



**THE KITCHEN**  
AT DESCANSO

Descanso Gardens is one of Southern California's most magical botanical delights, with seasonal floral displays that form a breathtaking backdrop for unique events. A favorite location for romantic weddings, Descanso Gardens and the Kitchen For Exploring Foods will provide all-encompassing packages filled with nature-inspired, seasonal menus and an unforgettable experience. As the sun begins to set, the Gardens become a gorgeous evening location for celebrations, wedding portraits, and more.

Menus Created by The Kitchen For Exploring Foods

**WEDDING MENU**

Catering and Special Event Sales | 213 864 2241 | [eugenie@thekitchen.net](mailto:eugenie@thekitchen.net)







# THE BLOSSOM

Served \$115. | Buffet \$125.

Includes cheese and charcuterie display during cocktail reception

Dinner service, hosted selection of house beer and wine, assorted sodas, coffee, tea, and water

22% administrative fee and taxes are additional

## SERVED

**SALAD** select one  
served with basket of crispies

**Baby Green Salad** mixed baby greens, sliced fresh pears and dried cranberries, candied pecans and gorgonzola, balsamic vinaigrette **V GF**

**Mixed Garden Greens** radicchio cup, fallen chevre soufflé, candied pecans, dried cranberries or apricots, nasturtiums, aged balsamic vinaigrette **V**

**Baby Kale, Fennel & Citrus Salad** blood orange, grapefruit, kumquats, and navel oranges, avocado, pomegranate seeds and citrus vinaigrette **VG GF**

**ENTRÉE** select two protein and one vegan or vegetarian

**Tuscan Roasted Jidori Chicken Breast** marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes **GF**

**Coq Au Vin** california chicken breasts and thighs braised in white wine, castelvetro olives, capers, roasted fingerling potatoes with crispy herbs, haricots verts bundle

**Pan-Seared Salmon** blood orange gastrique, spring pilaf of asparagus tips, fava beans and fresh mint, asparagus spears **GF**

**Wild Mushroom Parcel** with pernod farro, sautéed shallots, tarragon and chervil, haricots verts bundle **V**

**Stuffed Portobello Mushrooms** grilled eggplant, zucchini, peppers, breadcrumbs and asiago **V**

## BUFFET

**SALAD** select one  
served with baguettes and herb butter

**Garden Greens** with balsamic vinaigrette garland of roasted red, yellow and pink baby beets, chunky beet vinaigrette, blue cheese and toasted nuts **V GF**

**Descanso Salad** wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette **V GF**

**PROTEINS** select two

**Tuscan Roasted Jidori Chicken Breasts and Thighs** marinated with lemon and herbs, grilled lemon halves **GF**

**Chicken Breasts** pesto, taleggio cheese and cherry tomatoes

**Slow-Roasted Salmon** fennel, navel and blood oranges, lemon, baby red peppers and dill sprigs, tangerine beurre blanc **GF**

**Pan-Seared Salmon** preserved lemon gremolata, crispy leeks **GF**

**STARCH** select one

**Roasted Fingerling Potatoes** with crispy herbs and sea salt **VG GF**

**Cauliflower Potato Mash** **V GF**

**Champagne Rice** vermicelli and toasted almonds **V**

**VEGETABLE** select one

**Three Pea Mélange** sugar snap peas, snow peas and english peas

**Haricots Verts** with crispy shallots

**Seasonal Grilled Vegetable Platter** with herb marinade

\*Price includes all event labor charges, cake cutting fee, house tables, non dropped linens, flatware, china, glassware and chairs.

# THE HIBISCUS

Served 135. | Buffet 145.

Includes 45 minute cocktail reception with 3 tray-passed hors d'oeuvres

Dinner service, hosted selection of house beer and wine, assorted sodas, coffee, tea, and water

22% administrative fee and taxes are additional

## HOR'S DOEUVRES select one vegetarian and two proteins

**Artichoke Nibbles with Romesco Sauce** avocado toast on grilled country bread, sliced cherry tomatoes, balsamic drizzle and fresh basil **V**

