



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 orange, 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 orange, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, chard, collards, dates, grapefruit, green onion, green peas, kale, kohlrabi, kumquats, lemons, lettuce, mushroom, mustard, navel orange, 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 \$35

Parties of 12 or more.

Available only on Saturday And Sunday's | 10AM-3PM

STARTERS SELECT TWO

Seasonal Fruit Salad Berries

Burrata Apricot mostarda, warm toast

Mesclun Greens Salad Citrus vinaigrette

Kale Salad Pine nuts, grapes, and ricotta salata

MAINS SELECT TWO

Croque Madame Bechamel, ham, gruyere, fried egg and rosemary

Soft Scrambled Egg Tartine Maitake mushrooms, and boursin cheese

Brioche French Toast Dark chocolate, hazelnuts, and crème fraîche

Scottish Cured Salmon Toast Avocado, hard-boiled eggs and capers

Pork Belly Sandwich Soft scrambled eggs, fried shallots, and mustard

Short Rib Sandwich Fromager d'affinoise and pickled onions

Breakfast Pizza Pistachio ham, caramelized onions, and poached egg

BEVERAGES SELECT TWO

Fresh orange juice

Watermelon and lime agua fresca

Cantaloupe and basil agua fresca

Peach lavender agua fresca

Hot coffee and assorted teas

Intelligensia coffee and assorted loose leaf tea +2

Assorted soft drinks

Iced tea and lemonade

Sparkling bottled water

Flat bottled water

ADDITIONAL OPTION

Bread to start *per order*

Artisan rustic bread, olive oil, vinegar +2

Artisan rustic bread, normandy butter, California EVOO, local orange blossom honey +4

Brunch Buffet \$35

Parties of 15 or more.

STARTERS SELECT TWO

Fresh Fruit Platter

Seasonal Fruit Salad Berries

Yogurt Parfaits

Assorted Donuts *Gluten free and vegan options available*

Assorted Mini Muffins and Croissants Served with preserves, butter and Nutella

Steel-cut Oatmeal Agave, almonds, seasonal fruit

MAINS SELECT TWO

Quiche Lorraine

Spinach and Ricotta Frittata

Soft Scrambled Eggs Maitake mushrooms, for egg whites +2

Spaghetti Carbonara

Brioche French Toast Dark chocolate ganache and hazelnuts

SIDES SELECT TWO

Roasted potatoes

Applewood smoked bacon

Canadian bacon

Chicken breakfast sausage

Cured salmon with assorted bagels & spreads +5 per person

BEVERAGES SELECT TWO

Fresh orange juice

Watermelon and lime agua fresca

Cantaloupe and basil agua fresca

Peach lavender agua fresca

Hot coffee and assorted teas

Intelligensia coffee and assorted loose leaf tea +2

Assorted soft drinks

Iced tea and lemonade

Sparkling bottled water

Flat bottled water

Spa water | Select two

Cucumber and tarragon, cinnamon and strawberry, ginger, cucumber and lemon, watermelon, cucumber and lime, grapefruit and basil or cucumber, or mint and strawberries

Tray-Passed Hors d'oeuvres

CHOICE OF 3	30 minutes \$15	Pre-dinner only, 4 pieces per guest
CHOICE OF 3	30 minutes \$19	6 pieces per guest
CHOICE OF 4	45 minutes \$25	8 pieces per guest
CHOICE OF 5	1 hour \$29	10 pieces per guest
CHOICE OF 5	2 hours \$40	15 pieces per guest

Squash Arancini Parmigiano-reggianno

Shrimp in Papillote Italian basil

Grilled Cheese Fig jam, crème fraîche, and fried sage

Dungeness Crab Cakes Saffron aioli

Potato and Prosciutto Croquettes

Cheese Pizzette

Pepperoni Pizzette

Kobe Steak Tartare Capers and cornichons

Tuna Crudo Avocado mousse and citrus

Market Vegetable Crudite

Buckwheat Blinis Cured salmon and chive

Profiterole Goat cheese and caponata

Short Rib Crostine Whole grain mustard aioli

Kobe Beef Sliders Gouda and Ray's signature sauce

Pork Belly Skewers Roasted peppers and hoisin glaze

Pizza Frita Ricotta and pistachio ham

Hanger Steak en Croute Bearnaise sauce

Potato and Leek Soup Shooter *Available fall and winter*

Tomato Gazpacho Shooter *Available spring and summer*

Two-Course

\$35 LUNCH | \$45 DINNER

*Groups of 30 or less choose 2 entrees, and 1 dessert
Groups over 31 choose 1 entrée, and 1 dessert*

