



L E A T H E R B Y ' S
CAFE ROUGE

All Day Meetings

PATINA RESTAURANT GROUP

Menus by Chef and Founder Joachim Splichal and Executive Chef Greg Stillman

CATERING AND SPECIAL EVENT SALES

714 556 2122 x4202 | events@leatherbyscaferouge.com

615 Town Center Drive, Costa Mesa, CA 92626



Located in the heart of Orange County, Leatherby's Café Rouge is situated inside Segerstrom Center for the Arts with direct access from the 405 Freeway. Leatherby's Private Dining Room offers a quiet space ideal for meetings and private dinners, while the, Main Dining Room provides a classic and warm environment perfect for enjoying breakfast and lunch.

INCLUDES

- Meeting space from 7AM-3PM
- Continental breakfast
- Three-course lunch
- Beverage station
- Wifi
- Complimentary printed customized menus

MAIN DINING ROOM CAPACITY

Seated with restaurant-style furniture 90

Seated with 60" round tables 150

Reception 180

PRIVATE DINING ROOM CAPACITY

Seated 45

Reception 75

ALL-DAY MEETING PACKAGE

\$95 per person

Entrée pre-counts, menu selections and guaranteed guest count are due at least (7) days in advance.

POWER BUFFET

Includes freshly squeezed orange and grapefruit juices, regular and decaffeinated coffee and tea

Granola, yogurt, and seasonal fruit parfaits

Platters of fresh seasonal fruit, served with cottage cheese

Chef's selection of assorted pastries, muffins and croissants

THREE COURSE LUNCH

Includes iced tea, soft drinks and coffee service

STARTERS *Choose one*

LCR Caesar Our signature salad; Romaine hearts, freshly made Caesar dressing, Parmigiano-Reggiano cheese, cracked black pepper and warm olive oil croutons

Baby Beets Cast iron griddled, goat cheese, pickled mustard seed, lemon vinaigrette

Iceberg Wedge Baby iceberg, smoked bacon toast, tomatoes, pickled red onion, crispy shallots, Maytag blue cheese dressing

ENTRÉES *Choose two*

Hanger Steak 8 oz Certified Angus Beef

Chicken "Al Matton" Jidori Chicken under a brick

Market Fish

Scottish Salmon Agave-lime glaze

Upgrade to Filet Mignon 6 oz or New York Strip 12 oz | \$12 per person

FAMILY-STYLE SIDES *Choose three*

Hand-Cut Kennebec Fries, lemon, garlic, parsley

Buttermilk Mashed Potatoes, rosemary, garlic

Sweet Potato Fries, crispy ginger, cilantro

Pipe Rigate Mac and Cheese, fontina, cheddar, parmesan bread crumb

Potato Gratin, Yukon Gold potatoes, crème fraîche, Gruyère cheese

Blue lake green beans, garlic, soy glaze, orange zest

Baby Carrots, tzatziki, toasted sesame seed

Poached Jumbo Green Asparagus, brown butter

Charred Brussels Sprouts, whole grain mustard, Nueske's bacon

Creamed Spinach, bacon, breadcrumb crust

Cast-Iron Wild Roasted Mushrooms, shallot butter, oloroso sherry

SAUCE *Choose two*

Brandy green peppercorn sauce

Béarnaise

LCR A3 Steak Sauce

Argentinean Chimichurri

Shallot-Red Wine Bordelaise

DESSERT

Vanilla Bean Panna Cotta

Liquid Chocolate Brownie Cake, warm Manjari Valrhona chocolate, rum raisin, Straus milk sorbet

White Chocolate Salted Caramel Mousse

ENHANCEMENTS

UPGRADE YOUR BREAKFAST *Add \$5 per person*

Choose one

Scrambled Eggs, chives

Mini Quiches, seasonal vegetables and meat

Tillamook Cheddar Omelette, tomato, onions, mushroom, spinach, bacon

Smoked Salmon Frittata, fresh asparagus, red onion, dill, crème fraîche

Roasted Vegetable Frittata, marble potatoes, zucchini, peppers, mushrooms, Asiago cheese

Brioche French Toast, macerated berries, Chantilly cream

A/V RENTALS

Outside rentals can be arranged, courtesy of the Catering Sales Manager.

Rentals must be confirmed at least (7) days in advance.

Projector 3500 lu HD

Portable EZ-Up or Tripod Screen 7'-8'

Two-speaker Fender Passport System

Wireless Microphone

48" LCD on dual-post stand

65" LCD on dual-post stand

70" LCD on dual-post stand

Wood Podium

Laptops: Windows/PC or Macbook