



Flora Events
at Descanso Gardens

CATERING MENU

2026

CHEF SPOTLIGHT

JOSE RODRIGUEZ, EXECUTIVE CHEF

Chef Jose Rodriguez—or "Jrod" for short—has had over 25 years of professional experience under his culinary journey. He brings the same energy to his work as Executive Chef at Descanso Gardens in La Cañada Flintridge, CA, just as he did with the family "Parrilladas" (barbeques) he hosted as a teenager. Back then, he helped his mom and dad at the grill before officially taking over the cooking for parties, birthdays, and holidays. "I always want my guests to feel like part of the family," he says. Chef Jrod has a wonderful wife, Jackie, and a beautiful daughter, Penelope. He loves his family time and, of course, cooking for his biggest fans.

Chef Jrod's career path has taken him from night classes at Culinary School for Pastry Arts to restaurants, racetracks, arenas, colleges, stadiums, and cooking for a number of celebrities. He has traveled the world collecting flavors, colors, recipes, and inspiration from locations like Singapore, Japan, Peru, Prague, Malaysia, Beijing, Mexico, Paris, Ireland, Bali, and Hawaii, just to name a few. But his biggest inspiration and thanks go to his wonderful mother, who was an amazing cook and his primary inspiration for becoming a chef.

To Chef, food is a celebration that always brings great memories.



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FLORA EVENTS

Flora Events Catering at Descanso Gardens seamlessly integrates culinary excellence with personalized service, meticulously curating unforgettable experiences for your events. Whether you're hosting an intimate gathering or a grand celebration, our unwavering commitment is to delight your senses and exceed your expectations.

The Flora Events team stands ready to serve you for corporate events, social gatherings, and celebrations of all kinds. Our offerings span from thoughtfully crafted, ingredient-driven menus to chef attended action stations and customizable signature seasonal cocktails. Allow us to bring all this and more to your table, elevating your event to extraordinary heights.

DIETARY & ALLERGEN NOTICE

Custom dietary services like Kosher and Halal may be available at an additional fee. All requests must be communicated in writing ten (10) days in advance of your event. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sodexo Live! does not operate a dedicated allergen-free preparation and service space. Items made on-site are prepared on shared equipment. All Sodexo Live! food and beverage services may contain or come into contact with dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. The Customer accepts responsibility for communicating caution to those consuming the services, understanding and accepting that Sodexo Live! does not guarantee a complete allergen-free service.

The following dietary labels have been identified within our menus:



Gluten Free



Dairy Free



Vegan



Vegetarian

MORNING STARTER BUFFETS

All Morning Starters include: Regular & Decaf Coffee, Fresh Chilled Orange Juice, Hot Tea Service
10 guest minimum

Morning Starter Buffets

Continental Breakfast Buffet | 28

- Freshly Baked Breakfast Pastries & Muffins
- Assorted Bagels with Cream Cheese & Fruit Preserves
- Sliced Seasonal Fruit & Berries

Descanso Sunrise Buffet with Sausage | 36

Vegan or vegetarian sausage available upon request

- Scrambled Cage-Free Eggs with Fresh Herbs
- Pork Sausage Links
- Roasted Red Potatoes with Sea Salt & Rosemary
- Freshly Baked Breakfast Pastries & Muffins
- Sliced Seasonal Fruit & Berries

Descanso Sunrise Buffet with Bacon | 38

- Scrambled Cage-Free Eggs with Sautéed Wild Mushrooms & Chives
- Applewood Smoked Bacon
- Roasted Red Potatoes with Paprika & Black Pepper
- Freshly Baked Breakfast Pastries & Muffins
- Sliced Seasonal Fruit & Berries

Vegan Descanso Sunrise Buffet | 38

- Vegan Tofu 'Scramble'
with Fresh Herbs and Vegetables
- Impossible Sausage Patties
- Roasted Red Potatoes
with Sea Salt & Rosemary
- Freshly Baked Vegan Breakfast Pastries & Muffins
- Sliced Seasonal Fruit & Berries

Breakfast Enhancements

Enhancements can only be ordered in addition to a Morning Starter Buffet.

Frittata | 9

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

Croissant Bun Sandwich | 9

Cage-Free Eggs, Ham, Cheddar Cheese

Yogurt Parfait | 9

Seasonal Berries, Low-Fat Vanilla Yogurt, House Blend Granola

Overnight Oats | 8

Oats, Almond Milk **Add Fruit: + 3**

Breakfast Burrito | 12

Flour Tortilla, Cage-Free Eggs, Tater Tots, Shredded Cheese, Side Of: Mild Salsa

French Toast | 12

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

Applewood Bacon | 7

Pork Sausage Links | 7

Chicken Apple Sausage | 7

Impossible Sausage Patties | 8

Sautéed Mushrooms & Herbs | 6

Bagel Brunch | 9

Assorted Bagels served with sides of red onions, capers, tomatoes, cream cheese, cucumber

Add: Salmon +5

Add: Bacon +3

Add: Turkey Bacon +3



BREAK SERVICE

10 guest minimum

Break Options

Trail Mix Station | 16

- Mix Nuts and Dried Fruits
- Vanilla Greek Yogurt
- Granola
- Pretzels
- Assortment of M&M's
- Flavored Sparkling Water

