

FOOD FIRST EVENTS & CATERING CO.

HOR D'OEUVRES – BUFFET – PLATED DINNER

WE PUT THE FOOD FIRST IN ALL OF YOUR EVENTS!



*FOOD FIRST EVENTS
& CATERING CO. IS
HERE TO CATER TO
YOUR NEEDS AND
DESIRES, IF THERE IS
A MENU THEME YOU
HAVE IN MIND, OR
SOMETHING YOU
DON'T SEE HERE --
LET US KNOW! OUR
CHEF AND TEAM WILL
CREATE A BESPOKE
MENU JUST FOR YOU!*

Our Story...

Food First Events & Catering Co. came to life in 2005 when Chef David Gussin graduated from Le Cordon Bleu in Pasadena, Ca. He went on to work in the kitchens of James Beard Award-winning chefs Norman Van Aiken, Carrie Nahabedian, and Douglas Rodriguez. After spending 3 years in the Windy City of Chicago, Chef Gussin returned home to Los Angeles.

Soon after, Chef Gussin was appointed Executive Sous Chef at Akasha in Culver City. After a stay at Akasha, an offer to become the opening Executive Chef for the Six Restaurant was presented. After a yearlong journey, Chef Gussin took the reigns for SBE's hotly anticipated Hollywood restaurant Cleo. The following year he opened SBE's Italian Hotspot Mercato De Vetro. After 2 years with SBE, Chef Gussin made the switch to the NY based hospitality giant The One Group to head up STK Steakhouse in West Hollywood. Following his successes with STK, Chef Gussin expanded his repertoire to encompass cuisine from the French Mediterranean as he oversaw culinary operations for NY based Fig & Olive.

Throughout his tenure in fine dining restaurants, Executive Chef Gussin oversaw the team hosting events for up to 1200 people for the Hollywood elite and fortune 500 companies including Vanity Fair, Estee Lauder, BET magazine, Veuve Clicquot, Entertainment Magazine, InStyle, and more -- including many star-studded Oscar and Grammy Awards Events. These triumphs and experiences are what makes Food First Events your premier one stop shop for all of your special events needs!



**Thank you,
Chef David Gussin**
Owner, Food First Events
& Catering Co.

“One cannot think well, love well, sleep well, if one has not dined well.”

— Virginia Woolf, *A Room of One's Own*

Quality - the standard of something as measured against other things of a similar kind; the **degree of excellence** of something.

Thank you for choosing Food First Events & Catering Co. We believe in putting the customer first – serving you the best ingredients possible! We work directly with farmers from the **Santa Monica Market** to source as many of our products as possible. We **support small business** & our **local community** of farmers and food professionals! We strive to use only products available at the peak of the season – menu is subject to change.

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HORS D'OEUVRES



HORS D'OEUVRES

FROM THE EARTH

Savory Carrot Cake | green tahini, raisins, pine nuts, schug
Heirloom Tomato Tart | basil pesto, heirloom cherry tomato, chevre
Mac N' Cheese Fritter | buttermilk spiked hot sauce
Cauliflower Popcorn | curry aioli, garam masala
Compressed Watermelon | yuzu kosho, togarashi
Savory Aged Cheddar Cheesecake | pretzel-almond crust, pepper aigre doux
Artichoke Beignets | artichoke fritters with lemon-caper aioli
Black Truffle Arancini | crispy risotto, parmesan, truffle dipping sauce
BBQ Jackfruit Sliders | sambal bbq sauce, cabbage slaw, pickles
Tempura Haricot Verts | ginger miso aioli, furikaki
Mini Grilled Cheese | tomato soup shooter
Buckwheat Blini | beet caviar, crème fraiche, pickled red onion
Mini Falafel | zaatar, lemon-tahini sauce & house made harissa
Triple Cooked Belgian 'frites' | housemade curry ketchup & fry sauce
Endives Spears | blue cheese air, apple-walnut charoset, local honey
Avocado-Hominy Ceviche | plantain patacone, micro cilantro, citrus

