



PATINA

— CATERING —

WEDDINGS

PACKAGES

PLATINUM PACKAGE \$280

ONE-HOUR COCKTAIL RECEPTION

selection of four tray-passed hors d'oeuvres

CHOICE OF DINNER SERVICE

three-course plated dinner with one salad, two entrées and three desserts

buffet dinner with two salads, two entrées and three accompaniments

BEVERAGES

three hours of assorted premium liquor

three hours of assorted wines and beers

champagne/sparkling toast

GOLD PACKAGE \$195

45-MINUTE COCKTAIL RECEPTION

selection of three tray-passed hors d'oeuvres

CHOICE OF DINNER SERVICE

two-course plated dinner with one salad and two entrées

buffet dinner with two salads, two entrées and three accompaniments

BEVERAGES

three hours of assorted call liquor

three hours of assorted wines and beers

champagne/sparkling toast

SILVER PACKAGE \$160

CHOICE OF DINNER SERVICE

two-course plated dinner with one salad and one entrée

buffet dinner with two salads, two entrées and two accompaniments

BEVERAGES

two hours of assorted house wines and beers

champagne/sparkling toast

BRONZE PACKAGE \$130

TWO-COURSE BUFFET DINNER

with two salads, two entrées and two accompaniments

BEVERAGES

two hours of assorted house wines and beers

champagne/sparkling toast



WEDDING SPECIALIST 213 814 3052 | patinacatering@patinagroup.com

Priced per person unless otherwise noted. Packages do not include labor, 22% service charge, and sales tax. Rentals are additional. Menu items subject to availability, we reserve the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site. Does not include specialty or kitchen rentals. Standard kitchen buildout starts at \$4,000 and includes: top frame tent, turf, convection oven, double door refrigerator, 6-burner stove oven, propane tanks, twelve 6ft tables and three 32 gallon trash cans.

PLATINUM PACKAGE

TRAY-PASSED HORS D'OEUVRES *select four*

SEA

CRAFT WOOD SPOON OF MAINE LOBSTER burrata mozzarella, lemon, crisp capers **GF**

LOCAL DUNGENESS CRAB PUSH POP brokaw avocado mousse, caviar **GF**

NEW STYLE SHRIMP COCKTAIL heirloom tomato water pipette **GF**

SEARED TUNA WITH GREEN PAPAYA SALAD on wonton crisp with sweet chile vinaigrette

TINY SEARED SCALLOP BÁNH MÌ pickled radish, siracha mayo

LAND

NIMAN RANCH PRIME BEEF TARTARE CLASSIQUE with traditional garnishes

BAMBOO-SPIKED SLOW BRAISED SHORT RIB char siu, sesame

LA QUERCIA BERKSHIRE PROSCIUTTO melon, wild arugula, california extra virgin olive oil **GF**

MINI PASTILLE OF DUCK CONFIT almond, cinnamon and saffron

BOURBON CHICKEN LIVER MOUSSE fig preserves, walnut croustade

GARDEN

WILD ARUGULA MADELEINE zuckerman asparagus, burrata, black olive **V**

CRISP NORI TEMPURA edamame hummus, shishito pepper, dried tomato **VG**

BEET "POKE" toasted macadamia, seaweed, sesame, crisp wonton **VG**

WILD MUSHROOM & TRUFFLE FRITTERS garlic aioli, caper salsa verde, parmigiano reggiano **V**

TINY MUSHROOM TINGA TACOS arbol chile salsa, lime **VG GF**

V = vegetarian **VG** = vegan **GF** = made without gluten



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PLATINUM PACKAGE

PLATED DINNER

SALADS *select one*

YUKON GOLD POTATO GALETTE house-smoked salmon, caviar crème fraîche, dill, fried capers

GOLD & SCARLET BEETS grilled red onions, laura chenel goat cheese, fennel, pine nuts, sherry vinaigrette **V GF**

