



Ray's

SEASONAL CATERING MENU

Located behind Chris Burden's iconic Urban Light installation on Wilshire Boulevard and offering views of the iconic Levitated Mass sculpture, Ray's and Stark Bar is an urban culinary oasis surrounded by some of the most celebrated artwork in the world. Hailed by AFAR as *"One of the best museum restaurants around the globe"* and by the Los Angeles Times as *"a feast for the senses,"* Ray's and Stark Bar offers a globally-inspired, California fresh menu including dishes from the restaurant's wood-burning oven and grill, with an emphasis on farm-to-table and seasonal fare.

CATERING AND SPECIAL EVENT SALES lacmaevents@patinagroup.com

5905 Wilshire Boulevard, Los Angeles, CA, 90036 | raysandstarkbar.com

What's in Season?

Executive Chef, *Fernando Darin*, specializes in globally-inspired, California fresh cuisine. Our catering menu includes dishes from the restaurant's wood-burning oven with an emphasis on farm-to-table and seasonal fare. Frog Hollow, McGrath, Windrose, and Weiser farms are among the local farms we work with.

SPRING *apricots, artichokes, asian pears, asparagus, avocado, basil, beets, black-eyed peas, broccoli, cabbage, carrots, cauliflower, celery, chard, cherries, collards, corn, cucumber, dates, eggplant, figs, grapefruit, green beans, green onion, green peas, kale, kohlrabi, kumquats, lemons, lettuce, mushroom, mustard, navel oranges, nectarines, okra, onions, passion fruit, peaches, plums, potatoes, raspberries, spinach, strawberries, tomatoes, summer squash, turnips, valencia oranges*

SUMMER *apples, apricots, artichokes, asian pears, asparagus, avocado, basil, beets, black-eyed peas, broccoli, cabbage, carrots, cauliflower, celery, cherries, collards, corn, cucumber, eggplant, figs, grapefruit, grapes, green beans, green onion, kale, kohlrabi, lemons, lettuce, melons, mushroom, mustard, nectarines, okra, onion, passion fruit, peaches, pears, peppers, plums, potatoes, raspberries, sapote, spinach, strawberries, summer squash, tomatoes, turnips, valencia oranges*

FALL *apples, artichokes, asian pears, asparagus, avocado, basil, beets, black-eyed peas, broccoli, brussels sprouts, cabbage, carambola, carrots, cauliflower, celery, chard, cherimoyas, chili pepper, collards, corn, cucumber, eggplant, grapefruit, grapes, green beans, green onion, guava, kale, kiwi, kohlrabi, lemons, lettuce, mushroom, mustard, okra, onions, passion fruit, peaches, peppers, persimmons, pineapple, pomegranates, potatoes, yams, raspberries, sapote, spinach, strawberries, summer squash, tangelos, tangerines, tomatillos, tomatoes, turnips, valencia oranges, winter squash*

WINTER *artichokes, asparagus, avocado, beets, blood oranges, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, chard, collards, dates, grapefruit, green onion, green peas, kale, kohlrabi, kumquats, lemons, lettuce, mushroom, mustard, navel oranges, passion fruit, spinach, strawberries, tangelos, tangerines, turnips*

Ray's is proud to provide the freshest and finest foods available, therefore reserves the right to make substitutions contingent upon seasonal availability, health advisories and sources.



Brunch

FAMILY STYLE OR BUFFET STYLE \$39

Parties of 15 or more

Available Saturdays and Sundays from 10AM - 3PM

MAINS select two

Quiche Lorraine

Spinach And Ricotta Frittata **G**

Soft Scrambled Eggs with maitake mushrooms (+\$2 for egg whites) **G**

Spaghetti Carbonara

Chocolate And Banana Pancakes

Pork Belly Sandwich with soft scrambled eggs, fried shallots and mustard

Short Rib Sandwich with fromager d'affinoise and pickled onions

Cured Salmon Benedict hollandaise, pickled onions

Breakfast Pizza pistachio ham, bechamel and poached egg

SIDES select two

Fresh Fruit Platter **V G**

Seasonal Fruit Salad with berries **V G**

Yogurt Parfait and granola

Assorted Donuts

Assorted Mini Muffins & Croissants

Steel-Cut Oatmeal agave, almonds, seasonal fruit

Roasted Potatoes **V G**

Applewood Smoked Bacon **G**

Canadian Bacon **G**

Chicken Breakfast Sausage

Smoked Salmon (+\$3) **G**

BEVERAGES select two

Fresh Orange Juice

Hot Coffee & Assorted Teas

Assorted Soft Drinks

Iced Tea & Lemonade

Spa Water (*select two*) cucumber and tarragon, cinnamon and strawberry, ginger, cucumber and lemon, watermelon, cucumber and lime, grapefruit and basil or cucumber, mint and strawberries

Sparkling Bottled Water & Flat Bottled Water

Ray's

V = vegan **G** = made without gluten

Please let your sales manager know about any dietary restrictions.