LAND & AIR

Moroccan Chicken Bastilla | almond studded moroccan pastry
Buffalo Chicken Croquette | aerated blue cheese, shaved celery
Chicken N' Waffles | buttermilk fried chicken & maple hot sauce
Meatball Crostini | whipped ricotta, tomato sugo, parmesan, basil
Lamb Kofta | tzatziki, harissa
Mini Patty Melt | rye, caramelized onions, swiss, mustard
Ropa Vieja Empanada | braised chicken, onion marmalade, jalapeno
Duck & Ginger Pot Stickers | gyoza sauce, scallions, black sesame
Spiced Lamb Sliders | tomato-harissa, creamy labne-feta spread, arugula
5 Spice Pulled Pork 'Steam Bun' | sunomono & charred scallion
Chicken Teriyaki Yakatori | organic chicken, sesame seeds, charred scallion
Short Rib Siders | horseradish cream, crispy shallots, apple
Seared Beef Tenderloin | rye crostini, hearts of palm, horseradish, chimichurri
Beef Tartare | brioche toast, cornichons, pickled mustard seeds

UNDER THE SEA

Beer Battered Fish Tacos | cabbage & roasted jalapeno crema
Yellowfin Tuna Tartare | miso-soy tuile, avocado crème & sriracha mango
Brandade Croquette | salt cod, smoked paprika remoulade
Spicy Tuna | crispy rice, Japanese negi, citrus ponzu
Coconut Crusted Shrimp | mae ploy-sriracha, coriander
Lobster Tacos | nuoc cham, green papaya salsa
Crab Stuffed Mushrooms | tarragon aioli, breadcrumbs
Lobster Bisque | tarragon cream, housemade oyster cracker
Fish n' Chip Bite | beer-battered cod, housemade potato bite, tartar sauce
Hamachi Crudo | coconut, aji amarillo, blood orange on a malanga chip
Buckwheat Blini | caviar, petite chives, diced hens egg (supplement)
Salmon Ceviche | plantain patacone, edemame guacamole, citrus
Drunken Shrimp | bacon wrapped, tequila-lime butter sauce, serrano
Champagne Poached Oysters | aerated sabayon, caviar, puffed quinoa
Maryland Blue Crab Cake | tomato beurre blanc, pickled mustard seeds

***if you see something on a menu somewhere else and want to add it to your party,
please let us know and we will try our best to recreate the other item.

STATION

CHEESE & CHARCUTTERIE STATION

chefs selection of the following:
assorted meats and cheese, with fresh
and dried fruit, breads and crackers,
walnut-fig tapenade, mustards and
assorted nuts

** CHILLED SEAFOOD BAR **

chefs selection of the following:
prawn ceviche – main lobster– tuna poke
– oysters with mignonette – clams on the
half shell – house cured salmon – smoked
white fish – traditional accompaniments

** FARMERS MARKET MEZZE **

chefs selection of the following:
Chickpea fritters - spicy feta-labne dip –
faro tabbouleh - roasted pepper & walnut
muhammara – fava bean hummus –
preserved lemon eggplant – marinated
baby heirloom tomatoes on avocado toast
– rosemary roasted peppers - housemade
grissini – marinated olives – variety of
rustic flatbreads

** SUSHI STATION **

chefs selection of the following:
assorted rolls and nigiri with ginger,
wasabi and soy sauces

