Descanso Gardens is one of Southern California’s most magical botanical delights, with seasonal floral displays that form a breathtaking backdrop for unique events. A favorite location for romantic weddings, Descanso Gardens and the Kitchen For Exploring Foods will provide all-encompassing packages filled with nature-inspired, seasonal menus and an unforgettable experience. As the sun begins to set, the Gardens become a gorgeous evening location for celebrations, wedding portraits, and more.

Menus Created by The Kitchen For Exploring Foods

WEDDING MENU

Catering and Special Event Sales | 213 864 2241 | eugenie@thekitchen.net
Served $115. | Buffet $125.
Includes cheese and charcuterie display during cocktail reception
Dinner service, hosted selection of house beer and wine, assorted sodas, coffee, tea, and water
22% administrative fee and taxes are additional

SERVED

SALAD select one
served with basket of crispies
Baby Green Salad mixed baby greens, sliced fresh pears and dried cranberries, candied pecans and gorgonzola, balsamic vinaigrette V GF
Mixed Garden Greens radicchio cup, fallen chevre soufflé, candied pecans, dried cranberries or apricots, nasturtiums, aged balsamic vinaigrette V
Baby Kale, Fennel & Citrus Salad blood orange, grapefruit, kumquats, and navel oranges, avocado, pomegranate seeds and citrus vinaigrette VG GF

ENTRÉE select two protein and one vegan or vegetarian
Tuscan Roasted Jidori Chicken Breast marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes GF
Coq Au Vin california chicken breasts and thighs braised in white wine, castelvetrano olives, capers, roasted fingerling potatoes with crispy herbs, haricots verts bundle
Pan-Seared Salmon blood orange gastrique, spring pilaf of asparagus tips, fava beans and fresh mint, asparagus spears GF
Wild Mushroom Parcel with pernod farro, sautéed shallots, tarragon and chervil, haricots verts bundle V
Stuffed Portobello Mushrooms grilled eggplant, zucchini, peppers, breadcrumbs and asiago V

BUFFET

SALAD select one
served with baguettes and herb butter
Garden Greens with balsamic vinaigrette garland of roasted red, yellow and pink baby beets, chunky beet vinaigrette, blue cheese and toasted nuts V GF
Descanso Salad wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette V GF

PROTEINS select two
Tuscan Roasted Jidori Chicken Breasts and Thighs marinated with lemon and herbs, grilled lemon halves GF
Chicken Breasts pesto, taleggio cheese and cherry tomatoes
Slow-Roasted Salmon fennel, navel and blood oranges, lemon, baby red peppers and dill sprigs, tangerine beurre blanc GF
Pan-Seared Salmon preserved lemon gremolata, crispy leeks GF

STARCH select one
Roasted Fingerling Potatoes with crispy herbs and sea salt VG GF
Cauliflower Potato Mash V GF
Champagne Rice vermicelli and toasted almonds V

VEGETABLE select one
Three Pea Mélange sugar snap peas, snow peas and english peas
Haricots Verts with crispy shallots
Seasonal Grilled Vegetable Platter with herb marinade

*Price includes all event labor charges, cake cutting fee, house tables, non dropped linens, flatware, china, glassware and chairs.
THE HIBISCUS
Served 135. | Buffet 145.
Includes 45 minute cocktail reception with 3 tray-passed hors d’oeuvres
Dinner service, hosted selection of house beer and wine, assorted sodas, coffee, tea, and water
22% administrative fee and taxes are additional

HOR’S DOEUVRES select one vegetarian and two proteins
- Artichoke Nibbles with Romesco Sauce avocado toast on grilled country bread, sliced cherry tomatoes, balsamic drizzle and fresh basil V
- Chilled Soup Shooter fresh corn V, artichoke visscychoise V or tomato gazpacho VG
- Carrot & Turmeric Tartare on beet chip, whipped chevre cheese, sunflower seeds and crispy carrot tops V GF
- Gougere Cheese Puffs with micro grated parmesan cheese V
- Miniature Grilled Gruyère Cheese Sandwich pear-fig compote, fig slice and fresh thyme V
- Fresh Corn Fritters with chipotle sauce V
- Vegan Young Coconut Ceviche Tostada smashed avocado, diced persian cucumber, micro cilantro VG GF
- Ahi Tuna Tartare on a wonton crisp, wasabi sauce
- Smoked Salmon Phyllo Tartlets crème fraiche and lemon zest
- Chicken & Mushroom Bread Pudding tarragon, gruyère cheese and shallot crème fraiche, crispy shallots
- Fresh Rice Paper Summer Rolls chicken, chloogia beets, corn kernels, sunflower sprouts, avocado, basil leaves, spicy thai sauce GF
- Rare Roast Beef with rosemary oil and rosemary aïoli, on black olive toasts
- Braised Short Ribs Crostini horseradish sauce and chives
- Beef Empanadas guacamole and chives
- Grilled Miniature Reuben Sandwiches with honey mustard sauce
- Crispy Fried Olives Italian sausage and parmesan filling

