

# 440 ELM



MEXICAN



# 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 celebrations. 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 Mexican 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 Mexican fine dining, street food, 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 Mexican menu with you and can work with you on incorporating regional flavors, age-appropriate adjustments, and dietary requirements as needed.

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

All menus are customizable and we would love to provide additional options or create a dish that is meaningful to you.

# HORS D'OEUVRES & BUFFET

150 GUEST MINIMUM



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

A choice of three hors d'oeuvres

### *Salad*

*Choice of 1*

#### Tex-Mex

Romaine, chopped tomato, grilled corn, cilantro, toasted pepitas, black beans, tortilla strips, cilantro-lime pepita dressing

#### Bite Caesar

romaine, shaved Parmesan, garlic croutons, served with creamy Caesar dressing.

#### Twisted Caesar

crisp romaine, roasted pepitas, crumbled cotija, crispy seasoned black beans, roasted corn, chipotle ranch dressing

#### Field Greens

Red and yellow teardrop tomatoes, shaved radish, cucumber and choice of balsamic vinaigrette, house buttermilk ranch or green goddess dressing

### *Entrees*

*Choice of taco bar or select 2 of the following*

Homemade chile relleno al horno

Chicken, Steak, or Vegetarian Fajitas  
grilled onions, peppers

Cheese Enchiladas  
queso fresco, monterey jack, cheddar, corn tortilla, enchilada sauce

Chicken Enchiladas  
fire-roasted pulled chicken, monterey jack, cheddar, corn tortilla, chili verde salsa

Beef Enchiladas  
taco-spiced charred shredded beef, monterey jack, cheddar, corn tortilla, roasted guajillo sauce

Vegetable Enchiladas  
portobello, roasted poblano, roasted red bell pepper, sautéed onions, cilantro, pepper jack, fire-roasted tomatillo sauce

Southwest Chicken Breast  
chipotle cream sauce, poblano chiles

Spiced Red Snapper  
cilantro lime butter

# HORS D'OEUVRES & BUFFET 150 GUEST MINIMUM



Choice of One:  
 classic carnitas  
 carne asada  
 tequila lime chicken with avocado cream  
 shredded chicken tinga

Chili Verde  
 tender pieces of pork simmered in a flavorful  
 tomatillo and green chile sauce

### Taco Bar

*Proteins (select 2)*  
 cilantro-lime chicken tacos  
 carne asada  
 classic carnitas  
 shredded chicken tinga  
 potato rajas (vgn)

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*Toppings (includes all)*  
 chopped onion and cilantro  
 shredded lettuce  
 pickled jalapenos  
 lime wedges

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*Toppings (select 3)*  
 pico de gallo  
 roasted tomato salsa  
 salsa verde  
 shredded cheese  
 cotija  
 avocado salsa  
 cilantro lime crema

### *Accompaniments*

Cilantro-Lime Rice or Spanish Rice (*choose 1*)  
 Black or refried beans (*choose 1*)  
 Corn and flour tortillas  
 Tortilla chips  
 Homemade roasted tomato salsa  
 Chopped cilantro and onion  
 Sweet Corn Cake +2.50 pp  
 Guacamole (Topping) +3 pp  
 Sour cream or Crema (Topping) +2.50 pp

\$48 pp\* Hors D'Oeuvre & Buffet  
 \$40 pp\* Buffet Only

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

# ELEGANT PLATED DINNER (SAMPLE)



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

Mini Corn Arepa (Gf)  
pulled pork, mojo sauce, pickled pepper, shaved scallion

Saffron and Chorizo Arancini  
smoked paprika aioli, manchego shaving

Elote  
grilled corn, aioli, cilantro, lime, cotija, cilantro, tortilla cup

Duck Confit Quesadillas  
zucchini relish, chipotle-honey aioli, flour tortilla

Mini Slow-Cooked Brisket Tacos  
pickled red onions, queso fresco, cilantro, house made  
kimchi, corn tortilla, lime holders

