



Flora Events
at Descanso Gardens

CATERING MENU 2025

WELCOME



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.

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Dietary Identifications

Use these icons to discern what recipes have dietary restrictions

Vegetarian  Vegan  Dairy Free  Gluten Free 

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 | 26

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

Descanso Sunrise Buffet with Sausage | 34

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 | 36

- 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 | 34

- 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 | 8

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

English Muffin Sandwich | 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 | 16

Applewood Bacon, Caramelized Onions, Gruyère Cheese

French Toast | 12

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

Applewood Bacon | 6

Pork Sausage Links | 6

Chicken Apple Sausage | 6

Impossible Sausage Patties | 7

Sautéed Mushrooms & Herbs | 5

BREAK SERVICE

10 guest minimum



Break Options

Trail Mix Station | 15

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

Healthy Break | 15

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

Sugar Break | 15

- Assorted Mini Cupcakes
- Assorted Baked Cookies
- Iced Coffee
- Energy Drinks

South of the Border Break | 15

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

À la Carte Beverages

Hot Coffee & Hot Tea Station | 5

Milk alternatives available upon request
Comes with Cups, Sugar, Sugar Substitute, Creamer, Stirrers, Cocktail Napkins

Hot Chocolate | 5

Lemonade | 4

Iced Tea | 4

Juice | 4

Orange, Grapefruit, Pineapple or Cranberry

Bottled Water | 5

Bottled Sparkling Water | 6 Assorted

Sodas | 3.75

LUNCH OPTIONS

10 guest minimum



Picnic Boxed Lunch | 30

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 & Havarti Sandwich

Turkey, Havarti, Lettuce, Tomato, Mayonnaise, Mustard

Ham & Havarti Sandwich

Ham, Havarti, Lettuce, Tomato, Mayonnaise, Mustard

Cold Cut Sandwich

Mortadella, Salami, Provolone Cheese, Red Pepper Aioli

Roast Beef Sandwich

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

Caprese Sandwich V

Fresh Mozzarella, Sliced Tomatoes, Basil Pesto

Center Circle Deli Lunch Buffet | 35

Market Greens Salad V D GF

Market Greens, Shaved Vegetables, House Made Balsamic Vinaigrette

Ancient Grains Salad V D GF

Whole Grains, Arugula, Golden Raisins, Butternut Squash, Toasted Walnuts, Poppy Seed Dressing

Sandwich Board

Sliced Turkey, Ham, Roast Beef, Roasted Market Vegetables, Havarti, Jack, Cheddar Cheeses, Local Artisan Bread, Sliced Pepperoncini, Pickles, Lettuce, Tomatoes, Red Onion, Mustard, Mayonnaise

Kettle Chips

Chocolate Chip Cookies

Salted Caramel Brownies

Tulip Tea Sandwiches | 30

Petite Sandwich Display

SELECT UP TO 3

Egg Salad on Brioche V

Egg Salad, Chèvre, Brioche Bun

Smoked Salmon On Whole Wheat

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

Avocado Toast V

Avocado, Compressed Tomato, Everything Seasoning, Country White Bread

B.L.T.

Bacon, Lettuce, Tomato, Mayonnaise, Country White Bread

Brie & Apple on Pullman Loaf V

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

Curried Chicken Salad

Curried Chicken, Crushed Cashews, Chives, Pullman Loaf

Smoked Ham & Cheese on Wheat

Smoked Ham, Cheddar Cheese, Dijonnaise, Bread & Butter Pickles, Wheat Bread



Camellia Bloom Lunch Buffet | 44

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

Salads

SELECT ONE

Hearts Of Romaine

Grilled Romaine Hearts, Toasted Pepitas, Queso Fresco, Croutons, Chili De Arbol Oil, 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

Insalata Reggiana

Arugula, Radicchio, Pears, Parmigiano Reggiano, Toasted Pine Nuts, Grapes, Mustard Vinaigrette

Asian Salad

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

Shirazi Salad

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

Entrées:

SELECT TWO

Grilled Chicken Tacos

Cumin 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 with Ginger Garlic Sauce