DUNGENESS CRAB CHOPPED SALAD hard-cooked egg, blue cheese, balsamic caramelized onions, avocado crema **GF**

FRISÉE SALAD AUX LARDON applewood-smoked bacon, point reyes blue cheese, sherry shallot vinaigrette **GF**

SOFT 63° FARM EGG Nueske bacon, melted sweet peppers, chicory herb salad, warm sherry vinaigrette **GF**

LA WALDORF crisp escarole, pomegranate seed, spiced walnuts, point reyes bleu cheese, washington apples **V GF**

ENTRÉES *select two*

MOULARD DUCK LEG CONFIT lentils du puy, wild mushrooms, green peppercorn sauce **GF**

CALIFORNIA STRIPED BASS lobster bisque, brentwood sweet corn spoon bread, braised greens, sweet pepper relish

BONE-IN BEEF SHORT RIB cauliflower gratin, bouquet of asparagus, bone marrow soubise

ANGUS NEW YORK STRIP cauliflower purée, cast-iron haricot vert, rainbow carrots, roasted tomato compound butter

SEASONAL VEGETABLE RAGOUT crisp polenta cake, red pepper coulis **VG**

FILET MIGNON sweet corn purée, seared baby carrot, summer squash, cream forest mushroom pepper sauce

WILD MUSHROOM RISOTTO california olive oil, cave-aged parmesan cheese, summer truffle **V GF**

CAST-IRON SCOTTISH SALMON sweet corn and black-eyed pea succotash, brussels sprout slaw **GF**

DRY-RUBBED SWEET POTATO “STEAKS” sweet corn polenta, chile piperade, bbq onions, cumin cashew crema, chimichurri **VG**

SPINACH & BRAISED MUSHROOM RAVIOLI black kale, blistered cherry tomatoes, truffle tapenade **VG**

STATIONARY MINI DESSERTS *select three*

CAKE POPS **V**

CUPCAKES **V**

PUSH-POPS **V**

MINI “DRUMSTICKS” **V**

APPLE TARTLETS **V**

BLACK FOREST CHOCOLATE CUP **V GF**

BERRY CHEESECAKE **V**

MARSHMALLOW S'MORES TARTS **V**

HAZELNUT CHOCOLATE ROCHER **V**

CLASSIC OPERA CAKE **V**

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PLATINUM PACKAGE

BUFFET DINNER

SALADS *select two*

WILD MUSHROOM SALAD fresh herbs, champagne dijon vinaigrette **VG GF**

ANTIPASTI SALAD shaved salumi, balsamic grilled radicchio, mozzarella pearls, sweet peppers, basil vinaigrette **GF**

FRESH OREGON BAY SHRIMP REMOULADE celery root, compressed celery **GF**

NIÇOISE SALAD olive oil-poached albacore tuna, haricot vert, fingerlings, hard-cooked egg **GF**

KALE SALAD avocado, butternut squash, pomegranate, walnuts, maple tahini dressing **VG GF**

CHICORIES SALAD persimmon, dates, apples, candied walnuts, gorgonzola, burnt cinnamon vinaigrette **V GF**

ENDIVE & WATERCRESS SALAD with caramelized walnuts, asian pear and sherry vinaigrette **VG GF**

POACHED FINGERLING POTATOES with shaved baby fennel, cucumber and smoked salmon **GF**

ENTRÉES *select two*

PINOT BISTRO WHOLE ROASTED MARY'S FARM CHICKEN white wine mustard sauce

STUFFED MARY'S AIRLINE CHICKEN BREAST pancetta, spinach, fontina, natural chicken jus