**Chilled Soup Shooter** fresh corn **V**, artichoke vissychoise **V** or tomato gazpacho **VG**

**Carrot & Turmeric Tartare** on beet chip, whipped chevre cheese, sunflower seeds and crispy carrot tops **V GF**

**Gougere Cheese Puffs** with micro grated parmesan cheese **V**

**Miniature Grilled Gruyère Cheese Sandwich** pear-fig compote, fig slice and fresh thyme **V**

**Fresh Corn Fritters** with chipotle sauce **V**

**Vegan Young Coconut Ceviche Tostada** smashed avocado, diced persian cucumber, micro cilantro **VG GF**

**Ahi Tuna Tartare** on a wonton crisp, wasabi sauce

**Smoked Salmon Phyllo Tartlets** crème fraiche and lemon zest

**Chicken & Mushroom Bread Pudding** tarragon, gruyère cheese and shallot crème fraiche, crispy shallots

**Fresh Rice Paper Summer Rolls** chicken, chioggia beets, corn kernels, sunflower sprouts, avocado, basil leaves, spicy thai sauce **GF**

**Rare Roast Beef** with rosemary oil and rosemary aioli, on black olive toasts

**Braised Short Ribs Crostini** horseradish sauce and chives

**Beef Empanadas** guacamole and chives

**Grilled Miniature Reuben Sandwiches** with honey mustard sauce

**Crispy Fried Olives** italian sausage and parmesan filling

## SERVED

**SALAD** select one | served with basket of crispies

**Baby Green Salad** (mixed baby greens, sliced fresh pears and dried cranberries, candied pecans and gorgonzola, balsamic vinaigrette **V GF**

**California Farmer's Market Salad** shaved asparagus, watermelon and breakfast radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino and truffle vinaigrette **V**

**Baby Kale, Fennel & Citrus Salad** blood orange, grapefruit, kumquats, and navel oranges, avocado, pomegranate seeds and citrus vinaigrette **VG GF**

**ENTRÉE** select two protein and one vegan or vegetarian

**Tuscan Roasted Jidori Chicken Breast** marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes **GF**

**Coq Au Vin** california chicken breasts and thighs braised in white wine, castelvetrano olives, capers, champagne rice, vermicelli and toasted almonds, haricots verts bundle

**Pan-Seared Arctic Char** with artichoke barigoule savory cream, artichoke puree, artichoke crisps, rumex, baby heirloom rainbow carrots, roasted cherry tomatoes **GF**

**Grilled Hanger Steak** cabernet sauce, california golden raisin and tomato relish, potato parmesan gratin with thyme, haricots verts bundle and Provençal tomato **GF**

**Red Wine-Braised Boneless Beef Short Ribs** chimichurri and crispy onions, roasted fingerling potatoes, roasted heirloom carrots

## BUFFET

**SALAD** select one | served with baguettes and herb butter

**Garden Greens** with balsamic vinaigrette garland of roasted red, yellow and pink baby beets, chunky beet vinaigrette, blue cheese and toasted nuts **V GF**

**Descanso Salad** wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette **V GF**

**PROTEINS** select two

**Grilled New York Strip Steak or Hanger Steak** cabernet sauce, gremolata, crispy onions

**Pan-Roasted Jidori Chicken Breasts** morel mushroom cream **GF**

**Grilled Local Sustainable Sea Bass or Salmon** smoky tomato butter, cherry tomato confit **GF**

**Pan-Seared Salmon** preserved lemon gremolata, crispy leeks **GF**

**STARCH** select one

**Roasted Fingerling Potatoes** with crispy herbs and sea salt **VG GF**

**Cauliflower Potato Mash** **V GF**

**Champagne Rice** vermicelli and toasted almonds **V**

**VEGETABLE** select one

**Roasted Broccolini**, garlic chips, lemon and chili flake **VG GF**

**Haricots Verts & Heirloom Summer Beans** with marcona almonds and caramelized shallots **VG GF**

**Seasonal Grilled Vegetable Platter** with herb marinade **VG GF**

## FULL BAR

**Liquors** stolichnaya vodka, bombay gin, bacardi rum, azul tequila, jack daniel's bourbon, dewar's white label scotch

**Wines** kenwood champagne, red, and white

**Beer** golden road, angel city, corona light

**Soda, Water & Mixers** coke, diet coke, sprite, mixers for a full bar, voss flat and sparkling water

**Champagne Toast Included**

\*Price includes all event labor charges, cake cutting fee, house tables, non dropped linens, flatware, china, glassware and chairs.

# THE VIOLET

Served 160. | Buffet 170.

