



# BANQUET MENU

meetings & events



## MENUS DIRECTORY

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## RISE AND SHINE

### BREAKFAST BUFFET

minimum of 10 guests\*

#### CONTINENTAL BREAKFAST BUFFET | \$28 per person

pastries, muffins, bagels, cream cheese, assorted jams, granola and organic yogurt  
seasonal fresh fruit and berries, orange and grapefruit juice, coffee and tea

#### CALIFORNIA BREAKFAST BUFFET | \$38 per person

scrambled eggs, applewood smoked bacon, chicken sausage, brioche french toast  
breakfast potatoes, seasonal fresh fruit and berries, granola and organic yogurt  
assorted pastries, orange and grapefruit juice, coffee and tea

### A LA CARTE ADDITIONS

assorted pastries and muffins | \$39 per dozen  
assorted bagels and cream cheese | \$39 dozen  
TFY superfood granola and yogurt | \$7 per person  
steel cut Irish oatmeal | \$5 per person  
fresh fruit smoothies | \$8 each  
breakfast burritos | \$8 per person  
short rib eggs benedict | \$9 per person  
ricotta pancakes with maple syrup | \$8 per person  
santa barbara smoked salmon with capers, red onions, hard boiled eggs,  
and assorted bagels | \$16 per person  
hard boiled cage free organic eggs | \$2 each  
seasonal melons and berries | \$9 per person

### BREAKFAST STATIONS

minimum of 20 guests\*

#### WAFFLE STATION | \$14 per person\*\*

fresh berries, whipped cream, chocolate hazelnut, bananas

#### OMELET STATION | \$15 per person\*\*

whole cage free and egg whites  
santa barbara smoked salmon, applewood smoked bacon, chicken sausage, cheddar  
sonoma pepperjack, queso cotija, goat cheese, wild arugula, spinach, market peppers  
roasted mushrooms, spring onions, pico de gallo, salsa verde and assorted hot sauce

Buffet service available for (1.5) continuous hours.

\*Buffet surcharge of \$175.00 to apply should guest count fall below the minimum required

\*\*Station fee of \$175 to apply per 50 guests

15% Service Charge and applicable state sales tax will be added to all food and beverage. We are proud to provide a living wage for our associates here at The Garland. Our menu prices and service charge policy reflect this.

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## BREAKS

pricing per guest

### FRUIT BASKET | \$16

seasonal assorted hand fruit, grapes, berries

### COOKIE MONSTER | \$17

peanut butter, chocolate chip, double chocolate chip and assorted milks

### BYO TRAIL MIX | \$18

The Front Yard superfood granola, dried cranberries, peanuts, pumpkin seeds, almonds  
chocolate chips, reese's pieces, marshmallows, raisins

### SOUTHERN CALIFORNIA MEZZE | \$19

tortilla chips, guacamole, pico de gallo, salsa verde, pita chips, green garbanzo hummus, cucumber  
quinoa salad

### SAVORY BITES | \$20

soft pretzel bites, spicy beer mustard, mixed nuts, assorted kettle chips, chorizo slices

Break service available for 30 minutes

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## **GARLAND THEMED BREAKS**

pricing per guest | minimum of 20 guests\*

### **ICE CREAM SOCIAL | \$17**

#### **The Garland Ice Cream Cart**

house made ice cream sandwiches and novelty ice creams including  
popsicles and ice cream treats

#### **Assorted Lawn Games**

### **VINTAGE VARIETY | \$18**

#### **Chef's Selection of Classic Candies**

#### **Classic and Gourmet Sodas**

#### **Retro Game System**

### **DIY POPCORN | \$18**

#### **Air Popped Popcorn**

#### **Assorted Toppings**

m&ms, cinnamon sugar, reese's pieces, marshmallows, olive oil,  
parmesan cheese, sriracha, pepper, salt, nacho salt, butter