CRISP DUCK LEGS CONFIT tart cherries, duck jus

SAUTÉED PACIFICO BASS herb vinaigrette **GF**

SEARED ALASKAN HALIBUT caper pepita gremolata **GF**

ROASTED SEABASS harissa, coriander yogurt **GF**

SKUNA BAY SALMON lemon butter, dill **GF**

SLOW-BRAISED PRIME BEEF SHORT RIB caramelized onions, port wine reduction

WHOLE ROASTED BEEF TENDERLOIN marchand du vin sauce

ROASTED NEW YORK STRIPLOIN red wine, porcini cream

ACCOMPANIMENTS *select three*

LIQUID GOLD YUKON POMMES PURÉE **V GF**

ROASTED GARLIC MASHED POTATOES **V GF**

LITTLE RED POTATOES fresh parsley, olive oil **VG GF**

THYME & GARLIC POTATO CONFIT **VG GF**

CREAMY PARMESAN POLENTA **V GF**

SOUTHERN STYLE CHEDDAR CHEESE GRITS **V GF**

FARFALLE PASTA tomato pomodoro, basil, parmesan **VG**

SPANISH MOROS Y CHRISTIANOS sofrito black beans, white rice, cilantro **VG GF**

CORIANDER-SCENTED GREEN RICE **VG GF**

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GOLD PACKAGE

TRAY-PASSED HORS D'OEUVRES *select three*

SEA

BAMBOO-SPIKED PRAWN pancetta, mango vinaigrette, coriander **GF**

CURRIED SHRIMP AND MANGO SALAD in refreshing cucumber cups **GF**

WILD SMOKED SALMON PUSH POP dill, vodka crème fraîche, caviar **GF**

CALIFORNIA KING SALMON RILETTES lemon caper relish, crisp crouton

GRILLED OCTOPUS avocado toast, calabrian chile salsa

LAND

KOBE BEEF POLPETINI MEATBALLS sunday tomato gravy, parmesan

SPICY THAI BEEF LETTUCE CUPS sesame, scallions

CRISPY PORK CHICHARONES onion relish, lime, cilantro

PETALUMA CHICKEN BREAST CROQUETTE horseradish honey crème fraîche

TINY CHICKEN TINGA TACOS arbol chile salsa, lime **GF**

GARDEN

BELGIAN ENDIVE SPEARS with creamy brie, marcona almonds and truffle honey **V GF**

GOLDEN PUMPKIN COINS point reyes blue cheese, cranberry relish **V GF**

PETIT FAVACADO TOAST shaved pecorino romano, micro mint **V**

CRISP POLENTA CAKES balsamic glazed shallots **V**

MUSHROOM CEVICHE corn chip, cilantro blossoms, cumin crema, avocado **VG GF**

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GOLD PACKAGE

PLATED DINNER

SALADS *select one*

TOWER OF ORGANIC BEETS sheep's milk feta cheese, wild arugula, olive vinaigrette **V GF**

RISING C RANCH CARA CARA & BLOOD ORANGES grilled jicama, petaluma greens, queso cotija, key lime infusion **V GF**

BURRATA MOZZARELLA oven-dried tomatoes, chicory, basil pesto, pistachio, brioche croutons **V**

ROMAINE HEART CHOPPED SALAD hard-cooked egg, blue cheese, balsamic caramelized onions, avocado crema **V GF**

BABY LETTUCES soft herbs, goat cheese "crotin", pine nuts, cider soaked raisins, fuji apple vinaigrette **V GF**

MIZUNA AND MUSTARD GREENS roasted shitake mushrooms, asian pears, toasted almonds ginger-soy vinaigrette **VG**

LITTLE GEM "WEDGE" SALAD smoked bacon, sweet onions and classic blue cheese dressing **GF**

CLASSIC CAESAR SALAD tender hearts of romaine, shaved parmesan, toasted garlic croutons

ENTRÉES *select two*

ROASTED SILVER SALMON sweet corn fava ragout, fingerling potatoes, herb salsa verde **GF**

GRILLED SALMON saffron risotto galette, baby vegetables, cured chorizo, pei mussel vinaigrette

SEARED LOCAL ROCK FISH crisp risotto galette, oyster mushrooms, snap peas, citrus butter, salsa verde

