

REGENT SANTA MONICA BEACH

# RECEPTION, DINNER, AND BARS



# RECEPTION

## PASSED HORS D'OEUVRES

Priced per piece | minimum order 25 per item

### COLD

Tuna, Shiso Leaf, White Soy, Pickled Daikon 16.00

Shrimp Cocktail 16.00

Uni Panna Cotta 14.00

Cauliflower Panna Cotta 14.00

Grilled Corn Truffle, Brioche 14.00

Beef Tartare with Smoked Oil on Pumpernickel 16.00

Avocado Toast (VE) 12.00

Cherry Tomato and Mozzarella Pipette, Balsamic Olive Oil (GF) (V) 12.00

Smoked Date, Yuzu Marmalade (GF) (VE) 12.00

Lobster Rolls 18.00

Smoked Chicken Tartlet 14.00

Deviled Eggs - Caviar, Truffle, Tarragon (GF) 18.00

Citrus Cured Gravlox, Potato Pancake, Crème Fraiche, Caviar 18.00

Spicy Tuna Sesame Cone 16.00

Seared Beef Bruschetta, Salsa Verde 16.00

Port Wine Chicken Liver Pate 14.00

Ortiz Tuna Salad, Tuscan White Bean (GF) 16.00

Caponata Crostini (VE) 12.00

Fava Bean Falafel, Tahini (VE) 12.00

Crab Salad Puffs 16.00

Marinated Vegetable Taco (VE) 12.00

Cilantro Lime Grilled Shrimp Skewers (GF) 16.00

Marinated King Oyster Mushroom, Roasted Garlic, White Soy (VE) 12.00

Watermelon, Feta, Basil (V) 12.00

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# RECEPTION

## HOT

Beef Wellington	16.00
Mushroom Arancini, Smoked Tomato	12.00
Fried California Avocado (V)	12.00
Brie & Fig Jam en Croute	14.00
Lobster Scallion Tempura	18.00
Seared Beef, Green Harissa, Garlic Bread	16.00
Mushroom and Glass Noodle Egg Roll	12.00
Kurobuta Pork Corn Dogs	16.00
Chicken Meatballs, Ragu (GF)	14.00
Figs in a Blanket, Goat Cheese (V)	12.00
Smoked Trout Croquettes	16.00
Shrimp Toast Points, Sesame, Scallions	18.00
Beef Won Tons, Chili Dipping Sauce	16.00
Vegetable Brochette (GF) (VE)	12.00
Empanadas Animal-Style	16.00
Lobster Empanadas	18.00
Vegetable Empanadas	12.00
Buffalo Cauliflower (V)	12.00
Mushroom Bouchee (V)	12.00
Beef Negi Maki	16.00
Teriyaki Sesame Chicken	14.00
Half Scotch Egg, Dill Aioli	12.00
Baby Elotes (V)	14.00
Chorizo Stuffed Mushrooms (GF)	14.00
Tostones with Shredded Beef (GF)	16.00
Plant Based Kafka (GF) (VE)	12.00
Truffled Tater Tots (V)	12.00

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# RECEPTION

## RECEPTION DISPLAYS AND STATIONS

Minimum attendance 20 guests required for each menu | Designed and portioned to enhance a pre-dinner experience | When creating a reception dinner menu a minimum of 3 stations is required  
Portioned for 90 minutes of service | When presented with a dedicated chef attendant a \$275.00 fee will be applied per 40 guests

SALAD | 42.00 per guest

*Chef attended*

Variety of Earth Crafted Garden Greens, Best in Market Vegetables, Seeds, Grains, House Dressings

SLIDERS | 48.00 per guest

*Select Three:*

Juicy Lucy Beef Burger

Plant Based Smashed Burger, Vegan Cheddar, Caramelized Onions (VE)

Crab Cake with Old Bay

Spicy Salmon with Siracha Aioli

Pulled Pork with Caramelized Onions

Fried Chicken, 13 Herbs and Spices, Slaw

Black Bean Cake, Chipotle Vegan Mayo (VE)

