

Enchanted 2025 Catering Menu



Flora Events
at Descanso Gardens

STATIONED HORS D'OEUVRES

Minimum 25 pieces per item

Cold

Cucumber Cups With Smoked Salmon **GF** | 7
Smoked Salmon, Cucumber, Whipped Boursin Cream Cheese,
Micro Herb

Caprese Skewers **VGF** | 5.5
Heirloom Tomato, Bocconcini Fresh Mozzarella, Basil Oil,
Balsamic Reduction

Stuffed Peppadew Peppers **VGF** | 5.5
Pickled African Pepper, Whipped Goat Cheese, Micro Herb

Smoked Salmon Blinis | 7
Smoked Salmon, Crème Fraiche, Tobiko Caviar, Fennel Frond

Bruschetta On Ciabatta Crostini **V** | 5.5
Olive Oil, Micro Basil, Balsamic Reduction

Hot

Yakitori Skewers **DF** | 7
Grilled Chicken, Sesame Sweet Soy Glaze,
Scallions

Spanakopita **V** | 5.5
Spinach & Feta Wrapped In Phyllo

Vegetable Spring Rolls **V** | 5.5
Cabbage & Carrots

Brie & Fig Petite Bites **V** | 5.5
Brie, Fig Jam, Rosemary

Sweet Chili Shrimp **DFGF** | 7
Grilled Shrimp Skewers With Sweet Chili Sauce

French Onion & Wild Mushrooms Tartlet **V** | 5.5
Mushroom, Onion, Gruyère

STROLLING STATIONS

Taco Bar | 45

- Includes Warm Corn & Flour Tortillas Pinto Beans & Spanish Rice

Choice of three

- Grilled Chicken, Carne Asada, Pork Adobo Carnitas, Fajita Grilled Vegetables VG , Grilled Sliced Portobello Mushrooms VG

Toppings V

- Queso Fresco, Cilantro, Diced Onion, Guacamole, Salsa Verde, Pico De Gallo, Salsa Roja

Dessert

- Mini Churros

B.B.Q Station | 50

Choice of three

- Pulled BBQ Pork
- BBQ Chicken
- Grilled BBQ Portebello
- Smoked Sausage

Choice Of Three: BBQ Baked Beans, Corn On Cobb, Potato Salad, Mac & Cheese, Corn Bread

Dessert

- Peach Cobbler

Slider Station | 40

- Mini Smashed Burgers

Mini Burgers, Grilled Onions, Cheddar Cheese, House Sauce, Pickle, Slider Bun

- Caprese Slider On Brioche Bun V

Fresh Mozzarella, Basil Pistou, Tomato, Olive Oil, Balsamic Mayo

- Truffle Tater Tots V | GF

Truffle Tater Tots, Herb Parmesan Cheese

Dessert

- Chocolate Chip Cookie

STROLLING STATIONS

Pasta Station | 35

Served With Garlic Bread

CHOICE OF TWO:

- Rigatoni & Burratta Cheese **V**
Spicy Tomato Sauce & Spinach
- Cavatappi With Italian Sausage *Red*
Wine Marinara Sauce, Capers & Basil
- Wild Mushroom Ravioli **V**

Porcini Cream Sauce With Micro Thyme & Sauteed Mushrooms

- Cheese Tortellini **V**
Roasted Butternut Squash, Fried Sage, Brown Butter & Grated Parmesan Cheese

Chef's Carving Table | 85

Requires a Chef Attendant | 225

CHOICE OF TWO

- Grilled Tri Tip Steak
Chimichurri Sauce
- Pastrami Crusted Brisket
Spicy Mustard, House Made Pickles
- Mojo Verde Roasted Pork Loin
Salsa Verde
- Whole Salmon En Croûte
Honey Whole Mustard Sauce

Market Boards

Small Serves 10-12, Large Serves 18-20

- **Artisanal Cheese Platter** 130 | 230

Assorted Artisanal Cheeses, Pickled Vegetables, Assortment of Fresh Fruit, Dried Fruit & Roasted Nuts, Quince Paste, Honeycomb, Rosemary Crackers, Seeded Flatbread

- **Charcuterie Platter** 155 | 275

Soppressata, Prosciutto, Salami, Spanish Chorizo, Variety of Cheeses, Country Pate, Whole Grain Mustard, Pickles Marinated Olives, Artichokes, Cannellini Bean Salad, Dried Fruit & Nuts, Rosemary Crackers, Baguette

- **Farm Grazing Table** 90 | 200

Crudités, Grapes, Dates, Berries, Radishes, Olives, Roasted Peppers, Sun-Dried Tomatoes, Nuts, Dried Fruits, Hummus, Green Goddess Dip, Rosemary Crackers, Pita Chips

- **Seasonal Crudités Platter** 80 | 145

Fresh Seasonal Vegetables, Choice of Two Dips
Dips (*Serves 25 guests each*)

