

FOOD FIRST EVENTS & CATERING

PLATED MULTI COURSE MENU
WE PUT THE FOOD FIRST IN ALL OF YOUR EVENTS!



FIRST + SECOND COURSE

BREAD (supplement)

Assorted Bread Basket | whipped butter
Housebaked Rosemary Focaccia | herb olive oil
Cheddar-Jalapeno Cornbread | whipped honey butter
Parker House Rolls | whipped truffle butter
Garlic Parmesan Breadsticks | garlic-parmesan oil

SALAD

Citrus Marinated Beetroot | whipped goat cheese, pistachio, arugula, blood orange vinaigrette
Compressed Watermelon Salad | heirloom tomato, balsamic reduction, feta, mint
Burrata with Stone Fruit | prosciutto, arugula, aged balsamic, toasted almonds
Carpaccio of Heirloom Tomatoes | buffalo mozzarella, basil, aged balsamic, microgreens
Grilled Peach and Burrata Salad | arugula, toasted almonds, honey vinaigrette
Baby Spinach and Frisée Salad | candied walnuts, gorgonzola, poached pear, honey-balsamic vinaigrette
Summer Greens + Edible Flowers | butter lettuce, radicchio, herbed goat cheese, raspberry champagne
Arugula and Watercress Salad | shaved parmesan, pine nuts, lemon truffle vinaigrette
Beetroot & Goat Cheese Tartare | roasted beet, goat cheese mousse, chive snips, capers, crispy shallot, horseradish cream

APPETIZER

Braised Pork Belly | apple puree, pickled fennel, mustard seed caviar
Citrus-Cured Salmon | fennel, avocado, pink peppercorns, citrus segments
Grilled Asparagus Spears | romesco sauce, shaved manchego, almond dust
Wild Mushroom Risotto Cake | truffle aioli, parmesan, micro thyme
Caramelized Fig and Blue Cheese Tartlet | walnuts, honey, microgreens
Wild Mushroom Tartlet | goat cheese, thyme, garlic confit
Roasted Baby Carrots | herbed goat cheese, pistachio crumble, carrot top pesto
Grilled Asparagus | lemon butter, shaved pecorino, toasted breadcrumbs
Seared Diver Scallop | cauliflower purée, crispy pancetta, caper-raisin emulsion (supplement)
Smoked Duck Breast Carpaccio | figs, hazelnuts, baby greens, raspberry vinaigrette
Ahi Tuna Tartare | Diced yellowfin, tamari-ginger, crushed macadamia, creamy avocado, scallion threads, seaweed
Hamachi Crudo | jalapeño emulsion, radish discs, cilantro leaflets, yuzu-soy drizzle, black lava salt sprinkle
Beef Tartare | shallot mince, caperberry jewels, cornichon, microgreen dusting, Dijon mustard, gaufrette potato
Scallop and Strawberry Crudo | strawberry slivers, aged balsamic glaze, micro basil, pink peppercorn (supplement)
Amberjack Crudo | lime-olive oil mist, heirloom tomato concasse, micro cilantro, sea salt crystals, chili oil droplets

SOUP

Summer Corn Soup | lobster knuckles, chili oil, micro cilantro (supplement)
Minestrone Verde | Seasonal green vegetables, pesto swirl, shaved Parmesan
Spiced Heirloom Carrot Soup | coconut foam, coriander, carrot chips
Miso Soup with Tofu | silken tofu, wakame seaweed, scallions, dashi broth
Chilled Cucumber Soup | Dill, yogurt, lemon zest, cucumber ribbons
Wild Mushroom Bisque | Sautéed shiitake, thyme crème fraîche, truffle oil
Roasted Butternut Squash Soup | Spiced pumpkin seeds, crème fraîche, sage oil
Thai Coconut Shrimp Soup | Lemongrass, galangal, kaffir lime leaves, chili oil
Classic Lobster Bisque | Brandy cream, lobster claw, chervil (supplement)

PASTA

Spaghetti Aglio e Olio | Smoked garlic confit, chili threads, toasted breadcrumbs, micro basil
Classic Basil Pesto Spaghetti | Toasted pine nuts, grated Parmesan, sun-dried tomatoes, fresh basil leaves.
Creamy Four-Cheese Penne | mozzarella, fontina, gorgonzola, and Parmesan, with a touch of nutmeg and crispy sage.



