

SPECIAL EVENTS MENU



CATERING AND SPECIAL EVENT SALES
213.926.5272 • segerstromevents@patinagroup.com
600 Town Center Dr., Costa Mesa, CA 92626



“food that made us swoon”

- OC REGISTER



BREAKFAST

CONTINENTAL BUFFET

requires minimum of 50 guests

Chef's selection of assorted pastries, muffins and croissants

Platters of fresh seasonal fruit, served with cottage cheese

Housemade preserves and jams

Freshly squeezed orange and grapefruit juices

Freshly brewed coffee (regular & decaffeinated) and tea

SEATED

includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee

ENTRÉE | SELECT ONE

Corned Beef Hash yukon gold potatoes, baby arugula

"Ham-Steak & Eggs" grilled thick-cut ham, scrambled eggs, crispy breakfast potatoes

Wild Mushroom & Egg Scramble black forest ham, breakfast potatoes

Cinnamon French toast, maple, caramelized bananas, toasted walnuts, applewood-smoked bacon

Market Vegetable Frittata goat cheese, yukon potatoes, bacon, gremolata, piquillo pepper purée

JUICE | SELECT TWO

orange, cranberry, grapefruit, tomato



Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%).
Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute
any of the above-mentioned items; dietary restrictions accommodated on-site.

BREAKFAST

CLASSIC BUFFET

*includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee
requires minimum of 50 guests*

ENTRÉE | SELECT ONE

Scrambled Eggs chives

Mini Quiches seasonal vegetarian and meat

Tillamook Cheddar Omelette tomatoes, onions, mushroom, spinach, bacon

Smoked Salmon Frittata fresh asparagus, red onion, dill crème fraîche

Roasted Vegetable Frittata marble potatoes, zucchini, peppers, mushrooms, asiago cheese

Brioche French Toast macerated berries, chantilly cream

Additional Selection

ACCOMPANIMENTS | SELECT TWO

Applewood Smoked Bacon

Pork Breakfast Sausage

Chicken Sausage onions, peppers

Roasted Breakfast Potatoes onions, sweet peppers, herbs

Hash Brown Potatoes

ENHANCEMENTS

Artisan Granola fresh berries, vanilla yogurt parfaits *10. per person*

Seasonal Fruit Platter





LUNCH

SEATED LUNCH

TWO COURSES | THREE COURSES

includes assorted rolls and butter, iced tea, regular and decaffeinated coffee

STARTER | SELECT ONE

Baby Arugula Salad shaved Manchego, honey crisp apple, toasted almonds, dried figs, apricots, balsamic

Caesar-style Kale Salad herbed ciabatta croutons, shaved parmesan, toasted pumpkin seeds

Butter Lettuce pickled shallots, watermelon radish, fine herbs, parmigiano reggiano, sherry vinaigrette

Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

ENTRÉE | SELECT ONE

Pan-Roasted Jidori Chicken creamy polenta, sautéed swiss chard, rosemary natural jus

Jidori Chicken whipped gold potatoes, baby spinach, three-mustard sauce, thyme juice

Niçoise Salad roast lamb or broiled albacore tuna, new potatoes, hard cooked eggs, tomatoes, fine green beans, roasted sweet peppers, niçoise olives, light balsamic dressing

Skuna Bay Salmon soft polenta, asparagus, mushroom, crushed plum tomatoes

Striped Bass ragout of peas, beans, asparagus and roasted plum tomatoes

Grilled Hanger Steak fingerling potatoes with garlic, rainbow baby carrots, bordelaise sauce

Forest Mushroom Risotto carnaroli rice, asparagus, chives, parmesan

DESSERT | SELECT ONE

New York Cheesecake

Key Lime Tart

Chocolate Mousse Cake

Mix Fruit Tart



Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%).
Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute
any of the above-mentioned items; dietary restrictions accommodated on-site.

LUNCH

BUFFET

includes assorted rolls and butter, iced tea, OR regular and decaffeinated coffee | requires minimum of 50 guests

STARTER | SELECT ONE

Baby Arugula Salad shaved manchego, apple, toasted almonds, dried figs, apricots, balsamic

Little Gem Lettuce croutons, shaved parmigiano reggiano, radicchio, caesar dressing

Butter Lettuce pickled shallots, watermelon radish, fine herbs, parmigiano reggiano, sherry vinaigrette

Baby Mixed Greens endive and cherry tomatoes, citrus virgin oil dressing

ENTRÉE | SELECT TWO

NY Steak caramelized cipolini, tomato confit in olive oil, pinot sauce

Slow-Braised Boneless Short Ribs red wine sauce

Roast Lamb Leg garlic, tomato, basil, niçoise olives

Striped Bass pea ragout, beans, asparagus and roasted plum tomatoes.

