

CONTEMPORARY CATERING

“Something Sacred is at Stake at Every Event”

“100 mile menu”

Many people talk about thinking globally and acting locally, but at Contemporary Catering we put this sentiment into action. This elegant menu creation by Executive Sous Chef Chris Voorhees addresses global fair while using only product from our local waters, farms and ranches. All of the ingredients have been acquired from locations within one hundred miles of our facility in the Los Angeles area. We hope you have an opportunity to enjoy this tasteful seasonal menu.

Tray Passed Selections

Torched Santa Barbara Striped Bass with Catalina Plum Gastrique

Local Spot Prawn on Artichoke Bottom with Pancetta Lardoon, Lime Zest & Shaved Asparagus

Fried Green Munak Ranch Heirloom Tomato & Arugula Napoleon
with Onion Compote, Micro Basil

I

Healthy Family Farms Braised Duck & Dumpling in an Apricot Broth

II

Local Butter Lettuce with Pickled Red Onions & Grape Tomatoes in a Creamy Fennel Dressing

III

Prime Filet of Brandt Beef with Pan Crisped Wesier Farms Carrots, Oyster Mushrooms, German
Butterball Potatoes & Los Olivos Port Wine Reduction

Pan Seared Local Halibut with Caramelized Ramps, Pea Puree & Avocado Oil Drizzle

IV

Fresh Local Berries & Meyer Lemon Genoise with Zabaglione