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional.

Ray's catering items are a reflection of our farm-to-table menu and might be subject to changes based on availability.

Tray-Passed Hors D'Oeuvres

30 MINUTES choice of three	\$19 (4 pieces per guest, pre-dinner only)
30 MINUTES choice of three	\$22 (5 pieces per guest)
45 MINUTES choice of four	\$27 (6 pieces per guest)
1 HOUR choice of five	\$33 (8 pieces per guest)
2 HOUR choice of five	\$40 (12 pieces per guest)

Shrimp in Papillote with italian basil
Dungeness Crab Cakes with saffron aioli
Potato and Prosciutto Croquettes lemon aioli
Pepperoni Pizzette
Kobe Steak Tartare with capers and cornichons
Tuna Crudo with avocado mousse, citrus, taco chip
Buckwheat Blinis with cured salmon and chive
Short Rib Crostine with whole grain mustard aioli
Kobe Beef Sliders with ray's signature sauce
Pork Belly Skewers with roasted peppers and hoisin glaze
Hanger Steak Crostini with bearnaise sauce
Mini Fried Chicken Sandwich sriracha mayo, sweet pickles
Market Vegetable Crudité served with hummus **V G**
Cheese Pizzette
Sweet Potato Arancini lemon aioli
Mini Falafels with honey yogurt
Burrata and Pesto Crostini
Olive Tapanade and Robiolina Crostini
Grilled Cheese with fig jam, crème fraiche and fried sage
Squash Arancini with parmigiano-reggiano
Goat Cheese and Caponata Profiterole
Potato and Leek Soup Shooter (available fall and winter)
Tomato Gazpacho Shooter (available spring and summer) **V**
Heart of Palm Tartare potato chip, lemon aioli **V G**
Sweet Potato Arancini caramelized onions, vegan mozzarella **V**
Crispy Falafel Bite cashew yogurt **V**
Potato Croquette horseradish aioli
Beet Tartare tapioca chip, avocado mousse **V G**
Eggplant Caponata golden raisins, pine nuts on a sourdough crostini **V**
Beyond Meat Sliders caramelized onions, chipotle sauce
Crispy Polenta Cakes beyond meat ragú **V G**

Two Course Prix Fixe

\$39 LUNCH | \$45 DINNER

groups of 30 or less
groups over 31

select two entrées and one dessert
select one entrée and one dessert

ENTRÉES

- Wood Fired Heirloom Cauliflowers** fregola sarda, celeriac cream, sage **V**
- Roasted Eggplant** lemon risotto, sweet and sour onions **G**
- Pan Roasted Salmon** roasted potatoes, mesclun greens and citrus vinaigrette **G**
- Free Range Jidori Chicken** goat cheese polenta & radicchio
- Braised Short Ribs** pommes puree and salsa verde **G**
- Hanger Steak** roasted shallots and potatoes, chimichurri sauce **G**
- Burger Au Jus** caramelized onions, horseradish mustard, brioche, cheddar
- Maine Scallops** roasted beets, carrot purée (+\$6) **G**
- Beef Tenderloin** potato gnocchi, bordelaise sauce (+\$7) **G**

DESSERTS

- Assorted Cookies and Macarons**
- Ray's Housemade Seasonal Ice Cream** with mixed berries **G**
- Tiramisu in a Cup** whipped mascarpone, espresso and chocolate crumble
- Ricotta Cheesecake** coconut tapioca, caramelized pineapple
- Passion Fruit Mousse** white chocolate cake, honey lavender ice cream
- Dark Chocolate Semifreddo** smoked whipped cream, sea salt
- White Chocolate And Buttermilk Panna Cotta** with strawberries **G**

ADD BREAD TO START *per order*

Artisan rustic bread olive oil, vinegar +\$2

Artisan rustic bread normandy butter, california extra virgin olive oil, local orange blossom honey +\$4

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Three Course Prix Fixe

\$49 LUNCH | \$55 DINNER

groups of 30 or less
groups over 31

select two appetizers, two entrées and one dessert
select one appetizer, one entrée and one dessert

