

440 ELM



CATERING BY
BITE CATERING COUTURE



	Venue Only (No Food)	Delivery (Bussing Only)	Self-Service (Buffet/ Display)	Full Service	Premium Service	Luxury Service
Venue Rental	✓	✓	✓	✓	✓	✓
House Furni- ture	✓	✓	✓	✓	✓	✓
Bussers	X	✓	✓	✓	✓	✓
China Glassware Silverware	X	X	✓	✓	✓	✓
Real/Custom Display/ Presentation	X	X	✓	✓	✓	✓
Table Service	X	X	X	✓	✓	✓
Action Stations and Premium Ingredients	X	X	X	X	✓	✓
Luxury Ingredients, Staffing Ratios	X	X	X	X	X	✓
Estimated Pricing *assuming 100 guests - 4 hour event						
Menu Staff	N/A	\$39 pp \$8 pp	\$40 pp \$22 pp	\$72 pp \$36 pp	\$150 pp \$55 pp	\$300 pp \$70 pp
Subtotal	N/A	\$47 pp	\$62 pp	\$108 pp	\$205 pp	\$370 pp
*Does not include ven- ue rental, bar, sales tax, production fee, and f&b charge						
Total	Please ask for a quote specific to your event					



THE COCKTAIL PARTY, DELIVERED

Elevate your gathering with a gorgeous selection of grazing platters and elegant hors d'oeuvres. We offer a choice of kraft paper and upgraded wood platters which make party clean-up a snap. Includes delivery, set-up, kraft platters, serving utensils, cocktail napkins and appetizer plates.

GRAZING

ANTIPASTO

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

MEDITERRANEAN MEZE (V)

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs - served with pita chips

ARTOCHOKE-SPINACH DIP (V) with pita chips

BUILD YOUR OWN BRUSCHETTA CROSTINI (VGN)

tomato, basil, garlic, balsamic, olive oil and olive oil crostini

BITES

SLOW-ROASTED TOMATO AND HERB TART (V)

SMOKED SALMON BLINI creme fraiche, dill

CAPRESE SKEWERS (V GF)

fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil

CRUDITES SHOTS (V GF)

served with a buttermilk ranch dipping sauce

SLOW-COOKED BRISKET SLIDER

pickled jalapeno, Tillamook cheddar, and sriracha aioli

SMOKED BBQ CHICKEN SLIDER

housemade BBQ sauce, cheddar cheese, tangy pickle

SWEET BITES

MINI LEMON TART

berries, cream, micro

ASSORTED DESSERT BITES

chocolate truffle brownie, gooey pecan bar, and mini cupcakes

DESSERT SHOT

rich chocolate ot de creme, whipped cream, crunchy pearls

FRENCH MACARON - SEASONAL ASSORTMENT

\$36 pp

BUFFET - PACIFIC RIM

A team favorite from our themed menus - bursting with flavor and color!



Based on 100 guest minimum

Includes house tables, chairs, glassware, china and silverware

SALAD

BABY SPINACH SALAD (VGN GF)

mandarin oranges, toasted almonds, Asian dressing

ENTREES

GARLIC AND GINGER CHICKEN ADOBO

black soy and sesame glaze

SZECHUAN CRISPY TOFU AND VEGETABLE STIR FRY (VGN)

green beans, carrots, bok choy

ACCOMPANIMENTS

STEAMED JASMINE RICE (VGN GF)

GARLIC AND CHILI GREEN BEANS (VGN GF)

toasted almonds, pickled thai chili peppers

\$40 pp

ADDITIONS

A COCKTAIL HOUR BEFORE DINNER

(includes staff for passing)

- ~Sesame-crusted seared ahi tuna served on a wonton crisp with asian slaw and plum sauce
 - ~ Mini eggrolls (vgn) - asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger - served with scallion dipping sauce
 - ~ Edamame hummus cucumber canape (vgn gf) - with pomegranate and sesame
- +\$18 pp

MINI DESSERT TRIO

- ~coconut arborio rice pudding - with fresh mango sauce, pistachios and toasted coconut served in a shot glass
 - ~ assorted french macaron (seasonal flavors)
 - ~rich chocolate truffle bites with crunchy chocolate pearls
- +\$10 pp

ROLLING INTO COMFORT-A LATE NIGHT SNACK CART

- mini bbq bacon cheeseburgers
 - mini grilled cheese sandwiches
 - sweet potato fry cones with garlic aioli dipping sauce
 - milkshake shots with cream and cherry topper
- +\$20 pp

FULL-SERVICE-CALIFORNIA MARKET

Inspired by the bounty of California - classic elements pulling from our incredible local farmers, creameries and olive oil producers!