ROASTED ANGUS BEEF FILET potatoes gratin, spinach fondue, oven-dried tomato, thyme jus

BRAISED BEEF SHORT RIB soft parmesan polenta, forest mushroom, tomato confiture, natural jus

BRAISED MINI LAMB SHANK mascarpone polenta, caramelized onions, blistered toy box tomatoes, balsamic

JUNIPER-BRINED PORK CHOP corn spoon bread, summer squash, roasted chile jus

ACORN-FED PORK SHOULDER yukon gold mashed potatoes, rainbow carrots, horseradish, madiera jus

CONFIT OF MARY'S FARM CHICKEN LEG white bean purée, shimeji mushrooms, wilted garlic greens, sage **GF**

HOUSE-SEASONED CAST-IRON MARY'S HALF CHICKEN savory mushroom bread pudding, onion soubise

DRY-RUBBED SWEET POTATO "STEAKS" sweet corn polenta, chile piperade, bbq onions,
cumin cashew crema, chimichurri **VG**

SPINACH & BRAISED MUSHROOM RAVIOLI black kale, blistered cherry tomatoes, truffle tapenade **VG**

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GOLD PACKAGE

BUFFET DINNER

SALADS *select two*

BUTTERNUT SQUASH sun-dried cranberries, basil, cider vinaigrette **VG GF**

CARAMELIZED GLOBE EGGPLANT dried tomato pesto, pine nuts **VG GF**

SLOW-ROASTED SCARLET BEETS shallots, dill, champagne vinaigrette **VG GF**

PATINA CAESAR SALAD romaine hearts, garlic croutons, parmigiana reggiano

SPINACH SALAD hard-cooked eggs, red onion, golden raisins, blue cheese, balsamic **V GF**

TOASTED FARRO wild arugula, dried tart cherries, feta, pistachios, sweet potato, dijon vinaigrette **V GF**

MANCHEGO CHEESE SALAD baby arugula, medjool dates, fuji apples, caramelized walnuts **V GF**

ENTRÉES *select two*

PAN-SEARED BREAST OF MARY'S FARM CHICKEN white wine mustard sauce

SLOW-BRAISED PETALUMA CHICKEN LEGS tomato, onion, sour orange mojo

SAUTÉED STRIPED BASS herb vinaigrette **GF**

CITRUS-ROASTED WHITE SHRIMP pearl onion tabasco gravy

VERMILION ROCK COD preserved tomato beurre blanc, emerald oil **GF**

SEARED KING SALMON GALETTES citrus caper remoulade

RED WINE-BRAISED BEEF SHORT RIB

GRILLED PRIME HANGAR STEAK marchand du vin sauce

SMOKY PIMENTON-RUBBED RARE FLANK STEAK avocado chimichurri **GF**

RED WINE HERB-MARINATED SIRLOIN TRI-TIP grain mustard cream

ACCOMPANIMENTS *select three*

CHARRED BRUSSELS SPROUTS balsamic **VG GF**

BROCCOLINI lemon, garlic, chile **VG GF**

RAINBOW CARROTS honey, thyme **VG GF**

ROASTED HEIRLOOM SQUASH tarragon **VG GF**

LIQUID GOLD YUKON POMMES PURÉE **V GF**

THYME & GARLIC POTATO CONFIT **VG GF**

CREAMY PARMESAN POLENTA **V GF**

THREE CHEESE MAC N' CHEESE breadcrumbs **V**

FARFALLE PASTA ALFREDO parmesan cream, black pepper, chive **V**

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SILVER PACKAGE

PLATED DINNER

SALADS *select one*

TOWER OF ORGANIC BEETS sheep's milk feta cheese, wild arugula, olive vinaigrette **V GF**

RISING C RANCH CARA CARA & BLOOD ORANGES grilled jicama, petaluma greens, queso cotija, key lime infusion **V GF**

BURRATA MOZZARELLA oven-dried tomatoes, chicory, basil pesto, pistachio, brioche croutons **V**