Miso Glazed Salmon, Roasted Mushrooms, Ginger Garlic Sauce

Lemon Herb Roasted Chicken

Roasted Chicken, Lemon Herb Jus, Artichokes, Capers

Pork Loin with Garlic Ragout

Carved Pork Loin, Tomato, Olive, Garlic Ragout

Mahi Mahi with Citrus Fennel Salsa

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

Quinoa Chicken with Fresh Herbs

Roasted Chicken, Dijon, Fresh Herbs, Puffed Quinoa

Local Striped Sea Bass

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

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Crispy Artichokes, Chimichurri, Tahini Crema, Lemon Oil



Sides

SELECT TWO

Esquites Brussels Sprouts

Brussels Sprouts, Roasted Sweet Corn, Chipotle Aioli, Cotija Cheese, Lime

Arroz Tomate

Spanish Style Rice

Slow Cooked Black Beans

Cumin Scented Black Beans

Smashed Potato Salad

Smashed Fingerling Potatoes, Whole Grain Aioli, Chives, Sea Salt

Garlicky Roasted Fresh Corn

Fresh Harvest Corn, Garlic Butter

Jasmine Scented Rice

Steamed Jasmine Rice

Wild Mushroom Risotto

Wild Mushrooms, Parmesan Cheese

Zesty Charred Broccolini

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

Roasted Garden Vegetables

Roasted Carrots, Parsnips, Baby Squash

Za'atar Spiced Vegetables

Medley of Roasted Vegetables, Za'atar Spice Blend

Pasta Tossed with Herbs & Olive Oil

Gemelli Pasta, Fresh Herbs, California Extra Virgin Olive Oil

Sicilian Caponata

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

Desserts

SELECT ONE

Chocolate Mousse Cake

Dulce de Leche Brownies

Olive Oil Cake

Blueberry Ricotta Cake

Tiramisu

Warm Churros

Cinnamon Sugar

Assortment of Mini Desserts

Chef's Choice

Lemon Tarts

Salted Caramel Crunch Cookies

Chocolate Chip Cookies

Chocolate Decadence Brownie

4-Layer Carrot Cake

Flourless Brownie



Garden After Hours

Passed or Stationed Hors d'oeuvres

Minimum 25 pieces per item

COLD

Cucumber Cups with Smoked Salmon | 6

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

Caprese Skewers | 4

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

Stuffed Peppadew Peppers | 5

Pickled African Pepper, Whipped Goat Cheese, Micro Herb

Roast Beef Mini Sando | 5

Roast Beef, Green Goddess Horseradish Cream, Havarti Cheese, Micro Arugula, Pullman Loaf

Sesame Seared Ahi | 6

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

Smoked Salmon Blinis | 6

Smoked Salmon, Crème Fraîche, Tobiko Caviar, Fennel Frond

Bruschetta on Ciabatta Crostini | 5

Olive Oil, Micro Basil, Balsamic Reduction

HOT

Yakitori Skewers | 6

Grilled Chicken, Sesame Sweet Soy Glaze, Scallions

Crab Cakes | 7

Remoulade & Chive

Spanakopita | 5

Spinach & Feta Wrapped in Phyllo

Vegetable Spring Rolls | 5

Cabbage & Carrots

Brie & Fig Petite Bites | 5

Brie, Fig Jam, Rosemary

Sweet Chili Shrimp | 6

Grilled Shrimp Skewers with Sweet Chili Sauce

French Onion & Wild Mushrooms Tartlet | 5

Mushroom, Onion, Gruyère

Bruschetta | 5

Olive Oil, Balsamic Reduction



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.

Taco Bar | 28

- Warm Corn & Flour Tortillas
- Black Beans & Spanish Rice

CHOICE OF 3 PROTEIN OPTIONS

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

TOPPINGS 

- Queso Fresco, Cilantro, Diced Onion, Radish, Crema, Guacamole, Salsa Verde, Pico de Gallo, Salsa Roja

Flatbread Station | 32

- Pear & Gorgonzola 
 - Red Wine Poached Pears, Gorgonzola Cheese, Candied Walnut Crumble, Micro Thyme, Calabrian Chilis
- Chorizo & Manchego
 - Herb Pistou, Chorizo, Manchego Cheese, Caramelized Onions, Slow Roasted Tomatoes
- Calabrian Flatbread 
 - Calabrian Tomato Spread, Fresh Mozzarella, Heirloom Tomatoes, Arugula, Shaved Manchego Cheese

