



# Ray's

## SEASONAL CATERING MENU

Located behind Chris Burden's iconic *Urban Light* 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** [raysandstarkbarevents@patinagroup.com](mailto:raysandstarkbarevents@patinagroup.com)

5905 Wilshire Boulevard, Los Angeles, CA, 90036 | [raysandstarkbar.com](http://raysandstarkbar.com)

# What's in Season?

Ray's 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. Windrose Farms, Underwood Farms, 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

BUFFET OR FAMILY STYLE \$42

Parties of 12 or more. Available Saturdays and Sundays from 10AM - 3PM

## MAINS *select two*

- Brioche French Toast** spiced chantilly, orange, hazelnut praline
- Soft Scrambled Eggs** haricot vert, wild mushrooms, chive 🍷
- Avocado Toast** roasted beets, sesame, chives, feta
- Spanish Tortilla** crispy potato, farm eggs, caramelized onions 🍷
- Eggs Benedict** english muffins, sous vide egg, smoked hollandaise, applewood bacon
- Soyrizo & Poached Eggs** poblano creme fraiche, cilantro, fried potatoes
- Smoked Salmon Toast** avocado, shaved radish, capers, arugula, chopped egg
- Buttermilk Pancakes** blueberry, sage, lemon
- Lamb Merguez Sausage** eggplant caponata sauce, sweet peppers, currants, pine nuts 🍷
- Croque Madame** country bread, rosemary ham, béchamel, fried egg, crispy rosemary
- Fish n Chips** pilsner battered fish, whole grain aioli, house pickles, crispy fries
- Breakfast Pizza** gruyère cheese, ham, poached egg, rosemary, caramelized onions, fior di latte
- Baked Eggs** spinach, goat cheese, piquillo peppers 🍷
- Soyrizo Hash** piquillo peppers, scallions 🍷

## SIDES *select two*

- Breakfast Beignets**
- Applewood Bacon** 🍷
- Roasted Potatoes** 🍷
- Assorted Pastries**
- Chia Seed Pudding Parfait** 🍷
- Yogurt Parfait**
- Smoked Salmon** (\$3 supplement)
- Lamb Marquez Sausage** (\$2 supplement)
- Soyrizo** 🍷
- Crispy Fries**
- Chicken Apple Sausage** (\$3 supplement)
- Fresh Fruit Platter** 🍷

🍷 = vegan 🍷 = made without gluten

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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

<b>30 MINUTES</b>	choice of three	\$20 (4 pieces per guest, pre-dinner only)
<b>30 MINUTES</b>	choice of three	\$22 (5 pieces per guest)
<b>45 MINUTES</b>	choice of four	\$28 (6 pieces per guest)
<b>1 HOUR</b>	choice of five	\$35 (8 pieces per guest)
<b>2 HOUR</b>	choice of five	\$40 (12 pieces per guest)

