette

HOT

Escargot Shooter Absinthe garlic butter, puff pastry
Grilled Asparagus Wrapped Prosciutto
Fig and Fourme d'Ambert Tarte
Chickpea Fritters Chunky olive piquillo pepper tapenade
Crab Cake Wasabi aioli
Mini Croque-Monsieur Mustard sauce
Tomato Confit Tartlet Pistou
Steak Skewers Horseradish aioli
Chicken Skewer Pineapple curry relish
Grilled Shrimp Espelette Lemon confit aioli
Onion Bacon Tarte Flambée Cherries
House Cured Salmon Crème fraîche tarte flambée

STATIONARY HORS D' OEUVRÉS

Sliders and Fries \$7 per piece | Minimum order of 50 pieces

Angus beef slider with comté cheese, red wine onion marmalade, aioli
Kendall's duck fat garlic fries basket +\$3

Seafood Station \$15

Assortment of oysters with mignonette sauce, mayonnaise, housemade cocktail sauce, fresh lemon, plus shrimp cocktail, clams and mussels

Charcuterie Station \$15

Chef selection of housemade and cured meats, grilled bread, cornichons, house made pickles and mustards

Artisan and Domestic of Cheeses \$15

Chef's selection, nut bread, garnished with dried fruit and honey

Porc En Trois \$12

Trio of tasty house made pork delights, head cheese, crispy pigs ears with garlic aioli, crispy trotter croquettes, mustard condiment

Bite-Sized Assorted Desserts \$10

*All platters not replenished.

Priced per person unless otherwise noted. Current service charge and state sales tax and all beverages are additional.
Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.
Special dietary requests can be accommodated on-site. We are happy to customize a menu for your event.
Beverages charged upon consumption and customized to complement your menu.



ACTION STATIONS

1.5 hours of service, 25 person minimum
Minimum order of 3 stations
1 chef attendant for up to 25 guests | \$25/hr

CARVING STATION

Choice of:

Roast prime rib, horseradish, au jus, mustards \$40
House brined rotisserie free-range chicken, roasted shallot chicken jus \$28
Whole roasted side of salmon herb crusted, champagne sauce \$31

SUCKLING PIG

Whole roast suckling pig \$40
15lb. | Serves up to 15 people
30lb. | Serves up to 35 people
50lb. | Serves up to 60 people

OYSTER STATION \$25

Chef attended station, shucked to order, mignonette sauce, mayonnaise, housemade cocktail sauce, fresh lemon

PASTA STATION \$25

Chef attended macaroni and cheese station with assortment of toppings to include:
bacon, French ham, scallion, peas, sun dried tomatoes, mushrooms, peppers, crispy onions

OMELETTE STATION \$19

Chef attended omelet station to include:
bacon, French ham, scallion, comté cheese, peas, sun dried tomatoes, mushrooms, peppers, onions, spinach

ICE CREAM \$18

Chef attended ice cream station with choice of two flavors of ice cream, and toppings to include:
caramel, hot fudge, berries, sprinkles, chopped nuts, luxardo cherries, whipped cream

CREPE SUZETTE \$18

Chef attended house made crepes station with grand Marnier, orange Supremes, orange zest, butter,
with optional vanilla bean ice cream

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3-COURSE | \$79

Groups of 30 or less | Select 2 starters, 3 entrées, 2 desserts

Groups of 31-50 | Select 1 starter, 3 entrées, 1 dessert

Groups over 50 | Select 1 starter, 1 entrée, 1 dessert

4-COURSE | \$89

Groups of 30 or less | Select 2 cold starters, 2 warm starters, 3 entrees, 2 desserts

Groups of 31-50 | Select 1 cold starter, 1 warm starter, 3 entrees, 1 dessert

Groups over 50 | Selected 1 cold starter, 1 warm starter 1 entrée, 1 dessert

Entrée duo available for upcharge of \$20 per person

FAMILY STYLE MENU | \$99

Served family style to entire group | 2 salads, 2 appetizer small plates, 2 entrees, 2 desserts

STARTER

Brasserie Salad - Romaine, little gem, kale, cherry tomatoes, red onion, tapenade crostini, shaved parmesan, creamy garlic dressing

Butter Lettuce Salad - Shaved vegetables, cherry tomatoes, preserved lemon dressing

Crudite Chop Salad - Foraged market vegetables, kale, green goddess dressing

Endive - Watercress, fourme d'ambert cheese, Fuji apple, candied walnuts, champagne vinaigrette

Heirloom Beets - Goat cheese bonbons, Little Gem lettuce, watermelon, pistachio

French Onion Soup - Country bread, comte

Soup du Jour

ENTREE

Free Range Rotisserie Chicken - Seasonal vegetables, potatoe puree, natural jus

Croque Madame - Jambon de Paris, comte, levain country bread, farm egg, sauce Mornay, duck fat garlic frites

Skuna Bay Salmon - Poached salmon, spring vegetable barigoule, polenta croquette, tomato herb vinaigrette

Tagliatelle - Basil pistou Shaved zucchini, cherry tomato, garlic chips (*vegetarian*)

Risotto - Shrimp, leeks, corn, mascarpone cheese

Pork Tenderloin Medallion - Apple and pineapple curry, lentils du Puy, seasonal vegetable

Beef Short Rib - Provencale Daube, potato puree, sautéed rapini, orange horseradish condiment

Steak Frites Prime Flat Iron Steak - Cafe de paris butter, red onion marmalade, duck fat garlic frites - *\$10 supplemental charge per order for this item*

DESSERT

Floating Island - Crème anglaise, poached meringue, candied almonds, caramel sauce

Chocolate Fondant - Espresso sauce, pistachio ice cream

Apple Tarte - Served warm with vanilla bean ice cream

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DECADENT FAMILY-STYLE ADDITIONS

ENTREE SIDES \$10 | per side

Duck fat garlic frites
Roasted rainbow carrots
Brussels sprouts
Mac & cheese

OYSTERS \$35 per dozen

Served with Mignonette, horseradish, Meyer lemon
Blue Point Oysters Delaware, firm and plump meat, briny finish
Kumiai Oysters Baja, California, Crisp saltiness, sweet finish

CHARCUTERIE \$15

Hand crafted, cured, and aged on premises
Kendall's Charcuterie Board Grilled bread, mustards, pickled vegetable
Jidori Chicken Liver Pate Fig onion chutney, port wine gelee, grilled bread
Tasty Pig Parts Head cheese, crispy pig ears, trotter croquettes, pickled vegetables, Béarnaise

ARTISINAL CHEESES \$15 | Chefs assortment

May include but not limited to
ST NECTAIRE cow's milk, Auvergne, France
EWENIQUE sheep's milk, Paso Robles, California
HUMBOLDT FOG goats milk, Humboldt, California
SAINT ANGEL BRIE soft cow's milk, triple creme, Normandy, France
FOUME D'AMBERT cow's milk blue, Auvergne, France

APPETIZER SMALL PLATES \$12 | per plate

Marinated Olives - Picholine, lucques, castlevetrano, gaeta
Deviled Farm Eggs Carbonara - Cured egg yolk, pancetta, parmesan crumble
Moules Marinieres - PEI mussels, shallots, white wine, duck fat garlic frites, aioli
Steak Tartare - capers, pickled red onion
Garlic Roasted Monterey Bay Calamari - Cremini mushroom, blistered tomatoes, piquillo pepper
Escargot En Croute - Burgundy snails, porcini mushroom daube, absinthe-garlic butter, puff pastry
Potted Salmon Rilletes - Grilled bread, shaved vegetable salad

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