ENTREES

Pan Roasted Salmon Mesclun greens and citrus vinaigrette
Free Range Jidori Chicken Goat cheese polenta and radicchio
Braised Short Ribs Pommes puree and salsa verde
Kobe Skirt Steak Roasted shallots, chimichurri sauce

Vegetarian & vegan options available upon request

DESSERTS

Assorted Cookies And Macarons
Mixed Berries Ray's house made seasonal ice cream
Tiramisu In A Cup Whipped mascarpone, espresso and chocolate
Babá Au Rhum Chantilly and strawberries
Passion Fruit Mousse White chocolate cake, honey lavender ice cream

ADDITIONAL OPTION

Bread to start *per order*

Artisan rustic bread, olive oil, vinegar +2

Artisan rustic bread, normandy butter, California EVOO, local orange blossom honey +4

Three-Course

\$45 LUNCH | \$55 DINNER

*Groups of 30 or less choose 2 appetizers, 2 entrees, and 1 dessert
Groups over 31 choose 1 appetizer, 1 entrée, and 1 dessert*

APPETIZERS

- Little Gems** Apples, aged pecorino, citron vinaigrette
- Black Kale** Ricotta salata, golden raisins, and pine nuts
- Chicory Salad** Lardons and gorgonzola
- Tuna Crudo** Citrus, avocado puree
- Linguine** Lemon sauce and caviar +9

ENTREES

- Pan Roasted Salmon** Mesclun greens and citrus vinaigrette
- Loup De Mer** Quinoa and baby greens
- Free Range Jidori Chicken** Goat cheese polenta and radicchio
- Braised Short Ribs** Pommes puree and salsa verde
- Mary's Duck Breast** Roasted cipolini onions and frisee salad
- Kobe Skirt Steak** Roasted shallots, chimichurri sauce
- Maine Scallops** Roasted beets, carrot puree +7
- Beef Tenderloin** Potato gnocchi, Bordelaise sauce +8

Vegetarian & vegan options available upon request

DESSERTS

- Assorted Cookies And Macarons**
- Mixed Berries** Ray's house made seasonal ice cream
- Tiramisu In A Cup** Whipped mascarpone, espresso and chocolate
- Babá Au Rhum** Chantilly and strawberries
- Passion Fruit Mousse** White chocolate cake, honey lavender ice cream

ADDITIONAL OPTION

Bread to start *per order*

Artisan rustic bread, olive oil, vinegar +2

Artisan rustic bread, normandy butter, California EVOO, local orange blossom honey +4

Four-Course

\$59 LUNCH | \$69 DINNER

*Groups of 30 or less choose 2 appetizers, 2 mids, 2 entrees and 1 dessert
Groups over 31 choose 1 appetizer, 1 mid, 1 entrée, and 1 dessert*

APPETIZERS

- Little Gems** Apples, aged pecorino, citron vinaigrette
- Black Kale** Ricotta salata, golden raisins, and pine nuts
- Polenta** Wild mushrooms and bottarga
- Chicory Salad** Lardons and gorgonzola
- Chopped Salad** Fregola sarda, italian salami, radicchio

MID COURSE

- Risotto Al Limone** Parmigiano-reggiano, preserved lemon
- Pappardelle** Crispy pork belly and clams
- Tuna Crudo** Citrus, avocado puree
- Linguine** Lemon sauce and caviar +9
- Seared Foie Gras** Brioche and blackberry sauce +7

ENTREES

- Pan Roasted Salmon** Mesclun greens and citrus vinaigrette
- Loup De Mer** Quinoa and baby greens
- Free Range Jidori Chicken** Goat cheese polenta and radicchio
- Braised Short Ribs** Pommes puree and salsa verde
- Mary's Duck Breast** Roasted cipolini onions and frisee salad
- Kobe Skirt Steak** Roasted shallots, chimichurri sauce
- Maine Scallops** Roasted beets, carrot puree +7
- Beef Tenderloin** Potato gnocchi, bordelaise sauce +8

Vegetarian & vegan options available upon request

DESSERTS

- Mixed Berries** Ray's house made seasonal ice cream
- Tiramisu In A Cup** Whipped mascarpone, espresso and chocolate
- Babá Au Rhum** Chantilly and strawberries
- Passion Fruit Mousse** White chocolate cake, honey lavender ice cream

ADDITIONAL OPTION

Bread to start *per order*

Artisan rustic bread, olive oil, vinegar +2

Artisan rustic bread, normandy butter, California EVOO, local orange blossom honey +4

Buffet or Family Style

Parties of 12 or more.