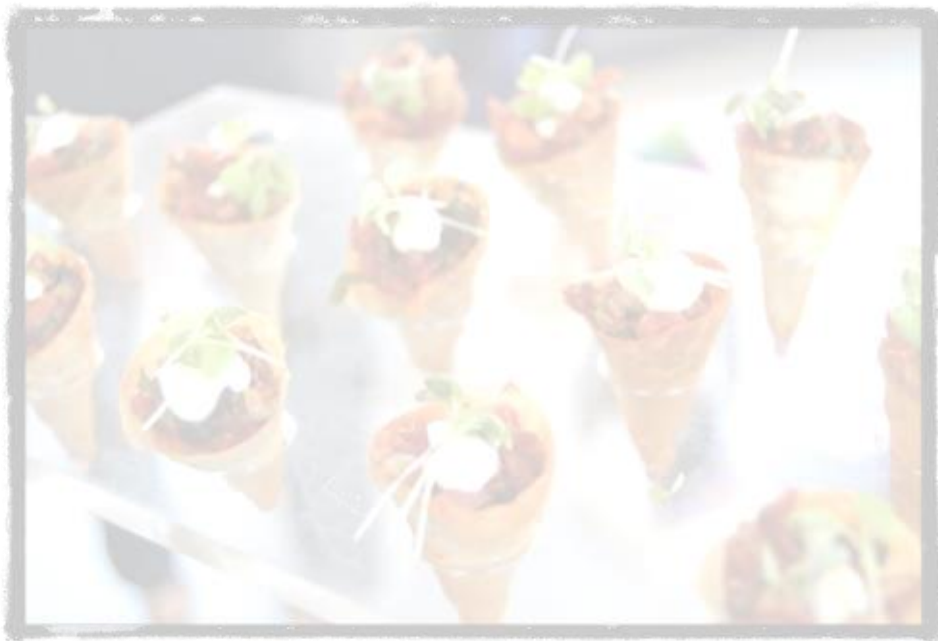
BUFFET or Family Style DINNER



PLATED DINNER

1/2

Mixologist services + craft cocktails
available at additional costs



SALAD station

Kale Caesar | shaved fennel, radish, ricotta salata, crouton, lemon vinaigrette
Little Gem Wedge Salad | iceberg lettuce, marinated cherry tomatoes, bacon, blue cheese, balsamic
Farmers Market Greens | goat cheese, roasted strawberry, lemon crème fraiche & balsamic reduction
Bouquet of Red Oak Lettuce | boston lettuce, watercress, camembert, d'anjou pear, sherry
Chopped Salad | salami, chickpeas, black olive, pepperoncini, tomato, provolone
Roasted Beets | goat cheese, citrus, watercress, crushed pistachios, tarragon vinaigrette
Mesclun Greens | watermelon radish, warren pears, candied pecans, balsamic vinaigrette,
Asian Spinach Salad | cabbage, mango, avocado, pickled carrots & daikon, almonds, cucumbers
Butter Lettuce | grape tomato, bacon, fuji apples, house made crouton, green goddess dressing
Classic Cobb Salad | chicken, egg, bacon, blue cheese, heirloom cherry tomato, avocado
Bloomsdale Spinach | farro, heirloom cherry tomato, pickled pearl onion, feta & mint

LAND & SEA station

Garlic 'Lacquered' Roasted Chicken | giardinera & grilled lemon
Mustard Braised Chicken | corn pudding, southern style greens
Herb Marinated Roasted Chicken | wild mushrooms & natural chicken jus
Buttermilk Fried Chicken Station | handmade biscuits, local honey, homemade hot sauce
Truffle Stuffed Porchetta Carving Station | anson mills polenta, sage-truffle sauce
Roasted Lamb Sirloin Carving Station | duqqa spice blend, pomegranate glaze
Braised Lamb Moussaka | slow cooked lamb with eggplant, tomato & pinenuts
Grilled Marinated Churrasco Steak Station | roasted plantains & chimichurri
Roasted Filet Mignon Carving Station | mushroom bordelaise
Braised Shortribs | osso bucco style, stone ground polenta
Cedar Plank Salmon | citrus-ancho butter & corn puree
Fregola Sarda | san marzano tomatoes, prawns, little neck clams, mussels & calabrian chili
Roasted Barramundi | australian seabass, melted leeks & herbs
Marinated Roasted Arctic Char | fennel soubise & grapefruit vinaigrette
Herb Crusted Tuna Carving Station | caper-lemon aigre dolce
Paella Station | clams, mussels, calamari, braised chicken, peas, roasted peppers & aioli

PASTA station

Hen of the Woods Campanile | cultured butter, parmesan & parsley pesto
Hand-rolled Gnocchi | asparagus, pepperonata, arugula pesto, midnight moon cheese
Spring Pea Orchette | asparagus, roasted garlic, wild mushrooms
Wild Boar Bolognese | parpadelle, pecorino romano, hand torn basil
Parmigianino Reggiano Risotto | sunflower seeds, 'pinot' braised pearl onions
Penne Pasta Primavera | marinara sauce & parmesan cheese

FROM THE EARTH station

Yukon Gold Mashed Potatoes | fine herbs & cultured butter
Roasted Organic Baby Potatoes | garlic, herbs & spices
Butter Braised Asparagus | with sea salt & meyer lemon
Blue Lake Beans | bacon vinaigrette & organic hard cooked eggs
Sautéed Mushrooms | balsamic, dried cherries, hazelnuts, puffed rice
Sautéed Spinach | dried figs, marcona almonds
Braised Gigante Beans | chorizo
Roasted Tri Colored Carrots | with cumin seed, mint, cilantro, sesame
Roasted Sunchokes | dates, capers, smoked pistachios, goat cheese
Tandoori Roasted Cauliflower | coriander & tamarind sauce
Creamy Parmesan Polenta | sautéed mushrooms