ROMAINE HEART CHOPPED SALAD hard-cooked egg, blue cheese, balsamic caramelized onions, avocado crema **V GF**

BABY LETTUCES soft herbs, goat cheese "crotin", pine nuts, cider soaked raisins, fuji apple vinaigrette **V GF**

MIZUNA & MUSTARD GREENS roasted shitake mushrooms, asian pears, toasted almonds ginger-soy vinaigrette **VG**

LITTLE GEM "WEDGE" SALAD smoked bacon, sweet onions and classic blue cheese dressing **GF**

CLASSIC CAESAR SALAD tender hearts of romaine, shaved parmesan, toasted garlic croutons

ENTRÉES *select two*

ROASTED SILVER SALMON sweet corn fava ragout, fingerling potatoes, herb salsa verde **GF**

GRILLED SALMON saffron risotto galette, baby vegetables, cured chorizo, pei mussel vinaigrette

SEARED LOCAL ROCK FISH crisp risotto galette, oyster mushrooms, snap peas, citrus butter, salsa verde

ROASTED ANGUS BEEF FILET potatoes gratin, spinach fondue, oven-dried tomato, thyme jus

BRAISED BEEF SHORT RIB soft parmesan polenta, forest mushroom, tomato confiture, natural jus

BRAISED MINI LAMB SHANK mascarpone polenta, caramelized onions, blistered toy box tomatoes, balsamic

JUNIPER-BRINED PORK CHOP corn spoon bread, summer squash, roasted chile jus

ACORN-FED PORK SHOULDER yukon gold mashed potatoes, rainbow carrots, horseradish, madiera jus

CONFIT OF MARY'S FARM CHICKEN LEG white bean purée, shimeji mushrooms, wilted garlic greens, sage **GF**

HOUSE-SEASONED CAST-IRON MARY'S HALF CHICKEN savory mushroom bread pudding, onion soubise

DRY-RUBBED SWEET POTATO "STEAKS" sweet corn polenta, chile piperade, bbq onions,
cumin cashew crema, chimichurri **VG**

SPINACH & BRAISED MUSHROOM RAVIOLI black kale, blistered cherry tomatoes, truffle tapenade **VG**

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SILVER PACKAGE

BUFFET DINNER

SALADS *select two*

BUTTERNUT SQUASH sun-dried cranberries, basil, cider vinaigrette **VG GF**

CARAMELIZED GLOBE EGGPLANT dried tomato pesto, pine nuts **VG GF**

SLOW-ROASTED SCARLET BEETS shallots, dill, champagne vinaigrette **VG GF**

PATINA CAESAR SALAD romaine hearts, garlic croutons, parmigiana reggiano

SPINACH SALAD hard-cooked eggs, red onion, golden raisins, blue cheese, balsamic **V GF**

TOASTED FARRO wild arugula, dried tart cherries, feta, pistachios, sweet potato, dijon vinaigrette **V GF**

MANCHEGO CHEESE SALAD baby arugula, medjool dates, fuji apples, caramelized walnuts **V GF**