Based on 100 guest minimum

Includes house tables, chairs, glassware, china and silverware

THE COCKTAIL HOUR

CALIFORNIA CHEESE DISPLAY

a selection of some of our favorite soft and hard California creamery cheeses accompanied by truffled almonds, honeycomb, seasonal fresh and dried fruit, house made jams, crostini and sliced breads

I

warm artisan bread basket and butter rolled in sea salt and fresh herbs

MARKET SALAD

arugula, shaved parmesan, shallot, pine nuts and red wine vinaigrette

GRILLED ASPARAGUS AND GARDEN HERB

toasted almonds, basil, mint, parsley, lemon-sesame vin

II

BRAISED SHORT RIBS WITH CABERNET DEMI GLACE

&

BUTTER POACHED COD

ACCOMPANIED BY

wild mushroom polenta

&

roasted broccolini finished with lemon, garlic and pepper flakes

\$72 pp

ADDITIONS

BOUJIE PASSED APPETIZERS

- ~savory goat cheese cheesecake served with a seasonal compote
- ~cassis-marinated flank steak crostini-sriracha aioli, chimichurri relish
- ~artichoke beignet lollipops served vertically with zesty remoulade
- ~avocado toast - brioche, crunchy chili garlic, lemon zest, chives, olive oil
- ~pint nut pesto flatbread-fontina, mozzarella, parmesan, tomato and basil

+\$20 pp

CALIFORNIA OLIVE OIL - A DESSERT ACTION STATION

- ~olive oil meyer lemon poppyseed pound cake, creme fraiche whipped cream, market berries
- ~bittersweet liquid nitrogen chocolate ice cream, olive oil chocolate 'magic shell' and flakey sea salt

+\$24 pp



PREMIUM - THE LA NIGHT MARKET

To experience a night market is to experience their enigmatic energy - that feeling when senses are heightened and life is being enjoyed!

Encourage your guests to forget the rules, enjoy and indulge while mingling and connecting over a unique street-inspired dining experience.

Based on 100 guest minimum

STREET SNACKS

ahi tuna poke - wonton taco, mango, avocado, sesame and micro cilantro

crispy cauliflower bites - tahini ranch

shrimp toast - water chestnuts, sambal, cilantro

CHEF-RUN SMALL PLATE STATIONS

LATIN-ASIAN FUSION

~chili jack fruit nachos with scallions, sour cream, sriracha aioli, guacamole, creamy cheese sauce, cilantro, and fresh lime

~bulgogi quesadillas with summer zucchini relish and chipotle honey aioli

~ceviche panna cotta - seasonal catch, shrimp, citrus, tropical fruit, serrano, jalapeño, tomato, cilantro, corn panna cotta, plantain chips

WAFFLING

~fried chicken'n waffle - smoked paprika butter, maple syrup, crispy sage

~sweet potato waffle with teriyaki chicken, green onions, sesame seeds

THE FARMER'S MARKET

chef-run fly wheel prosciutto, carved fresh

creamy burrata with olive oil and sea salt farm feta

served with artisan breads and market-inspired accompaniments:

~miso-roasted roast butternut and japanese pumpkin succoutash

~fava bean, baby kale, shaved brussels sprouts, toasted almonds, vin

~shaved golden beets, toasted pecans, vin

BETWEEN THE BREAD

~banh mi - pork belly, pickled daikon, carrots, jalapeño, cilantro, maggi aioli

~vada pav - potato dumplings fried in curried chickpea batter topped with green and tamarind chutneys served on a brioche bun

~brisket flatbread - with red wine caramelized onions, romesco sauce

~saag paneer flatbread - spinach, fresh cheese, spices

SWEETS

SMALL BITES

~apple wontons - served warm with apple cider caramel & candied pecans

~caramel-pistachio torte - with halvah and dark chocolate

~mango pudding - whipped cream, fresh mango

~chocolate & vietnamese coffee tart - sweetened condensed milk chantilly

~yuzu pot de creme - rich chocolate pot de creme, yuzu mousse, pearls

FLAMING DRUNKEN DONUTS - A DESSERT ACTION STATION

Yeast-raised donut flambeed w/ liquor served with whipped cream, salted caramel, chocolate sauce and served w/toppings to include maldon, candied bacon-pecan bits, rummy raisins, berries, sprinkles, toasted coconut & choice of vanilla bean or coffee ice cream

\$150 pp



LUXURY - A SPRING TASTING MENU

Endulge in a multi course, perfectly plated dinner and enjoy our highest level of cuisine, service and presentation.