## FROM THE FARM

**Caprese** roasted tomato, garlic, fior di latte, toast points

**Little Gem Caesar Salad Pedals**

**Cauliflower Ceviche** tortilla chip, avocado, jalapeño 🍃 🍷

**Baby Beets** whipped calamansi, hazelnut, endive 🍷

**Cucumber Crudo** with vegan green goddess 🍃 🍷

**Bread & Avocado Butter**

**Street Corn Scoop** cotija, espelette, lime, cilantro 🍷

**Squash Arancini** with green pistachio

## SEAFOOD & CRUSTACEANS

**Crab Cakes** saffron aioli, chive

**Smoked Salmon Lox** buckwheat blini, dill cream cheese, crispy shallot

**Gambas alla Ajilo** garlic, parsley, lemon 🍷

**Warm Mussels in Shell** mushroom duxelle, brown butter 🍷

**Hamachi Tartare** rice cracker, wakame, yuzu pearls 🍷

**Conchiglie** stuffed with clams, herbed ricotta, parsley

**White Fish Crudo** shiso leaf, lemon, red onion, fresno pepper 🍷

**Kusshi Oysters** yuzu pearls, pickled shallots, apple air (\$2 supplement) 🍷

**Lobster Rolls** brioche bun, celery seed aioli, meyer lemon (\$3 supplement)

## MEAT

**Chicken Breast** whole grain mustard, medjool date 🍷

**Grilled Cheese** rosemary ham, dijon, gruyère

**Steak Tartare** crostini, red wine shallot jam, chive

**Cured Ham** wrapped pickled romanesco 🍷

**Chicken & Corn Poppers** with jalapeño aioli

**Braised Beef** four-peppercorn sauce, chive 🍷

**Crispy Pork** crushed peanuts, thai herbs, little gem 🍷

**Chilled Duck Breast** mole, caramelized shallots, corn chip 🍷

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# Stationary Snacks

## MARINATED OLIVES

\$6 per bowl  

## FRENCH FRIES

with house ketchup \$5 per order  

## CRISPY CHICKEN WINGS

togarashi spice, sambal mayo

HALF DOZEN \$9

DOZEN \$15

## SEASONAL CRUDITÉS

radish, rainbow carrots, broccolini, little gem served with ranch and hummus  

SMALL \$75 (serves 10-15)

MEDIUM \$100 (serves 15-25)

LARGE \$125 (serves 25-30)

## ARTISAN CHEESE BOARD

chef's selections of cheese, marcona almonds, fruit jam, thick cut toast

SMALL \$100 (serves 10-15)

MEDIUM \$175 (serves 15-25)

LARGE \$250 (serves 25-30)

## ARTISAN CHARCUTERIE BOARD

seasonal accoutrements and toasted bread

SMALL \$150 (serves 10-15)

MEDIUM \$225 (serves 15-25)

LARGE \$300 (serves 25-30)

## 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, aged balsamic

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

**Baby Artichoke** crème fraîche, fontina, chopped black olives, fior di latte, parmigiano-reggiano, robiolina

**Pepperoni** san marzano tomatoes, pepperoni, parmigiano-reggiano, fior di latte

**Seasonal** chef's choice

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# Two Course Prix Fixe

\$42 LUNCH | \$48 DINNER

groups of 30 or less  
groups over 31

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

## ENTRÉES

- Whole Roasted Romanesco** celeriac potato mash, snake beans, chimichurri, roasted rainbow carrots 🍃
- Okinawa Sweet Potato Agnolotti** toasted pine nuts, mascarpone, fried rosemary, brown butter, parmesan, pumpkin seeds
- Charred Icelandic Salmon** potato confit, wild mushrooms, braised leeks, buttermilk herb vinaigrette 🍷
- Free-Range Jidori Chicken** humboldt fog goat cheese polenta, wood-fried asparagus, roasted pearl onion, jus 🍷
- New York Steak** crispy sunchokes, sunflower hummus, red wine shallot jam, potato fondant, thyme jus 🍷
- Crispy Pork Belly** shiitake mushroom, black garlic purée, baby bok choy, charred shallots
- Beef Short Rib** pomme purée, brown butter roasted baby carrots, red wine sauce 🍷
- Moroccan-Spiced Duck Breast** chopped chicories, almonds, ras el hanout, water chestnuts, cilantro, winter squash (\$4 supplement) 🍷
- Pan-Roasted Scallops** green garlic, baby turnips, ginger beurre blanc, marcona almond, carrot (\$4 supplement) 🍷

## DESSERTS

- Chef's Selection of Assorted Cookies & Macarons**
- Ray's Housemade Seasonal Ice Cream** with mixed berries 🍷
- Ray's Housemade Seasonal Sorbet** with mixed berries 🍃 🍷
- White Chocolate Bread Pudding** banana, cashew, raisins, raspberry sherbet
- Coffee Mousse** spiced caramel, strawberries, hazelnut, chocolate tartlet, feuilletine
- Passion Fruit** white chocolate cake, honey lavender ice cream, freeze-dried mango
- Coconut Chia Seed Pudding** mixed berries, citrus salad, granola 🍃

## BREAD SERVICE PER ORDER

Artisan Rustic Bread served with whipped butter \$4

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# Three Course Prix Fixe

\$55 LUNCH | \$60 DINNER

groups of 30 or less  
groups over 31

select two starters, two entrées and one dessert  
select one starters, one entrée and one dessert

