

A long wooden table is set for an outdoor dinner in a garden. The table is covered with a light-colored, textured cloth and is adorned with several centerpieces of flowers in various vases. Gold-colored glasses are placed at each setting. White napkins are folded and placed on the table. The background shows a lush green lawn, trees, and string lights hanging from the trees, creating a warm and inviting atmosphere.

Alice B. CATERING

Alice B. CATERING TAYLOR MOCHIZUKI | 213.542.1102 | TAYLOR.MOCHIZUKI@BORDERGRILL.COM



Thank you for thinking of Alice B. for your upcoming event! Award-winning chefs Susan Feniger & Mary Sue Milliken bring decades of culinary excellence to your most important moments - from intimate dinners to grand celebrations.

Drawing inspiration from the extraordinary life of Alice B. Toklas and her travels through Europe, the menus highlight New American cuisine that shifts gracefully with the seasons.

The following packages have been designed to highlight the different styles of service we offer - buffets, family style and plated meals - for events of all sizes. We would be delighted to create the perfect proposal for you based on your unique vision, dietary preferences, and budget.

We look forward to working with you.

The Alice B. Catering & Events Team



PACKAGES

buffet

Manned buffet where each guest can enjoy a sampling of your selections.
We suggest the following: one salad, two entrees, and one side

family style

A sharable plated dinner where each guest can try a little bit of everything -
platters, bowls, tongs, and spoons required!
We suggest the following: one starter, three entrees, and two sides

plated

A traditional plated meal, where each guest will receive one entree based on
your selections. A diagram indicating where each guest is sitting and what
they have ordered is due 10 days prior to your event.
We suggest the following: one starter, three entrees, and two sides

Designed to be flexible, the packages above include compostable bamboo
plates, cutlery, platters, bowls, tongs, spoons, and napkins.

Kindly note, an estimate can be provided without selections, but the final
bill may vary depending on menu selections and rental needs.

PASSED APPETIZERS

chicken

SPICY BAKED CHICKEN WINGS sticky gochujang
CHICKEN SOUVLAKI SKEWERS mary's chicken . tzatziki
CURRIED CHICKEN SALAD mary's chicken . celery . currants . cashews . brioche bun

steak

BBQ BRISKET TOSTADA avocado . cotija cheese
ROAST DENVER STEAK caramelized onion . brioche bread . garlic herbed whipped feta
BASIL MEATBALLS marinara sauce . mozzarella

seafood

SMOKED TROUT CROQUETTES lemon labneh
PROSCIUTTO WRAPPED PRAWNS romesco sauce
DEVILED EGGS smoked salmon . gherkins . everything spice

pork

LAMB MEATBALLS green goddess dip
BLACK FOREST HAM & SWISS CHEESE SLIDER hawaiian rolls

vegetarian

BURRATA TOAST serrano . roasted grapes . brioche
CORNMEAL CHEDDAR DROP BISCUIT pimento cheese . pepper jelly
OLIVE OIL FLATBREAD roasted cherry tomatoes . black garlic . marjoram

vegan

BEET & WATERMELON RADISH CEVICHE TOSTADA chipotle mayo
WHIPPED CASHEW CHEESE STUFFED MEDJOOL DATES urfa biber pepper . maple syrup
GRILLED OYSTER MUSHROOM SKEWER tamari . ginger . pickled cucumber

add ons

SUMAC & OLIVE OIL POPCORN
BLACK PEPPER & PARMIGIANA CHEESE POPCORN
BACON & MAPLE POPCORN
SWEET & SPICY ROASTED PARTY NUTS
ROSEMARY ROASTED CASHEWS
TAJIN ROASTED CORN NUTS



starters

CAESAR SALAD crispy fried bread . parmigiano reggiano . classic anchovy lemon dressing