Healthy Break | 15

- String Cheese
- Fruit Yogurts
- Hard Boiled Eggs
- Granola Bars
- Spa Water

Sugar Break | 16

- Mini Donut Holes
- Assorted Baked Cookies
- Mixed Berry Bowl
- Bridge Mix
- Iced Coffee
- Assorted Sodas

South of the Border Break | 15

- House Fried Corn Tortilla Chips
- Fresh House Salsa
- House Made Pico de Gallo
- Guacamole

A La Carte Beverages

Complimentary Water Station For All Catered Events

Hot Coffee & Hot Tea Station | 5

Milk alternatives available upon request
Comes with Creamer

Cold Brew | 5

Hot Chocolate | 5

Hot Apple Cider | 5

Lemonade | 5

Iced Tea | 5

Juice | 5

Orange, Grapefruit, Pineapple or Cranberry

Bottled Water | 5

Bottled Sparkling Water | 6

Assorted Sodas | 4

Hot Coffee & Hot Tea Station Refresh | 3

Refreshment Refills | 2



LUNCH OPTIONS

10 guest minimum

Picnic Boxed Lunch | 35

All boxed lunches include potato chips, a house baked cookie and a natural spring water bottle. Gluten free and vegan sandwich or wrap available upon request.

Add On House Side Salad or Pasta Salad | 5

CHOOSE ONE:

Turkey & Gouda Sandwich

Turkey, Gouda, Lettuce, Tomato, Mayonnaise, Mustard

Ham & Cheddar Sandwich

Ham, Cheddar, Lettuce, Tomato, Mayonnaise, Mustard

Italian Sandwich

Mortadella, Salami, Provolone Cheese, Capicola, Balsamic Aioli, Arugula

Roast Beef Sandwich

Roast Beef, Creamy Horseradish, Caramelized Onions, Swiss Cheese, Arugula

Caprese Sandwich

Fresh Mozzarella, Sliced Tomatoes, Basil Pesto

Center Circle Deli Lunch Buffet | 40

Market Greens Salad

Market Greens, Shaved Vegetables, House Made Balsamic Vinaigrette

Farro Salad

Cranberries, Pumpkin Seeds, Arugula, Apples, Pear Vinaigrette

Sandwich Board: Choice of three Cheeses + Meats

Sliced Turkey, Ham, Roast Beef, Salami, Mortadella, Roasted Market Vegetables, Cheddar, Pepper Jack, Provolone, Swiss, Local Artisan Bread, Sliced Pepperoncini, Pickles, Lettuce, Tomatoes, Red Onion, Mustard, Mayonnaise

Kettle Chips

Chocolate Chip Cookies

Salted Caramel Brownies

Tulip Tea Sandwiches | 34

Petite Sandwich Display

SELECT UP TO 3

Egg Salad on Brioche

Egg Salad, Chevre, Brioche Bun

Smoked Salmon On Whole Wheat

Smoked Salmon, Chive Boursin Cheese, Cucumber, Whole Wheat Bread

B.L.T.

Bacon, Lettuce, Tomato, Mayonnaise, Country White Bread

Brie & Apple on Pullman Loaf

Brie, Fig Jam, Apple, Brie Cheese, Pullman Loaf

Turkey & Havarti on Brioche

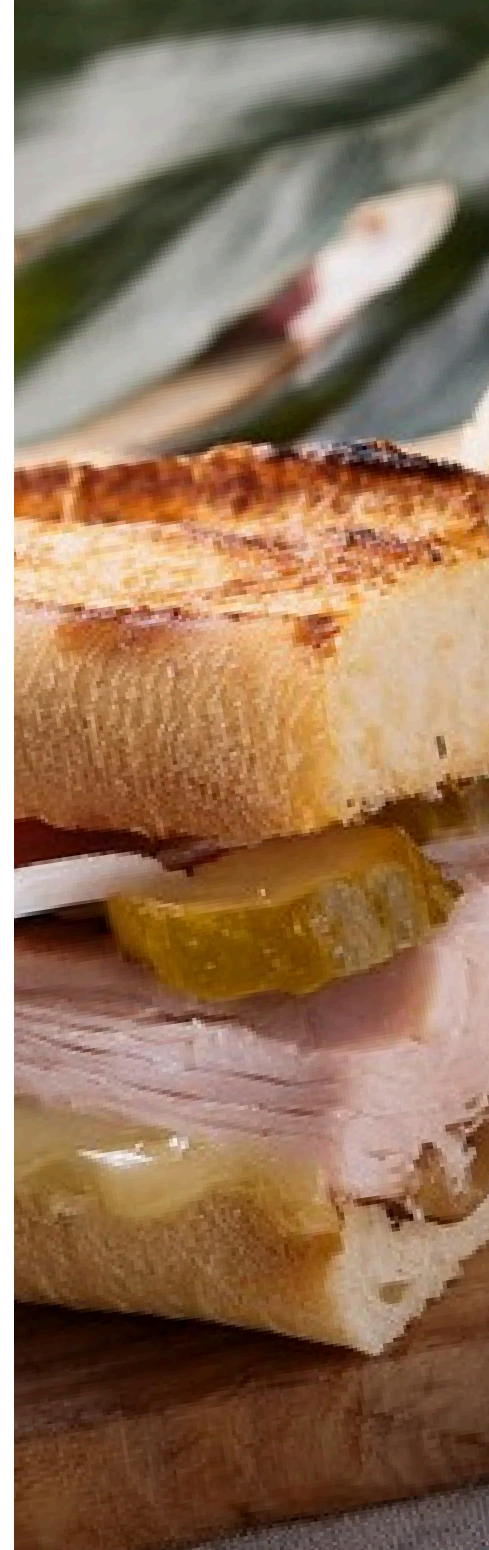
Turkey, Havarti Cheese, Mayonnaise, Sprouts, Brioche Bun