SERVED
SALAD select one | served with basket of crispies
- Baby Green Salad (mixed baby greens, sliced fresh pears and dried cranberries, candied pecans and gorgonzola, balsamic vinaigrette V GF
- California Farmer’s Market Salad shaved asparagus, watermelon and breakfast radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino and truffle vinaigrette V
- Baby Kale, Fennel & Citrus Salad blood orange, grapefruit, kumquats, and navel oranges, avocado, pomegranate seeds and citrus vinaigrette VG GF

ENTRÉE select two protein and one vegan or vegetarian
- Tuscan Roasted Jidori Chicken Breast marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes GF
- Coq Au Vin california chicken breasts and thighs braised in white wine, castelvetrano olives, capers, champagne rice, vermicelli and toasted almonds, haricots verts bundle
- Pan-Seared Arctic Char with artichoke barigoule savory cream, artichoke puree, artichoke crisps, rumex, baby heirloom rainbow carrots, roasted cherry tomatoes GF
- Grilled Hanger Steak cabernet sauce, california golden raisin and tomato relish, potato parmesan gratin with thyme, haricots verts bundle and Provençal tomato GF
- Red Wine-Braised Boneless Beef Short Ribs chimichurri and crispy onions, roasted fingerling potatoes, roasted heirloom carrots

V = vegetarian  VG = vegan  GF = made without gluten

Price per person unless otherwise noted. All food and beverages, event labor are subject to a taxable 22% administrative fee and applicable sales tax, currently 9.5%. Prices subject to change without prior notice.
BUFFET

**SALAD** select one | served with baguettes and herb butter
- **Garden Greens** with balsamic vinaigrette garnish of roasted red, yellow and pink baby beets, chunky beet vinaigrette, blue cheese and toasted nuts **V GF**
- **Descanso Salad** wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette **V GF**

**PROTEINS** select two
- **Grilled New York Strip Steak or Hanger Steak** cabernet sauce, gremolata, crispy onions
- **Pan-Roasted Jidori Chicken Breasts** morel mushroom cream **GF**
- **Grilled Local Sustainable Sea Bass or Salmon** smoky tomato butter, cherry tomato confit **GF**
- **Pan-Seared Salmon** preserved lemon gremolata, crispy leeks **GF**

**STARCH** select one
- **Roasted Fingerling Potatoes** with crispy herbs and sea salt **VG GF**
- **Cauliflower Potato Mash** **V GF**
- **Champagne Rice** vermicelli and toasted almonds **V**

**VEGETABLE** select one
- **Roasted Broccolini**, garlic chips, lemon and chili flake **VG GF**
- **Haricots Verts & Heirloom Summer Beans** with marcona almonds and caramelized shallots **VG GF**
- **Seasonal Grilled Vegetable Platter** with herb marinade **VG GF**

**FULL BAR**
- **Liquors**: stolichnaya vodka, bombay gin, bacardi rum, azul tequila, jack daniel’s bourbon, dewar’s white label scotch
- **Wines**: kenwood champagne, red, and white
- **Beer**: golden road, angel city, corona light
- **Soda, Water & Mixers**: coke, diet coke, sprite, mixers for a full bar, voss flat and sparkling water
- **Champagne Toast Included**

*Price includes all event labor charges, cake cutting fee, house tables, non dropped linens, flatware, china, glassware and chairs.*
**THE VIOLET**

*Served 160. | Buffet 170.*

Includes 45 minute cocktail reception with 3 tray-passed hors d’oeuvres

Dinner service, hosted premium full bar, selection of house beer and wine, assorted sodas, coffee, tea, and water

22% administrative fee and taxes are additional

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**HOR’S DOEUVRES** select one vegetarian and two proteins

