

THE KITCHEN
for
EXPLORING FOODS
EST. 1984

W E D D I N G
menus



THE KITCHEN
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EST. 1984

weddings

At The Kitchen we focus on curating breathtaking and once-in-a-lifetime events that leave you and your guests never wanting more. Each wedding is customized and tailored to express a couple's dream wedding celebration by incorporating their sense of style, individual personality and tastes. We work one-on-one with you and your wedding planner to skillfully organize every detail. Our commitment to bringing your treasured celebration to life is our main priority every step of the way.

Contact us today to begin creating your dream wedding.

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TheKitchen.net

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The Kitchen for Exploring Foods

Sample Wedding Packages

100 guest minimum. Includes 5 hours of event time. Prices include food, beverage and labor.

Elegance Package

\$249 Seated • \$239 Buffet

Four Tray Passed Hors d'oeuvres

Seated or Buffet Dinner

Dessert + Coffee Station

Four Hour Premium Bar

Champagne Toast

One Fine Day Package

\$199 Seated • \$189 Buffet

Three Tray Passed Hors d'oeuvres

Seated or Buffet Dinner

Complimentary Cake Cutting* + Coffee Station

Four Hour House Bar

Simple Yet Chic Package

\$155 Seated • \$145 Buffet

Cheese and Charcuterie Display

Seated or Buffet Dinner

Complimentary Cake Cutting* + Coffee Station

No Host Bar

**Cake provided by client*

All charges subject to 22% administrative fee and sales tax.

Elegance Package

\$249 Seated • \$239 Buffet

Tray Passed Hors d'oeuvres

select four

pecan grilled beef tenderloin blue cheese, horseradish sauce, crispy shallots, brioche

chicken liver pâté with marsala wine sauce, sourdough toast point

lamb tenderloin on rosemary twigs pomegranate wine sauce and fresh mint relish *gf*

in-n-out style beef sliders organic cheddar cheese, Thousand Island, tomato, dill pickle & iceberg lettuce

waffle bites with fried chicken breast maple crème fraîche

pancetta wrapped dates Parmesan cheese filling *gf*

miniature lobster corn dogs yuzu aioli

crab cakes yuzu aioli, caviar lime, micro sprouts

coconut shrimp with orange chili plum sauce

smoked trout pâté on brioche toast, horseradish, pickled rhubarb and candied pecan

hamachi crudo avocado mousse, grapefruit segment, crispy onions *gf*

ahi tuna tartare on a wonton crisp, wasabi sauce

miniature grilled Gruyère cheese sandwich pear-fig compote, fig slice and fresh thyme *v*

edible flower spring rolls with basil aioli, carrot miso dipping sauce *vg, gf*

vegan young coconut ceviche tostada smashed avocado, diced Persian cucumber, micro cilantro *vg, gf*

crispy Brussels sprouts with truffle salt and black truffle aioli *vg*

miniature white pizza white truffle oil, fontina cheese, goat cheese, olive tapenade and basil chiffonade *v*

caprese skewer heirloom cherry tomatoes, bocconcini mozzarella, fresh basil *gf*

Seated Dinner

First Course

select one | served with Bread Lounge French baguettes and butter

California farmer's market salad shaved asparagus, watermelon and breakfast radish, zucchini, red & yellow beets, Persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino, truffle vinaigrette *v, gf*

beet salad mango, feta, orange, fresh mint, micro sprouts and orange vinaigrette *v, gf*

butter lettuce and lola rosa roasted baby artichokes Marcona almonds, fava beans, casetelvetrano olives, shaved Parmesan cheese, Meyer lemon vinaigrette *v, gf*

watercress & rocket salad thinly sliced pears, Gorgonzola, toasted walnuts and orange blossom honey vinaigrette *v, gf*

shaved vegetable salad heirloom carrots, beets, fennel, french radish, avocado, radicchio cup, black truffle vinaigrette