Roast Beef Sandwich

Roast Beef, Swiss Cheese, Creamy Horseradish, Caramelized Onions, Mini Baguette

Tarragon Chicken Salad

Pullman Loaf, Walnuts, Grapes, Tarragon Aioli



Camellia Bloom Lunch Buffet | 48

Buffet Includes: Choice of One Salad, Two Entrees, Two Sides, and One Dessert.
10 guest minimum

Salads

SELECT ONE

Hearts Of Romaine

Romaine Hearts, Toasted Pepitas, Queso Fresco, Croutons, Caesar Dressing

Split Baby Gem

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

California Citrus

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

Greek Salad

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

Tri-Colored Pasta Salad

Tri-Color Pasta, Artichoke Hearts, Sun-Dried Tomatoes, Feta Cheese, Fresh Herbs, Lemon Vinaigrette

Classic Caprese

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

Asian Salad

Napa Cabbage, Iceberg Lettuce, Cucumbers, Cilantro, Edamame, Wonton Strips, Carrots, Sweet Chili Dressing

Shirazi Salad

Tomato Wedges, Cucumbers, Chickpeas, Red Onion, California Extra Virgin Olive Oil, Lemon Juice, Cracked Pepper

Entrées:

SELECT TWO

Grilled Chicken Tacos

Achiote Rubbed Free-Range Chicken Breast, Fresh Corn Tortillas, Salsa Roja & Verde
Vegetarian Option: Fajita Grilled Vegetables

Carnitas Tacos With Sautéed Vegetables

Pork Carnitas, Sautéed Peppers & Onions, Fresh Corn Tortillas, Salsa Roja & Verde
Vegetarian Option: Grilled Sliced Portobello Mushrooms

Mesquite Grilled BBQ Chicken

Grilled Chicken Breast, Sweet 'N Spicy BBQ Sauce

Santa Maria Tri Tip

Grilled Beef Tri Tip, Au Jus

Korean BBQ Chicken

BBQ Chicken, Roasted Cashews, Green Onions

Miso Salmon

Miso Glazed Salmon, Roasted Mushrooms

Lemon Herb Roasted Chicken

Roasted Chicken, Lemon Herb Jus, Artichokes, Capers

BBQ Pulled Pork

BBQ Slow Cooked Pulled Pork, Served w/ Coleslaw and Cornbread

Shrimp With Citrus Fennel Salsa

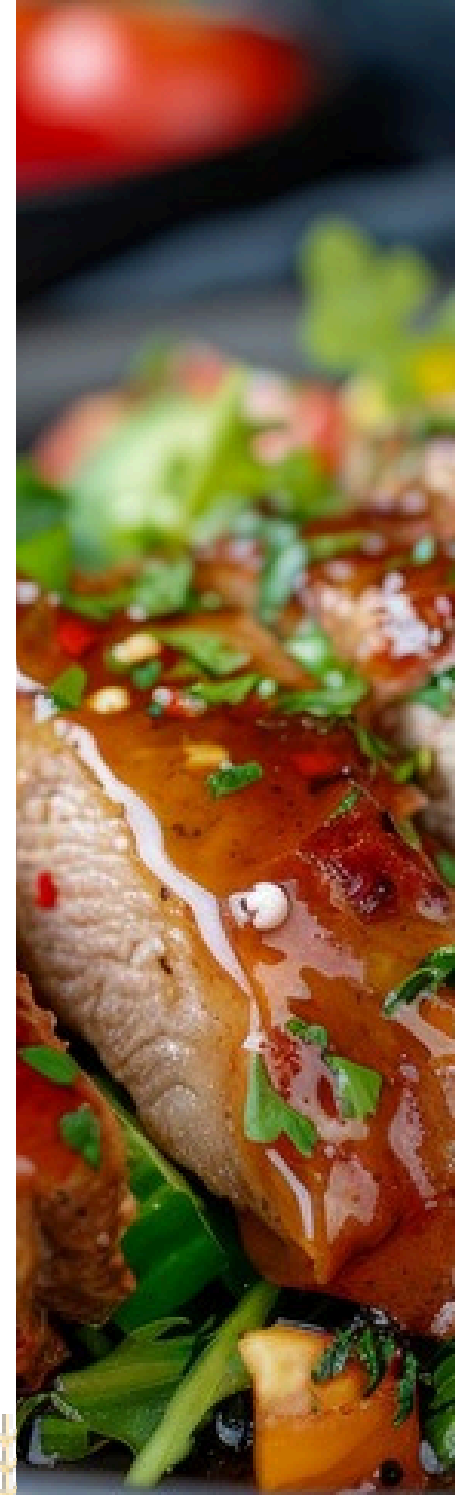
Shrimp, Citrus Fennel Salsa

Local Striped Sea Bass

Oven-Roasted White Sea Bass, Cured Lemon Vinaigrette, Fresh Herbs, Sweet Peppers

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Artichokes, Chimichurri, Lemon Oil



Camellia Bloom Lunch Buffet (Cont.)

