

CELEBRITY



A LA CARTE

Event Catering Menus

Los Angeles (323) 848.2300

Palm Springs (760) 325.4600

www.celebrityalacarte.com

PASSED/STATIONARY APPETIZERS

From \$2.50

Ahi Tuna Tartar on Crispy Nori Chip

Artichoke Crostini with Sliced Beef Tenderloin, Arugula, and Chanterelle Mushrooms

Saffron Shrimp Sticks with a Garlic Aioli

Maryland Style Crab Cakes with Fresh Dill and a Cajon Tartar

Buckwheat Blini with Corn and Black Bean Salsa

Thai Soft Spring Rolls with Pulled Chicken served with a Spicy Peanut Sauce

Brie and Papaya Quesadillas with Avocado Salsa

Golden Crispy Pita Chips with Eggplant Caviar or Tri Color Humus

Spicy Chicken Drumettes with Jalapeno, Ginger, and Garlic

Beef and/or Chicken Satay with Snow Peas and a Cashew Ginger Sauce

Skewered Tortellini with a Roasted Yellow Pepper and Tarragon Sauce

Hunan Baby Lamb Chops Encrusted with Sesame Seeds served with a Barbeque Sauce

Baby Red Potato with Proscuito, Shitakes, and Asiago Cheese

Blacken Southwestern Chicken Roulades Stuffed with Monterey Jack and Green Chilies
served with a Cilantro Tomato Relish

Asian Pot Stickers (Beef, Chicken, or Crab) with Spicy Soy Sauce

Duck Confit, White Bean Spring Roll

Traditional Spanakopeta

Assorted Mini Pizzettas

Shrimp & Asparagus, Roasted Vegetable & Goat Cheese,
and Smoked Salmon & Mozzarella

STATIONARY APPETIZERS

Colorful Display of Fresh Seasonal Vegetables with a Variety of Dips

\$3.95 per person

Grilled Baby Vegetable Platter

\$4.50 per person

Antipasto Display

\$7.95 per person

Grilled and Raw Vegetables, Marinated Artichoke Hearts, Mushrooms, and Roasted Red Peppers, Garlic & Balsamic Boccochini, Fresh Tomato Checca with Herbed Crostini, Asparagus and Prosciutto, Black & Green Olives, Assorted Italian Salamis and Cheeses with Bread Sticks

Seafood Station

\$30.00 per person

Oysters on the Half Shell, Jumbo Shrimp, Clams, Crab Claws, Scallops Ceviche with Lime Granite, served with Lemon, Horseradish Tomato Couli and a Mignonette Sauce

****Lobster available at an additional market rate****

Caviar Station

Chilled Imported Caviar such as Beluga (\$85.00), Osetra (\$75.00), Sevruga (\$65.00), Domestic (\$45.00) and Salmon Roe (\$25.00) served with Chopped Egg, Onions, Capers, Crème Fraiche, and Toasted Brioche Points

****prices based on per ounce****

Gourmet Cheese Station

\$9.95 per person

Camembert, St. Andre, Smoked Mozzarella, Roquefort, and Chevre garnished with Champagne Grapes, Seasonal Fruit, Candied Nuts, and a Variety of Crackers and Breads

Pate, Terrine and Mousse Station

\$15.00 per person

Pate Foie Gras, Country Pate, Salmon Mousse, Sausage and White Bean Terrine, Vegetable and Swiss Terrine and Spinach Feta Mousse Beautifully Displayed with Cornichons, Mustards and Toasted Baguette Points

Smoked Fish Station

\$21.00 per person

Smoked Salmon, Whitefish and Trout served with Horseradish Cream, Brown Bread, Lemon, Capers and Red Onion Slices

Pasta Station

From \$7.95 per person

Lobster Ravioli in a Roasted Tomato and Sherri Wine Cream Sauce
Cheese Tortellini Tossed in a Fresh Basil Pesto, Pine Nuts, and Asiago Cheese

Penne Regata with Asparagus Tips, Artichoke Hearts,
and Fresh Tomato Checca

Tagliatelli with Eggplant, Tasso Ham and Early Spring Peas

Carving Station

\$12.95 per person

Choose four (4) from the following:

Grilled Baby Beef Tenderloin, Marinated Tri-tip, London Broil, Roasted Pork Tenderloin, Whole Herbed and Peppered Farm Fresh Turkey, and Maple and Pineapple- Glazed Spiral Cut Ham.