Seared Salmon forest mushrooms, sweet onions, english peas, tendrils

Peppered Tuna baby bok choy, marinated shiitake, crisp wontons, yuzu ponzu broth

Jidori Chicken Breast chimichurri

ACCOMPANIMENTS | SELECT TWO

Olive Oil Smashed Potatoes

Roasted Fingerling Potatoes

Creamy Rosemary Polenta

Assortment of Spring Farmers Market Vegetables

Rosemary Grilled Asparagus

Jidori Chicken Breast chimichurri

Peppered Tuna baby bok choy, marinated shiitake, crisp wontons, yuzu ponzu broth

SWEETS

Assortment of Petit Fours



Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%).
Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute
any of the above-mentioned items; dietary restrictions accommodated on-site.

RECEPTION

TRAY PASSED HORS D'OEUVRES

1 HOUR | SELECTION OF 3

1 HOUR | SELECTION OF 4

EARTH

Mini Grilled Cheese Sandwiches fig jam, wild arugula, brie

Garlic Crostini fava bean, meyer lemon oil, shaved parmesan

Crisp Polenta caramelized shallots, balsamic

Toybox Tomato burrata mozzarella, basil, tapenade, crisp brioche

Cumin Roasted Carrots spicy hummus, pepitas, pumpernickle crostini

Crisp Arancini scamorza, tomato, lemon, thyme

Porcini Mushroom Mousse toasted ciabatta, parsley pesto

Mini Avocado Toast burrata mozzarella, heirloom cherry tomato, smoked sea salt

Mushroom & Truffle Flat Bread mushrooms, sage and truffle cheese

Watermelon Cube french feta, tarragon balsamic

Crispy Vegetable Spring Roll apricot mustard

Red Wine Poached Pear Flat Bread burrata cheese, fried parsley leaf, lemon zest

LAND

Herb-Crusted Lamb Loin baguette crisp, pickled onion, pea pesto

Grilled Beef Hanger Steak on a fork, sauce béarnaise

Mini Slider Burgers grilled red onions, aged cheddar

Charred Short Rib crisp flat bread, grilled red onion, salsa verde

Beef Sirloin Crostini tapenade, parmigiano-reggiano, baby arugula

Grilled Beef Crostini caramelized onions, creamy horseradish

Chicken & Waffle buttermilk fried chicken, waffle, vermont maple

Prosciutto Flatbread mozzarella, arugula, extra virgin olive oil, shaved parmesan

Fig Flatbread honey roasted figs, point reyes bleu, serrano ham, arugula, shaved parmesan

Spiced Lacquered Duck Confit sauce a l'orange, crostini

Bamboo-Spiked Beef Strip Loin cipollini, chimichurri

Wonton of Gingered Chicken scallion ponzu



Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%).
Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute
any of the above-mentioned items; dietary restrictions accommodated on-site.

RECEPTION

TRAY PASSED HORS D'OEUVRES

1 HOUR | SELECTION OF 3 |

1 HOUR | SELECTION OF 4 |

SEA

Smoked Salmon crisp brioche, shaved radish, cucumber, crème fraîche, caper

Gold Potato Blini smoked salmon, vodka crème fraîche

Smoked Salmon Pizza dill crème fraîche, salmon caviar (+3)

Ahi Tuna Poke soy-sesame dressing, nori, wonton crisp

Ahi Tuna Tartare pickled ginger, ponzu, tobiko wasabi

Shrimp Bruschetta basil marinated shrimp, olive oil poached tomato

Shrimp "Cocktail" Endive horseradish crème, cocktail sauce, celery leaf, lemon

Yellowtail Crudo jalapeño, snow pea purée, spicy ponzu

Avocado Toast grilled octopus, chermoula

Sweet Maryland Crab Cakes herb remoulade

Tempura Shrimp wasabi glaze

Gravlax toasted bagel crisp, tobiko wasabi, pickled ginger crème fraîche



Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%).
Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute
any of the above-mentioned items; dietary restrictions accommodated on-site.

RECEPTION STATIONS

1.5 hours of service | requires minimum of 50 guests

ANTIPASTI

roasted peppers, roasted eggplant and goat cheese, marinated artichoke hearts, grilled fennel,
marinated bocconcini mozzarella, marinated tomatoes, pickles vegetables
thyme roasted ciabatta and fresh focaccia.

