

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

CATERING MENUS

Social & Corporate Events

Catering and Special Event Sales
floraevents@descansogardens.org

CONTINENTAL BREAKFAST

90-minute service and minimum of (10) guests

Deluxe Breakfast I 26

Freshly Baked Breakfast Pastries & Muffins

Sliced Seasonal Fruit & Berries

Chilled Fresh Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

BREAKFAST BUFFETS

90-minute service and minimum of (10) guests

Descanso Sunrise Buffet I 36

Scrambled Cage-Free Eggs with Garden Herbs

Roasted Red Potatoes with Paprika & Black Pepper

Freshly Baked Breakfast Pastries & Muffins

Sliced Seasonal Fruit

Chilled Fresh Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

BREAKFAST ENHANCEMENTS

Enhancements must be ordered with any of the breakfast selections above.

Frittata | 8

Roasted Zucchini & Eggplant, Cherry Tomatoes, Peppers, Onion, Monterey Jack Cheese

English Muffin | 8

Cage-Free Eggs, Ham, Cheddar Cheese

Yogurt Parfait | 9

Seasonal Berries, low-fat vanilla yogurt, house blend granola

Overnight Oats | 9

Oats, Almond Milk, Shaved Coconut, Candied Pineapple

Breakfast Burrito | 11

Flour Tortilla, cage-free eggs, tater tots, shredded cheese, mild salsa

Quiche Lorraine | 12

Applewood bacon, caramelized onions, gruyere cheese

French Toast | 16

Baked Brioche, Fruit Preserves, Maple Syrup, Fresh Seasonal Berries, Confectioners Sugar

Applewood Bacon | 6

Pork Sausage Links | 6

Impossible Sausage Patties | 7

Sautéed Mushrooms & Herbs | 5

BREAK SERVICE

Minimum of (10) guests

Trail Mix Station | 15

Assortment of Chocolate M&Ms, Mixed Nuts, Dried Fruit | Mini Pretzel Twists | Flavored Sparkling Water

Healthy Break | 15

String Cheese | Fruit Yogurts | Hard Boiled Eggs | Whole Fruit | Granola Bars | Spa Water

Sugar Break | 15

Assorted Mini Donuts | Assorted Baked Cookies | Iced Coffee | Energy Drinks

Afternoon Snacks | 15

Charcuterie Brochette | Domestic Cheese Board | Bruschetta w/ Pearl Mozzarella



LUNCH / DINNER / RECEPTION

Center Circle Deli Buffet | 34

Market Greens, Shaved Vegetables, House Made Balsamic Vinaigrette

Ancient Grains, Golden Raisins, Butternut Squash, toasted walnuts, poppy seed dressing

Sliced Turkey, Ham, Roast Beef, Roasted Market Vegetables

Havarti, Jack, Cheddar Cheese

Local Artisan Bread

Kettle Chips

Sliced Pepperoncini, Pickles, Lettuce, Tomatoes, Red Onion, Mustard, Mayonnaise

Chocolate Chip Cookies, Salted Caramel Brownies

Lunch Buffet 44 | Dinner Buffet 62

Salads (choice of 2)

Grilled Hearts of Romaine, Toasted Pepitas, Queso Fresco, croutons, Chili de Arbol Oil, Caesar Dressing

Split Little Gem, Cherry Tomatoes, Shaved Red Onion, Bacon Crumble, Blue Cheese Dressing

California Citrus, Fennel, Radish, Avocado, Blood Orange Vinaigrette

Romaine & Iceberg, Kalamata Olives, Cucumbers, Chickpeas, Tomatoes, Red Onion, Red Wine Vinaigrette

Tri Color Pastas, artichoke hearts, sundried tomatoes, feta cheese, fresh herbs, lemon vinaigrette

Classic Caprese Salad, Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

Insalata Reggiana, Arugula, Radicchio, Pears, Parmigiano Reggiano, Toasted Pine Nuts, Grape Must Vinaigrette

Napa Cabbage, Iceberg, Cucumber, Cilantro, Edamame, Pickled Red Onion, Carrots, Chili Lime Dressing

Shirazi Salad, Tomato Wedges, Cucumber, Chickpeas, Red Onion, EVOO, Lemon Juice, Cracked Pepper

Entrees (choice of 2)

Cumin Rubbed Free-Range Chicken Breast, Fresh Corn Tortillas

Salsa Roja & Verde

Pork Carnitas, Sauteed Peppers & Onions Fresh Corn Tortillas

Salsa Roja & Verde

Mesquite Grilled Chicken Breast, Sweet n Spicy BBQ

Santa Maria Tri Tip, Au Jus

Korean BBQ Chicken, Toasted Cashews, Green Onions

Miso Glazed Salmon, Roasted Mushrooms, Ginger Garlic Sauce

Herb Roasted Chicken lemon herb jus, artichokes, capers.