Based on 100 guest count and 4-5 hour event

Includes house tables, chairs, glassware, china and silverware



THE COCKTAIL HOUR

ahi tuna tartare cornet
sesame cornet tuile, sriracha vinaigrette, sweet mango, lime-avocado
cream, chive

duck confit chip
sweet-potato gaufrettes, cherry black pepper chutney

blackened sea scallop
whipped cauliflower & beet mousse, black truffle butter

beet chip
goat cheese mousse, toasted pecans, balsamic roasted beets, rainbow
micro greens

wagyu wit wiz
wagyu shaved roast beef, yorkshire pudding, caramelized onion, beer
horseradish cheese sauce, watercress garnish

roaming caviar tasting
a luxurious roaming station featuring a taste of three exquisite California
caviars from locally raised sturgeon – includes
a variety of topping and bases to choose from
including potato gaufrettes and homemade blini

I AMUSE

lemon panna cotta - strawberry, mint, toasted marcona almonds

II

warm artisan bread basket and a trio of house made compound butters

CHEVRE CHAUD

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

III

CRAB AND MANGO CAUSA

potato cake, mango salsa, tajin aioli, avocado puree, lump crab, rainbow micro

IV

INTERMEZZO

lemon sorbet drizzled with sweet pedro ximenez sherry

V

ROASTED RACK OF LAMB

harissa marinated lamb, mascarpone polenta, roasted baby carrots, cilantro
mint gremolata

VI

CHOCOLATE PASSION FRUIT DOME

candied hazelnut crumble, passion fruit jelly, gold-speckled chocolate tuile

\$300 pp

BEVERAGE PROGRAM

Multiple beverage options from soft bar to craft cocktails



SOFT BAR (ALCOHOL-FREE EVENTS)

soft bar includes sodas, water and juice
8 pp (events less than 3 hours)
12 pp (up to 6 hours)

BEER AND WINE

includes soft bar
basic 14 pp (4 hours) | 18 pp (6 hours)
opal-premium 22 pp (4 hours) | 27 pp (6 hours)
specialty sourcing and/or pairings are available-please ask for details

BUBBLES

includes our wine and beer bar
basic 17 pp (4 hours) | 21 pp (6 hours)
premium 26 pp (4 hours) | 31 pp (6 hours)

SIGNATURE COCKTAIL

includes bubbles – select up to two signature cocktails
basic 21 pp (4 hours) | 25 pp (6 hours)
premium 30 pp (4 hours) | 35 pp (6 hours)

FULL LIQUOR BARS

Includes signature cocktail
emerald-basic 30 pp (4 hours) | 36 pp (6 hours)
diamond-premium 36 pp (4 hours) | 43 pp (6 hours)

CRAFT COCKTAILS

includes full liquor bar– includes a craft cocktail
basic 35 pp (4 hours) | 41 pp (6 hours)
premium 41 pp (4 hours) | 48 pp (6 hours)

	Soft Bar	Wine and Beer	Bubbles	Signature Cocktail	Full Liquor Bar	Craft Cocktails
House Bar	✓	✓	✓	✓	✓	✓
House Glassware	✓	✓	✓	✓	✓	✓
Pricing *assuming basic for 100 guests for 4 hours - pricing is basic/premium						
Beverage Staff	\$8/\$12 pp \$4 pp	\$14/\$22 pp \$8 pp	\$17/\$26 pp \$8 pp	\$21/\$30 pp \$8 pp	\$30/\$36 pp \$8 pp	\$35/\$41 pp \$12 pp
Subtotal	\$12/\$16 pp	\$22/\$30 pp	\$25/\$34 pp	\$29/\$38 pp	\$38/\$44 pp	\$47/\$53 pp
*Does not include sales tax, production fee and f&b charge						
Total	Please ask for a quote specific to your event					