BITE-SIZED DESSERTS

Espresso & Chocolate Pot De Crème | vanilla-bourbon cream

Mini Churros | fried mexican pastry with cinnamon & sugar

Vanilla Panna Cotta | seasonal fruit conserva, rosemary crumble

Chocolate Chip Cookie Shot Glass | vanilla milk

Pecan Tart Bites | caramel sauce, vanilla ice cream

Mini Strawberry Shortcake | vanilla chantilly, crème anglaise

Butterscotch Budino | salted caramel, olive oil cookie

Mini Fruit Tart | toasted almond custard, seasonal fruit

Assorted Mini Cupcakes | chefs selection of homemade cupcakes

Mini Key Lime Pie | graham cracker crust, toasted merengue

Coconut Tres Leches | lemongrass cream, peanut powder, mint & basil

Coffee & Donuts | house-made donuts infused with coffee cream & espresso milk shot

Profiteroles | vanilla, chocolate & pistachio

Mini Milkshakes | strawberry, chocolate, cookies & cream, banana-peanut butter

Sticky Toffee Pudding | medjool dates, toasted walnuts

Banana Tart | coconut merengue, meyer rum caramel

Mini Cheesecakes | chefs selection of flavors

Canoli Bites | ricotta cream

Matcha Green Tea Cake | pistachio

Mini Apple Pie Pocket | cinnamon caramel

Assorted cookies | chocolate chip, date/oatmeal, snicker doodles, Spanish peanut butter and sea salt

Malted Ice Cream Bar | praline cookie, chocolate covered almonds, white & dark chocolate



PLATED DINNER



SALAD COURSE

Tender Greens | goat cheese, roasted strawberry, lemon crème fraiche & balsamic reduction
Little Gem Wedge Salad | iceberg lettuce, marinated cherry tomatoes, bacon, blue cheese, balsamic
Kale Caesar | shaved fennel, radish, ricotta salata, crouton, lemon vinaigrette
Bouquet of Red Oak Lettuce | boston lettuce, watercress, camembert, d'anjou pear, sherry
Chopped Salad | salami, chickpeas, tomatoes, black olive, pepperoncini, provolone
Mesclun Greens | watermelon radish, warren pear, balsamic vinaigrette, candied pecans
Asian Spinach Salad | cabbage, mango, avocado, pickled carrots & daikon, almonds, cucumbers
Butter lettuce | grape tomato, bacon, fuji apples, housemade crouton, green goddess dressing
Bloomsdale Spinach | faro, heirloom cherry tomato, pickled pearl onion, feta & mint
Shaved Brussels Sprouts | frisee, medjool dates, smoked almonds, manchego, honey
Santa Barbera Prawn Salad | raddichio, green goddess, avocado, medium cooked egg
Yellow Wax Beans | haricot vert, almonds, grilled grapes, calabrian chili vinaigrette
Classic Cobb Salad | chicken, egg, bacon, blue cheese, heirloom cherry tomato, avocado
Spring Pea Salad | baby potatoes, spring onion, radish, mustard-herb vinaigrette
Southern Pickled Shrimp Toast | peach conserva, charred scallion aioli, crispy chicken skin

ENTRÉE COURSE

Mary's Organic Bricked Chicken | sweet corn pudding, giardinera & grilled lemon
Herb Marinated Roasted Chicken | wild mushrooms risotto cake, fingerling potatoes & natural chicken jus
Truffle Stuffed Porchetta | anson mills polenta, cippolini onions, sage-truffle jus
Pork Short Ribs 'Osso Bucco' | anson mills polenta, bloomsdale spinach
Wild Boar Bolognese | parpardelle, pecorino romano, hand torn basil
Slow Roasted Pork | cubano black beans, plantain-quinoa, charred scallions, mojo verde
Braised Beef Short Ribs | red bliss potato puree, figs, cippolini onion, natural jus
Porcini Crusted Filet of Beef | celery root gratin, king trumpet mushroom, red wine sauce
Creekstone Farms Skirt Steak | gochujang romesco, marinated cucumber, charred scallion
Pistachio Crusted Roasted Rack of Lamb | with butter braised asparagus, fresh peas & mint pesto
Paella | scallop, clams, mussels, calamari, braised chicken, peas, roasted peppers & saffron aioli
Barramundi | romesco sauce, gigante beans, chorizo, fennel, smoked paprika
Cedar Plank Salmon | hominy cakes, avocado, citrus-anchovy butter
Jumbo Shrimp | meyer lemon risotto, charred arugula pesto
Roasted Branzino | leeks, charred corn, pardron pepper, lemon tahini
Fregola Sarda | san marzano tomatoes, prawns, little neck clams, mussels & calabrian chili
Marinated Roasted Arctic Char | fennel soubise & grapefruit vinaigrette
Herb Crusted Tuna | anson mills polenta, tomato compote, artichoke, caper-lemon aigre dolce