#### **Assorted Soft Drinks**

### **HEALTHY HAPPENINGS | \$24**

#### **Raw Vegetables and Nuts**

#### **Cold-Pressed Juices**

#### **Kinema Fitness Desk Stretches Handout**

### **RISE & SHINE | \$30**

#### **Private Urban Walk**

get up and get moving in the morning with a walking tour of the neighborhood  
and see the original Brady Bunch house

#### **Continental Breakfast**

pastries, muffins, bagels, cream cheese, assorted jams, granolas bars, seasonal fresh fruit and berries,  
orange and grapefruit juice, freshly brewed coffee and tea

#### **Garland Water Bottle | +\$10**

Break service available up to an hour

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## BREAKS ADD-ONS

### A LA CARTE

8 oz bowl of trail mix | \$12 per bowl

8 oz bowl of roasted nuts | \$14 per bowl

granola bars | \$28 per dozen

seasonal hand fruit bowl | \$36 per dozen

individual bags of potato chips | \$36 per dozen

chocolate chip cookies | \$39 per dozen

dark chocolate espresso brownies | \$39 per dozen

mini chocolate pecan tarts | \$39 per dozen

### BEVERAGES

freshly brewed coffee, decaf coffee, hot tea | \$72 per gallon

iced tea, fresh lemonade, seasonal lemonade | \$65 per gallon

orange, grapefruit, cranberry, pineapple, apple juice | \$60 per gallon

assorted soft drinks (coke, diet coke, sprite) | \$5 each

evian, pellegrino | \$6 each

cold brew coffee | \$8 each

assorted smoothies | \$8 each

energy drinks | \$8 each

flavored sparkling water (variety) | \$7 each

cold-pressed juices (variety) | \$11 each

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## PLATED LUNCH

pricing per guest

### Starter (choice of one)

#### Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

#### Kale Caesar

tuscan kale, rye croutons, parmesan dressing

#### Wild Arugula Radicchio

parmesan, seasonal fruit, local citrus vinaigrette

### Chef's Seasonal Soup

#### Choice of Entrée

#### Seasonal Vegan Entree | \$42

#### Garganelli Pasta | \$44

oven roasted tomato, wild mushroom, hand pulled mozzarella

#### Spinach and Goat Cheese Stuffed Chicken Roulade | \$48

quinoa, natural jus

#### Herb Roasted Mary's Chicken Breast | \$47

bay roasted heirloom carrot, celery root puree, sweet corn infused jus

#### Grilled New Zealand Salmon | \$49

herbed buerre fondue, sugar snap peas, wild rice pilaf

#### Crispy Snapper | \$52

grilled asparagus, lemon buerre fondue, fried capers

#### Beef Short Rib | \$52

polenta, brussels sprouts, horseradish jus

#### Herb Roasted Petit Filet of Beef | \$57

6oz. angus beef tenderloin, yukon gold potato puree, baby green bean, natural jus

### Dessert (choice of one)

#### Vanilla Bean Ricotta Cheesecake

biscotti crust

#### Chocolate Espresso Mousse

seasonal berries

#### Seasonal House Made Fruit Tart

almond custard, raspberries, vanilla bean anglaise

### Iced Tea and Water

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## LUNCH BUFFET

pricing per guest | minimum of 20 guests\*  
iced tea and water included

### DO IT YOUR WAY DELI | \$46

#### Kale Caesar

tuscan kale, rye croutons, parmesan dressing

#### Tomato and Mozzarella Salad

cherry tomato, mozzarella, basil, balsamic vinegar, olive oil

#### Chef's Seasonal Pasta Salad

#### Sliced Deli Meats

sliced roast beef, applewood smoked turkey, applewood smoked ham, grilled market vegetables