**Mixologist services + craft cocktails
available at additional costs**

Whole Wheat Fusilli Verde | Basil-spinach pesto, roasted pine nuts, blistered heirloom tomatoes, burrata, balsamic reduction
Ricotta Cavatelli | Wild mushroom trio, truffle zest, sage brown butter, shaved pecorino
Rainbow Carrot Pappardelle | Carrot ribbons, hazelnut gremolata, roasted cipollini onions, thyme-infused carrot purée
Garlic Butter Shrimp Linguine | Sautéed shrimp, lemon zest, parsley, chili flakes, extra-virgin olive oil
Bolognese Fusilli | Slow-cooked beef and tomato sauce, fresh oregano, grated pecorino cheese
Grilled Chicken Penne | Artichoke hearts, sun-dried tomatoes, roasted garlic Alfredo sauce, aged Parmigiano-Reggiano
Chianti Braised Beef Tagliatelle | Rosemary, porcini mushrooms, caramelized pearl onions, Parmesan air
Crispy Pancetta Rigatoni | Roasted brussels sprouts, butternut squash, sage cream sauce, toasted pumpkin seeds
Spicy Calabrese Sausage Orecchiette | Rapini, roasted red peppers, chili flakes, smoked mozzarella fonduta

MAIN COURSE

CHICKEN

Coq au Vin | Red wine braised chicken thighs, pearl onions, lardons, crimini mushrooms, thyme, garlic mashed potatoes
Moroccan Spiced Chicken Tagine | Slow-cooked with apricots, olives, preserved lemon, served over almond couscous
Chicken Milanese | Breaded chicken cutlet, arugula, cherry tomatoes, shaved parmesan, lemon-olive oil dressing.
Tandoori Chicken Skewers | Yogurt and spice-marinated chicken, grilled and served with cucumber raita and saffron rice
Black Truffle Chicken Roulade | Chicken breast, black truffle, potato mousseline, glazed heirloom carrots, truffle beurre blanc
Saffron Roasted Chicken Breast | Saffron and lemon zest marinade, Moroccan couscous, harissa carrots, preserved lemon
Prosciutto-Wrapped Chicken with Sage | Crispy prosciutto, butternut squash risotto, sage brown butter, pine nuts
Five-Spice Chicken with Plum Sauce | Star anise and cinnamon scented breast, sticky rice cake, bok choy, plum reduction
Lemon-Thyme Chicken Paillard | Salad of frisée, radicchio, pine nuts, shaved aged Parmesan, lemon-thyme vinaigrette
Rosemary Brined Chicken Breast | Pan-roasted with a rosemary brine infusion, wild mushroom, crispy leeks, Chianti reduction
Roasted Chicken Caponata | Olive oil and herb-marinated chicken, eggplant caponata, saffron aioli, crispy capers
Pesto-Stuffed Chicken | Basil pesto stuffed under the skin, heirloom tomato confit, zucchini ribbon, pine nut gremolata
Cornish Hen Under a Brick | Herbes de Provence, crisp skin, atop braised lentils, with a fig gastrique