Buffet Includes: Choice of One Salad, Two Entrees, Two Sides, and One Dessert.

Sides

SELECT TWO

Cilantro Lime Rice

Rancho Pinto Beans

Pico De Gallo, Jalapeños

Dill Aioli Potato Salad

Smashed Fingerling Potatoes, Sea Salt

Roasted Fresh Corn

Fresh Harvest Corn, Garlic Butter

Jasmine Scented Rice

Steamed Jasmine Rice

Risotto

Lemon, Peas, Parmesan Cheese

Zesty Charred Broccolini

Broccolini, Red Pepper Flakes, Lemon Zest, California Extra Virgin Olive Oil

Roasted Garden Vegetables

Roasted Baby Carrots, Baby Squash, Patty Pan

Pasta Tossed With Herbs & Olive Oil

Gemelli Pasta, Fresh Herbs, California Extra Virgin Olive Oil.  or Grated Parmesan Cheese and Butter 

Desserts

SELECT ONE

Chocolate Mousse

Cake Dulce De Leche Brownies

Ricotta Cake

w/ Strawberry Compote & Whipped Cream

Tiramisu

Warm Churros

Cinnamon Sugar

Assortment Of Mini Desserts

Chef's Choice

Lemon Tarts

Salted Caramel Crunch Cookies

Chocolate Chip Cookies

Chocolate Decadence Brownie

Carrot Cake

Flourless Brownie



GARDEN AFTER-HOURS

Passed or Stationed Hors D'oeuvres | Minimum 25 pieces per item

Cold

Cucumber Cups With Smoked Salmon 🍷 | 7

Smoked Salmon, Cucumber, Whipped Boursin Cream Cheese, Micro Herb

Caprese Skewers 🌱🍷 | 5

Heirloom Tomato, Bocconcini Fresh Mozzarella, Basil Oil, Balsamic Reduction

Sesame Seared Ahi | 8

Ahi Tuna, Togarashi, Sesame Oil, Yuzu Aioli, Micro Cilantro

Smoked Salmon Blinis | 7

Smoked Salmon, Crème Fraîche, Tobiko Caviar, Fennel Frond

Bruschetta On Ciabatta Crostini | 6

Olive Oil, Micro Basil, Balsamic Reduction

Sweet Chili Shrimp 🍷🌱 | 8

Grilled Shrimp Skewers With Sweet Chili Sauce

Bruschetta 🌱🌱 | 6

Olive Oil, Balsamic Reduction

Hot

Yakitori Skewers 🌱🌱 | 7

Grilled Chicken, Sesame Sweet Soy Glaze, Scallions

Crab Cakes | 9

Remoulade & Chive

Spanakopita 🌱 | 6

Spinach & Feta Wrapped In Phyllo

Vegetable Spring Rolls 🌱 | 6

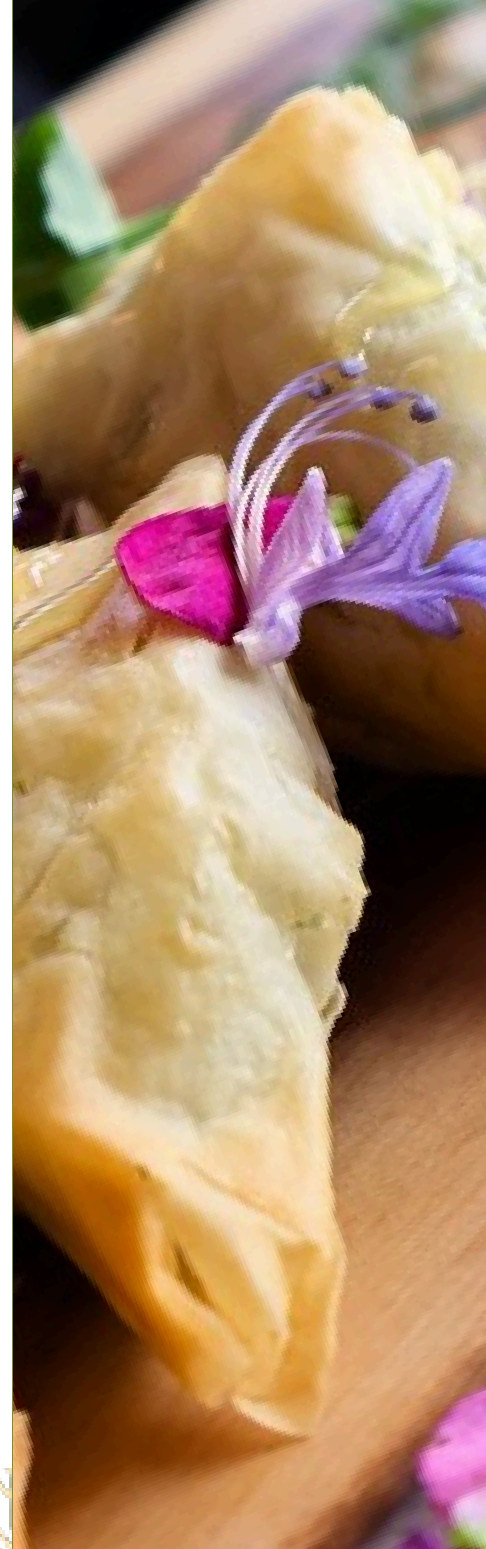
Cabbage & Carrots

Brie & Fig Petite Bites | 6

Brie, Fig Jam, Rosemary

French Onion & Wild Mushrooms Tartlet 🌱 | 6

Mushroom, Onion, Gruyère



STROLLING STATIONS

Tailor your dining experience with our customizable self-serve stations, each uniquely themed to complement your event. For further information, kindly reach out to your dedicated catering sales manager.