## STARTERS

**Simple Salad** shaved petite crudités, baby lettuce, crispy roots, citrus vinaigrette 

**Farmers Market Salad** seasonal squash, quinoa, heirloom cauliflower, broccoli mole, toasted pepitas 

**Chopped Kale** applewood bacon, cambozola, dried cranberries, candied pecans, red pear, grapes, apple balsamica 

**Caesar Salad** romaine lettuce, crispy parmesan, croutons, white anchovy, chives

**Fennel & Apple** shaved fennel, apple ribbons, aged sherry, quince, walnuts, idiazabal 

**Seasonal Soup** chef's choice

## ENTRÉES

**Whole Roasted Romanesco** celeriac potato mash, snake beans, chimichurri, roasted rainbow carrots 

**Okinawa Sweet Potato Agnolotti** toasted pine nuts, mascarpone, fried rosemary, brown butter, parmesan, pumpkin seeds

**Charred Icelandic Salmon** potato confit, wild mushrooms, braised leeks, buttermilk herb vinaigrette 

**Free-Range Jidori Chicken** humboldt fog goat cheese polenta, wood-fried asparagus, roasted pearl onion, jus 

**New York Steak** crispy sunchokes, sunflower hummus, red wine shallot jam, potato fondant, thyme jus 

**Grilled Steak Panini** country bread, horseradish, sliced beefsteak tomato, arugula, caramelized onions, fontina

**Crispy Pork Belly** shiitake mushroom, black garlic purée, baby bok choy, charred shallots

**Buttermilk Fried Chicken Sandwich** sweet pickles, sriracha mayo, brioche bun, radicchio slaw

**Beef Short Rib** pomme purée, brown butter roasted baby carrots, red wine sauce 

**Moroccan-Spiced Duck Breast** chopped chicories, almonds, ras el hanout, water chestnuts, cilantro, winter squash (\$4 supplement) 

**Pan-Roasted Scallops** green garlic, baby turnips, ginger beurre blanc, marcona almond, carrot (\$4 supplement) 

## DESSERTS

**Chef's Selection of Assorted Cookies & Macarons**

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

**Ray's Housemade Seasonal Sorbet** with mixed berries  

**White Chocolate Bread Pudding** banana, cashew, raisins, raspberry sherbet

**Coffee Mousse** spiced caramel, strawberries, hazelnut, chocolate tartlet, feuilletine

**Passion Fruit** white chocolate cake, honey lavender ice cream, freeze-dried mango

**Coconut Chia Seed Pudding** mixed berries, citrus salad, granola 

## BREAD SERVICE PER ORDER

**Artisan Rustic Bread** served with whipped butter \$4

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# Four Course Prix Fixe

\$70 LUNCH | \$75 DINNER

groups of 30 or less  
groups over 31

select two starters, two mid courses, two entrées and one dessert  
select one starters, one mid course, one entrée and one dessert

## BREAD SERVICE

Artisan Rustic Bread served with whipped butter

## STARTERS

**Simple Salad** shaved petite crudités, baby lettuce, crispy roots, citrus vinaigrette 

**Farmers Market Salad** seasonal squash, quinoa, heirloom cauliflower, broccoli mole, toasted pepitas 

**Chopped Kale** applewood bacon, cambozola, dried cranberries, candied pecans, red pear, grapes, apple balsamica 

**Caesar Salad** romaine lettuce, crispy parmesan, croutons, white anchovy, chives

**Fennel & Apple** shaved fennel, apple ribbons, aged sherry, quince, walnuts, idiazabal 

**Seasonal Soup** chef's choice

## MID COURSE

**Maine Lobster** Salad butter lettuce, water chestnuts, champagne tarragon mignonette, celery, green apple, avocado, garlic brioche croutons