BEEF/LAMB

Slow-Roasted Brisket with Bourbon Glaze | Heirloom carrot ribbon salad, crispy Brussels sprouts, bourbon jus
Marinated Flank Steak with Corn Salsa | Fire-roasted corn salsa, cilantro-lime roasted sweet potato, avocado crema
Grilled Skirt Steak with Mojo Rojo | Canary Island-style mojo rojo, smashed plantains, black bean salsa, crispy plantain chip
Sake and Miso Braised Short Ribs | Daikon radish mash, pickled bok choy, nori crunch, wasabi microgreens
Beef Cheek Barbacoa | Slow-braised beef cheek, spicy barbacoa sauce, cilantro-lime rice, pickled red onions, micro cilantro
Herb-Crusted Lamb Medallions | Butternut squash puree, glazed asparagus spears, port wine and lamb reduction, mint oil drizzle
Grilled New York Steak | Celery and potato pavé, wilted spinach, gremolata, pearl onion confit (supplement)
Braised Lamb Shanks with Gremolata | Red wine-braised lamb shanks, creamy polenta, roasted root vegetables, citrus gremolata
Flat Iron Steak with Café de Paris Butter | Herbed Café de Paris butter, arugula and shaved fennel salad, balsamic glaze
Sirloin Cap with Red Wine Shallot Butter | Red wine shallot butter, garlic confit new potatoes, charred green beans
Garlic and Rosemary Lamb Steak | Grilled lamb leg steak, rosemary-garlic oil, olive oil crushed potatoes, Provencal ratatouille
Lamb Rump with Mint Gremolata | Oven-roasted lamb rump, mint gremolata, parsnip purée, roasted root vegetable medley
Harissa Lamb Shanks | Slow-cooked lamb shanks, harissa spice, couscous, mint yogurt, cucumber ribbon salad
Ribeye Cap with Chimichurri | Roasted garlic cauliflower mash, charred pearl onion, crispy parmesan tuile (supplement)
Roasted Rack of Lamb with Mint Pesto | Mint pea purée, confit fingerling potatoes, mint pesto, pea tendrils (supplement)
Espresso-Rubbed Venison Loin | Sweet corn polenta, baby root vegetables, cherry balsamic compote (supplement)
Petite Filet Mignon with Cabernet Reduction | Parsnip silk, heirloom baby carrots, cabernet reduction (supplement)
Roasted Veal Chop with Mushrooms | Wild mushroom cream, golden potato croquettes, veal jus (supplement)

FOOD FIRST EVENTS

&
Catering Co.

P 818 538 9069 | events@foodfirstevents.com

Menu is subject to availability
Administration fees, venue fees, tax &
service charge is additional



**Mixologist services + craft cocktails
available at additional costs**

SEAFOOD

Grilled Barramundi | Mango salsa, coconut rice, cilantro lime drizzle
Roasted Red Snapper | Mediterranean tapenade, herbed quinoa, fennel salad
Citrus Glazed Salmon | Orange and fennel confit, wild rice pilaf, dill crème fraîche
Fennel Crusted Snapper | Olive oil smashed potatoes, roasted pepper coulis, crispy capers
Lime Marinated Grilled Shrimp | Jicama slaw, avocado mousse, cilantro lime dressing
Togarashi Spiced Tuna | Wasabi pea purée, soba noodle salad, yuzu vinaigrette
Black Sesame Encrusted Ahi Tuna | Mango-carrot coulis, jasmine rice timbale, wasabi foam, microgreen salad
Miso Glazed Black Cod | Shiso leaf infused sushi rice, pickled ginger gel, nori crisp, kyuri cucumber slaw
Butter Poached Lobster Tail | Saffron risotto, charred corn emulsion, chorizo oil, micro tarragon (supplement)
Saffron Seared Scallops | Fava bean purée, chorizo iberico, preserved lemon gremolata, pea tendrils
Crispy Skin Sea Bass | Parsnip purée, wild mushroom ragout, truffle jus, gold leaf garnish (supplement)
Seared King Salmon | Crème fraîche mashed potatoes, caviar, watercress, beetroot chips, dill oil
Grilled Swordfish | Caponata, saffron aioli, crispy polenta, basil chiffonade
Pan Roasted Branzino | Artichoke barigoule, heirloom cherry tomatoes, lemon-thyme vinaigrette
Herb Marinated Grilled Swordfish | Ratatouille, olive tapenade, saffron aioli, crispy basil (supplement)
Lemongrass Infused Sea Bass | Coconut jasmine rice, papaya slaw, kaffir lime beurre blanc (supplement)
Thyme Roasted Trout | Almond crust, sweet potato fondant, charred lemon emulsion, asparagus tips
Crispy Fried Snapper | Spicy green mango salad, jasmine rice, sweet chili lime dressing
Pistachio Crusted Halibut | Cauliflower purée, golden beet relish, pomegranate drizzle (supplement)
Classic Grilled Lobster | Drawn butter, lemon herbed orzo, grilled asparagus, lobster coral sauce (supplement)
Tandoori Spiced Mahi-Mahi | Mango chutney, basmati rice pilaf, cucumber raita, naan crisp
Walnut Encrusted Grouper | Sweet corn blini, wilted spinach, warm bacon vinaigrette
Za'atar Spiced Sea Bass | Chickpea purée, roasted red pepper coulis, Moroccan olive relish, preserved lemon (supplement)