## *Plated Dinner*

i

Heirloom Tomato Carpaccio  
roasted corn, burrata, toasted pepitas, cilantro vinaigrette

Pan de Campo  
garlic butter drizzled with salsa macha

ii

Prawn Ceviche  
avocado, shrimp ceviche, pickled shallot  
served with tortilla and plantain crisps

iii

Braised Short Rib Carne Asada Style

Striped Bass with red adobo sauce

*chipotle honey corn mashed potatoes, charred brussels*

iv

S'Mores Tres Leche  
Tender cake doused with three milks, dark  
chocolate ice cream, torched homemade  
marshmallow meringue, cocoa-graham cracker crumble

\$108 pp\*

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

# HORS D'OEUVRES

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

## *Signature Hors D'Oeuvres*

Ceviche Shot  
individual shooters with tortilla strips

Cassis-Marinated Flank Steak Crostini  
sriracha aioli, chimichurri relish, olive oil crostini

Slow-Cooked Mini Brisket Slider  
pickled jalapeno, Tillamook cheddar, and sriracha aioli

Mac'n Cheese Bites  
truffle aioli, micro

Bacon Wrapped Dates  
goat cheese and marcona almond

Vegetable Empanadas  
onions, eggplant, peppers, sundried tomatoes, black beans, cheddarjack, chipotle aoli

Smoked Brisket Picadillo Empanadas  
served with chimichurri

Chicken Ropa Vieja Empanadas  
chipotle aioli

Crab Cucumber Canape  
cucumber, pickled bell pepper, charred corn, cilantro, sriracha aioli

## *Premium Hors D'Oeuvres*

Chilled Avocado Soup Shooters

Ceviche Tostada  
house made corn chip cup, avocado, pickled shallot, micro cilantro, blue corn tortilla cup  
*vegan version available*

Pee Wee Potatoes  
chorizo, crème fraiche and local california caviar

Mini Mexican Street Corn  
baby corn, aioli, cilantro, lime, cotija, cilantro

Corn Pudding Bites  
house smoked chicken, jicama slaw, avocado and chipotle aioli

Mini Smoked Chicken Adobo Quesadillas  
zucchini relish and chipotle-honey aioli, flour tortilla



# STATIONS

*Stations and displays add fun, variety and experience!*

## Stations

### Ceviche Bar

served with house-made tortilla chips and plantain chips  
- option to add chefs for a live action station

*select from three of our house ceviches*

### Tamale Bowls Bar

delicious taTamale corn cakes served with choice of toppings

*proteins - select two:*

rajas - roasted poblano chili & onion • chicken mole •  
chicken tinga • barbacoa • pork chile verde

*toppings:*

roasted tomato salsa | salsa verde | pico de gallo |  
onions/cilantro mix | queso fresco | Sour Cream +2.50 PP

### Street Taco Bar

proteins – choose 3

al pastor • carne asada • chicken mole • grilled citrus-  
marinated fish • potato chorizo

tortillas – choose 2

corn tortilla • flour tortilla • tostada

toppings – choose 4

cilantro/onion | roasted tomato salsa | salsa verde | pico  
de gallo | shredded cheddar-jack | queso fresco | tapatio  
| pickled carrots & onions | crispy tortilla strips  
sour cream +2.50 pp | guacamole +3 pp

### Queso Station

Melted Queso

Select One:

• Braised Brisket • Chorizo • Chicken Tinga • Carnitas

Sides:

Crispy Homemade Tortilla Chips • Chopped Cilantro  
Onion • Black Beans • Jalapeños • Sour Cream • Pico De  
Gallo • Guacamole +5 pp

### Chef's Dessert Display

Mexican chocolate pot de creme with whipped cream,  
Key lime margarita bars, Chocoflan bites, Mini churros  
with choice of dipping sauces, coconut arborio rice  
pudding with fresh mango sauce



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