ENTRÉES *select two*

PAN-SEARED BREAST OF MARY'S FARM CHICKEN white wine mustard sauce

SLOW-BRAISED PETALUMA CHICKEN LEGS tomato, onion, sour orange mojo

SAUTÉED STRIPED BASS herb vinaigrette **GF**

CITRUS-ROASTED WHITE SHRIMP pearl onion tabasco gravy

VERMILION ROCK COD preserved tomato beurre blanc, emerald oil **GF**

SEARED KING SALMON GALETTES citrus caper remoulade

RED WINE-BRAISED BEEF SHORT RIB

GRILLED PRIME HANGAR STEAK marchand du vin sauce

SMOKY PIMENTON-RUBBED RARE FLANK STEAK avocado chimichurri **GF**

RED WINE HERB-MARINATED SIRLOIN TRI-TIP grain mustard cream

ACCOMPANIMENTS *select two*

CHARRED BRUSSELS SPROUTS balsamic **VG GF**

BROCCOLINI lemon, garlic, chile **VG GF**

RAINBOW CARROTS honey, thyme **VG GF**

ROASTED HEIRLOOM SQUASH tarragon **VG GF**

LIQUID GOLD YUKON POMMES PURÉE **V GF**

THYME & GARLIC POTATO CONFIT **VG GF**

CREAMY PARMESAN POLENTA **V GF**

THREE CHEESE MAC N' CHEESE breadcrumbs **V**

FARFALLE PASTA ALFREDO parmesan cream, black pepper, chive **V**

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BRONZE PACKAGE

BUFFET DINNER

SALADS *select two*

WILD MUSHROOM SALAD fresh herbs, champagne dijon vinaigrette **VG GF**

KALE SALAD avocado, butternut squash, pomegranate, walnuts, maple tahini dressing **VG GF**

CHICORIES SALAD persimmon, dates, apples, candied walnuts, gorgonzola, burnt cinnamon vinaigrette **V GF**

ENDIVE & WATERCRESS SALAD with caramelized walnuts, asian pear and sherry vinaigrette **VG GF**

BUTTERNUT SQUASH sun-dried cranberries, basil, cider vinaigrette **VG GF**

CARAMELIZED GLOBE EGGPLANT dried tomato pesto, pine nuts **VG GF**

SLOW ROASTED SCARLET BEETS shallots, dill, champagne vinaigrette **VG GF**

PATINA CAESAR SALAD romaine hearts, garlic croutons, parmigiana reggiano

SPINACH SALAD hard-cooked eggs, red onion, golden raisins, blue cheese, balsamic **V GF**

TOASTED FARRO wild arugula, dried tart cherries, feta, pistachios, sweet potato, dijon vinaigrette **V**

MANCHEGO CHEESE SALAD baby arugula, medjool dates, fuji apples, caramelized walnuts **V GF**

ENTRÉES *select two*

PAN-SEARED BREAST OF MARY'S FARM CHICKEN white wine mustard sauce

SLOW-BRAISED PETALUMA CHICKEN LEGS tomato, onion, sour orange mojo

SAUTÉED STRIPED BASS herb vinaigrette **GF**

CITRUS-ROASTED WHITE SHRIMP pearl onion tabasco gravy

VERMILION ROCK COD preserved tomato beurre blanc, emerald oil **GF**

SEARED KING SALMON GALETTES citrus caper remoulade

RED WINE-BRAISED BEEF SHORT RIB

GRILLED PRIME HANGAR STEAK marchand du vin sauce

SMOKY PIMENTON-RUBBED RARE FLANK STEAK avocado chimichurri **GF**

RED WINE HERB-MARINATED SIRLOIN TRI-TIP grain mustard cream

ACCOMPANIMENTS *select two*

CHARRED BRUSSELS SPROUTS balsamic **VG GF**

BROCCOLINI lemon, garlic, chile **VG GF**

RAINBOW CARROTS honey, thyme **VG GF**

ROASTED HEIRLOOM SQUASH tarragon **VG GF**

LIQUID GOLD YUKON POMMES PURÉE **V GF**

THYME & GARLIC POTATO CONFIT **VG GF**

CREAMY PARMESAN POLENTA **V GF**

THREE CHEESE MAC N' CHEESE breadcrumbs **V**

FARFALLE PASTA ALFREDO parmesan cream, black pepper, chive **V**

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ENHANCEMENTS

STATIONARY HORS D'OEUVRES *\$15-\$25*

Add an elegant charcuterie, cheese, fruit or vegetable station to your cocktail reception

DUO ENTRÉE *\$20-\$30*

Choose one of our popular "Duo" plates created by our executive chef, exclusively for your occasion, or upgrade your cuisine entrées