VEGETABLES AND GRAINS

CHOICE OF 1 \$9 | 8 oz.

CHOICE OF 2 \$16 | 6 oz.

CHOICE OF 3 \$24 | 5 oz.

Organic Baby Greens Citron vinaigrette

Black Kale Pine nuts and golden raisins

Broccolini Lemon, chile, and garlic

Roasted Cauliflower Citrus and candied walnuts

Steamed Quinoa Fines herbs

Goat Cheese Polenta

Roasted Eggplant Sumac and yogurt

Risotto Parmigiano-reggiano and preserved lemon

Wood fired market vegetables (varies with seasons)

Roasted Garbanzo Beans Mushrooms, lime, and cilantro

Steamed Black Barley

Brown Rice And Lentils Crispy shallots and yogurt

Rosemary and Garlic Focaccia

Artisan Rustic Bread Normandy butter, California EVOO, local orange blossom honey

PROTEINS

CHOICE OF 1 \$14 | 7 oz.

CHOICE OF 2 \$22 | 5 oz.

CHOICE OF 3 \$33 | 4 oz.

Pan Fried Tofu Soy and orange glaze

Wild Salmon Verjus and green peppercorn glaze

Roasted Market Fish *Varies with season*

Tuna Tartare Citrus and jalapeño

Organic Free Range Chicken Breast

Half Chicken +3

Port Wine Braised Short Ribs

Marinated Skirt Steak Chimichurri

Beef Tenderloin Bearnaise sauce +4

Roasted Rack Of Lamb Mint, rosemary, and yogurt +4

DESSERTS

CHOICE OF 1 \$10 | 6 oz. or 2 pieces per person

CHOICE OF 2 \$16 | 4 oz. or 2.5 pieces per person

CHOICE OF 3 \$21 | 3 oz. or 3 pieces per person

Flan Caramel and fleur de sel

Buttermilk Panna Cotta Strawberries

Assorted Mini Artisan Cookies

Assorted French Macarons

Mixed Berries Bavarian cream

Ricotta Cheesecake Blueberry compote

Stark Bar Packages

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

BEER AND WINE

Assortment of domestic and imported beers, house wine, sparkling wine, bottled water, soda, and fruit juices.

ONE HOUR \$22

TWO HOURS \$25

THREE HOURS \$28

WELL BRAND

Assortment of domestic and imported beers, well liquor, wine, sparkling wine, bottled water, soda, and fruit juices.

Liquor: New Amsterdam vodka, Pinnacle gin, Jim Beam bourbon, Grants scotch, Matusalem rum, Cuervo Silver tequila

ONE HOUR \$25

TWO HOURS \$30

THREE HOURS \$35

CALL BRAND

Assortment of domestic and imported beers, call liquor, wine, sparkling wine, bottled water, soda, and fruit juices.

Liquor: Ketel One vodka, Tito's vodka, Plymouth gin, Maker's Mark bourbon, Dewars scotch, Cruzan Light rum, Patron Silver tequila

ONE HOUR \$35

TWO HOURS \$40

THREE HOURS \$45

PREMIUM BRAND

Assortment of domestic and imported beers, premium liquor, wine, sparkling wine, bottled water, soda, and fruit juices.

Liquor: Belvedere vodka, Tito's vodka, Bombay Sapphire gin, Tanqueray gin, Basil Hayden whiskey, Maker's 46 bourbon, Toki Japanese whiskey, Glenlivet 12 scotch, Bacardi Gold rum, Patron Anejo tequila, Avion tequila, Courvoiser VS cognac, Bailey's Irish Cream, Patron Citron, Saint Germain

ONE HOUR \$45

TWO HOURS \$50

THREE HOURS \$55

NON-ALCOHOLIC BEVERAGES

Soft drinks, iced tea, lemonade, assorted juices, coffee and hot tea \$5

Bottled water and espresso drinks not included

Brands are subject to change depending on availability.

Sponsored bar package does not include bottle service, shots or liquors not listed within the package.