



# MENU

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## FLORA EVENTS

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 Flora Events will provide all-encompassing packages. The Gardens are a gorgeous location for weddings and celebrations.

Menus created by:  
Flora Events at Descanso Gardens  
Executive Chef: Jose Rodriguez

## WEDDING MENUS

Catering and Special Event Sales  
[floraevents@descansogardens.org](mailto:floraevents@descansogardens.org)

# BOTANICAL \$220

Includes cheese and charcuterie display during cocktail reception, dinner service, champagne toast, and hosted beer and wine bar

## BUFFET

### **SALAD** (select one)

served with baguettes and herb butter

Garden Greens

Descanso Salad

### **PROTEINS** (select two)

Tuscan Roasted Jidori Chicken Breasts and Thighs **GF**

Chicken Breast **GF**

Slow-Roasted Salmon **GF**

Pan-Seared Salmon **GF**

### **VEGETABLES** (select two)

Roasted Fingerling Potatoes **GF VG**

Cauliflower Potatoe Mash **V GF**

Champagne Rice **V**

Three Pea Mélange **V GF**

Haricots Verts **V**

Seasonal Grilled Vegetable Platter **GF VG**

## BEER & WINE BAR

House Red & White Wine

Assorted Bottled Beers

Soft Drinks & Mineral Waters

Coffee & Tea Station

## SERVED

### **SALAD** (select one)

served with baguettes and herb butter

Baby Green Salad **V GF**

Mixed Garden Greens **V**

Baby Kale, Fennel & Citrus Salad **GF VG**

### **ENTRÉE** (select two protein and one vegan or vegetarian)

Tuscan Roasted Jidori Chicken Breast **GF**

Coq au Vin

Pan-Seared Salmon **GF**

Wild Mushroom Parcel **V**

Stuffed Portobello Mushrooms **V**

Heirloom Bean Bourguignon **VG**

## DESSERT

Fresh seasonal fruit and mixed berries

**V** = vegetarian

**VG** = vegan

**GF** = gluten free

Price per person unless otherwise noted. Price subject to change without prior notice. All food and beverage, event labor and administrative fees are included. Includes all event labor charges, cake cutting fee, tables and white garden chairs, linens, flatware, chinaware, and glassware. Applicable sales tax will be added.



# LILAC \$240

Includes 45-minute cocktail reception with 3 tray-pass hors d'oeuvres, dinner service and hosted full bar

## HORS D'OEUVRES (select one vegetarian and two proteins)

### Passed Hot Hors D'Oeuvres

Prime Beef Sliders  
Filet Mignon  
Crispy Pork Belly  
Jumbo Lump Crab Cakes  
Thai Chicken Brochette  
Cilantro-Ginger Chicken  
Lemongrass Chicken Potstickers  
Tenderloin Skewer  
Petite Quesadilla  
Vegetable Spring roll

### Passed Cold Hors D'Oeuvres

Blue Shrimp Ceviche  
Shrimp Skewer  
Coconut Crusted Shrimp  
Brussel Sprouts  
Wilde Foraged Mushrooms Tartlet  
Camembert Tartlet  
Honey & Goat Cheese  
Watermelon Salad  
Garden Crudites  
Caprese  
Bruschetta Croustade  
Roasted Date

