

# 440 ELM



MIDDLE EASTERN



# Getting Started



## Welcome!

We welcome you to 440 Elm, a beautifully renovated, award winning historic venue built in 1913 by architect Elmer Grey. An expansive outdoor Plaza and breathtaking Sanctuary provide a rare indoor/ outdoor combination in an exclusive space that can hold up to 400 guests for a ceremony + dinner and dancing.

Our special event facility provides a private oasis where your event will be the only one on the premises. It also supplies the flexible access that allows for a more extensive setup of a luxury or multi-day event. There is no need for the public or guest access to your selected event spaces that you may find in a hotel or museum.

## Our Approach

We're excited to provide a grand space for couples to celebrate their marriage. We are familiar with how challenging it can be to find non-hotel spaces that are conveniently located to families coming from across the LA/ OC area.

As a catering company, we are excited to share a contemporary and presentation-forward take on Middle Eastern food incorporating a mix of traditional flavors, experiential elements, and fusion with popular local cuisines. We've taken our inspiration and techniques from some of the top Middle Eastern/Mediterranean fine dining and catering concepts across the world.

## Catering Options - Sample Menus

Bite Catering Couture is the exclusive caterer for our venue. We're excited to share our Middle Eastern menu with you and can work with you on incorporating regional flavors and religious requirements as needed.

We offer several different starting points for wedding menus to reflect different levels of variety and presentation at different price points.

For this presentation we have focused on buffet and family style formats. Please ask if you are interested in a plated presentation. All menus are customizable and we would love to provide additional options or create a dish that is meaningful to you.

# WEDDING BUFFET

150 GUEST MINIMUM

## *Welcome Tray-Passed Hors D'Oeuvres*

A choice of three signature hors d'oeuvres

### *Salad*

*Choice of 1*

#### Mediterranean

tomato, cucumber, red onion, mint, parsley, olive oil, lemon

#### Ancient Grains

quinoa, cucumber, parsley, mint, tomato, chickpeas, shallots,  
served with red wine vinaigrette

#### Fattoush

Romaine, cucumbers, shaved Radish, tomatoes, mint, parsley,  
scallions, sumac, fried pita croutons, lemon vinaigrette

#### White Bean and Cucumber Salad

Feta cheese, olives and pickled red onions

### *Entrees*

*Choice of 2*

#### Garlic-marinated tri-tip

Grilled & sliced marinated beef tri-tip, charred lemons, lemon  
herb caper sauce, fresh parsley

#### Beef kofta meatballs

House-made spiced meatballs, lemon garlic sauce

#### Lemon herb salmon

Grilled atlantic salmon, charred lemons, kalamata olives, fried  
capers, fresh herbs

#### Za'atar Salmon

tahini sauce, lemon, cilantro

#### Mediterranean chicken breast

Grilled marinated chicken breast, artichoke hearts, tomatoes,  
kalamata olives, capers

#### Kebabs

choice of grilled marinated chicken, beef or lamb

#### Falafel

Crispy fried chickpea fritters, tzatziki sauce

#### Moussaka

seasoned ground beef, eggplant, tomatoes, bechamel

#### Mediterranean Chicken

olive oil, garlic, lemon juice and herbs  
with braised fennel and fried leeks

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# WEDDING BUFFET

150 GUEST MINIMUM



## *Accompaniments*

*Choice of 2*

### Cous cous

Chickpeas, cucumbers, tomatoes, raisins, almonds, fresh mint, lemon juice, olive oil

### Pine Nut Couscous

Israeli couscous, pine nuts, currants, parsley

### Tabbouleh

bulgur wheat, fresh parsley & mint, cucumbers, tomatoes, scallions, lemon juice, olive oil