HERITAGE PORK

Pork Tenderloin Medallions | Calvados apple compote, sweet potato gratin, haricot verts, sage jus
Smokey BBQ Pork Ribs | Cornbread, collard greens, honey-glazed baby carrots, bourbon BBQ sauce
Herb-Stuffed Pork Loin | Roasted garlic and herb stuffing, broccolini, roasted baby potatoes, cider reduction
Pork Osso Buco | Braised pork shank, saffron risotto, gremolata, roasted vine tomatoes
Spice Rubbed Pork Chop | Grilled peach chutney, mascarpone polenta, asparagus, port wine glaze
Slow-Roasted Porchetta | Fennel pollen, garlic roasted new potatoes, rainbow chard, pan jus
Char Siu Pork Belly | Sticky rice, bok choy, pickled daikon, hoisin glaze
Pulled Pork Shoulder | Sweet corn pudding, apple slaw, smoked paprika aioli, crispy shallots
Pork Scaloppini | Lemon-caper sauce, angel hair pasta, arugula salad, parmesan shavings
Pork Saltimbocca | Prosciutto-wrapped, sage, roasted butternut squash, broccolini, marsala sauce
Pan-Seared Pork Fillet | Caramelized apple slices, brussels sprout hash, mustard cream sauce
Maple Glazed Pork Cheeks | Parsnip puree, candied pecans, braised red cabbage, maple reduction
Miso Marinated Pork Tenderloin | Wasabi mash, sesame green beans, ginger-soy glaze
Cajun-Spiced Pork Loin | Dirty rice, andouille sausage, okra, creole tomato sauce

VEGETARIAN

Grilled Portobello Mushroom Steak | Cauliflower steak, romesco sauce, crispy polenta, basil coulis
Butternut Squash Risotto | Sage-infused arborio rice, roasted hazelnuts, brown butter foam
Roasted Cauliflower Steak | Lentil dahl, curry leaf emulsion, toasted almonds
Eggplant Parmigiana Stack | Crispy eggplant, marinara, buffalo mozzarella, basil pesto, balsamic glaze
Stuffed Bell Peppers | Quinoa, black beans, corn, avocado, pico de gallo, lime crema
Zucchini and Heirloom Tomato Lasagna | Ricotta, spinach, pine nut gremolata, sun-dried tomato sauce

FOOD FIRST EVENTS

&
Catering Co.

P 818 538 9069 | events@foodfirstevents.com

Menu is subject to availability
Administration fees, venue fees, tax &
service charge is additional



**Mixologist services + craft cocktails
available at additional costs**

Chickpea and Sweet Potato Curry | Coconut milk, cilantro, basmati rice, papadum crisp
Beetroot and Goat Cheese Risotto | Roasted beetroot, walnuts, micro arugula, lemon zest
Ratatouille on Puff Pastry | Zucchini, eggplant, bell pepper, tomato confit, olive tapenade
Spinach and Ricotta Stuffed Shells | Pomodoro sauce, bechamel, parmesan, basil oil
Pumpkin Gnocchi with Sage Brown Butter | hazelnut crunch, fried sage, roasted pumpkin seeds
Vegan Roasted Red Pepper Alfredo | Fettuccine, cashew cream, parsley, toasted pine nuts
Quinoa Stuffed Acorn Squash | Pomegranate, kale, walnuts, apple cider vinaigrette
Balsamic Glazed Tofu | Quinoa tabbouleh, roasted Mediterranean vegetables, herb sauce
Mushroom and Leek Polenta | Creamy polenta, sautéed wild mushrooms, crispy leeks, porcini sauce
Vegetable Paella | Saffron rice, artichokes, peas, roasted red peppers, lemon-garlic aioli
Thai Green Curry with Tofu | Seasonal vegetables, jasmine rice, kaffir lime, crispy shallots
Summer Squash Cannelloni | Ricotta filling, tomato coulis, vegan parmesan, micro basil

