

HOLLYWOOD BOWL FOOD + WINE CATERING

HORS D'OEUVRE

choose 2

\$16 per person

additional choice for \$6

PASSED OR STATIONARY

cauliflower ceviche (VG, GF)

crostini eggplant caponata (VG)

crostini with fig, goat cheese, walnuts, and saba (V)

watermelon, mozzarella, tomato skewer with aged balsamic (V, GF)

wild mushroom tart with thyme and comté (V)

parmesan flatbread with pistachios and red onion (V)

mini crab cakes with remoulade

mini brioche lobster rolls

hamachi aguachile (GF)

scallops with corn sauce (GF)

bacon-wrapped dates with parmesan (GF)

grilled hanger steak on little gems with preserved lemon salsa (GF)

flatbread with spicy chorizo, jalapeño, queso oaxaca, and olives

romesco fried chicken slider

*Price per person based on 30-person minimum

V= Vegetarian

VG= Vegan

GF= Gluten Free

STATIONS

CHEESE, CHARCUTERIE, MEZZE \$35 per person

artisanal cheese with dried fruit, nuts, and ciabatta (V)

marinated olives and almonds (VG, GF)

charcuterie platter with cured meats, pickled vegetables, fig jam, and blueberry sourdough

summer mezze trio with hummus, beet pureé, muhamarra, and roasted vegetables (V)

SLIDER STATION \$45 per person

choose 3

kitchen 22 beef sliders

romesco fried chicken slider

caprese slider (V)

beef short rib slider

TACO STATION \$43 per person

choose 2 proteins

pollo asado

carne asada

al pastor cauliflower (VG)

kernel of truth corn tortillas (GF)

accompaniments:

cilantro, diced onion, lime, radishes, escabeche, salsa rojo, and pineapple salsa

chips and salsa (VG, GF)

guacamole (VG)

DESSERT STATION \$30 per person

choose 3

mini berry tarts (V)

mini chocolate chip cookies and rye brownies

mini chocolate torta (V, GF)

mini cheesecake (GF)

mini lemon tarts (V)

mini strawberry pavlova (V)

mini chocolate and coconut almond cake (VG)

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PICNIC BOXES

THE HOLLYWOOD VEGAN \$44

roasted broccolini with tomato couscous, olives, and toasted almonds
mezze trio beat pureé, chickpea hummus, and salsa salbitxada
grilled romanesco, cauliflower, and sweet chilies
stacy's pita chips
vegan chocolate layer cake with almonds and coconut cajeta

THE ALL AMERICAN \$48

fried chicken tenders and buttermilk dressings
coleslaw with rice vinegar dressings
watermelon salad with tomato, peach, mint, ricotta salata, and balsamic vinaigrette
cornbread with honey
cornmeal shortcake with berries and mascarpone whip

THE BURTON WAY \$50

herb-crusted salmon with preserved lemon zhoug
jeweled rice with saffron, cumin, pistachios, dried fruit, and kale
cucumber ribbon salad with labneh, sesame seeds, za'atar, and herb oil
root veggie chips
brown butter berry tart with pistachio muscovado crumble

THE MAPLE DRIVE \$58

wagyu steak with chili garlic oil, arugula, shallots, cherry tomatoes, and preserved lemon salsa
summer succotash salad
feta stone fruit salad with beets, dandelion, and hazelnut vinaigrette
crème fraîche cheesecake with stone fruit and blackberries

*All picnic boxes are served cold to room temperature.

BUFFETS

\$65 FOR 2 SELECTIONS FROM EACH OF THE FOLLOWING CATEGORIES

\$85 FOR 3 SELECTIONS FROM EACH OF THE FOLLOWING CATEGORIES

STARTERS

kale salad with parmesan, almond breadcrumbs, fennel, apple, and black pepper buttermilk dressing
market lettuce with avocado, red onion, cherry tomatoes, french beans, and lemon basil vinaigrette
little gems with green goddess, grapefruit, avocado, and breadcrumbs
cucumber salad with labneh, sesame seeds, za'atar, and herb oil
watermelon salad with tomato, peach, mint, ricotta salata, and balsamic vinaigrette

SIDES

jeweled rice with saffron, cumin, pistachios, dried fruit, and kale
tomato couscous with broccoli, olives, and almonds
harissa summer vegetables
larder mac 'n cheese
sweet potato with spinach and romesco
roasted yukon potatoes with garlic and rosemary
balsamic roasted brussels sprouts with burrata, currants, and pine nut breadcrumbs
young broccoli with arbol chili, garlic, lemon, and fried shallots
aoc curried cauliflower with red wine vinegar
soft polenta with wild mushrooms and gremolata

BUFFETS

MAIN COURSE

summer vegetable lasagna

herb-crusted salmon with preserved lemon zhoug

santa maria-style roasted tri-tip with preserved lemon salsa

moroccan chicken with saffron couscous

braised beef short ribs with arugula and horseradish

risotto with charred scallions and grilled shrimp

grilled chicken breast with fried potatoes, broccolini, and almond sofrito

root vegetables gratin with parmesan, thyme, and breadcrumbs

DESSERT

chocolate chip cookies and rye brownies

farmer's market fruit salad

chocolate torta with coffee whip

lemon meringue tart

brown butter berry tart

vegan chocolate cake with sesame halva

cornmeal shortcake with mascarpone and berries