### Roasted marinated vegetable medley

Eggplant, zucchini, tomatoes, red onions, fresh herbs

### Whole-roasted tomatoes

Oregano, garlic, feta cheese

### Basmati Rice with Saffron

### Rice Pilaf

### Oven Roasted Red Potatoes

### Persian Potatoes

crispy potatoes with tomato and onions

### Barberry Pistachio Couscous

barberries, pistachios, couscous, lemon tahini dressing, parsley

### Shiraz Potatoes

with onions, tomato, tumeric a crispy shallot garnish

### Harissa and Date Roasted Cauliflower

Goat cheese, pine nuts, garlic and dill

### Greek Lemon Potatoes

fresh herbs and capers

## *Dessert*

### Client-Provided Wedding Cake

*Catering team slices and serve*

\$46 pp\*

*\*Estimated menu price only,  
+ service staff, taxes, and fees*

# FAMILY-STYLE

150 GUEST MINIMUM



## *Welcome Tray-Passed Hors D'Oeuvres*

A choice of four hors d'oeuvres

### *Plated Salad*

*Choice of 1 - More Ideas or choose from our extended Gold list*

**Saffron Pear Salad**  
saffron poached pears, honey roasted almond, red gem lettuce, vinaigrette

**Cucumber Tomato Salad**  
sumac, olive oil, lemon, shaved red onions, parsley, watercress

**Greek Salad**  
chopped romaine, kalamata olives, persian cucumbers, shaved red onions, tomatoes, parsley, pita chips, crumbled feta, oregano red wine vinaigrette

### *Entrees*

*Choice of 2 - More Ideas or choose from our extended Gold list*

**Stuffed leg of lamb**  
Whole-roasted boneless leg of lamb, rosemary, thyme, and garlic french bread stuffing

**Seared Pacific Salmon**  
lemon-scented melted cherry tomato tarragon sauce

**Garlic-marinated hanger steak**  
Grilled & sliced marinated beef tri-tip, charred lemons, lemon herb caper sauce, fresh parsley

**Roasted Chicken Breast**  
roasted and stuffed, lemon caper beurre blanc

### *Accompaniments*

*Choice of 2 from our extended list*

### *Dessert*

**Chef's choice dessert trio**  
*a selection of three decadent mini desserts to accompany your wedding cake catering team slices and serve*

\$68 pp\*

*\*Estimated menu price only.  
+ service staff, taxes, and fees*

# PREMIUM FAMILY-STYLE

150 GUEST MINIMUM

## *Welcome Tray-Passed Hors D'Oeuvres*

A choice of five hors d'oeuvres

### *Plated Salad*

*Choice of 1 - More Ideas or choose from our extended list*

#### Spanish Harvest

salad with endive, mixed greens, shaved fennel, crushed marcona almonds, shaved apples, pomegranate, shaved manchego, sherry vinaigrette

#### Caprese

buffalo mozzarella, vine-ripened tomato, basil, evoo, balsamic reduction

#### Burrata\*

vine-ripened tomato, oven-roasted tomato, torn croutons, maldon, upland cress. red wine herb vinaigrette

#### Chevre & Beets

goat cheese mousse, roasted beet carpaccio, baby arugula, shallot, candied pecans, balsamic vinaigrette

### *Entrees*

*Choice of 2 - More Ideas or choose from our extended Platinum list*

#### Pomegranate Braised Short Rib

#### Rack of Lamb\*

rack of lamb, eggplant tomato jam, harissa yogurt

Seared Chilean Sea Bass  
lemon beurre blanc

### *Accompaniments*

*Choice of 2 from our extended list*

### *Chef's Dessert Display*

assorted fan-favorite desserts including chocolate pot de crème, mini lemon tarts with berries and cream, chocolate tarts, dessert bar and cookies

\$87 pp\*

*\*Estimated menu price only.  
+ service staff, taxes, and fees*



# MORE IDEAS



*Simple delicious crowd-pleasing touches to care for your guests and add greater variety to your menu!*

## *Pre-Ceremony Sips*

Mediterranean-Style Mint Lemonade (Limonada)

Lemon Cucumber Mint Spa Water

## *Mezze*

Trio of Dips

Hummus, Babaganoush, Tzatziki served with pita chips

Medley of marinated olives  
with rosemary and garlic

Antipasto

three cheeses served with cured meats, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers.

For Dipping

Mediterranean butter with fresh herbs, garlic, lemon and sea salt

&

olive oil infused with garlic, shallot, fresh herb, red pepper flake and seasonings

Whipped Feta

Sweet and Hot Peppers, Seeded Crackers

Za'atar Bread

Pistachio Muhammara

Fatteh

Caramelized Onion, Cauliflower, Crispy Mushrooms, Pine Nuts, Yogurt

Eggplant Fatteh

layers of crunchy pita chips, smoky roasted eggplant, tahini yogurt sauce, pomegranate molasses