10 guest minimum

Taco Bar 🌱🌮 | 35

Warm Corn & Flour Tortillas

Rancho Pinto Beans & Cilantro Lime Rice

CHOICE OF 3 PROTEIN OPTIONS

**Achiote Chicken, Carne Asada, Pork Adobo
Carnitas, Chorizo, Fajita Grilled Vegetables **VG**,
Grilled Sliced Portobello Mushrooms, Soyrito**

TOPPINGS **VG**

**Cotija Cheese, Cilantro, Diced Onion, Radish,
Crema, Salsa Verde, Pico De Gallo**

Add On: + Guacamole \$5pp

Flatbread Station | 33

Pear & Gorgonzola **V**

Red Wine Poached Pears, Gorgonzola Cheese, Candied Walnut
Crumble, Micro Thyme, Calabrian Chilis

The Italian

Basil, Pesto, Cappicola, Salami, Smoked Mozzarella, Pepperoncini

Calabrian Flatbread **V**

Calabrian Tomato Spread, Fresh Mozzarella, Heirloom Tomatoes,
Arugula, Shaved Manchego Cheese

Slider Station | 35

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

Sweet Potato Fries **V** 🌱

Add On: + Bacon \$3pp

Pasta Station **V** | 30

Served With Garlic Bread

CHOICE OF TWO:

Rigatoni Cacio Pepe

Parmesan Pepper Cream Sauce

Cavatappi with Italian Sausage

Red Wine Marinara Sauce, Capers & Basil

Wild Mushroom Ravioli

Porcini Cream Sauce With Micro Thyme &
Sautéed Mushrooms

Cheese Tortellini

Compressed Tomatoes, Spinach, Parmesan Cheese

Chef's Carving Table | 70

Requires a Chef Attendant | \$225

CHOICE OF TWO

Grilled Tri Tip Steak

Chimichurri Sauce

Mojo Verde Roasted Pork Loin

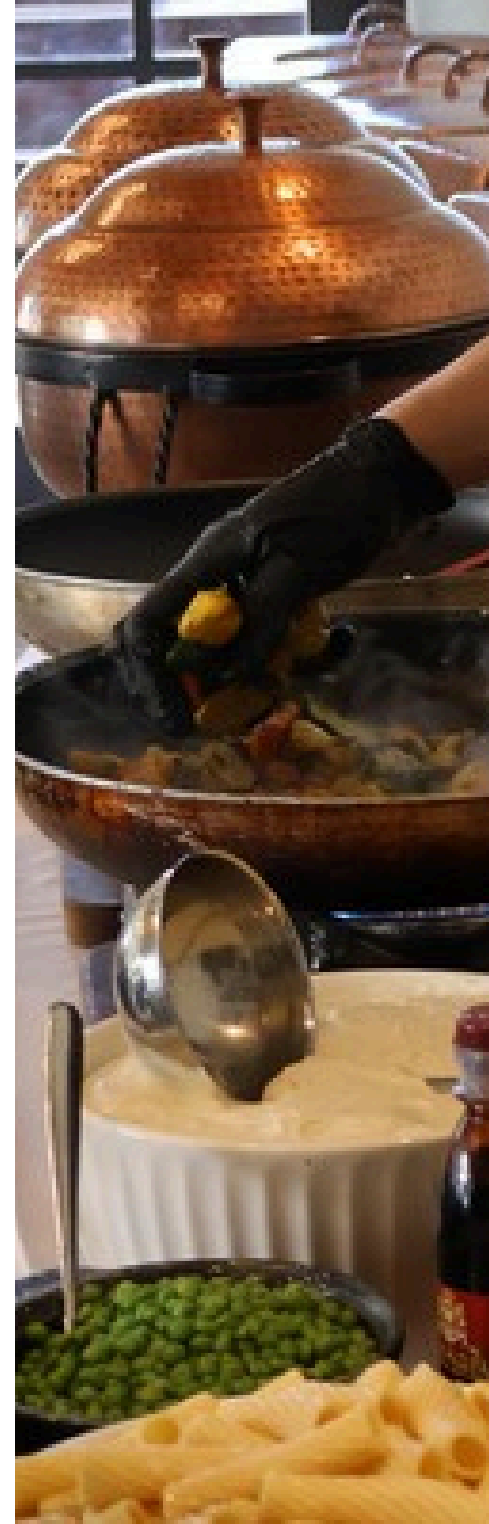
Salsa Verde

Whole Salmon En Croûte

Honey Whole Mustard Sauce

Beef Filet Tenderloin

Cream Of Horseradish



STROLLING STATIONS (CONT.)

Tailor your dining experience with our customizable self-serve stations, each uniquely themed to complement your event. For further information, kindly reach out to your dedicated catering sales manager.