## BUFFET

**SALAD** (select one) I served with baguettes and herb butter

Garden Greens **V GF**

Descanso Salad **V GF**

### PROTEINS (select two)

Grilled New York Strip Steak or Hanger Steak

Pan-Roasted Jidori Chicken Breasts **GF**

Grilled Local Sustainable Sea Bass or Salmon **GF**

Pan-Seared Salmon **GF**

### VEGETABLES (select two)

Roasted Fingerling Potatoes **GF VG**

Cauliflower Potatoe Mash **V GF**

Champagne Rice **V**

Roasted Broccolini **GF VG**

Haricots Verts & Heirloom Summer Beans **GF VG**

Seasonal Grilled Vegetable Platter **GF VG**

**V** = vegetarian

**VG** = vegan

**GF** = gluten free

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## SERVED

**SALAD** (select one) I served with baguettes and herb butter

Baby Green Salad **V GF**

California Farmer's Market Salad **V**

Baby Kale, Fennel & Citrus Salad **GF VG**

**ENTRÉE** (select two protein and one vegan or vegetarian)

Tuscan Roasted Jidori Chicken Breast **GF**

Coq au Vin

Pan-Seared Salmon **GF**

Grilled Hanger Steak **GF**

Red Wine-Braised Boneless Beef Short Ribs

Wild Mushroom Parcel **V**

Stuffed Portobello Mushrooms **V**

Heirloom Bean Bourguignon **VG**

### Dessert

Fresh seasonal fruit and mixed berries

## FULL BAR

Well Cocktails

House Red & White Wine

Assorted Bottled Beers

Soft Drinks & Mineral Waters

Coffee & Tea Station

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# FLORA \$260

Includes 45 minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted full bar

## HORS D'OEUVRES (select one vegetarian and two proteins)

### Passed Hot Hors D'Oeuvres

Prime Beef Sliders

Filet Mignon

Crispy Pork Belly

Jumbo Lump Crab Cakes

Thai Chicken Brochette

Cilantro-Ginger Chicken

Lemongrass Chicken Potstickers

Tenderloin Skewer

Petite Quesadilla

Vegetable Spring roll

### Passed Cold Hors D'Oeuvres

Blue Shrimp Ceviche

Shrimp Skewer

Coconut Crusted Shrimp

Brussel Sprouts

Wilde Foraged Mushrooms Tartlet

Camembert Tartlet

Honey & Goat Cheese

Watermelon Salad

Garden Crudites

Caprese

Bruschetta Croustade

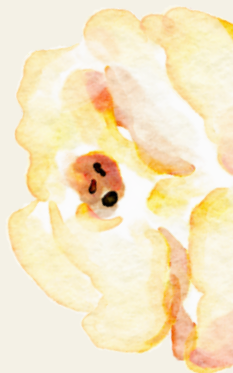
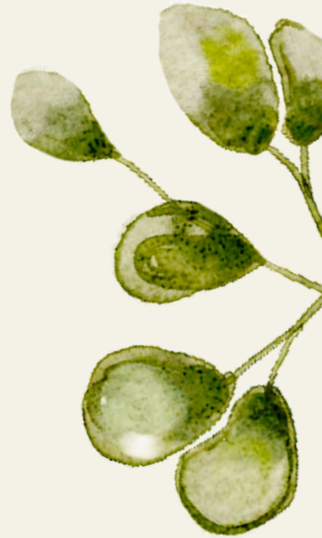
Roasted Date

**V** = vegetarian

**VG** = vegan

**GF** = gluten free

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# BUFFET

## **SALAD** (select one)

served with baguettes and herb butter

Harvest Chopped Salad

Descanso Salad

## **PROTEINS** (select two)

Grilled Sliced Beef Tenderloin

Boneless Braised Short Ribs **GF**

Sliced Ribeye Steak

Wild Striped Bass **GF**

Pan-Seared Local Halibut **GF**

## **VEGETABLES** (select two)

Summer Squash & Basil Pasta **V**

Roasted Fingerling Potatoes **GF VG**

Cauliflower Potato Mash **V GF**

Champagne Rice **V**

Roasted Broccolini **GF VG**

Haricot Vert & Heirloom Summer Beans **GF VG**

Seasonal Grilled Vegetable Platter **GF VG**

# SERVED

## **SALAD** (select one) I served with baguettes and herb butter

Smoked Almond Chevre **V**

California Farmer's Market Salad **V**

Castelfranco & Butter Lettuce

Heirloom Tomato & Watermelon Cylinder Salad **V GF**

Harvest Chopped Salad **V**


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## **ENTRÉE** (select two protein and one vegan or vegetarian)

Medallion of Ribeye

Beef Tenderloin Tournedo **GF**

Branzino en Papillote **GF**

Pan-Seared Local Halibut

Wild Striped Bass **GF**

Wild Mushroom Parcel **VG**

Chermoula Japanese Eggplant **V**

## **Dessert**

Fresh Seasonal fruit and mixed berries

## **FULL BAR**

Well Cocktails

House Red & White Wine

Assorted Bottled Beers

Soft Drinks & Mineral Waters

Coffee & Tea Station

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# RECEPTION

## HORS D'OEUVRES (select one vegetarian and two proteins)

### Passed Hot Hors D'Oeuvres

Prime Beef Sliders

Filet Mignon

Crispy Pork Belly

Jumbo Lump Crab Cakes

Thai Chicken Brochette

Cilantro-Ginger Chicken

Lemongrass Chicken Potstickers

Tenderloin Skewer

Petite Quesadilla

Vegetable Spring roll

### Passed Cold Hors D'Oeuvres

Blue Shrimp Ceviche

Shrimp Skewer

Coconut Crusted Shrimp

Brussel Sprouts

Wilde Foraged Mushrooms Tartlet

Camembert Tartlet

Honey & Goat Cheese

Watermelon Salad

Garden Crudites

Caprese

Bruschetta Croustade

Roasted Date

## Reception Stations

Imported & Domestic Cheese Display

Seasonal Fruit

Fresh Begetable Crudité

Roasted Hummus

Grilled Local Harvest & Charcuterie

Bruschetta & Flat Bread I Heirloom Garden

Blue Ocean I Jumbo Shrimp, Sea Scallops, Crab Claws

Sliced & Rolled I Sushi, Sashimi, California Rolls, Wasabi, Soy Sauce, Pickled Ginger

## Chef Attended Stations

Slow-Roasted Tenderloin

Black Pepper Crusted Strip Loin

Oven-Roasted Turkey Breast

Pasta du Jour I Alfredo Sauce, Vegetable Mezze

Pasta du Jour I Fire Roasted Tomato Sauce, Shaved Asiago Cheese, Home-Style Meatballs

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## WEDDING ENHANCEMENTS

### ADDITONAL MEALS

**CHILDREN'S MEALS** half-price of your package price

### VENDOR MEALS

Same entrée as guests \$40

### DESSERT STATION UPGRADE

Selection of (3) \$12 I Selection of (4) \$16

Caramel pot de crème

Churros with hot fudge sauce and warm caramel sauce

Key lime pie tartlets

Small ginger cream cookie sandwiches

Miniature warm chocolate bouchon cake

Miniature crème brûlée

Lemon curd tarts with fresh berries

Caramalized white chocolate sables with sea salt

Miniature housemade ding dongs

Chocolate pot de creme

Limoncello tiramisu with candied orange peel

Red velvet and chocolate whoopie pies

Cheese cake tartlets with raspberry jam

## BAR UPGRADES

### SPECIALTY COCKTAILS

Choice of one **\$8** Choice of two **\$12**

Bramble Smash

The Prescription

Cucumber Basil Gimlet

Strawberry Basil Rosé Sangria

Whiskey Mule

Pomegranate Lemon Drop

### PREMIUM BAR

Upgrade from a Well Bar to a Premium Bar **\$8 per person**

## RENTAL UPGRADES

Specialty linens available upon request

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