#### Sliced Cheeses

sonoma pepper jack, aged cheddar and provolone

#### Sliced Bread

potato bun kaiser, sourdough, 9 grain wheat and marble rye

#### Veggies

tomato, lettuce, kosher pickle, dijon and mayonnaise

**Chocolate Chip Cookies, Dark Chocolate Espresso Brownies**

### MARKETPLACE COUNTER | \$46

#### Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

#### Kale Caesar

tuscan kale, rye croutons, parmesan dressing

#### Roasted Fingerling Potato Salad

baby green bean, nicoise olive, cherry tomato, dijon vinaigrette

#### Italian Sub

italian cold cut trio, shredded romaine, roasted peppers, Italian dressing

#### Applewood Smoked Turkey Sub

turkey, arugula, pesto, provolone, heirloom tomato

#### Vegetarian Sub

avocado, roasted peppers, heirloom tomato, red onion, basil aioli

#### Chicken Caesar Wrap

grilled chicken, kale, tomato, caper, garlic-parmesan dressing in a sun-dried tomato tortilla

**Chocolate Chip Cookies, Dark Chocolate Espresso Brownies**

#### Buffet Enhancements

**Chef's Prepared Potatoes | +\$6**

**Consider Coffee Station for an additional charge | \$72 per gallon**

Buffet service available for (1.5) continuous hour

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## LUNCH BUFFET

pricing per guest | minimum of 20 guests\*  
assorted rolls, iced tea and water included

### LAUREL GROVE | \$55

#### Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

#### Classic Caesar

hearts of romaine, rye croutons, parmesan dressing

#### Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

#### Herb Roasted Mary's Chicken Breast

lemon butter sauce, quinoa, fried caper

#### Grilled Mahi Mahi

roasted chili and tomato and wild rice

#### Seasonal Vegetables

#### Mini Cheesecakes, Dark Chocolate Espresso Brownies

### COLFAX MEADOWS | \$59

#### Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

#### Classic Caesar

hearts of romaine, rye croutons, parmesan dressing

#### Roasted Fingerling Potato Salad

baby green bean, nicoise olive, cherry tomato, dijon vinaigrette

#### Seared Filet of Beef Medallions

fingerling potatoes, wild mushroom demi

#### Roasted New Zealand Salmon

whole grain mustard-bourbon glaze, wild rice

#### Seasonal Vegetables

#### Mini Cheesecakes, Dark Chocolate Espresso Brownies

#### Buffet Enhancements

#### Chef's Prepared Potatoes | +\$6

#### Consider Coffee Station for an additional charge | \$72 per gallon

Buffet service available for (1.5) continuous hour

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## PASSED HORS D'OEUVRES

price per piece

### COLD HORS D'OEUVRES

aged cheddar cheese puff, chive blossom | \$5

cage free deviled eggs, crispy chorizo | \$5

roma tomato bruschetta, toasted baguette | \$5

smoked salmon mini bagels, caper, pickled chili | \$7

pacific ceviche, charred serrano | \$7

beef tartare, wonton chip, soy caramel | \$8

raw peruvian scallop, seasonal vinaigrette | \$7

ahi tuna tartare tostada, ginger, serrano, sesame | \$8

### HOT HORS D'OEUVRES

adobo french fries, truffle dijonnaise | \$6

goat cheese spanakopita | \$6

sweet corn hushpuppy, cilantro crema | \$6

grilled cheese and tomato panini | \$6

smoked beelers pork empanada | \$6

black truffle arancini | \$6

mini royale slider, white cheddar, secret sauce | \$7

mini short rib pot pie | \$7

### HORS D'OEUVRES UPGRADES

mini crab cake, louie dressing | \$9

slow roasted lamb lollipops, saba | \$9

baked green mussels, parmesan, dynamite sauce, tobiko | \$9

chilled spicy jumbo shrimp | \$9

smoked kushi oysters, yuzu relish | \$9

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## DISPLAY STATIONS

pricing per guest | minimum 20 guests

### FARMERS MARKET CRUDITÉS | \$14

a full display of seasonal vegetables  
bleu cheese and yogurt-herb dip and green garbanzo hummus