APPETIZERS

Little Gems apples, aged pecorino, citron vinaigrette **G**

Black Kale ricotta salata, golden raisins and pine nuts **G**

Roasted Beets goat cheese, blackberries, candied pistachios **G**

Chicory Salad with lardons and gorgonzola **G**

Tuna Crudo citrus, avocado puree, crispy taro chips

ENTRÉES

Wood Fired Heirloom Cauliflowers fregola sarda, celeriac cream, sage **V**

Roasted Eggplant lemon risotto, sweet and sour onions **G**

Pan Roasted Salmon roasted potatoes, mesclun greens and citrus vinaigrette **G**

Pan Roasted Loup De Mer quinoa and baby greens **G**

Free Range Jidori Chicken goat cheese polenta & radicchio

Braised Short Ribs pommes puree and salsa verde **G**

Mary's Duck Breast pommes puree, roasted cippolini onions and frisée salad **G**

Hanger Steak roasted shallots and potatoes, chimichurri sauce **G**

Burger Au Jus caramelized onions, horseradish mustard, brioche, cheddar

Maine Scallops roasted beets, carrot puree (+\$6) **G**

Beef Tenderloin potato gnocchi, bordelaise sauce (+\$7)

DESSERTS

Assorted Cookies and Macarons

Ray's Housemade Seasonal Ice Cream with mixed berries **G**

Tiramisu in a Cup whipped mascarpone, espresso and chocolate crumble

Ricotta Cheesecake coconut tapioca, caramelized pineapple

Passion Fruit Mousse white chocolate cake, honey lavender ice cream

Dark Chocolate Semifreddo smoked whipped cream, sea salt

White Chocolate And Buttermilk Panna Cotta with strawberries **G**

ADD BREAD TO START *per order*

Artisan rustic bread olive oil, vinegar +\$2

Artisan rustic bread normandy butter, california extra virgin olive oil, local orange blossom honey +\$4

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Four Course Prix Fixe

\$65 LUNCH | \$69 DINNER

groups of 30 or less
groups over 31

select two appetizers, two mid courses, two entrées and one dessert
select one appetizer, one mid course, one entrée and one dessert

APPETIZERS

- Little Gems apples, aged pecorino, citron vinaigrette **G**
- Black Kale ricotta salata, golden raisins and pine nuts **G**
- Polenta maitake mushrooms and bottarga **G**
- Chicory Salad with lardons and gorgonzola **G**
- Chopped Salad fregola sarda, italian salami, radicchio **G**

MID COURSE

- Risotto al Limone, parmigiano-reggiano, preserved lemon
- Tuna Crudo, citrus, avocado mousse, crispy taro chips
- Pappardelle with crispy pork belly and clams
- Linguine with lemon sauce and caviar (+\$9)
- Seared Foie Gras with brioche and blackberry sauce (+\$7)

ENTRÉES

- Wood Fired Heirloom Cauliflowers fregola sarda, celeriac cream, sage **V**
- Roasted Eggplant lemon risotto, sweet and sour onions **G**
- Pan Roasted Salmon roasted potatoes, mesclun greens and citrus vinaigrette **G**
- Pan Roasted Loup De Mer quinoa and baby greens **G**
- Free Range Jidori Chicken goat cheese polenta & radicchio
- Braised Short Ribs pommes puree and salsa verde **G**
- Mary's Duck Breast pommes puree, roasted cippolini onions and frisée salad **G**
- Kobe Skirt Steak roasted shallots, chimichurri sauce **G**
- Maine Scallops roasted beets, carrot puree (+\$6) **G**
- Beef Tenderloin potato gnocchi, bordelaise sauce (+\$7)

DESSERTS

- Ray's Housemade Seasonal Ice Cream with mixed berries **G**
- Tiramisu in a Cup whipped mascarpone, espresso and chocolate crumble
- Ricotta Cheesecake coconut tapioca, caramelized pineapple
- Passion Fruit Mousse white chocolate cake, honey lavender ice cream
- Dark Chocolate Semifreddo smoked whipped cream, sea salt
- White Chocolate And Buttermilk Panna Cotta with strawberries **G**

ADD BREAD TO START *per order*

Artisan rustic bread olive oil, vinegar +\$2

Artisan rustic bread normandy butter, california extra virgin olive oil, local orange blossom honey +\$4

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Buffet or Family Style

PARTIES OF 12 OR MORE

VEGETABLES AND GRAINS

select one	\$9 (<i>eight ounces</i>)
select two	\$16 (<i>six ounces</i>)
select three	\$24 (<i>five ounces</i>)