- **Red Bell Pepper Hummus** | 33

Olive Oil, Chickpeas, Za'atar Spice, Pita Chips

- **Green Goddess** | 28

Fried Basil Leaves, Pita Chips

- **Onion Dip** | 33

Roasted Shallots & Garlic, Sour Cream, Micro Thyme, Tortilla Chips

- **Spinach & Artichoke Dip** | 30

Pita Chips

- **Salsa, & Guacamole** | 30

Tortilla Chips

BAR PACKAGES

Flora Platinum Bar

THREE HOURS | 60 • FOUR HOURS | 66

INCLUDES

- **LIQUOR** | GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, FLOR DE CAÑA RUM, CASAMIGOS REPOSADO, HERRADURA, SILVER TEQUILA, BULLEIT BOURBON, MAKER' S MARK BOURBON, JOHNNY WALKER BLACK SCOTCH
- **BEER** | HOFBRÄU GERMAN LAGER, SIERRA NEVADA PALE ALE, SALTY CREW BLONDE ALE, NORTH COAST PACIFIC, MAGIC IPA, MODELO ESPECIAL & MILLER LITE
- **WINE** | KALI HART TALBOTT VINEYARD CHARDONNAY, DECOY SAUVIGNON BLANC, SANTA MARGHERITA PINOT GRIGIO, CLOUDLINE ROSÉ, BIANCHI CABERNET SAUVIGNON, FESS PARKER PINOT NOIR, J VINEYARD CUVÉE BRUT
- **NON-ALCOHOLIC** | ASSORTED SOFT DRINKS (COKE, DIET COKE, SPRITE), ASSORTED JUICES, CLUB SODA, TONIC

Flora Gold Bar

THREE HOURS | 50 • FOUR HOURS | 55

INCLUDES

- **LIQUOR** | TITO'S VODKA, TANQUERAY GIN, CAPTAIN MORGAN RUM, BACARDI SILVER RUM, PATRON SILVER TEQUILA, CROWN ROYAL WHISKEY, JACK DANIELS WHISKEY, DEWARS SCOTCH
- **BEER** | HOFBRÄU GERMAN LAGER, SIERRA NEVADA PALE ALE, SALTY CREW BLONDE ALE, STONE DELICIOUS IPA & MILLER LITE
- **WINE** | CLOS DU BOIS CHARDONNAY, CLOS DU BOIS, SAUVIGNON BLANC, LARGARIA PINOT GRIGIO, CALA DOMAINE DE ROSÉ, HAHN CABERNET SAUVIGNON, MARK WEST PINOT NOIR, CASA CANEVEL PROSÉCCO
- **NON-ALCOHOLIC** | ASSORTED SOFT DRINKS (COKE, DIET COKE, SPRITE), ASSORTED JUICES, CLUB SODA, TONIC

PLEASE NOTE THAT OUR LIQUOR OFFERINGS AND PRICES ARE SUBJECT TO CHANGE.
FOR THE MOST UP-TO-DATE SELECTION, KINDLY INQUIRE WITH OUR CATERING SALES MANAGER

BAR PACKAGES

Standard Beer & Wine Bar THREE

HOURS | 40 • FOUR HOURS | 45

CHOOSE THREE:

- **BEER** | HOFBRÄU GERMAN LAGER, SALTY CREW BLONDE, ALE, STONE DELICIOUS IPA, NORTH COAST PACIFIC MAGIC IPA, MODERN TIMES ORDERVILLE IPA, MODELO ESPECIAL & MILLER LITE

CHOOSE THREE:

- **HOUSE WINE** | CLOS DU BOIS: CHARDONNAY, SAUVIGNON BLANC PINOT NOIR & CABERNET SAUVIGNON, ECCO DOMANI PINOT GRIGIO, CAMPUGET ROSÉ

CHOOSE ONE:

- **SPARKLING WINE** | WYCLIFF BRUT, BIANCHI SPARKLING WINE, SANTA MARINA PROSÉCCO
- **NON-ALCOHOLIC** | ASSORTED SOFT DRINKS (COKE, DIET COKE, SPRITE), ASSORTED JUICES, CLUB SODA, TONIC

Non- Alcoholic Bar

THREE HOURS | 15 • FOUR HOURS | 20

INCLUDES:

- **NON-ALCOHOLIC** | ASSORTED SOFT DRINKS (COKE, DIET COKE, SPRITE) ASSORTED JUICES, CLUB SODA, TONIC

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FLORA EVENTS GENERAL INFORMATION

Administrative Fee: A 24% administrative fee and applicable tax will be charged

Labor Fees: We charge a \$175 flat rate per server for every 20 guests.

Any event offering liquor will require a bartender at a flat rate of \$175. One bartender per 50-75 guests.

Any event over 50 people will require a captain at a flat rate of \$225.

State Tax: A 10.50% state tax will be applied to the total bill.

Securing Your Booking: We kindly request 50% non-refundable deposit thirty days prior to your event date. The remaining balance should be settled two weeks before the event, along with your guaranteed guest count and menu choices.

Guarantees & Payment: Final guarantees and payment in full are due two weeks prior to the event date.

Special dietary requests may be accommodated. Please inquire with your catering manager and send requests no later than two weeks before the event date.

Special bar requests may be accommodated. Two weeks' notice must be provided to allow sourcing. Please inquire with your catering manager.

The Corkage Fee is \$30 per regular 750 ML bottle of wine.

Descanso Gardens
1418 Descanso Drive
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