### ARTISANAL CHEESE BOARD | \$17

three locally sourced cheeses, raw honeycomb  
fresh and dried fruits, house preserves, toasted breads and crackers

### ANTIPASTI STATION | \$19

seasonal selection of charcuterie, grilled market vegetables  
marinated olives and fresh mozzarella with basil and olive oil served with cornichon  
pickled vegetables, whole grain mustard, grilled bread

### CALIFORNIA CHEESE AND CHARCUTERIE BOARD | \$28

seasonal selection of artisanal cheeses and charcuterie served with fresh and dried fruits  
pickled vegetables, raw honeycomb, cornichon, house preserves, toasted breads and crackers

### CHILLED SEAFOOD BAR | \$38\*

west coast oysters, crab claws, jumbo shrimp  
wasabi-cocktail, cajun remoulade, yuzu mignonette, raw peruvian scallops

### DESSERT BITES | \$21

chef's selection of miniature desserts

Stations available for one hour

\*Station fee of \$150 to apply per 50 guests

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## THEMED STATIONS

pricing per guest | min. of 30 guests | minimum 2 stations\*

### BEIGNETS STATION | \$16

**Powdered Sugar & Cardamom**

**Raspberry dipping sauce**

**Chocolate dipping sauce**

### SALAD STATION | \$19\*

**Greens**

mixed greens, chopped kale, iceberg wedges

**Toppings**

cucumber, cherry tomatoes, radish, red onion, quinoa, grilled artichokes, croutons, avocado, lemon shave parmesan, bleu cheese, bacon, chopped chicken, olive oil, parmesan dressing, ranch, golden balsamic vinaigrette

### BAKED POTATO STATION | \$19\*

**Toppings**

shredded short rib, bacon, buffalo chicken, charred broccoli, roasted mushrooms, sour cream, scallions, cheddar cheese, cherry tomatoes, butter, cracked pepper, salt & tabasco

### PANINI STATION | \$22\*

**Grilled Cheese with Heirloom Tomato**

**Short Rib and Gruyere on Marble Rye**

**Truffle Cheddar and Wild Mushroom**

### GRILL STATION | \$22\*

**Eloté**

corn, lime, butter, cilantro

\*subject to seasonal availability\*

**Skirt Steak or Bone-In Pork Chops**

grilled garlic toast, chimichurri sauce, ricotta solatta

\*half & half protein | additional \$10 per person\*

Station service available up to (1.5) continuous hour

\*Station fee of \$150 to apply per station, up to 50 guests

Additional station fees apply for larger parties

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## THEMED STATIONS

pricing per guest | minimum of 50 guests | minimum 3 stations\*

### SLIDERS STATION | \$25

#### Royale Beef Slider

white cheddar, secret sauce, caramelized onions

#### Pulled Pork Slider

smoked pork, sweet cabbage slaw, house pickles

#### Ahi Slider

seared rare ahi, chili aioli, daikon slaw

#### Adobo French Fries

### TACO CART | \$25\*

choice of 2:

Chicken, Carne Asada, or Vegetarian Tacos

#### Sides

tortilla chips, charred salsa, guacamole, pico de gallo, chopped red onion and cilantro

\*guests above 100 becomes taco station\*

### POKE STATION | \$29\*\*

#### Ahi, Salmon

#### Toppings

mushroom, carrots, daikon sprouts, seaweed salad, fresnos, cilantro, kale, watermelon radish napa cabbage, cherry tomatoes, charred pineapple, macadamia nuts, edamame, avocado, sushi rice