Entrée

select two proteins and one vegetarian / vegan

grilled beef tenderloin cabernet wine sauce, gremolata herb sauce, crispy shallots, corn pudding souffle and light pesto, three pea mélange, sugar snap peas, snow peas and English peas

seared tournedos of beef artichoke purée and smoked crème fraîche, tomato relish, artichoke plank and seared baby artichokes, roasted fingerling potatoes

Chilean sea bass with smoky tomato and cannellini bean ragout, Spanish chorizo, sautéed haricots verts with shallots

wild striped bass tangerine, cara cara orange, blood orange, scallion confit, citrus beurre blanc, black rice with green garlic, spring peas and chive tie

grilled salmon zucchini wrap, red pepper chutney with crispy leeks, fingerling potatoes, served on a bed of sautéed spinach

double cut lamb chops Medjool dates, pomegranate seeds, golden raisins, fresh cilantro, soft polenta, crispy parsnips, haricot vert and roasted cherry tomatoes, rosemary lamb sauce

Tuscan roasted organic jidori chicken breast marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes

coq au vin California chicken breasts and thighs braised in white wine, castelvetrano olives, capers, roasted fingerling potatoes with crispy herbs

butternut squash ravioli brown butter sage sauce, butternut squash confetti, crispy sage, Parmigiano Reggiano

wild mushroom parcel with pernod farro, sautéed shallots, tarragon and chervil, haricot vert bundle with chive tie

Buffet Dinner

Salads

select one | served with Bread Lounge French baguettes and butter

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*

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 chèvre, scallions, avocado, champagne lemon vinaigrette *v, g*

Proteins

select two

beef tenderloin pomegranate gremolata and crispy onions

braised boneless beef short ribs cabernet wine sauce and crispy onions

thinly sliced NY steak smokey tomato butter, roasted cipollini onion and crispy onions

slow roasted salmon fennel, navel and blood oranges, lemon, baby red peppers and dill sprigs

seared local halibut preserved lemon relish, yogurt and fennel barigoule

Tuscan roasted chicken breasts and thighs marinated with lemon and herbs, grilled lemon halves

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*

Vegetable

select one

Roasted Brocolini 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*

Dessert Station

select three

miniature warm chocolate bouchon cakes

ginger cream cookie sandwiches

French orange and lemon tarts

miniature housemade ding dongs

chocolate chip cookies

raspberry, pear or lemon sorbet served in espresso cups

roasted pear tartlets vegan pear cream filling

brown butter Nutella rice crispy treats edible glitter and white chocolate

lemon iced Madeleines

chocolate sables with sea salt

California almond cakelets

mini cheesecake tartlets with raspberry jam

miniature key lime pies

lemon bar

mini crème brûlée

Coffee Station

regular coffee, decaf coffee and hot water with assorted teas

includes milk, cream, honey and assortment of sugars

Four Hour Premium Bar

premium cocktails

house red, white and sparkling wine

assorted bottled beer

soft drinks + juices

mineral water still and sparkling

Champagne Toast

****Shots not included in bar packages****

One Fine Day Package

\$199 Seated • \$189 Buffet

Tray Passed Hors D'oeuvres

select three

miniature grilled Gruyère cheese sandwich pear-fig compote, fig slice and fresh thyme *v*

artichoke nibbles with romesco sauce avocado toast on grilled country bread, sliced cherry tomatoes, balsamic drizzle and fresh basil *v*

carrot & turmeric tartare on beet chip, whipped chèvre cheese, sunflower seeds and crispy carrot tops *v, gf*

gougere cheese puffs with micro grated Parmesan cheese *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 fraîche and lemon zest

chicken & mushroom bread pudding tarragon, Gruyère cheese and shallot crème fraîche, crispy shallots

fresh rice paper summer rolls chicken, chiongia 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

caprese skewer heirloom cherry tomatoes, bocconcini mozzarella, fresh basil *gf*

Served

Salad

select one | served with Bread Lounge French baguettes and butter

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*

mixed garden greens radicchio cup, fallen chèvre 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 vegetarian / vegan

grilled hanger steak cabernet sauce, california golden raisin and tomato relish, potato parmesan gratin with thyme, haricots verts bundle

red wine-braised boneless beef short ribs chimichurri and crispy onions, roasted fingerling potatoes, roasted heirloom carrots