- **Beef Empanadas** guacamole and chives
- **Braised Short Ribs Crostini** horseradish sauce and fresh chives
- **Crispy Rice Cakes** with kobe beef carpaccio and Korean BBQ sauce **GF**
- **In & Out-Style Beef Sliders** organic cheddar cheese, thousand island, tomato, dill pickle chip and iceberg lettuce
- **Rare Roast Beef** with horseradish sauce in crispy potato shell **GF**
- **Crispy Fried Olives** Italian sausage and parmesan filling
- **Grilled Miniature Reuben Sandwiches** with honey mustard sauce
- **Tarte Flambee** caramelize onion, applewood-smoked bacon and gruyère
- **Lamb Meatballs** date and pomegranate molasses
- **Chicken Potstickers** with spicy thai sauce
- **Jerked Chicken** chipotle sauce and pineapple salsa on banana tostone chip **GF**
- **Fresh Rice Paper Summer Rolls** chicken, chioggia beets, corn kernels, sunflower sprouts, avocado, basil leaves, spicy thai sauce **GF**
- **Halibut & Avocado Ceviche** with cucumber and fresh cilantro on a Belgian endive leaf **GF**
- **Harrissa Prawns** with tzatziki sauce **GF**
- **Miniature Shrimp Tostada** avocado pico de gallo, guacamole, corn tortilla crisp and micro cilantro **GF**
- **Artichoke & Bulgur Tartare** preserved lemon relish, beet chip **GF**
- **Shrimp On Grits Cake** roasted tomato aioli and spicy corn salsa
- **Miniature Lobster Corn Dogs** with spicy mustard sauce
- **Crab Cakes** yuzu aioli, caviar lime, micro sprouts
- **Artichoke Nibbles** with romesco sauce **V**
- **Brie Tarte Flambe** brie, caramelized onions, medjool dates and wild arugula **V**
- **Carrot & Turmeric Tartare** on beet chip, whipped chevre cheese, sunflower seeds and crispy carrot tops **V GF**
- **Chilled Soup Shooter** fresh corn **V**, artichoke vissychoise **V** or tomato gazpacho **VG**
- **Crispy Brussels Sprouts** with truffle salt and black truffle aioli **V**
- **Crispy Haricot Vert** with spicy dijon sauce **V**
- **Fresh Corn Fritters** with chipotle sauce **V**
- **Gougere Cheese Puffs** with micro grated parmesan cheese **V**
- **Miniature Grilled Gruyère Cheese Sandwich** pear-fig compote, fig slice and fresh thyme **V**
- **Miniature Crispy Cups** warm brie, white truffle honey, and crushed marcona almonds **V**
- **Quinoa Tabouli Salad** in a cucumber cup **VG GF**
- **Vegan Young Coconut Ceviche Tostada** smashed avocado, diced persian cucumber, micro cilantro **VG GF**
- **Zucchini & Manouri Cheese Fritters** lime cardamom creme fraiche

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**THE KITCHEN**

for exploring foods

by delicious means

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Price per person unless otherwise noted.

All food and beverages, event labor are subject to a taxable 22% administrative fee and applicable sales tax, currently 9.5%.

Prices subject to change without prior notice.
SERVED

SALAD select one | served with basket of crispies
Smoked Almond Chevre roasted baby beets, tangerines and cara cara oranges, baby arugula, herbed breadcrumbs and citrus vinaigrette V
California Farmer’s Market Salad shaved asparagus, watermelon and breakfast radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino and truffle vinaigrette V
Castelfranco & Butter Lettuce roasted baby artichokes, marcona almonds, fava beans, casetelvetrano olives and shaved parmesan cheese, meyer lemon vinaigrette
Heirloom Tomato & Watermelon Cylinder Salad wild arugula, ricotta salata, fresh basil, basil oil, aged balsamic vinaigrette V GF
Harvest Chopped Salad fresh peas, corn, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden beets, baby kale, radicchio, cabbage, arugula, champagne honey mustard tarragon vinaigrette V