Slider Station | 30

- Mini Smashed Burgers
 - Mini Burgers, Grilled Onions, Cheddar Cheese, House Sauce, Pickle, Slider Bun
- Caprese Slider On Brioche Bun 
 - Fresh Mozzarella, Basil Pistou, Tomato, Olive Oil, Balsamic Mayo
- Truffle Tater Tots  
 - Truffle Tater Tots, Herb Parmesan Cheese

Pasta Station | 27

Served with Garlic Bread

CHOICE OF 2:

- Rigatoni Cacio e Pepe
 - Parmesan Pepper Cream Sauce & Spinach
- Cavatappi with Short Rib Ragoût
 - Red Wine Marinara Sauce, Capers & Basil
- Wild Mushroom Ravioli
 - Porcini Cream Sauce with Micro Thyme & Sauteed Mushrooms
- Cheese Tortellini
 - Roasted Butternut Squash, Fried Sage, Brown Butter & Grated Parmesan Cheese

Chef's Carving Table | 65

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
- Beef Filet Tenderloin
 - Cream Of Horseradish, Cream Of Point Reyes Blue Cheese Sauce



Tide-to-Table Cocktail Bar | MP

- Shrimp
- Crab Claws
- Cocktail Sauce
- Horseradish
- Lemons
- Tabasco Sauce

Mozzarella Bar | 35

- Assortment of Fresh Cheeses  
Fresh Mozzarella, Mozzarella Bocconcini, Di Stefano Farms Burrata, Fresh Mozzarella Pearls & Smoked Mozzarella
- Sides & Accoutrements
Basil Pesto, Romesco, Artichokes, Olive Pistou, Garlic Confit, Arugula, Salami, Preserved Lemons, Sun Dried Tomatoes, Castelvetrano Olives, Roasted Red Piquillo Peppers & Marinated Button Mushrooms
- Dipping Oils   
Olive Oil, Smoked Olive Oil, Lemon Oil, Chili Oil, Truffle Oil & Balsamic Syrup
- Grilled Breads
Crostoni, Mini Baguettes & Flatbread

Dessert Station | 23

CHOICE OF FOUR

- S'mores Bars
- Pastry Pops
- Lemon Bars
- Cupcakes
- Mini Churros
- Cookies
- Brownies
- Macaroon

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, Country Pate, Whole Grain Mustard, Pickles Marinated Olives, Artichokes, Cannellini Bean Salad, Dried Fruit & Nuts, Rosemary Crackers, Baguette
- 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

Dips

Serves 25

- Red Bell Pepper Hummus | 30
Olive Oil, Chickpeas, Za'atar Spice, Pita Chips
- 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 | 25
Pita Chips
- Salsa, & Guacamole | 25
Tortilla Chips

DINNER OPTIONS



Nature's Table Plated Dinner | 70

Plated dinner includes: Choice of one salad, choice of two proteins and one vegetarian or vegan, two sides and one dessert.

Salads

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

Sicilian Garden Salad

Lollo Rossa Lettuce, Sweet Little Gem Wedges, Orange Segments, Yellow & Red Beets, San Daniele Prosciutto Chips, Sicilian Pistachio Pesto 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
- Berkshire Pork Tenderloin 
Berkshire Pork Tenderloin, Cornichon & Mustard Sauce

CHOOSE ONE

From the Sea

- Seared Salmon 
Fresh Salmon, Citrus Beurre Blanc
- Seared Branzino 
Mediterranean Branzino, Beurre Blanc
- Halibut en Papillote 
Fresh Roasted Halibut, Seasonal Vegetables, Lemon Compound Butter, Natural Braising Jus
- Local Striped Sea Bass  
White Sea Bass, Citrus Relish

CHOOSE ONE

From the Earth

- Tofu Scallops with Risotto   
Seared Tofu Scallops, Edamame Risotto
- Eggplant & Mushroom Risotto   
Risotto, Eggplant, Mushrooms, Crispy Leeks
- Butternut Squash Ravioli  
Butternut Squash Filled Ravioli, Carrot Purée
- Roasted Potato "Crab Cakes"  
Roasted Potato, Red Pepper Coulis

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

- Wild Rice Risotto   
Butternut Squash
- Potato Gratin  
- Buttery Mashed Potatoes  
Cream, Butter, Salt, Cracked Black Pepper
- Roasted Garlic & Fingerling Potatoes   
Rosemary, Thyme, Sea Salt, 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**

DINNER OPTIONS



Garden Favorite Dinner Buffets | 55

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

California Grill Buffet

Split Little Gem Salad

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

California Citrus Salad

with Fennel, Radish, Avocado & Blood Orange Vinaigrette

Smashed Fingerling Potato Salad

with Whole Grain Aioli, Chives & Sea Salt.