TOP CHEF MADE TO ORDER PASTA STATION *\$18-\$24*

All pastas cooked to order at display station

CAVATAPPI MAC N' CHEESE boschetto fonduta, shaved fresh truffles (supplemental charge)

ORECCHIETTE PASTA CARBONARA crisp pancetta served from a wheel of reggianito parmesan

HANDMADE PUMPKIN TORTELLINI sage, brown butter

CLASSIC FRESH SPAGHETTI CACIO E PEPE

RAW BAR *\$25-\$35*

Enjoy an amazing display of oysters, clams, scallops, mussels, shrimp and crab legs piled high on shaved ice

CAVIAR, BLINI & CHAMPAGNE STATION *MP*

CRUSHED ICE BAR FEATURING PETROSSIAN CAVIAR daurenki sturgeon, cured trout roe, smoke pike roe

RUSSIAN CLASSIC & GOLD POTATO BLINIS chef-made to order

BUBBLY CHAMPAGNE & SPARKLING WINE

CHAMPAGNE TOAST *\$10-\$30*

Have a champagne toast to compliment speeches or your cake cutting

SANGRIA STATION *\$15-\$20*

Housemade red or white sangria, infused with seasonal fresh fruit and topped off with a splash of soda

MEZCAL FLIGHT STATION *\$15-\$20*

Curated flights pulled from our collection of premium agave spirits

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WEDDING SPECIALIST 213 814 3052 | patinacatering@patinagroup.com

Priced per person unless otherwise noted. Packages do not include labor, 22% service charge, and sales tax. Rentals are additional. Menu items subject to availability, we reserve the right to substitute any of the above-mentioned items, dietary restrictions accommodated on-site. Does not include specialty or kitchen rentals. Standard kitchen buildout starts at \$4,000 and includes: top frame tent, turf, convection oven, double door refrigerator, 6-burner stove oven, propane tanks, twelve 6ft tables and three 32 gallon trash cans.

ENHANCEMENTS

DESSERT STATION \$20-\$30

Select delicious culinary creations created by our pastry chef exclusively for your occasion

"DONUT WANT THE NIGHT TO END" DOUGHNUT WALL \$15

Freshly-made and decorated doughnut display featuring

MAPLE GINGER

RED VELVET

TRES LECHES

PUMPKIN SPICE

SALTED CARAMEL APPLE CIDER

CRUNCHY MONKEY BANANA

SUN-DRIED CRANBERRY

MILK CAKE & FRUITY PEBBLES

CHOCOLATE CARAMEL

VANILLA BEAN

WEDDING CAKE

See Sales Manager for more details

LATE NIGHT BITES \$20-\$30

Selection of tray-passed or stationary savory and sweet delectables perfect for late night dancing.

chicken and waffles, "animal" style sliders, garlic fries, crispy mac n' cheese croquettes, little corn dogs, mini kobe hot dogs, assorted flat bread pizzas, chicken taquitos and guacamole, grilled cheese and tomato soup, dessert nachos

CHILDREN'S MEAL \$25

12 years of age and under

Choice of chicken fingers, fruit cup, mac n' cheese, french fries with ranch, ketchup and bbq sauce

VENDORS MEAL \$25-\$35

Choice of boxed dinner with salad, protein, dessert and beverage or hot entrée selection from the wedding menu

UPGRADED WINE LIST

Patina Catering offers a wide variety of upscale wines and champagne upon request that can be paired to match your menu. If you have a particular wine in mind that we do not carry on our list, we can order it for your wedding.