Dessert Station | 25

CHOICE OF FOUR

S'mores Bars

Pastry Pops

Lemon Bars

Cupcakes

Mini Churros

Cookies

Brownies

Macaroons

Dips

SERVES 25

Cannellini Bean Hummus | 30

Olive Oil, Pita Chips, Olive Tapenade

Green Goddess | 25

Fried Basil Leaves, Pita Chips

Onion Dip | 30

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

Street Corn Dip | 30

Charred Corn, Chipotle Mayo & Crema, Lemon Juice, Cotija Cheese, Cilantro, Tajín Spice, Tortilla Chips

Spinach & Artichoke Dip | 35

Pita Chips

Salsa & Guacamole | 30

Tortilla Chips

Add-On House Side Salad | 5

Add-On Side Pasta Salad | 5

Market Boards

Small Serves 10-12, Large Serves 18-20

Artisanal Cheese Platter 120 | 210

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

Charcuterie Platter 140 | 250

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

Farm Grazing Table 80 | 180

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 70 | 130

Fresh Seasonal Vegetables, Choice of Two Dips
Ranch Dip, Onion Dip, Traditional Hummus

Children's Menu | 25

Childrens Menu - Ages 10 & Under

Kids Chicken Tenders

Berry Cup & Chocolate Chip Cookie

Kids Grilled Cheese Sandwich

Cheddar on Country White with Chips, Berry Cup & Chocolate Chip Cookie

Kids Turkey & Cheddar Sliders

Mayo, Mustard on Hawaiian Rolls with Chips, Berry Cup & Chocolate Chip Cookie



Nature's Table Plated Dinner | 85

Choice of one salad, choice of two proteins and one vegetarian/vegan, two sides and one dessert.
10 guest minimum

Salads

CHOOSE ONE

Farmers Market Salad

Ruby Beets, Heirloom Tomatoes, Watercress,
Whipped Burrata, Roasted Pearl Onions, Garlic
Balsamic Vinaigrette

La Cañada 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, Herb-Roasted Garlic
Focaccia Croutons, Classic Caesar Dressing

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,
Green Goddess Dressing

Hot Entrées:

CHOOSE ONE

FROM THE LAND

Roasted Chicken Breast

Free-Range Chicken Breast, Grilled Lemon, Au Jus

Braised Short Ribs

Beef Short Ribs, Red Wine Demi-Glace

Beef Tenderloin Steak

Seared Beef Tenderloin, Bordelaise Sauce

CHOOSE ONE

FROM THE SEA

Seared Salmon

Fresh Salmon, Citrus Beurre Blanc

Local Striped Sea Bass

White Sea Bass, Citrus Relish

Shrimp

Beurre Blanc

CHOOSE ONE

FROM THE EARTH

Tofu Scallops With Risotto

Seared Tofu Scallops, Edamame Risotto

Pea & Asparagus Risotto

Butternut Squash Ravioli

Butternut Squash Filled Ravioli, Carrot Puree



Nature's Table Plated Dinner (Cont.)

Choice of one salad, choice of two proteins and one vegetarian/vegan, two sides and one dessert.

Sides

CHOOSE ONE

FROM THE GARDEN

Mushroom Medley

Mixed Mushrooms, Garlic & Herbs

Campari Tomatoes

Fresh Campari Tomatoes

Asparagus

Green Asparagus, Clarified Butter

Confit Baby Carrots

Baby Carrots & Toasted Herbs

Roasted Baby Squash

Baby Squash, Herb Butter

Haricots Verts

French Green Beans, Extra Virgin Olive Oil

Roasted Cauliflower

Rainbow Cauliflower, Extra Virgin Olive Oil

Mini Root Vegetables

Assorted Root Vegetables, Lemon, Extra Virgin Olive Oil

CHOOSE ONE

FROM THE HARVEST

Corn & Leek Risotto

Potato Gratin

Buttery Mashed Potatoes

Cream, Butter, Salt, Cracked Black Pepper

Roasted Garlic & Fingerling Potatoes

Rosemary, Thyme, SeaSalt, Cracked Pepper, Extra Virgin Olive Oil

Creamy Mascarpone Cheese Polenta

Desserts

CHOOSE ONE

Chocolate Mousse Cake

Chocolate Ganache Cake

Crème Brûlée Tart

Lemon Tart

Carrot Cake

New York Cheesecake



GARDEN FAVORITE DINNER BUFFETS

Buffet Includes: Choice of Two Salads or Greens, Two Entrées, Two Sides and One Dessert. 10 guest minimum

California Grill Buffet | 60

Split Little Gem Salad

with Cherry Tomatoes, Shaved Red Onion, Bacon Crumble & Blue Cheese Dressing

BBQ Bean Salad

with Blackeye Peas, tomato, corn, red wine, vinaigrette

Smashed Fingerling Dill Potato Salad

With Dill & Sea Salt.

Mesquite Grilled Chicken Breast

with Sweet n Spicy BBQ

Santa Maria Tri Tip

with Au Jus

Roasted Corn

with Garlic Butter

Cornbread

with Honey Butter

Pecan Bars

Apple Tarts

Cherry Blossom Buffet | 60

Napa Cabbage Salad

with Iceberg, Cucumber, Cilantro, Edamame, Pickled Red Onion, Carrots & Chili Lime Dressing

Soba Noodle Salad

with Edamame, Sugar Snap Peas, Carrots, Cilantro & Ginger Sesame Glaze, Cucumbers

Korean BBQ Chicken

with Sesame Seeds & Green Onions

Miso Glazed Salmon

with Roasted Mushrooms

Jasmine Scented Rice

Wok Charred Vegetables

with Savoy Cabbage, Onions, Carrots, Bok Choy, Sesame Garlic Glaze

Matcha Tiramisu

Thai Tea Creme Brûlée



GARDEN FAVORITE DINNER BUFFETS (CONT.)

