

GLAM THEMED MENU



SIGNATURE COCKTAILS + MOCKTAILS

french 77 - champagne, gin, elderflower liquor, lemon juice, pinchard bitters, lemon zest twist
pop! the (faux) champagne - pop rock rim, ginger ale, white grape juice, pineapple juice, orange zest twist

TRAY PASSED BITES

MINI POTATO LATKES
 smoked salmon, creme fraiche,
 caviar, chive

CRISPY RICE
 with choice of spicy tuna, or avocado topping
 with thinly sliced scallion

PETIT BRISKET SLIDER
 slow-cooked red wine brisket, pickled jalepe-
 no, tillamook cheddar (optional), and sriracha
 sauce

**GOURMET WAGYU COCKTAIL FRANKS IN
 PUFF PASTRY**
 with dijon sauce

MUSHROOM ARANCINI
 Truffle bechamel

**CALIFORNIA ARTICHOKE BEIGNET
 LOLLIPOPS****
 zesty remoulade

MAC'N CHEESE CROQUETTES
 marinara sauce

SMALL PLATES STATIONS

FLATBREAD BAR

our signature flatbreads - individualized, with choice of side salad

HOUSE SMOKED BBQ CHICKEN
 with smoked gouda cheddar jack, tangy bbq
 sauce, and cilantro

SHORT RIB
 with red wine brisket, caramelized onions,
 smoked gouda, romesco

PINE NUT PESTO (V)
 with fontina, mozzarella, parmesan, tomato,
 pine nuts, and basil

FUNGHI (V)
 with truffle bechamel and fontina (v)

POKE MARTINI

Create-your-own poke bowl station with sushi-grade fish, house-made sauces, mixed greens,
 rice options, and toppings such as avocado, jalepeno, seaweed salad, kale, and more!

RISOTTO MEETS GLAM

Freshly prepared risotto with a variety of gourmet toppings for guests to add.
 Includes 3 toppings: wild mushrooms, asparagus, caramelized onions, roasted broccoli, goat
 cheese, green peas, roqufort cheese, parmesan cheese, sundried tomatoes, truffle oil

OLD HOLLYWOOD GLAM - A STEAKHOUSE MENU

Gem Wedge Salad - house smoked blue cheese, toasted walnuts, cherry tomatoes, chives,
 super crispy onions, homemade ranch
Surf'n Turf - sous vide & grilled NY strip with peppercorn sauce and seared halibut with garden
 herb champagne mignonette
Accompaniments - creamy polenta, steak house sauteed mushrooms, and creamed spinach

GLAMOUROUS DESSERT STATIONS

FLAMBE DOUGHNUT DESSERT STATION

Glazed fresh made donuts flamed with rum and brandy, then topped with coffee ice cream and
 pink Hawaiian sea salt

LIVE ACTION DESSERT BAR - THE AUTOMATS

Pastry chefs assemble a variety of desserts behind a curtain and guests can discover a variety
 of freshly-prepared desserts hidden behind automat doors - completely customizable!