CHEESE & CHARCUTERIE

aged parmigiano-reggiano chunks, laura chanel goat cheese and sheep milk cheeses,
dried fruits, nuts, grapes, jams, marinated olives, artisanal breads
prosciutto, salami, serrano ham, cornichons, mustards

FLAT BREAD BAR | SELECT FOUR

Pizza Margherita fresh mozzarella, tomato, basil

Gruyère and Parmesan prosciutto, white truffle oil

Zucca Pizza butternut squash, caramelized onion, prosciutto, fresh chèvre

White Pizza fontina, mozzarella, ricotta, parmesan, rosemary, garlic

Forest Mushrooms fontina, thyme

Heirloom Tomatoes squash blossoms, burrata mozzarella, sweet basil, king trumpet mushrooms,
scallions, guanciale

Grilled Chicken sundried tomatoes, basil pesto

Portobello Mushroom roasted sweet peppers, fresh chèvre

SLIDERS | SELECT THREE

The Original angus beef, Tillamook cheddar, lettuce, tomato, pickles, secret sauce

Angus Beef Burger Gruyère roquefort, applewood-smoked bacon, caramelized onions

Blackened Tilapia Slider cilantro lime aioli

Mini Bao pork belly, hoisin, cucumber

Seared Ahi Tuna wasabi aioli, sesame seaweed

Soy-Marinated Grilled Portabella Mushroom vegetable julienne tempura *vg*



Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%).
Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute
any of the above-mentioned items; dietary restrictions accommodated on-site.

RECEPTION

1.5 hours of service | requires minimum of 50 guests

TASTE OF ASIA

Pad Thai noodles, crispy tofu

Steamed Buns pork belly, hoisin, pickled cucumber

Chicken Skewers coconut milk peanut sauce

Braised Short Rib Skewers panang curry, lime leaves, coconut milk, fried garlic

TACO STATION

carne asada, shredded achiote chicken, grilled lime marinated white fish

shredded cheese, sliced jalapeno, cilantro-onion chop, lime wedges, crema, guacamole salsa-rioja verde, pico de gallo, cotija cheese, warm corn, and flour tortillas

30. PER PERSON

TASTE OF BAJA

scallops, shrimp, hamachi

crushed avocado, pickled onions, heirloom tomato pico de gallo, salsa verde, salsa roja, avocado salsa, cilantro, green onions, jalapeños, blue corn tortilla tostadas

CARVERY

prime rib au jus, yukon gold mash, haricot vert almondine, signature caesar salad, white anchovies, shaved parmesan

BAMBOO SPIKED SKEWERS | SELECT THREE

Free-Range Chicken thai curry, coconut milk peanut sauce

Grilled Vegetables salsa verde *vg, gf*

Grilled Beef caramelized onions, horseradish

Prime Beef Short Rib chinese barbecue sauce

Shrimp pancetta, orange mustard, fried garlic

Prosciutto honeydew melon *gf*

Grilled Octopus chorizo bilbao, cilantro chimichurri



Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%). Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute any of the above-mentioned items; dietary restrictions accommodated on-site.

RECEPTION OR DINNER STATIONS

1.5 hours of service | requires minimum of 50 guests

CHINESE TAKE-OUT BOXES | SELECT THREE

Asian Noodle Salad caramelized chinese eggplant, bean sprouts, sesame dressing *vg*

Curried Fried Rice vegetable spring rolls, mango sweet-and-sour sauce *v*

Pad Thai Noodles chicken or shrimp

Pork Pot Sticker ginger scallion noodles

Vegetable Pot Sticker ginger scallion noodles *v*

Malaysian Beef Satay spicy coconut milk, crisp cellophane noodles

Chinese Chicken Salad crisp wontons

HURRY CURRY

Chicken Tikka Masala *gf*

Curried Beef Kheema potatoes, grated ginger *gf*

Basmati Pilaf saffron, toasted coconut *vg gf*

Sautéed Spinach Chickpeas cipollini onions, candied ginger *vg gf*

Naan Bread

SANDWICHES N' SUCH | SELECT THREE

Turkey Club Wrap Sandwich cranberry relish, crushed avocado

Grilled Vegetable Panini-Style Sandwich sherry dressing, spanish manchego *v*

Herb-Roasted Chicken Breast fresh mozzarella, portobello mushroom, tomato, pesto

Mortadella prosciutto, salami, aged provolone, baguette

Warm Reuben Sandwich corned beef, swiss, thousand island dressing, sauerkraut, rye

Warm Cuban-Style Pressed Pork Sandwiches

Pancetta scallion mayonnaise, sun-dried tomato, toasted whole wheat bread

Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%).
Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute any of the above-mentioned items; dietary restrictions accommodated on-site.