Buffet Includes: Choice of Two Salads or Greens, Two Entrées, Two Sides and One Dessert.

Agave Grove Buffet | 60

Hearts of Romaine

with Toasted Pepitas, Queso Cotija, Croutons & Caesar Dressing

Esquite Corn

with Roasted Sweet Corn, Chipotle Aioli, Cotija Cheese & Lime

Achiote Free-Range Chicken Breast

Pork Carnitas

with Sauteed Peppers & Onions and served with Fresh Corn Tortillas, Salsa Verde y Roja & Cilantro-Lime Rice

Rancho Pinto Beans

Jalapeños, Pico De Gallo

Tres Leches Cake

Warm Churros

Rose Garden Buffet | 60

Greek Salad

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

Tri Color Pasta Salad

with Artichoke Hearts, Sun Dried Tomatoes, Feta Cheese, Fresh Herbs & Lemon Vinaigrette

Herb Roasted Chicken

with Lemon Butter Sauce, Artichokes & Capers

Mediterranean Beef

with Greek Seasoning

Charred Broccolini

with Red Pepper Flakes, Lemon Zest & California Extra Virgin Olive Oil

Roasted Carrots, Patty Pan, Baby Squash

Assorted Mini Desserts

Baklava



BAR PACKAGES

Price per guest. Packages include full bar set-up complete with mixers & accoutrements.
All bars requires one bartender per 50-75 guests. *Bartender Fee | 175 per bartender.*

Flora Platinum Bar

Three Hours | 55 • Four Hours | 60

Liquor | Grey Goose Vodka, Belvedere Vodka, Patron Tequila, Ocho Silver, Ocho Reposado, Makers Mark, Bulleit Bourbon, Hendrick's Gin, Kuleana Rum, Courvoisier Cognac, 400 Conejos Mezcal, Johnnie Walker

Beer | Hofbräu, North Coast, Modelo, Kona, Lagunitas, Stella Artois, Karl Strauss, Golden Road, Sapporo, 805, Blue Moon

Wine

White | Calera Chardonnay, Decoy Chardonnay, Groth Chardonnay, Flowers Chardonnay, Greenwing Pinot Grigio, Elena Walch Pinot Grigio, Decoy Sauvignon Blanc, Groth Sauvignon Blanc, Sonoma Cutrer Sauvignon Blanc
Rose | Sonoma Cutrer Rose, Chateau Leoube Rose, Schramsberg Sparkling Rose
Red | Decoy Merlot, Duckhorn Merlot, Migration Merlot, Flowers Pinot Noir, Migration Pinot Noir, Decoy Cabernet Sauvignon, Groth Cabernet Sauvignon

Non-Alcoholic | Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices

Flora Gold Bar

Three Hours | 45 • Four Hours | 50

Liquor | Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Silver Espolon Tequila, Espolon Reposado, Bulliet Bourbon

Beer | Hofbräu, North Coast, Modelo, Kona, Lagunitas, Stella Artois, Karl Strauss, Golden Road, Sapporo, 805, Blue Moon

Wine | J Vineyards Pinot Grigio, J Lohr Chardonnay, Talbott Kali Hart Chardonnay, White Heaven Sauvignon Blanc, Angeles & Cowboys Rose, Josh Cellars Pinot Noir, J Lohr Merlot, Franciscan Cabernet Sauvignon, Angels & Cowboys Cabernet Sauvignon, J Vineyards Cuvee, La Marca Prosecco, Angels N Cowboys Brut

Non-Alcoholic | Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices

Standard Beer & Wine Bar

Three Hours | 35 • Four Hours | 40

CHOOSE THREE

Beer | Hofbräu German Lager, North Coast, Modelo, Kona, Lagunitas, Stella Artois, Karl Strauss, Golden Road, Sapporo, 805, Blue Moon

CHOOSE THREE

House Wine | Clos Du Bois: Pinot Grigio, Talbott Kali Hart Chardonnay, Saint Clair Sauvignon Blanc, Angels & Cowboys Cabernet, Mark West Point Noir, Franciscan Merlot, Campuget Rose, Angels & Cowboys Rose

CHOOSE ONE

Sparkling Wine & Champagne | Wycliff Brut, La Marca Prosecco: Angels & Cowboys Brut Rose

INCLUDED

Non-Alcoholic | Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices

Non-Alcoholic Bar

Three Hours | 12 • Four Hours | 18

INCLUDED

Non-Alcoholic | Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices

At Descanso Gardens, we uphold strict standards regarding the service of alcoholic beverages. It is our responsibility to enforce the legal drinking age laws of California. Alcoholic beverages are dispensed solely by our trained servers and bartenders. Proper photo identification will be requested from any individual who appears to be under the legal drinking age. We reserve the right to refuse alcoholic beverage service to any person who is either underage, unable to produce proper identification, or who, in our judgment, appears to be intoxicated.