Includes 45 minute cocktail reception with 3 tray-passed hors d'oeuvres

Dinner service, hosted premium full bar, selection of house beer and wine, assorted sodas, coffee, tea, and water

22% administrative fee and taxes are additional

## HOR'S DOEUVRES select one vegetarian and two proteins

**Beef Empanadas** guacamole and chives

**Braised Short Ribs Crostini** horseradish sauce and fresh chives

**Crispy Rice Cakes** with kobe beef carpaccio and korean bbq sauce **GF**

**In & Out-Style Beef Sliders** organic cheddar cheese, thousand island, tomato, dill pickle chip and iceberg lettuce

**Rare Roast Beef** with horseradish sauce in crispy potato shell **GF**

**Crispy Fried Olives** italian sausage and parmesan filling

**Grilled Miniature Reuben Sandwiches** with honey mustard sauce

**Tarte Flambé** caramelized onion, applewood-smoked bacon and gruyère

**Lamb Meatballs** date and pomegranate molasses

**Chicken Potstickers** with spicy thai sauce

**Jerked Chicken** chipotle sauce and pineapple salsa on banana tostone chip **GF**

**Fresh Rice Paper Summer Rolls** chicken, chiggia beets, corn kernels, sunflower sprouts, avocado, basil leaves, spicy thai sauce **GF**

**Halibut & Avocado Ceviche** with cucumber and fresh cilantro on a belgian endive leaf **GF**

**Harrissa Prawns** with tzatziki sauce **GF**

**Miniature Shrimp Tostada** avocado pico de gallo, guacamole, corn tortilla crisp and micro cilantro **GF**

**Artic Char & Bulgur Tartare** preserved lemon relish, beet chip **GF**

**Shrimp On Grits Cake** roasted tomato aioli and spicy corn salsa

**Miniature Lobster Corn Dogs** with spicy mustard sauce

**Crab Cakes** yuzu aioli, caviar lime, micro sprouts

**Artichoke Nibbles** with romesco sauce **V**

**Brie Tarte Flambé** brie, caramelized onions, medjool dates and wild arugula **V**

**Carrot & Turmeric Tartare** on beet chip, whipped chevre cheese, sunflower seeds and crispy carrot tops **V GF**

**Chilled Soup Shooter** fresh corn **V**, artichoke vissychoise **V** or tomato gazpacho **VG**

**Crispy Brussels Sprouts** with truffle salt and black truffle aioli **V**

**Crispy Haricot Vert** with spicy dijon sauce **V**

**Fresh Corn Fritters** with chipotle sauce **V**

**Gougere Cheese Puffs** with micro grated parmesan cheese **V**

**Miniature Grilled Gruyère Cheese Sandwich** pear-fig compote, fig slice and fresh thyme **V**

**Miniature Crispy Cups** warm brie, white truffle honey, and crushed marcona almonds **V**

**Quinoa Tabouli Salad** in a cucumber cup **VG GF**

**Vegan Young Coconut Ceviche Tostada** smashed avocado, diced persian cucumber, micro cilantro **VG GF**

**Zucchini & Manouri Cheese Fritters** lime cardamon creme friache

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## SERVED

**SALAD** select one | served with basket of crispies

**Smoked Almond Chevre** roasted baby beets, tangerines and cara cara oranges, baby arugula, herbed breadcrumbs and citrus vinaigrette **V**

**California Farmer's Market Salad** shaved asparagus, watermelon and breakfast radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino and truffle vinaigrette **V**

**Castelfranco & Butter Lettuce** roasted baby artichokes, marcona almonds, fava beans, casetelvetrano olives and shaved parmesan cheese, meyer lemon vinaigrette

**Heirloom Tomato & Watermelon Cylinder Salad** wild arugula, ricotta salata, fresh basil, basil oil, aged balsamic vinaigrette **V GF**

**Harvest Chopped Salad** fresh peas, corn, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden beets, baby kale, radicchio, cabbage, arugula, champagne honey mustard tarragon vinaigrette **V**

**ENTRÉE** select two protein and one vegan or vegetarian

**Medallion of Ribeye** red wine gastrique, crispy onions, corn pudding soufflé, asparagus and cherry tomatoes

**Beef Tenderloin Tournedo** cabernet wine sauce, artichoke puree, smoked crème fraiche, tomato relish, seared baby artichokes, roasted fingerling potatoes, haricot verts **GF**

**Branzino en Papillote** lemon and kalamata olive butter, tomato, fennel and basil confit, marble potatoes and fresh thyme, served in parchment paper wrap, asparagus spears **GF**