DESSERT

Dark Chocolate Tart | Salted caramel, hazelnut praline, espresso cream
Lemon Meringue Pavlova | Citrus curd, toasted meringue, raspberry coulis
Vanilla Bean Panna Cotta | Strawberry compote, balsamic reduction, pistachio tuile
Tiramisu Trifle | Mascarpone cream, Kahlua-soaked ladyfingers, cocoa dust, chocolate curls
Bourbon Peach Cobbler | Cinnamon streusel, vanilla bean ice cream, peach syrup
Matcha Green Tea Cheesecake | White chocolate ganache, black sesame soil, yuzu gel
Deconstructed Black Forest Cake | Kirsch cherries, whipped cream, chocolate sponge, cherry gel
Apple Tarte Tatin | Caramelized apples, puff pastry, calvados cream, apple chip
Mango and Sticky Rice | Sweet coconut rice, fresh mango, sesame brittle, mango coulis
Pear Frangipane Tart | Poached pears, almond cream, apricot glaze, almond tuile
Key Lime Pie Parfait | Graham cracker crumble, key lime custard, whipped cream, lime zest
Cardamom Spiced Carrot Cake | Cream cheese frosting, candied walnuts, carrot tuile
White Chocolate Raspberry Tart | White chocolate ganache, fresh raspberries, raspberry dust, gold leaf
Coconut Tres Leches Cake | Soaked sponge cake, whipped cream, toasted coconut, tropical fruit salsa
Apricot and Almond Galette | Flaky pastry, almond frangipane, apricot preserve, vanilla ice cream
Cherry Clafoutis | Brandied cherries, powdered sugar, crème fraîche
Olive Oil Cake with Citrus Compote | Light olive oil sponge, mixed citrus compote, mascarpone whip
Saffron Poached Pear | Cardamom cream, pistachio crumble, saffron syrup
Pistachio Financier | Raspberry jam, lemon glaze, pistachio cream, fresh raspberries
Fig and Honey Tart | Fresh figs, honey mascarpone, port reduction, pistachio dust
Chocolate and Hazelnut Praline Mousse | Hazelnut dacquoise, dark chocolate mousse, praline crunch



FOOD FIRST EVENTS

&
Catering Co.

P 818 538 9069 | events@foodfirstevents.com

Menu is subject to availability
Administration fees, venue fees, tax &
service charge is additional

PLATED PACKAGE A

starting at \$65 pp depending on selection (minimum order 25 guests)

CHOICE OF:

3 COURSE PLATED MEAL

- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée (choose 1 each)
- 1 dessert

PLATED PACKAGE B

starting at \$100 pp depending on selection (minimum order 25 guests)

CHOICE OF:

- 3 hors d'oeuvres (please see hors d'oeuvres menu)
- cheese & charcuterie station (upgrade to different station for supplemental fee)

3 COURSE PLATED MEAL

- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée
- 1 dessert

PLATED PACKAGE C

starting at \$135 pp depending on selection (minimum order 25 guests)

CHOICE OF:

- 4 hors d'oeuvres (please see hors d'oeuvres menu)
- cheese & charcuterie station (upgrade to different station for supplemental fee)
- mezze platter (upgrade to different station for supplemental fee)

4 COURSE PLATED MEAL

- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 appetizer, soup or pasta
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée
- 1 dessert



**Mixologist services + craft cocktails
available at additional costs**

PLATED PACKAGE D

starting at \$170 pp depending on selection (minimum order 25 guests)

CHOICE OF:

- 5 hors d'oeuvres (please see hors d'oeuvres menu)
- Sushi & Sashimi Station or Chilled Seafood Bar

4 COURSE PLATED MEAL

- choice of bread
- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 appetizer, soup or pasta
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée
- 1 dessert

DESSERT BAR

- Choice of dessert bar with 3 mini desserts or late night bites (additional labor for late night bites)

PLATED PACKAGE E

starting at \$200 pp depending on selection (minimum order 25 guests)

CHOICE OF:

- 6 hors d'oeuvres (please see hors d'oeuvres menu)
- Sushi & Sashimi Station with a live chef making sushi or Chilled Seafood Bar
- Choice of mezze platter or cheese and charcuterie spread (or upgrade to any other station for supplemental fee)

4 COURSE PLATED MEAL

- choice of bread
- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 appetizer, soup or pasta
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée
- 1 dessert

DESSERT BAR

- Choice of dessert bar with 3 mini desserts or late night bites (additional labor for late night bites)

*please note prices above are for a party of 200+ guests and will go up smaller events

*please note all plated menu guest selections must be selected no more than 2 weeks prior to the event

FOOD FIRST EVENTS

&
Catering Co.

P 818 538 9069 | events@foodfirstevents.com

Menu is subject to availability
Administration fees, venue fees, tax &
service charge is additional