Carved Pork Loin, Tomato, Olive, Garlic Ragout

Roasted Mahi Mahi, Citrus Fennel Salsa, Pearl Onions & Sweet Peppers

Quinoa Crusted Chicken, Dijon, Fresh Herbs, Puffed Quinoa,

Oven Roasted White Sea Bass, Cured Lemon Vinaigrette, Fresh Herbs

Sides (choice of 2)

Esquite Brussel Sprouts, Roasted sweet corn, Chipotle Aioli, Cotija Cheese, Lime

Arroz Tomate

Slow cooked Black Beans,

Smashed Fingerling Potato Salad, whole grain aioli, chives, sea salt

Roasted Corn, Garlic Butter

Jasmine Scented Rice

Risotto, Wild Mushrooms, Parmesan Cheese

Charred Broccolini, Red Pepper Flakes, Lemon Zest, California EVOO

Roasted Carrots, Parsnips, Baby Squash

Zaatar Spiced Roasted Vegetables

Flatbread, Roasted Garlic & Red Pepper Hummus

Gemelli Pasta, Fresh Herbs, EVOO

Sicilian Caponata, Squash, Eggplant, Bell Peppers, Capers, Olives, Raisins, Fresh Basil

Desserts (choice of 1)

Chocolate Mousse Cake

Dulce de Leche Brownies

Olive Oil Cake

Blueberry Ricotta Cake

Tiramisu

Warm Churros cinnamon sugar

Assorted Mini Desserts (Chef's Choice)

Lemon Tarts

Salted Carmel Crunch Cookies

Chocolate Chip Cookie

Chocolate Decadence Brownie

4-layer Carrot Cake



Plated Lunch | 46

Plated Dinner | 70

Salads:

Select one:

Farmers Market Salad- Ruby Beet & Heirloom Tomato, Watercress, Whipped Burrata, Balsamic Pearls, EVOO

La Canada Salad - Mixed greens, charred cherry tomatoes, sugar snap peas, Persian cucumbers, toasted sunflower seeds, goat cheese, honey-Dijon vinaigrette

Caesar Salad – Romaine Hearts, Aged Parmesan, Her-Roasted Garlic Focaccia Croutons, Classic Caesar

Mediterranean Cobb – Iceberg Lettuce, Chickpeas, Tomatoes, Cucumber, Kalamata Olives, Chopped Eggs, Creamy Herb Dressing

Vegan Chopped Salad – Heirloom Kale & Swiss Chard, Watermelon Radish, Tiny Pear Tomatoes, Granny Smith Apples, Hemp Hearts, Aquafaba Green Goddess Dressing

Sicilian Garden Salad - Lollo Rossa and Sweet Little Gem Wedges, Orange Segments, Yellow and Red Beets, and San Daniele Prosciutto Chips with a Sicilian Pistachio Pesto

Hot Entrée:

Select one:

From The Land:

Roasted Free-Range Chicken Breast | Chicken Jus

Braised Short Ribs | Red Wine Demi-Glace

Seared Beef Tenderloin Steak | Bordelaise Sauce

Berkshire Pork Tenderloin | Cornichon & Mustard Sauce

From The Sea:

Seared Salmon | Citrus Beurre Blanc

Seared Mediterranean Branzino | Beurre Blanc

Halibut en Pappillote | Natural Braising Jus

White Sea Bass | Citrus Relish

From The Earth:

Seared Tofu Scallops | Edamame Risotto, Candied Ginger

Eggplant & Mushroom Risotto | Crispy Leeks

Butternut Squash Ravioli | Carrot Puree

Roasted Potato “Crab Cakes” | Red Pepper Coulis

From The Garden:

Select one:

Mixed Mushrooms | Garlic & Herbs

Campari Tomatoes

Green Asparagus | Clarified Butter

Confit Baby Carrots | Toasted Herbs

Roasted Baby Squash | Herb Butter

Haricot Vert | EVOO

Roasted Rainbow Cauliflower | Coconut Ghee

Mini Root Vegetables | Lemon EVOO

From The Harvest:

Select one:

Buttery Mashed Potatoes

Roasted Garlic & Fingerling Potatoes

Pomme Anna

Wild Rice "Risotto", Butternut Squash

Potato Gratin

Creamy Mascarpone Cheese Polenta

Dessert Choices:

Select one:

Chocolate Mousse Cake

Chocolate Ganache Cake

Crème Brulée Tart

Lemon Tart

Carrot Cake

New York Cheesecake



BOX LUNCHES

Minimum of (10) guests

Traditional Boxed Lunch | 30

Choice of Sandwich on Locally Made Bread:

Turkey, Ham, Mayonnaise, Mustard | Mortadella, Salami, Provolone Cheese, Red Pepper Aioli, Roast Beef, creamy horseradish, | Fresh Mozzarella, Sliced Tomatoes & Basil Pesto

Potato Chip

Chocolate Chip Cookie

Natural Spring Water Bottle



GARDEN RECEPTION MENUS

Garden Reception

Appetizers | 8 per Piece - tray passed or stationed

Cold Appetizers:

Cucumber cups with Smoked Salmon whipped boursin cream cheese, micro herb.

Caprese Skewer heirloom tomato, bocconcini fresh mozzarella, basil oil, balsamic reduction.

Stuffed Peppadew Pepper pickled African pepper, whipped goat cheese, micro herb.

Roast Beef Mini sando green goddess horseradish cream, Havarti cheese, micro arugula, pullman loaf.

Sesame Seared Ahi togarashi, yuzu aioli, micro cilantro.

Smoked Salmon Blinis crème fraiche, tobiko caviar, fennel frond.

Bruschetta on Ciabatta Crostini olive oil, micro basil, balsamic reduction.

Hot Appetizers:

Chicken Lemongrass Potsticker

Yakitori (grilled chicken skewer) sesame sweet soy glaze, scallion.

Crab cakes remoulade, chive.

Spanakopita spinach & feta wrapped in phyllo.

Mini Cheese & Jalapeno Arepas

Vegetable Spring rolls

Smoked Brisket Picadillo Empanada

Mac & Cheese Melts



Fern & Fennel Flatbread | 35 per person

FLATBREAD: Red wine poached pears & gorgonzola cheese candied walnut crumble, micro thyme. V

FLATBREAD: Herb Pistou, Chorizo & Manchego Cheese, caramelized onions, slow roasted tomatoes. V

FLATBREAD: Calabrian tomato spread, fresh mozzarella, heirloom tomatoes, arugula, shaved Manchego cheese.

Sunflower Sliders Station | 35 per person

Mini Smashed Burger with grilled onions and cheddar cheese, house sauce, pickle, seeded bun.

Caprese Slider on Brioche bun, fresh mozzarella, basil pistou, tomato, olive oil, balsamic mayo. V

Truffle Tater Tots with herb parmesan cheese. V GF

Shrimp Cocktail Bar | 55 per person

Shrimp, crab claws, cocktail sauce, lemons, tabasco sauce.

Sweet Pea Bar & Desserts | 23 per person

Smores bars, raspberry pops, lemon bars, cake pops, cupcakes, mini churros, cookie table, brownies, macaroons, mini doughnuts.

Tulip Tea Sandwiches | 30 per person

Select three:

Egg Salad with Chevre on brioche

Smoked Salmon chive boursin cheese, cucumber on whole wheat

Avocado Toast, compressed tomato, everything seasoning, on Country white.

B.L.T. on Country white

Fig jam, Apple, Brie on pullman loaf

Turkey & Havarti herb mayo sprouts on brioche.

Roast Beef and Swiss horseradish cream, caramelized onions on mini baguette.

Curried Chicken Salad Roulade crushed cashews, chives, pullman loaf

Smoked Ham & Cheddar dijonnaise, sweet pickles, on wheat.