ENTRÉE select two protein and one vegan or vegetarian
Medallion of Ribeye red wine gastrique, crispy onions, corn pudding soufflé, asparagus and cherry tomatoes
Beef Tenderloin Tournedo cabernet wine sauce, artichoke puree, smoked crème fraiche, tomato relish, seared baby artichokes, roasted fingerling potatoes, haricot verts GF
Branzino en Papillote lemon and kalamata olive butter, tomato, fennel and basil confit, marble potatoes and fresh thyme, served in parchment paper wrap, asparagus spears GF
Pan-Seared Local Halibut polenta with corn of the cob, miso, bacon, heirloom cherry tomato confit, beurre blanc, borage flowers, asparagus bundle GF
Wild Striped Bass tangerine, cara cara orange, blood orange, scallion confit, citrus beurre blanc, black rice with green garlic, spring peas and chive tie GF
Wild Mushroom Parcel with pernod farro, sautéed shallots, tarragon and chervil, haricot vert bundle with chive tie VG
Chermoula Japanese Eggplant bulgur with golden raisins, green olives, almonds, cilantro, mint and yogurt V

BUFFET

SALAD select one | served with baguettes and herb butter
Harvest Chopped Salad fresh peas, corn, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden beets, baby kale, radicchio, cabbage, arugula, champagne honey mustard tarragon vinaigrette V
Descanso Salad wild arugula, strawberries, medjool dates, roasted pecans, crumbled chevre, scallions, avocado, champagne lemon vinaigrette V GF

STARCH select one
Summer Squash & Basil Pasta paccheri pasta, extra virgin olive oil, aleppo pepper, fresh basil, parmigiano-reggiano V
Roasted Fingerling Potatoes with crispy herbs and sea salt VG GF
Cauliflower Potato Mash V GF
Champagne Rice vermicelli and toasted almonds V

PROTEINS select two
Grilled Sliced Beef Tenderloin cabernet sauce, horseradish sauce, crispy onions
Boneless Braised Short Ribs cabernet sauce and cipollini onions GF
Sliced Ribeye Steak red wine reduction and crispy onions
Wild Striped Bass tangerine, cara cara orange, blood orange, scallion confit, citrus beurre blanc GF
Pan-Seared Local Halibut heirloom cherry tomato confit, beurre blanc, borage flowers GF

VEGETABLE select one
Roasted Broccolini garlic chips, lemon and chili flake VG GF
Haricot Verts & Heirloom Summer Beans with marcona almonds and caramelized shallots VG GF
Seasonal Grilled Vegetable Platter with herb marinade VG GF

PREMIUM FULL BAR

Liquors grey goose vodka, sapphire gin, bacardi rum, myers’s dark rum, patron silver tequila, marker’s mark bourbon, glenlivet scotch
Wines roederer estate champagne, red, and white
Beer stella artois, angel city, corona light, angry orchard cider
Soda, Water & Mixers coke, diet coke, sprite, mixers for a full bar, voss flat and sparkling water
Champagne Toast Included

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## Wedding Enhancements

### Children’s Meals
Half price of your package price

### Vendor Meals
$25. per person

### Boxed Sandwiches
- **Chicken Tarragon Salad** on parmesan focaccia with sliced grapes and nuts
- **Roast Beef** on parmesan focaccia with horseradish
- **Roasted Turkey** on parmesan focaccia with choice of chipotle mayonnaise or cranberry chutney
- **Vegetarian** on parmesan focaccia with avocado, tomato, and spinach with choice of pesto or hummus
- **Smoked Ham** on parmesan focaccia with dijon mustard
- **Grilled Chicken** on grilled sourdough with honey mustard
- **Tuna** on grilled sourdough with hummus

### The Kitchen’s Famous Naked Cake
$7. per person
3 tiers, 12” naked cake + naked sheet

### Table Florals
available

### Heaters
$50. each

### Specialty Cocktails
choice of one 8. per guest | choice of two 12. per guest
- **Bramble Smash** vodka, fresh blackberries, raspberries, simple syrup, fresh lemon and lime wedges and berries garnish
- **The Prescription** blanco tequila, fresh ginger honey syrup, lemon and mezcal mist
- **Cucumber Basil Gimlet** lime juice, simple syrup, fresh basil leaves, cucumber slices
- **Strawberry Basil Rosé Sangria** strawberries, basil simple syrup, chilled dry rosé, fresh lemon juice, sliced strawberries, lemon wheels and basil leaves
- **Whiskey Mule** bourbon, fernet, ginger beer, fresh lime, mint and lime garnish

### Champagne Toast
$6. per person
Add on to the Blossom package

### Linens
starting at $20. per table
Floor length linens

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