- Organic Baby Greens** with citron vinaigrette **V G**
- Black Kale** with pine nuts and golden raisins **G**
- Broccolini** with lemon, chili and garlic **V G**
- Roasted Cauliflower** with citrus and candied walnuts **V G**
- Steamed Quinoa** with fines herbs **G**
- Goat Cheese Polenta** **G**
- Roasted Eggplant** with sumac and yogurt **G**
- Risotto** with parmigiano-reggiano and preserved lemon
- Wood Fired Market Vegetables** varies with seasons **V G**
- Roasted Garbanzo Beans** with mushrooms, lime and cilantro **V G**
- Steamed Black Barley** **G**
- Brown Rice And Lentils** with crispy shallots and yogurt **G**
- Rosemary And Garlic Focaccia**

PROTEINS

select one	\$14 (<i>seven ounces</i>)
select two	\$22 (<i>five ounces</i>)
select three	\$33 (<i>four ounces</i>)

- Pan Fried Tofu** with soy and orange glaze **V**
- Wild Salmon** with verjus and green peppercorn glaze **G**
- Roasted Market Fish** (*varies with season*) **G**
- Tuna Tartare** with citrus and jalapeño **G**
- Organic Free Range Chicken Breast** **G**
- Roasted Half Chicken** (+\$3) **G**
- Port Wine Braised Short Ribs** **G**
- Marinated Skirt Steak** with chimichurri **G**
- Beef Tenderloin** with bearnaise sauce (+\$4) **G**
- Roasted Rack of Lamb** with mint, rosemary and yogurt (+\$4) **G**

DESSERTS

select one	\$10 (<i>six ounce or two pieces per person</i>)
select two	\$16 (<i>four ounce or two-and-a-half pieces per person</i>)
select three	\$21 (<i>three ounce or three pieces per person</i>)

- Flan** with caramel and fleur de sel
- White Chocolate And Buttermilk Panna Cotta** with strawberries **G**
- Assorted Mini Artisan Cookies**
- Assorted French Macaroons**
- Mixed Berries** with bavarian cream **G**
- Ricotta Cheesecake** with blueberry compote

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Stationary Snacks

PARTIES OF 50 OR MORE

WOOD-FIRED PIZZAS

Margherita san marzano tomatoes, fior di latte, parmigiano-reggiano, basil

Bianca robiolina, fior di latte, sottocenere al tartufo, parmigiano-reggiano, saba, crispy rosemary

Funghi Misiti maitake and shimeji mushrooms, fior di latte, goat cheese, taggiasca olives, black pepper
(can be made vegan upon request)

Prosciutto de Parma fontina, san marzano tomatoes, fior di latte, arugula, saba

ARTISAN CHEESE BOARD

marcona almonds, fig jam, and toasted sourdough

SMALL \$100 *(serves 10-15)*

MEDIUM \$175 *(serves 15-25)*

LARGE \$250 *(serves 25-30)*

ARTISAN CHARCUTERIE BOARD

seasonal accoutrements and toasted sourdough

SMALL \$150 *(serves 10-15)*

MEDIUM \$225 *(serves 15-25)*

LARGE \$300 *(serves 25-30)*

OLIVES AL FORNO

\$8 per bowl **V G**

FRENCH FRIES

with house ketchup \$6 **V G**

CRISPY CHICKEN WINGS

shishito peppers, togarashi spice

HALF DOZEN \$9

DOZEN \$15

SEASONAL CRUDITÉ

ranch and hummus **V G**

SMALL \$75 *(serves 10-15)*

MEDIUM \$100 *(serves 15-25)*

LARGE \$125 *(serves 25-30)*

Stark Bar Packages

the sponsored bar packages allows guests for your event to consume an unlimited amount of beverages listed with the package

BEER & WINE

assortment of domestic and imported beers, house wine, sparkling wine, bottle water, soda, and fruit juices

1 HOUR	\$22
2 HOURS	\$25
3 HOURS	\$28

WELL BRAND

assortment of domestic and imported beers, well liquors, house wine, sparkling wine, bottle water, soda, and fruit juices

1 HOUR	\$25
2 HOURS	\$30
3 HOURS	\$35

CALL BRAND

assortment of domestic and imported beers, call liquors, house wine, sparkling wine, bottle water, soda, and fruit juices

1 HOUR	\$35
2 HOURS	\$40
3 HOURS	\$45

PREMIUM BRAND

assortment of domestic and imported beers, premium liquors, house wine, sparkling wine, bottle water, soda, and fruit juices

1 HOUR	\$45
2 HOURS	\$50
3 HOURS	\$55

NON-ALCOHOLIC BEVERAGES

soft drinks, iced tea, lemonade, assorted juices, and hot tea \$5
bottled water and espresso drinks not included