**Pan-Seared Local Halibut** polenta with corn of the cob, miso, bacon, heirloom cherry tomato confit, beurre blanc, borage flowers, asparagus bundle

**Wild Striped Bass** tangerine, cara cara orange, blood orange, scallion confit, citrus beurre blanc, black rice with green garlic, spring peas and chive tie **GF**

**Wild Mushroom Parcel** with pernod farro, sautéed shallots, tarragon and chervil, haricot vert bundle with chive tie **VG**

**Chermoula Japanese Eggplant** bulgur with golden raisins, green olives, almonds, cilantro, mint and yogurt **V**

## BUFFET

**SALAD** select one | served with baguettes and herb butter

**Harvest Chopped Salad** fresh peas, corn, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden beets, baby kale, radicchio, cabbage, arugula, champagne honey mustard tarragon vinaigrette **V**

**Descanso Salad** wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette **V GF**

**STARCH** select one

**Summer Squash & Basil Pasta** paccheri pasta, extra virgin olive oil, aleppo pepper, fresh basil, parmigiano-reggiano **V**

**Roasted Fingerling Potatoes** with crispy herbs and sea salt **VG GF**

**Cauliflower Potato Mash** **V GF**

**Champagne Rice** vermicelli and toasted almonds **V**

**PROTEINS** select two

**Grilled Sliced Beef Tenderloin** cabernet sauce, horseradish sauce, crispy onions

**Boneless Braised Short Ribs** cabernet sauce and cipollini onions **GF**

**Sliced Ribeye Steak** red wine reduction and crispy onions

**Wild Striped Bass** tangerine, cara cara orange, blood orange, scallion confit, citrus beurre blanc **GF**

**Pan-Seared Local Halibut** heirloom cherry tomato confit, beurre blanc, borage flowers **GF**

**VEGETABLE** select one

**Roasted Broccolini** garlic chips, lemon and chili flake **VG GF**

**Haricot Verts & Heirloom Summer Beans** with marcona almonds and caramelized shallots **VG GF**

**Seasonal Grilled Vegetable Platter** with herb marinade **VG GF**

## PREMIUM FULL BAR

**Liquors** grey goose vodka, sapphire gin, bacardi rum, myers's dark rum, patron silver tequila, marker's mark bourbon, glenlivet scotch

**Wines** roederer estate champagne, red, and white

**Beer** stella artois, angel city, corona light, angry orchard cider

**Soda, Water & Mixers** coke, diet coke, sprite, mixers for a full bar, voss flat and sparkling water

**Champagne Toast Included**

\*Price includes all event labor charges, cake cutting fee, house tables, non dropped linens, flatware, china, glassware and chairs.



# WEDDING ENHANCEMENTS

## CHILDREN'S MEALS

Half price of your package price

## VENDOR MEALS

\$25. per person

### BOXED SANDWICHES

**Chicken Tarragon Salad** on parmesan focaccia with sliced grapes and nuts

**Roast Beef** on parmesan focaccia with horseradish

**Roasted Turkey** on parmesan focaccia with choice of chipotle mayonnaise or cranberry chutney

**Vegetarian** on parmesan focaccia with avocado, tomato, and spinach with choice of pesto or hummus **V**

**Smoked Ham** on parmesan focaccia with dijon mustard

**Grilled Chicken** on grilled sourdough with honey mustard

**Tuna** on grilled sourdough with hummus

## THE KITCHEN'S FAMOUS NAKED CAKE

\$7. per person

3 tiers, 12" naked cake + naked sheet

## TABLE FLORALS

available

## HEATERS

\$50. each

## SPECIALTY COCKTAILS

choice of one **8. per guest** | choice of two **12. per guest**

**Bramble Smash** vodka, fresh blackberries, raspberries, simple syrup, fresh lemon and lime wedges and berries garnish

**The Prescription** blanco tequila, fresh ginger honey syrup, lemon and mezcal mist

**Cucumber Basil Gimlet** lime juice, simple syrup, fresh basil leaves, cucumber slices

**Strawberry Basil Rosé Sangria** strawberries, basil simple syrup, chilled dry rosé, fresh lemon juice, sliced strawberries, lemon wheels and basil leaves

**Whiskey Mule** bourbon, fernet, ginger beer, fresh lime, mint and lime garnish

## CHAMPAGNE TOAST

\$6. per person

Add on to the Blossom package

## LINENS

starting at \$20. per table

Floor length linens