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*

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, 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*

butternut squash ravioli brown butter sage sauce, butternut squash confetti, crispy sage, Parmigiano Reggiano

Buffet

Salad

select one | served with Bread Lounge French baguettes and butter

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*

garden greens with balsamic vinaigrette garland of roasted red, yellow and pink baby beets, chunky beet vinaigrette, blue cheese and toasted nuts *v, gf*

summer salad wild arugula, strawberries, medjool dates, roasted pecans, crumbled chèvre, scallions, avocado, champagne lemon vinaigrette *v, gf*

Proteins

select two

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*

Tuscan roasted jidori chicken breasts and thighs marinated with lemon and herbs, grilled lemon halves *gf*

chicken breasts pesto, taleggio cheese and cherry tomatoes *gf*

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

Wedding Cake

provided by client | The Kitchen to cut and serve

Coffee Station

regular coffee, decaf coffee and hot water with assorted teas
includes milk, cream, honey and assortment of sugars

Four Hour House Bar

house cocktails
house red and white wine
assorted bottled beer
soft drinks + juices
mineral water still and sparkling

Shots not included in bar packages

Simple Yet Chic Package

\$155 Seated • \$145 Buffet

Cheese and Charcuterie Display

Chef's selection of imported and domestic artisanal cheese and cured meats

red and green grapes, nectarines, figs, quince paste, dried fruits, Medjool dates

toasted and candied nuts and marcona almonds

variety of crackers, and artisan baguettes

Served

Salad

select one | served with Bread Lounge French baguettes and butter

baby green salad mixed baby greens, sliced fresh pears and dried cranberries, candied pecans and Gorgonzola, balsamic vinaigrette *v, gf*

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 salmon blood orange gastrique, spring pilaf of asparagus tips, fava beans and fresh mint, asparagus spears *gf*

pan seared arctic char with artichoke barigoule lemon beurre blanc, artichoke puree, artichoke crisps, rumex, roasted cherry tomatoes

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*

butternut squash ravioli brown butter sage sauce, butternut squash confetti, crispy sage, Parmigiano Reggiano

Buffet

Salad

select one | served with Bread Lounge French baguettes and 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 *gf*

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

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*

Wedding Cake

provided by client | The Kitchen to cut and serve

Coffee Station

regular coffee, decaf coffee and hot water with assorted teas
includes milk, cream, honey and assortment of sugars

No Host Bar

house cocktails
house red and white wine
assorted bottled beer
soft drinks + juices
mineral water still and sparkling

Shots not included in bar packages

Wedding Enhancements

Additional Meals

children's meals half-price of your package price

vendor meal (*option 1*) sandwich, chips, fruit, cookie and bottled water \$30

vendor meal (*option 2*) same entrée as guests \$45

The Kitchen's Famous Naked Cake \$7 per person minimum

3 tiered, 12" naked cake + naked sheet

Bar Upgrades

Specialty Cocktails

choice of one \$13 | choice of two \$26

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

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

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

Strawberry Basil Rosé Sangria strawberries, dry rosé, lemon wheels, basil leaves

Whiskey Mule ginger beer, fresh lime, mint and lime garnish

Pomegranate Lemon Drop vodka, pomegranate juice, fresh lemon juice, triple sec, orange wheel

Espresso Martini vodka, coffee liqueur, garnished with coffee beans

Pre-Ceremony Tray Passed Champagne \$6 per person

Table-Side Wine Service \$5 per person