



LUNCH



CATERING AND SPECIAL EVENT SALES

P 213 972 3028 | F 213 814 1850 | [kendallsevents@patinagroup.com](mailto:kendallsevents@patinagroup.com)  
135 N Grand Avenue | Los Angeles, CA 90012 | [patinacatering.com](http://patinacatering.com)

## TRAY PASSED HORS D'OEUVRES

---

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'OEUVRES

---

**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

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.



## LUNCH

---

### 3-COURSE | \$39

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 | \$49

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 | \$59

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

---

## STARTERS

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

**Avocado Salad** - haricot verts, shaved fennel, pepitas, citrus wedges dressing

**Crudité 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, citrus wedges, pistachio

**French Onion Soup** - Country bread, comte

**Soup du Jour**

## ENTREES

**Le Burger** - Ground Angus beef, red wine-caramelized onions, Applewood smoked bacon, Comte cheese, aioli, on a brioche roll, served with duck fat garlic frites

**Club Sandwich** - Pulled Rotisserie chicken, avocado, Applewood smoked bacon, butter lettuce, oven-dried tomato, herb aioli on a pretzel croissant, served with duck fat garlic frites

**Cobb Salad** - Pulled Rotisserie chicken, romaine lettuce, smoked bacon, fourme d'ambert cheese, toy box tomato, avocado, chopped egg, chives, mustard vinaigrette

**Nicoise** - Albacore tuna, haricot verts, marble potatoes, bibb lettuce, hardboiled egg, baby heirloom tomatoes, nicoise olives, champagne vinaigrette

**Quiche** - Leeks, Comte cheese, mixed baby lettuces

**Free Range Rotisserie Chicken** - Roasted market vegetables, marble potatoes, natural jus

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

**Skuna Bay Salmon** - poached salmon, lentils de Puy, glazed root vegetables, Gribiche condiment

**Linguine Au Pistou** - House made spinach linguine, Marcona almond, garlic, basil, olives, sundried tomato, ratatouille vegetables

**Steak Frites Prime Flat Iron Steak 8oz** - 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

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.



## 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 chutney, port wine gelee, grilled bread  
Tasty Pig Parts 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 mushrooms, blistered tomatoes, piquillo pepper  
Escargot En Croute - Burgundy snails, porcini mushroom daube, absinthe-garlic butter, puff pastry  
Potted Salmon Rillettes - Grilled bread, shaved vegetable salad

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.