Mesquite Grilled Chicken Breast

with Sweet n Spicy BBQ

Santa Maria Tri Tip

with Au Jus

Roasted Corn

with Garlic Butter

Burnt Ends BBQ Beans

with Sweet Onions

Sliced Watermelon

Assorted Hand Pies

Cherry Blossom Buffet

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

Korean BBQ Chicken

with Toasted Cashews & Green Onions

Miso Glazed Salmon

with Roasted Mushrooms & Ginger Garlic Sauce

Jasmine Scented Rice

Wok Charred Vegetables

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

Green Tea Flan

Coconut Milk Chia Pudding



Agave Grove Buffet

Grilled Hearts of Romaine

with Toasted Pepitas, Queso Fresco, Croutons, Chili de Arbol Oil & Caesar Dressing

Esquite Brussel Sprouts

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

Cumin Rubbed Free-Range Chicken Breast

with Guajillo Salsa

Pork Carnitas

with Sauteed Peppers & Onions

- Fresh Corn Tortillas
- Salsa Verde y Roja
- Arroz Tomate

Slow cooked Black Beans

with Smoked Tocino

Tres Leches Cake

Warm Churros

Rose Garden Buffet

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 Herb Jus, Artichokes & Capers

Carved Pork Loin

with Tomato, Olive & Garlic Ragoût

Charred Broccolini

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

Roasted Carrots, Parsnips, Baby Squash

Chocolate Mousse Cake

Assorted Mini Pastries

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.

Alcohol Service Policy

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.

Flora Platinum Bar

Three Hours | 55 • Four Hours | 60

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 | 45 • Four Hours | 50

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, Domaine de Cala Rosé, Hahn Cabernet Sauvignon, Mark West Pinot Noir, Casa Canevel Prosecco
- **Non-Alcoholic** | Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices, Club Soda, Tonic

Standard Beer & Wine Bar

Three Hours | 35 • Four Hours | 40

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 & Champagne** | Wycliff Brut California Champagne, Bianchi Sparkling Wine, Santa Marina Prosecco

INCLUDES

- **Non-Alcoholic** | Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices, Club Soda, Tonic

Non-Alcoholic Bar

Three Hours | 12 • Four Hours | 18

INCLUDES

- **Non-Alcoholic** | Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices, Club Soda, Tonic



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 | 12

Choice of two | 18

Seasonal Signature Cocktails

Berry Bramble Smash

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

Ginger Bloom Elixir

Vodka, Ginger Simple Syrup, Jasmine Tea, Fresh Lemon Juice, Sparkling Rosé

Marigolds At Sunset

Vodka, Fresh Lemon Juice, Marigold Flower Honey Syrup, Rosé Water

Cucumber Grove Gimlet

Gin or Vodka, Lillet Blanc, Fresh Lime Juice, Basil, Cucumber

Basil Blush Sangria

Gin, Rosé, Grapefruit Juice, Cranberry Juice, Strawberry & Basil Simple Syrup, Fresh Lemon and Lime Juice

Lavender Fields

Gin, Cocchi Rosa, Lavender Syrup, Crème de Violette, Lemon

Flora Daiquiri

Rum, Fig Preserves, Fresh Lime Juice, Simple Syrup

The Secret Garden

Tequila, St. Germain, White Wine, Sage-Plum Syrup, Fresh Lemon Juice, Club Soda

Additional Add-ons:

Welcome Tray Pass Champagne

5 per person

Champagne Toast

3 per person

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 9.5% 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** require pre-selected choices to be submitted with guest name and table numbers two weeks prior.
- **Special dietary requests** may be accommodated. Please inquire with your catering manager and send requests no later than two weeks prior to the event date.
- **Special bar requests** may be accommodated. Two weeks notice must be provided to allow sourcing. Please inquire with your catering manager.
- **Corkage Fee** is \$30 per any regular 750 ML bottle of wine.