Station service available up to (1.5) continuous hour

\*Station fee of \$150 to apply per station, up to 50 guests

\*\*Station fee of \$350 per station, up to 100 guests

Additional station fees apply for larger parties

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## PLATED DINNER

pricing per guest | additional course available

### Starter (choice of one)

#### Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

#### Kale Caesar

tuscan kale, rye croutons, parmesan dressing

#### Baby Spinach Salad

cherry tomato, feta cheese, herbed crouton, oregano vinaigrette

#### Wild Arugula Salad

roasted beet, toasted quinoa, local radish, roasted shallot vinaigrette

#### Chef's Seasonal Soup

### Choice of Entrée

#### Seasonal Vegan Entree | \$42

#### Herb Roasted Mary's Chicken Breast | \$60

bay roasted heirloom carrot, celery root puree, sweet corn infused jus

#### Grilled New Zealand Salmon | \$64

herbed beurre fondue, sugar snap pea, wild rice pilaf

#### Braised Bone-In Short Rib | \$67

roasted market vegetables, fingerling potatoes, black garlic jus

#### THAI SNAPPER | \$67

roasted purple potatoes, grilled asparagus, lemon beurre fondue, fried capers

#### Grilled Pork Chop | \$68

14oz. niman ranch pork chop, apple & bacon hash, roasted onion and apple confit

#### Duo of Grilled Beef Tenderloin and Jumbo Shrimp | \$78

6 oz. angus beef tenderloin, three jumbo shrimp, yukon gold potato puree, baby green bean, natural jus

### Dessert (choice of one)

#### Vanilla Bean Ricotta Cheesecake

biscotti crust

#### Chocolate Mousse Cake

seasonal berries

#### Pecan Caramel Tart

chocolate ganache

#### Pineapple Upside Down Cake

coconut anglaise

#### Seasonal House Made Fruit Tart

almond custard, raspberries, vanilla bean anglaise

#### Freshly Brewed Coffee and Water

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## DINNER BUFFET

pricing per guest | minimum of 20 guests\*  
assorted rolls, freshly brewed coffee and water included

### THE VALLEY | \$59

#### Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

#### Kale Caesar

tuscan kale, rye crouton, parmesan dressing

#### Roasted Mary's Chicken Breast

roasted garlic cream, lemon, wild rice

#### Parmesan Garganelli Pasta

oven roasted tomato, roasted peppers, mozzarella

#### Seasonal Vegetables

Venetian Cheesecakes, Raspberry Fruit Tart

### VENTURA | \$64

#### Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

#### Classic Caesar

hearts of romaine, rye croutons, parmesan dressing

#### Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

#### Herb Roasted Mary's Chicken Breast

lemon sauce, quinoa and fried capers

#### Mushroom Ravioli

truffle cream, parmesan

#### Seasonal Vegetables

Chocolate Pecan Tarts, Apple Strudel

### THE "OC" | \$67

#### Kenter Canyon Greens

heirloom cherry tomato, goat cheese, dried fruit, balsamic vinaigrette

#### Arugula and Radicchio Salad

wild arugula, radicchio, parmesan, seasonal fruit, local citrus vinaigrette

#### Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

#### Herb Roasted Mary's Chicken Breast

lemon sauce, quinoa and fried capers

#### Grilled Mahi Mahi

roasted chili and tomato, grilled lemon sauce, wild rice

#### Seasonal Vegetables

Double Chocolate-Espresso Mousse and Apple Strudel

#### Buffet Enhancements

#### Chef's Prepared Potatoes | +\$6

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## DINNER BUFFET

pricing per guest | minimum of 20 guests\*  
assorted rolls, freshly brewed coffee and water included