DINNER

PLATED AND SERVED

Includes assorted rolls and butter, regular and decaffeinated coffee

STARTER | SELECT ONE

Gem Lettuce pickled shallots, fine herbs, watermelon radish, parmigiano-reggiano, sherry vinaigrette

Butter Lettuce Wedge buttermilk dressing, red onions, preserved tomatoes, stilton blue cheese tarragon, everything but the bagel spice

Kale Salad butternut squash, pomegranate, pistachios, ruby beets, pecorino-basil dressing

Heirloom Apple salad pink lady, arugula, goat cheese, frisée, watercress, beets, meyer lemon vinaigrette

Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, blue cheese, white balsamic vinaigrette

Baby Arugula manchego, honeycrisp apple, toasted almond, figs, balsamic

ENTRÉE | SELECT ONE

Roasted Jidori chicken breast whipped gold potatoes, baby spinach, three mustards sauce, thyme jus

Grilled NY Steak creamed bloomsdale spinach, crisp fingerling potatoes, organic rainbow carrots, bordelaise sauce

Red Wine Braised Beef Short Rib wild mushrooms, potato purée, wilted swiss chard, beef jus

Osso buco braised veal shank, meyer lemon risotto, asparagus, herb gremolata

Filet Mignon Anson mills polenta, maple butter, goat cheese, broccoli, cabernet sauce

Filet Mignon, smoked salt, carrot purée, baby rainbow carrots, roasted marble potatoes, bordelaise

Branzino lemon quinoa, radish, salsa verde, carrot-cucumber salad

Skuna bay Salmon lemongrass-coconut rice, lentils, curry-coconut sauce, cilantro, pickled onions

Rainbow Trout butternut squash, brussels sprouts, almonds, brown butter, preserved lemon

Chilean Sea Bass patty pan squash, spinach, creamed Swiss chard, asparagus, charred lemon

Forest Mushroom Risotto Carnaroli rice, asparagus, chives, parmesan *v*

DESSERT | SELECT ONE

New York Cheesecake

Key Lime Tart

Chocolate Mousse Cake

Mixed Fruit Tart

Apple Tart

Opera Tart

Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*



Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%). Prices subject to change without prior notice. Menu items subject to availability, Patina Catering reserves the right to substitute any of the above-mentioned items; dietary restrictions accommodated on-site.



DINNER

BUFFET DINNER

includes assorted rolls and butter, regular and decaffeinated coffee | requires minimum of 50 guests

STARTER | SELECT ONE

Manchego wild arugula, honey crisp apple, toasted almond, figs, balsamic

Baby Greens roquefort cheese, brown sugar walnuts, honeycrisp apples, pomegranate vinaigrette

Baby Greens baby tomatoes, endive, lemon vinaigrette

Butter Lettuce Wedge buttermilk dressing, red onions, preserved tomatoes, stilton blue cheese tarragon, everything but the bagel spice

Kale Salad butternut squash, pomegranate, pistachios, ruby beets, pecorino-basil dressing

Classic Caesar Salad tender hearts of romaine, shaved parmesan, garlic focaccia croutons

ENTRÉE | SELECT TWO

Grilled Hanger Steak fresh herb chimichurri

Porcini-rubbed NY Steak cipollini onions, sauce bordelaise

Slow-Braised Boneless Short Ribs red wine sauce, glazed shallots, thyme

Grilled Chicken caramelized garlic, lemon, light rosemary jus

Roasted Stripped Bass pistou nage

Roasted Salmon warm dressing of tomato, lemon, capers, olive oil

ACCOMPANIMENTS | SELECT TWO

Roasted Fingerling Potatoes olive oil

Yukon Gold Potato Purée

Jasmin Scented Rice

Sautéed Seasonal Baby Vegetables

Creamy Rosemary Polenta parmesan

Blasted Broccoli oven charred, lemon zest, olive oil, garlic, chili flake

SWEETS

Assortment of Petit Fours



Vegetarian = *v* Vegan = *vg* Gluten Free = *gf*

Priced per person unless otherwise noted. Price does not include event labor charges, sales tax and administrative fee (22%).
Prices subject to change without prior notice. Menu items subject to availability. Patina Catering reserves the right to substitute
any of the above-mentioned items; dietary restrictions accommodated on-site.

PATINA
CATERING



CATERING AND SPECIAL EVENT SALES
213.926.5272 • segerstromevents@patinagroup.com
600 Town Center Dr., Costa Mesa, CA 92626