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DAY OF PACKAGES

BUBBLY BRIDE \$350 / serves 10

MIMOSA TRIO

THREE BOTTLES OF SIGNATURE PATINA CUVÉE
CARAFES OF ORANGE, CRANBERRY AND PEACH JUICE
ST. GERMAINE ELDERFLOWER, CHAMBORD AND COINTREAU
FRESH BERRY GARNISHES
SPA WATER

UPGRADES \$5 additional per person

FRESH FRUIT PLATTER
YOGURT PARFAITS
CRUDITÉ VEGETABLES chickpea hummus, dill ranch

GRATEFUL GROOM \$350 / serves 10

BUCKET OF BEER & LIMES
BOTTLE OF PREMIUM TEQUILA *(or your choice of liquor)*
HOUSEMADE TORTILLA CHIPS
FRESH SALSA & GUACAMOLE
SPA WATER

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BAR

ENHANCEMENTS

CORKAGE FEE \$25 per 750ml bottle of outside wine

BAR PACKAGE EXTENSIONS

EXTRA HOUR

Bronze Bar	<i>\$5 per guest</i>
Silver Bar	<i>\$5 per guest</i>
Gold Bar	<i>\$7 per guest</i>
Platinum Bar	<i>\$10 per guest</i>

LIQUOR UPGRADE

ADD CALL LIQUOR

Bronze Bar	<i>\$8 per guest</i>
Silver Bar	<i>\$8 per guest</i>

ADD PREMIUM LIQUOR

Bronze Bar	<i>\$15 per guest</i>
Silver Bar	<i>\$15 per guest</i>
Gold Bar	<i>\$10 per guest</i>

PREMIUM BAR INCLUDES

Bombay Sapphire Gin, Grey Goose Vodka, Bacardi Light Rum, Bulleit Bourbon, Casa Noble Crystal Tequila, Johnnie Walker Black Scotch, Hennessy

CALL BAR INCLUDES

Pinnacle Gin, New Amsterdam Vodka, Ron Matusalem Rum, Cuervo Silver Tequila, Jim Bean Bourbon, Teacher's Blended Scotch Whiskey

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MIXOLOGIST-INSPIRED SPECIALTY COCKTAILS *\$14++ per person*

Make your bar even more festive with specialty cocktails. Our cocktails are created by an in-house mixologist with premium spirits, syrups and fresh juices. Inquire with our Sales Manager about adding specialty cocktails to your bar.

THE DIRTIEST MARTINI ketel one vodka, olive brine and blue cheese stuffed olives

CUCUMBER COSMO grey goose vodka, cointreau, cranberry juice, fresh cucumber and lime

LADY IN WHITE orange liqueur, lemon juice and fresh egg white

BROWN BUTTER OLD FASHIONED johnnie walker black scotch, unsalted butter, bitters and orange zest

NIGHT IN THE GROVE jagermeister, tequila reposado, simple syrup and fresh grapefruit juice

GINGER MOJITO cruzan aged light rum, fresh ginger, lime juice and mint

DAY SPRITZ prosecco, aperol, club soda and orange zest

NEGRONI london dry gin, campari and sweet vermouth

BLACK DIAMOND MARGARITA dobel diamonte tequila, agave syrup and fresh lime juice

TRIPLE BERRY MARGARITA gold tequila, grand marnier, fresh blackberries, raspberries and strawberries, simple syrup and fresh lime juice

FOX RIVER maker's mark, crème de cocoa, simple syrup and peach bitters

ELDER FIZZ absolut elyx, green chartreuse, fresh cucumber juice, elderflower cordial, yuzu juice, fresh lime juice and soda

ESPRESSO MARTINI ketel one vodka, coffee liqueur and freshly brewed espresso

BRAZILIAN CAIPIRINHA leblon cachaca, simple syrup and fresh lime wedges

VIEUX CARRE hennessy, sweet vermouth, benedictine and aromatic bitters

PENICILLIN johnnie walker black, laphroaig scotch, lemon juice, honey and fresh ginger

THE ULTIMATE BLOODY MARY ketel one vodka, our secret bloody mix, fresh lime, green olives and celery

WINTER GINTONICA monkey 47 gin, fresh lemon juice and indian tonic

APPLE CIDER SANGRIA cava, cognac, apple cider, apples and pomegranate seeds

MAPLE-BOURBON SMASH bulleit bourbon, maple syrup, orange and lime juice, angostura bitters and soda

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