### SANTA BARBARA | \$73

#### Wild Arugula and Radicchio Salad

parmesan, seasonal fruit, local citrus vinaigrette

#### Endive, Shaved Fennel and Apple Salad

nicoise olive, sheep's milk feta, sherry vinaigrette

#### Roasted Sweet Potato and Tuscan Kale

cotija cheese, black beans, roasted corn, pasilla chili, cilantro vinaigrette

#### Seared Filet of Beef Medallions

fingerling potatoes, wild mushroom demi

#### Roasted New Zealand Salmon

whole grain mustard-bourbon glaze, wild rice

#### Seasonal Vegetables

#### Chocolate Mousse Cake and Ricotta Cheesecake

### LOS ANGELES | \$79

#### Wild Arugula and Radicchio Salad

parmesan, seasonal fruit, local citrus vinaigrette

#### Endive, Shaved Fennel and Apple Salad

nicoise olive, sheep's milk feta, sherry vinaigrette

#### Heirloom Beet and Black Kale Salad

avocado, goat cheese, toasted walnuts and walnut vinaigrette

#### Herb Roasted Mary's Chicken Breast

lemon sauce, quinoa and fried capers

#### Seared Filet of Beef Medallions

fingerling potatoes, wild mushroom demi

#### Striped Bass over Chowder

fingerling onion, clams, carrots

#### Seasonal Vegetables

#### Chocolate Mousse Cake, Seasonal House Made Fruit Tart and Venetian Cheesecakes

#### Buffet Enhancements

#### Chef's Prepared Potatoes | +\$6

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## ENHANCEMENTS

pricing per guest

### APPETIZER COURSE

#### **Chef's Seasonal Soup | \$12**

**Prime Beef Tenderloin Carpaccio | \$18**  
shaved parmesan, truffle oil, caper, arugula crostini

**Beef Tartare | \$18**  
soy caramel, radish, blue cheese

**Jumbo Lump Crab Cake | \$19**  
roasted corn puree, sweet bell pepper relish

**Jumbo Shrimp Cocktail | \$21**  
wasabi cocktail sauce, yuzu tobiko

**Grilled Lamb Chops | \$22**  
pistachio cous cous, mint yogurt, saba

**Cold Poached Lobster Tail | \$MP**  
cauliflower cream, black truffle, pea tendrils

### LATE NIGHT BITES

available after 9:00pm

**Churros and Beignets | \$19**  
churros with raspberry and chocolate sauce, assorted beignets

**Chef's Dessert Bites | \$21**  
chef's selection of miniature desserts

**Slider Bar | \$22**  
royale beef slider with caramelized onions and cheddar cheese  
smoked beeler's pork on brioche bun, red cabbage slaw  
grilled portobello mushroom, caramelized onions, goat cheese  
adobo french fries

**Taste of LA Taco Cart | \$25\***  
**choice of 2:**  
carne asada, vegetarian, and chicken tacos,  
tortilla chips, charred salsa, guacamole, pico de gallo, chopped red onion and cilantro

**Mini Ice Cream Cookie Sandwiches | \$26 per dozen**  
chef's selection of assorted cookies & ice cream

Late night bites available for one hour  
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## BEVERAGES AND BAR PACKAGES

Bar setup fee of \$175.00 waived if bar sales exceed minimum of \$650.00 per bar set up  
Hosted Bar must be packaged

	Hosted	Non Hosted
Standard Brands	\$11.00 per drink	\$14.00 per drink
Premium Brands	\$13.00 per drink	\$16.00 per drink
Cordials / Cognacs	\$14.00 per drink	\$18.00 per drink
House Wine by the glass	\$10.00 per glass	\$13.00 per glass
Premium Wine by the glass	\$13.00 per glass	\$16.00 per glass
California Craft Beers	\$7.00 each	\$9.00 each
Soft Drinks	\$5.00 each	\$7.00 each
Evian, Pellegrino	\$6.00 each	\$8.00 each

### Beer / Wine / Soft Drinks

1 Hour - \$24.00  
2 Hour - \$40.00  
3 Hours - \$54.00  
5 Hours - \$72.00

### Standard

1 Hour - \$29.00  
2 Hour - \$48.00  
3 Hours - \$64.00  
5 Hours - \$87.00

### Premium

1 Hour - \$35.00  
2 Hour - \$58.00  
3 Hours - \$78.00  
5 Hours - \$105.00

### California Craft Beers

Assortment of local California Craft Beers

### House Wine

Vista Point Chardonnay, California  
Vista Point Cabernet Sauvignon, California  
Ava Grace Vineyards, Rose, California