**Crispy Brussel Sprouts** pancetta, crispy sunchoke, red wine shallot jam, creamed chestnuts

**Braised Snake River Farms Beef** snake beans, four-peppercorn jus, sweet potato, pickled pearl onions

**Fresh Fettuccine** leek confit, wild mushrooms, crispy shallots, truffle beurre blanc

## ENTRÉES

**Whole Roasted Romanesco** celeriac potato mash, snake beans, chimichurri, roasted rainbow carrots 

**Okinawa Sweet Potato Agnolotti** toasted pine nuts, mascarpone, fried rosemary, brown butter, parmesan, pumpkin seeds

**Charred Icelandic Salmon** potato confit, wild mushrooms, braised leeks, buttermilk herb vinaigrette 

**Free-Range Jidori Chicken** humboldt fog goat cheese polenta, wood-fried asparagus, roasted pearl onion, jus 

**New York Steak** crispy sunchoke, sunflower hummus, red wine shallot jam, potato fondant, thyme jus 

**Crispy Pork Belly** shiitake mushroom, black garlic purée, baby bok choy, charred shallots

**Beef Short Rib** pomme purée, brown butter roasted baby carrots, red wine sauce 

**Moroccan-Spiced Duck Breast** chopped chicories, almonds, ras el hanout, water chestnuts, cilantro, winter squash 

**Pan-Roasted Scallops** green garlic, baby turnips, ginger beurre blanc, marcona almond, carrot 

## DESSERTS

**Chef's Selection of Assorted Cookies & Macarons**

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

**Ray's Housemade Seasonal Sorbet** with mixed berries  

**White Chocolate Bread Pudding** banana, cashew, raisins, raspberry sherbet

**Coffee Mousse** spiced caramel, strawberries, hazelnut, chocolate tartlet, feuilletine

**Passion Fruit** white chocolate cake, honey lavender ice cream, freeze-dried mango

**Coconut Chia Seed Pudding** mixed berries, citrus salad, granola 

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# Buffet or Family Style

PARTIES OF 12 OR MORE

## VEGETABLES & GRAINS

*select one \$10 | select two \$18 | select three \$24*

**Simple Salad** shaved petite crudités, baby lettuce, crispy roots, citrus vinaigrette 

**Farmers Market Salad** seasonal squash, quinoa, heirloom cauliflower, broccoli mole, toasted pepitas 

**Chopped Kale** applewood bacon, cambozola, dried cranberries, candied pecans, red pear, grapes, apple balsamica 

**Toasted Ancient Grains** carrot, turnip, green onion 

**Caesar Salad** romaine lettuce, crispy parmesan, croutons, white anchovy, chives

**Roasted Rainbow Carrots** lebni, sumac, watercress 

**Winter Rice Porridge** broccolini, crispy shallots, scallions 

**Seasonal Vegetable Medley** butter glaze, soft herbs 

**Whole Roasted Mushrooms** butter, thyme, garlic 

**Garganelli Pasta** butternut squash, cauliflower, soft herbs

**JBS Mashed Potatoes**

**Potato Gratin**

**Rice Pilaf**

## PROTEINS

*select one \$16 | select two \$24 | select three \$35*

**Harissa Blackened Tofu** pea hummus  

**Icelandic Salmon** smoked hollandaise 

**Cape Grimm Strip Steak** four-peppercorn sauce 

**Crispy Pork Belly** black garlic purée 

**Roasted Monkfish** roasted verjus 

**Beef Tenderloin** red wine sauce 

**Jidori Chicken Breast** mushroom duxelle 

**Glazed Beef Short Ribs** chimichurri 

**Lamb Saddle** black olive jus (\$8 supplement) 

**Maine Lobster** ginger beurre blanc (\$10 supplement)

## DESSERTS

*select one \$10 | select two \$16 | select three \$21*

**Chef's Selection of Assorted Cookies & Macarons**

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

**Ray's Housemade Seasonal Sorbet** with mixed berries  

**White Chocolate Bread Pudding** banana, cashew, raisins, raspberry sherbet

**Coffee Mousse** spiced caramel, strawberries, hazelnut, chocolate tartlet, feuilletine

**Passion Fruit** white chocolate cake, honey lavender ice cream, freeze-dried mango

**Coconut Chia Seed Pudding** mixed berries, citrus salad, granola 

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# Stark Bar Packages

*The sponsored bar packages allows guests of your event to consume an unlimited amount of beverages listed within 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*

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