Above served with Sliced Tomatoes, Sliced Red Onions, Cheeses, Pickles, Roasted Red Peppers, Red Leaf Lettuce, Mayonnaise, Dijon and Whole Grain Mustards, Cranberry Dijon, House Special Thousand Island Dressing, and Gourmet Rolls and Sliced Breads for Miniature Sandwiches

SOUPS

From \$3.95 per person

Roasted Garlic and Cauliflower with Smoked Salmon Crostini
Neapolitan Tomato/ Caper with Orzo
Fresh Tortilla and Cilantro
Sweet Corn and Black Bean
Roasted Garlic Vichyssoise
Velvety Lobster Bisque
Asian Vegetable with Pulled Pork
Roasted Summer Squash with a Hazelnut Pesto
Wild Mushroom Puree
Portuguese Seafood Chowder

SALADS

From \$4.95 per person

Hearts of Romaine and Radicchio Salad with Herbed Croutons, Grated Asiago Cheese
and Traditional Caesar Dressings

Baby Spinach with Strawberries, Stilton and Panchetta Bacon with a Walnut Dressing

Red and Green Endive with Frisee with Candied Pecans, Spiced Cherry Tomatoes
and a Cranberry Dijon Dressing

Endive-Arugula and Roasted Portobello Mushroom
with an Herbed Balsamic Dressing

Vine Ripened Tomato and Bocochini with Fresh Basil tossed with Roasted Garlic
and Olive Oil on a Bed of Red Leaf Lettuce

Baby Mesculin Salad with Sun Dried Tomatoes, Grilled Portobello Mushrooms,
Smoked Mozzarella, with a Herbed Balsamic Dressing

Red Oak and Frisee Lettuces with Candied Walnuts, Strawberries and Goat Cheese
with a Raspberry Dijon Glaze

MAIN COURSE

From \$12.95 per person

Four Peppercorn Filet Mignon with a Port Reduction Sauce

Steamed Chilean Sea Bass with a Thai Ginger Glaze

Spinach and Shallot Stuffed Breast of Chicken with an Apricot/Walnut Glaze

Pork Tenderloin Wrapped in Pancetta Bacon Topped with a Vodka Cream Sauce

Mesquite Grilled Napa Valley Rack of Lamb with a Red Wine,
Sun Dried Cherry and Rosemary Sauce

Citrus Marinated Grilled Swordfish with an Avocado Island Salsa

Pan Seared Chicken Breast Picatta

Grilled Filet of Beef with Chanterelle and Asparagus Ragout

Cashew Encrusted Breast of Chicken with Peach Chutney

Baby Beef Tenderloin Stuffed with Goat Cheese, Cracked Black Pepper,
Garlic, and Spinach

Grilled Teriyaki and Apricot Fresh Salmon Filet

Braised Chicken Marbella with Prunes, Apricots, Green Olives and Oregano

Sautéed Quail in a Pomegranate Sauce

Provençal-Style Salmon with Shaved Fennel

Traditional Ossobuco

Roast Duck Stuffed with Apples

Portuguese Seafood Paella with Saffron

VEGETABLES

From \$3.95

Haricot Verte and Onion Compote

Fava Bean, Artichoke and Roasted Pepper Sauté

Grilled Baby Vegetables with Fennel

Cannellini Beans, Arugula, Tomato and Olive

Caramelized Seasonal Vegetable Ragout

Roast Tomatoes Stuffed with Bitter Greens

Pan Seared Asparagus with a Garlic Strudel

Steamed Baby Carrots with a Light Tarragon Butter

Sauté of Broccolini with Garlic and White Wine

STARCH

From \$3.95

Creamy Yukon Gold Potatoes with Caramelized Onions and Gorgonzola Cheese

Herb Roasted Fingerling Potatoes

Wild Mushroom Risotto

Butternut Squash Polenta

Au Gratin Potatoes with Gruyere and Fried Leeks

Wild Mushroom Ravioli in a Sherry Wine Sauce

Garlic and Rosemary Red Potatoes

Creamy Italian Orzo with Spinach Pesto and Sun-dried Tomatoes

Parsnip and Potato Puree with Chives

Wild Rice with Pecans and Smoked Bacon

Desserts

From \$2.95 per person

Pecan Praline Cheesecake with Carmel Sauce

Seasonal Fruit Tartlets

Chocolate Raspberry Ganache Cake

Crème Brulee

Rustic Apple Tart with Vanilla Bean Ice Cream

Traditional Strawberry Shortcake

Tiramisu Parfait

Raspberry Walnut Crunch Bars

Lemon Citron Bars

Cappuccino Fudge Brownies

Variety of Fresh Fruit Sorbets

Additional Services

Flowers

Themed Décor

Rentals & Linens

Event Coordination

Lighting

Entertainment

Wait Staff

Full Bar and Beverage Services

Cappuccino and Coffee Stations

Valet Parking

Venue

Audio-Visual