### Premium Wine

10 Span Chardonnay  
10 Span Cabernet Sauvignon  
Chloe, Rose, Central Coast, California

### Standard Liquor

Sobieski Vodka, Beefeater Gin, Cruzan Rum,  
Jim Beam Bourbon, Dewar's Scotch, Johnnie Walker Red Scotch,  
Sauza Gold Tequila

### Premium Liquor

Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Tanqueray Gin, Myers's Dark Rum,  
Bacardi Silver Rum, Jack Daniel's Whiskey, Crown Royal Whiskey, Johnnie Walker Black Scotch,  
Chivas Regal Scotch, Patron Silver Tequila

### Cordials and Cognacs

Bailey's Irish Cream, Frangelico, Kahlua, Disaronno, Korbel Brandy, Courvoisier VS

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## WINES BY THE BOTTLE

### BUBBLES

Mumm, Brut Prestige, Napa | \$50  
Gloria Ferrer, Blanc de Noir, Sonoma | \$58  
Scharfenberger Rosé, North Coast | \$72  
Roederer Estate, Brut Rose, Russian River | \$82  
Laurent Perrier, Brut, Champagne, France | \$95  
Veuve Cliquot, "Yellow Label", France | \$115  
Dom Pérignon, Brut, France | \$340

### WHITES & ROSE

Stolpman, Sauvignon Blanc | \$42  
Justin, Sauvignon Blanc, Paso Robles | \$46  
Chloe, Rose, Central Coast, California | \$47  
10 Span, Chardonnay, California | \$47  
Hartley Ostini Hitching Post, Central Coast, Rose | \$48  
Swanson, Pinot Grigio, Sonoma | \$48  
Roku Riesling, Monterey | \$48  
Graef, Viognier, Solano | \$50  
Caymus, Conundrum, California | \$50  
Bernardus, Chardonnay, Monterey | \$51  
Groth, Sauvignon Blanc, Napa | \$52  
Wente Pinot Noir Rose, Arroyo Seco | \$52  
Ferrari Carano, Chardonnay, Sonoma | \$56  
Sonoma Cutrer, Chardonnay, Russian River | \$56  
Landmark, Chardonnay, Sonoma | \$65  
Brewer Clifton, Chardonnay, Santa Rita Hills | \$82  
Far Niente, Chardonnay, Napa | \$135

### REDS

10 Span, Cabernet Sauvignon, California | \$47  
Concrete, Old Vine Zinfandel, Lodi | \$47  
Summerland, Syrah, Paso Robles | \$50  
Meiomi, Pinot Noir, Carneros | \$52  
Slow Press, Cabernet Sauvignon, Paso Robles | \$52  
Charles Krug, Merlot, Napa | \$52  
AV Vineyards, Syrah, Alexander Valley | \$54  
Stratton Lummis "The Riddler", Blend, Napa | \$56  
Tablas Creek, Patelin de Tablas, Paso Robles | \$56  
Daou, Cabernet Sauvignon, Paso Robles | \$58  
Chalk Hill Pinot Noir, Sonoma | \$60  
Peju, Merlot, Napa Valley | \$65  
Markham, Merlot, Napa | \$70  
Newton "Claret", Blend, Napa | \$70  
Novy, Zinfandel, Russian River Valley | \$72  
Chappellet "Mountain Cuvee", Blend, Napa | \$80  
Patz & Hall, Pinot Noir, Sonoma | \$82  
Hendry, Malbec, Napa Valley | \$87  
Mt. Veeder, Cabernet Sauvignon, Napa | \$90  
Cain Cuvee "NV10", Napa | \$105  
Stag's Leap Winery, Cabernet Sauvignon, Napa | \$130  
Jordan, Cabernet Sauvignon, Alexander Valley | \$145

15% Service Charge and applicable state sales tax will be added to all food and beverage. We are proud to provide a living wage for our associates here at The Garland. Our menu prices and service charge policy reflect this.

Tax and service charge are subject to change without advance notice.