VEGETARIAN

Tandori half Roasted Cauliflower | coriander sauce, tamarind sauce, apricot-almond basmati
Hen of the Woods Campanile | cultured butter, parmesan & parsley pesto
Mushroom Risotto | hand harvested mushrooms, braised pearl onions, parmesan mascarpone
Hand-rolled Gnocchi | asparagus, pepperonata, arugula pesto, midnight moon cheese
Parmigiano Reggiano Risotto | sunflower seeds, 'pinot' braised pearl onions
Sweet Corn Agnolotti | brown butter, mushrooms, english peas, pearl onions, toasted walnuts
Parmesan Polenta Cake | farmers market vegetables, yellow bell pepper sauce

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PLATED DESSERT

- Espresso & Chocolate Pot De Crème** | vanilla-bourbon cream
- Vanilla Panna Cotta** | seasonal fruit conserva, rosemary crumble
- Strawberry Shortcake** | rum soaked strawberries, vanilla chantilly, crème anglaise
- Butterscotch Budino** | salted caramel, olive oil cookie
- Coconut Tres Leches** | lemongrass cream, peanut powder, mint & basil
- Coffee Stuffed Donuts** | house-made donuts infused with coffee cream
- Marzipan Tort** | salted caramel ice cream, candied almonds
- Profiteroles** | vanilla, chocolate & pistachio
- Sticky Toffee Pudding** | medjool dates, toasted walnuts
- Pecan Tart** | caramel sauce, vanilla ice cream
- Banana Tart** | coconut merengue, meyer rum caramel
- Matcha Green Tea Cake** | pistachio ice cream
- Malted Ice Cream Bar** | praline cookie, chocolate covered almonds, white & dark chocolate
- Valrhona Brownie Sundae** | "the works" with a cherry on top
- Apple Tart Tatin** | bourbon-vanilla ice cream
- Butter Cake** | caramelized bananas, hazelnut crunch, brown butter ice cream
- Seasonal Fruit Plate** | honey yogurt, chocolate ganache, whipped cream



***see pricing matrix for prices based on headcount**

MENU A

- Choice of 3-course plated meal or buffet: 1 protein, 1 salad, 1 vegetable side & 1 dessert

MENU B

- 4 hors d'oeuvres or mezze platter and charcuterie and cheese spread
- +
- Choice of plated 3-course meal or buffet: 2 proteins, 1 salad, 2 vegetable sides and a starch (pasta, polenta, potato, etc)

MENU C

- 6 hors d'oeuvres or mezze platter, charcuterie and cheese spread
- +
- Choice of plated 4-course meal or buffet: 3 proteins, 2 salads, 2 vegetable sides and a starch (pasta, polenta, potato, etc)

MENU D

- 4 hors d'oeuvres, mezze platter & charcuterie and cheese spread or sushi spread
- +
- Choice of plated 4-course meal or buffet: 3 proteins, 2 salads, 2 vegetable sides and a starch (pasta, polenta, potato, etc)
- +
- Dessert Bar with choice of 3 desserts

MENU E

- 4 hors d'oeuvres, mezze platter, charcuterie & cheese spread and sushi spread with live chef
- +
- Choice of plated 4-course meal or buffet: 3 proteins, 2 salads, 2 vegetable sides and a starch (pasta, polenta, potato, etc)
- +
- Dessert Bar with choice of 3 desserts

MENU F

- **CUSTOM**

Food First Events

Pricing Matrix

guest count	MENU A	MENU B	MENU C	MENU D	MENU E	MENU F
10 to 20	\$ 145.00	\$ 180.00	\$ 215.00	\$ 250.00	\$ 280.00	custom
21 to 35	\$ 115.00	\$ 150.00	\$ 185.00	\$ 220.00	\$ 250.00	custom
36 to 50	\$ 95.00	\$ 130.00	\$ 165.00	\$ 200.00	\$ 230.00	custom
51 to 75	\$ 75.00	\$ 110.00	\$ 145.00	\$ 180.00	\$ 210.00	custom
76 to 150	\$ 70.00	\$ 105.00	\$ 140.00	\$ 175.00	\$ 205.00	custom
151 to 250	\$ 65.00	\$ 100.00	\$ 135.00	\$ 170.00	\$ 200.00	custom
251+	\$ 60.00	\$ 95.00	\$ 130.00	\$ 165.00	\$ 195.00	custom