Rose Garden Market Boards | serves 3-5 guests

Farm Grazing Tables | 25

Crudit , grapes, dates, berries, radishes, olives, roasted peppers, dried tomatoes, nuts, dried fruits, hummus, green goddess dip, rosemary crackers, pita chips

Cheese Platter | 30

Assorted artisan cheeses, honeycomb, quince paste, roasted nuts, dried fruit, pickled vegetables, assorted fresh fruit, rosemary crackers

Charcuterie Platter | 35

Chef's curated meats and sausages, country pate, whole grain mustard, pickles, dry nuts and fruit. Rosemary crackers & baguette

Plantation Platters

Small serves 10-12 | Large serves 18-20

Artisanal Cheese Platter grapes, dried fruit & nuts, quince paste, honeycomb, rosemary crackers, seeded flatbread. 120 / 210

Charcuterie Platter soppressata, prosciutto, salami, Spanish chorizo, variety of cheeses, marinated olives, artichokes, cannellini bean salad, dried fruit & nuts, rosemary crackers, baguette. 140 / 225

Seasonal Crudités' Fresh Seasonal Vegetables (Choice of two dips). 70/130

Plantation Dips | Serves 25

Red Bell Pepper Hummus olive oil, chickpeas, zaatar spice | 30

Green Goddess fried basil leaves | 25

Onion Dip roasted shallots & garlic, sour cream, micro thyme | 30

Street Corn Dip charred corn, chipotle mayo & crema, lemon juice, cotija cheese, cilantro, tajin spice, tortilla chips | 30

Spinach & Artichoke Dip pita chips | 30

Chips, Salsa & Guacamole | 25

Bar Snacks

Spiced Mixed Nuts | 9

Rosemary Sea Salt Almonds

Toasted & Candied Nuts with Marcona Almonds

Tajin Spiced Lemon Peanuts

Marinated Country Olives | 5



RECEPTIONS

90-minute service 10 guest minimum

El Jardin Tacos | 23 per person

Choice of three: *Grilled Chicken / Carne Asada / Pork Adobo
Carnitas / Fajita Grilled Vegetables / Grilled Sliced Portobello
Mushrooms / Braised Beef Birria.*

Warm Corn & Flour Tortillas

Toppings to include: queso fresco, shredded cabbage, cilantro, diced onion, radish, Crema, guacamole, salsa verde, pico de gallo salsa roja.

Poppy Pasta Station | 27 per person

Rigatoni Cacio de Pepe' parmesan peppered cream sauce, spinach.

Cavatappi with Short Rib Ragout red wine marinara sauce, capers, basil.

Wild Mushroom Ravioli porcini cream sauce micro thyme, sauteed mushrooms.

Cheese Tortellini roasted butternut squash, fried sage, brown butter, grated parmesan cheese.

Magnolia Mozzarella Bar | 35 per person

Fresh Mozzarella - Mozzarella Bocconcini - Di Stefano Farms
Burrata - Fresh Mozzarella Pearls, Smoked Mozzarella.

Includes Sides & Accoutrements: basil pesto, romesco, marinated artichokes, Olive Pistou, garlic confit. salami, prosciutto, arugula, preserved lemons, sundried tomatoes, cavestanno olives, roasted red Piquillo peppers, roasted mushroom pate'.

Olive oil, Smoked Olive Oil, Lemon Oil, chili oil, Truffle Oil, Balsamic Syrups (pomegranate, strawberry, blueberry.)

Grilled Crostini / Grilled Mini Baguette / Grilled Pizza Bread

Chef's Carving Table | 65 per person

(plus Chef Attendant **\$225**)

Grilled Tri Tip Steak, Chimichurri sauce

Pastrami Crusted Brisket spicy mustard, house made pickles.

Mojo Verde Roasted Pork Loin salsa verde

Whole Salmon en Croute with honey whole mustard sauce

Beef Filet Tenderloin cream of horseradish, cream of Point Reyes Bleu Cheese Sauce.

Bar Packages (3 hours) *Minimum of (10) guests*

House Bar Package | 52 per person

- Wine, Beer, & Spirits

Premium Bar Package | 60 per person

- Wine, Beer, & Spirits

Beer and Wine Package | 40 per person

Soda, Sparkling Water, Iced Tea, and Lemonade Package | 18 per person

Corkage \$30 per bottle

Additional hour(s) per person | 10 per person per hour