COMPRESSED WATERMELON SALAD pineapple citrus vinaigrette . basil

SHAVED CELERY SALAD shaved pecorino . fennel . dill aioli . lemon oil

NECTARINE SALAD marcona almonds . fine herbs . shallots . baby lettuce

ROASTED BEETS pistachio . feta cheese . chicories . lemon vinaigrette

WARM GOAT CHEESE GRATIN fig jam . thyme . almond cherry cracker

entrées

HALF ROASTED MARY'S CHICKEN medjool dates . capers . olives

BUTTERMILK FRIED CHICKEN slaw . franks hot honey sauce

BRAISED SHORT RIBS diane sauce

GRILLED FLAT IRON STEAK chimichurri sauce . wild arugula

BAKED SCOTTISH SALMON horseradish yogurt . apple frisee salad

MOLASSES GLAZED BEELER'S PORK SHOULDER bacon bourbon jam

ROASTED ROOT VEGETABLE POT PIE tarragon . mustard

VEGAN RANCHO GORDO CHICKPEA CONFIT charred cone cabbage . tahini . lemon . mint

sides

CHARRED BROCCOLINI tahini . toasted pinenuts

MAPLE ROASTED SEASONAL VEGETABLES aleppo pepper aioli . thyme

ROASTED ROMANESCO lemon . sunflower seed corn nut crumb

BUTTERMILK SMASHED POTATOES

SAUTÉED GREEN BEANS romesco sauce . hazelnuts

BUTTERBEAN RAGOUT fennel . tuscan lake . preserved lemon

FAMILY STYLE AND BUFFET

starters

RANCHO GORDO CHICKPEA HUMMUS roasted red pepper . olives . extra virgin olive oil . pita bread

CORNMEAL CHEDDAR BISCUITS pimento cheese . pepper jelly

MARKET VEGETABLE CRUDITES green goddess dressing

CAESAR SALAD crispy fried bread . parmigiano reggiano . classic anchovy lemon dressing

COMPRESSED WATERMELON SALAD pineapple citrus vinaigrette . basil (family style only)

SHAVED CELERY SALAD shaved pecorino . fennel . dill aioli . lemon oil

NECTARINE SALAD marcona almonds . fine herbs . shallots . baby lettuce

ROASTED BEETS pistachio . feta cheese . chicories . lemon vinaigrette

WARM GOAT CHEESE GRATIN fig jam . thyme . almond cherry cracker (family style only)

entrées

HALF ROASTED MARY'S CHICKEN medjool dates . capers . olives

BUTTERMILK FRIED CHICKEN slaw . franks hot honey sauce

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MOLASSES GLAZED BEELER'S PORK SHOULDER bacon bourbon jam

ROASTED ROOT VEGETABLE POT PIE tarragon . mustard

VEGAN RANCHO GORDO CHICKPEA CONFIT charred cone cabbage . tahini . lemon . mint

sides

CHARRED BROCCOLINI tahini . toasted pinenuts

MAPLE ROASTED SEASONAL VEGETABLES aleppo pepper aioli . thyme

HERB ROASTED WEISER FARMS FINGERLING POTATOES fried herbs . lime black pepper crema

ROASTED ROMANESCO lemon . sunflower seed corn nut crumb

BUTTERMILK SMASHED POTATOES

SAUTÉED GREEN BEANS romesco sauce . hazelnuts

BUTTERBEAN RAGOUT fennel . tuscan lake . preserved lemon



DESSERTS

CHOCOLATE CAKE

double chocolate espresso buttercream

OLIVE OIL CAKE

whipped crème fraîche . seasonal fruit

LEMON VERBENA BARS

powdered sugar

DATE WALNUT BAR

CRISPY ZEPPOLE

caramel and chocolate dipping sauce

APPLE PECAN CRISP

maple sugar

FARMERS MARKET BERRY COMPOTE

lemon poppyseed drop biscuit

STRAWBERRY JAM MOUSSE PARFAITS

FRESHLY BAKED ASSORTED COOKIES