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



CUSTOM COCKTAILS

Crafted from the finest, freshest ingredients, our specialty cocktails are the perfect addition to any party. Choose from our selection of seasonal specials or tailor your own drink for a truly unforgettable experience!

Signature Cocktails

Choice of one | 16

Choice of two | 22

Seasonal Signature Cocktails

Berry Bramble Smash

Bourbon, Simple Syrup, Fresh Lemon Juice, Blackberries, Mint

Negroni

Gin, Sweet Vermouth, Campari, topped with Orange Garnish

Ever After

Vodka, Passion Fruit, Lime Juice, Agave
Topped with Club Soda and Lime

Amore Spritz

Aperol, Blood Orange, Club Soda, Prosecco

Dolce Vita

Tequila, Limoncello, Orange Liqueur, Agave, Club Soda and Lime

Maple Bourbon Bash

Bourbon, Peach Juice, Maple Simple Syrup, topped with Mint and Peaches

Additional Add-ons:

Welcome Tray Pass Champagne

5 per person

Champagne Toast

3 per person



GENERAL INFORMATION & POLICIES

We look forward to working with you in making your event a success. Please take a moment to review our policies before placing your order:

Administrative Fee

A 24% will be applied to all food and beverage charges. This fee covers operational expenses including event coordination, administrative support, and overall service infrastructure. The administrative fee is not a gratuity and is not distributed as a tip to service staff.

Labor Fees

- We charge a \$175 flat rate per server for every 20 guests.
- Any event offering liquor will require a bartender at a rate of \$175. One bartender per 50-75 guests
- Any event over 50 people will require a captain at a rate of \$225. Standard hours are 4 hours maximum. Any additional hours will be considered extended and will be charged \$300 per server, \$300 per bartender and \$350 per captain.

State Tax

A 10.5% state tax will be applied to the total bill.

Securing Your Booking

We kindly request a 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 due two weeks prior to the event date.

Plated Meals

Plated meals require pre-selected choices to be submitted with guest name, meal identifiers, and table numbers two weeks prior to the event date.

Special Dietary/Bar Requests

Please inquire with your catering manager and send requests no later than two weeks prior to the event date to the event.

Corkage Fee

\$30 per any regular 750ml bottle of wine, \$60 per any 1.5L bottle of wine.

Payment Policy

One hundred percent (100%) advance deposit is due thirty (30) days prior to the first event day. Additional orders or increases after the initial deposit has been received, must be paid in full at the time of the request before the start of the event. A credit card is required to be on file for any replenishments or add-ons during the event. Onsite charges will be reconciled daily to the credit card on file. If a credit card is not added under the customer's account, the customer will be unable to request replenishments or add additional services during the event.

Customers unable to pay for incidentals during event via credit card, will be required to provide an additional deposit of 20%-30%. This deposit will be monitor to cover any additional services during the event and will be refunded post-event, after deducting any incidental costs. Sodexo Live! reserves the right to halt the execution of services until the Customer has complied with the payment requirements, and 100% advance deposit is acquired by Sodexo Live!. Specific payment methods may not be available based on the date of the payment request.

Sodexo Live! requires Customers who paid the advance deposit by ACH, Wire or Bank Transfer to furnish an official bank letter from their financial institution, with the financial institution's logo in the letterhead, in the event a refund is warranted at the conclusion of the event. Before authorizing any advance deposits, verify your financial institution's ability to accurately supply this letter. Sodexo Live! will not be held liable for Customers unable to obtain a swift or secure refund due to the inability to procure the proper documentation.

Terms & Final Invoice Reconciliation

Any additional amounts due to Sodexo Live! from the Customer will be based on the actual number of persons/items served and any on-site services requested and approved during your Event. Onsite charges will be reconciled daily to the credit card on file. After the final event day, the Customer shall, within ten (10) business days from the invoice date, advise Sodexo Live! in writing of any discrepancies in the invoice so that Sodexo Live! may review and, if necessary, make any proper adjustments. The Customer is responsible for settling all outstanding invoices within ten (10) business days from the invoice date.



CANCELLATION POLICY

Cancellation Policy

Termination due to Cancellation of Event. In the event the Customer wishes to cancel the Event, Customer shall provide written notice to Caterer as soon as practicable and Customer shall be required to pay a "Cancellation Fee" as follows:

If Customer cancels ten (10) days or fewer prior to the Event, the Cancellation Fee shall be one hundred percent (100%) of the Deposit.

If Customer cancels between eleven (11) days and thirty (30) days prior to the Event, the Cancellation Fee shall be fifty percent (50%) of the Deposit, the remainder of which shall be refunded to Customer.

If Customer cancels between thirty-one (31) days and sixty (60) days, the Cancellation Fee shall be twenty-five percent (25%) of the Deposit, the remainder of which shall be refunded to Customer.

If Customer cancels the Event outside of sixty (60) days, Caterer shall refund the Deposit to Customer less the cost of (i) any specialty items or perishable items that have been purchased or ordered by Caterer for the Event and cannot be returned; (ii) any services that have been purchased or ordered by Caterer for the Event and cannot be cancelled; (iii) any equipment that has been rented by Caterer for the Event in a contract that cannot be cancelled; and/or; (iv) a reasonable fee to compensate Caterer for expenses leading up to the Event.





READY TO PLAN CATERING FOR YOUR NEXT EVENT?

email: rhernandez@descansogardens.org

<https://www.descansogardens.org/special-event-request/>