Seared Ahi Tuna, Scallion, Cilantro, Sesame

RAW BAR | 125.00 per guest

*Chef attended*

Shrimps, Oysters, Crab Claws, Crab Legs, Mussels

Champagne Mignonette, Cocktail Sauce, Horseradish, Lemon

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# RECEPTION

CAVIAR BAR | 155.00 per guest

*Chef attended*

Egg, Parsley, Red Onion, Crème Fraiche, Capers

Toast Points, Buckwheat Blinis

POKE | 65.00 per guest

Tuna Poke

*Soy, Wakami, Edamame, Fried Shallots*

Salmon Poke

*Spicy Kewpi Mayo, Japanese Pickled Cucumbers, Sesame*

MEJORADO TACOS | 51.00 per guest

Corn and Flour Tortillas

Queso Fresco

Guacamole

*Select Three:*

Carne Asada

Pollo Asado

Fried California Avocado

Grilled Nopales (VE)

Carnitas

Al Pastor Marinated Pork

Grilled Corn and Squash, Chili, Lime (VE)

Grilled Mahi Mahi, Pico de Gallo

Rock Shrimp, Salsa Fresca

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# RECEPTION

NOODLE BAR | 55.00 per guest

*Chef attended*

Japchae Cold Sweet Potato Noodles

Chicken Chow Mein

Soba with Ponzu Scallions and Sesame (VE)

Beef Lomo, Spaghetti, Fried Potatoes

SOUTHERN | 60.00 per guest

Shrimp on Grit Cake, Remoulade

Fried Green Tomatoes

Fried Chicken Bites

Mac and Cheese Balls

Honey Cornbread Muffin

TAPAS | 62.00 per guest

Chicken Empanadas

Marinated Mussels (GF)

Stuffed Tomatoes Aubergine

Patatas Bravas

Pan Con Tomate (VE)

Spanish Chorizo Skewer (GF)

*White Anchovy, Piquillo Peppers, Serrano Ham*

FLATBREADS | 55.00 per guest

Meat Lovers

Wild Mushroom, Fontina Cheese, Herbs (V)

4 Cheese White Pizza, Garlic (V)

Margherita, Basil (V)

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# RECEPTION

RACLETTE | 70.00 per guest

*Chef attended*

Warm Raclette Cheese, Boiled Potatoes, Cured Meats,  
Tomatoes, Wild Mushrooms, Cornichon, Variety of Breads  
Variety of Mustards

PARMESAN WHEEL | 75.00 per guest

*Chef attended | Minimum 75 Guests*

Penne Pasta tossed in a large wheel of Parmesan Cheese  
Shrimp  
Chicken  
Tomato Sauce, Parmesan Cheese  
Pesto, Sun-Dried Tomatoes, Pine Nuts

GELATO and LIEGE WAFFLES | 55.00 per guest

*Chef attended*

Vanilla, Chocolate, Pistachio Gelatos  
Pistachios, Chocolate Chips, Caramel Sauce, Chocolate Sauce,  
Brandied Cherries, Whipped Cream

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# RECEPTION

## CARVING

Served with Chef's Seasonal Accompaniment | Priced for 90 minutes of service

Dedicated chef attendant required at \$275.00 each per 40 guests

Roasted Chicken Breast | 65.00 per guest

Brined Turkey Breast | 75.00 per guest

Dover Sole | 80.00 per guest

Steelhead Salmon Filet | 85.00 per guest

Seared Tuna | 85.00 per guest

Slow Roasted Prime Rib | 90.00 per guest

New York Strip Loin | 90.00 per guest

Beef Tenderloin | 95.00 per guest

Roasted Leg of Lamb | 105.00 per guest

Pork Steamship | 85.00 per guest

## SAUCES

*Select Two:*

Bearnaise, Bordelaise, Chimichurri, Steak Diane, Compound Butter, Creamy Horseradish,  
Peppercorn, Mustard Cream, Garlic Mushroom, Coconut Curry

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# PLATED DINNER

168.00 per guest

Minimum attendance 20 guests | Pricing assumes three-course meal with pre-selection of one starter, no more than three entrees, and one dessert | +\$18 additional starter course | Client to provide guarantee of each entrée to be served 3 business days prior to the event and menu card or table designation indicating menu selections |

Choice-on-Site menus (entrée selection only) available at + \$50.00 surcharge

Served with La Colombe Freshly Brewed Coffees, Luxury Teas and Iced Teas by Tealeaves,  
and Parker House Rolls with Sweet Butter

## STARTERS

### SOUP

Lobster Bisque

Brie and Truffle Soup, Chervil Croutons

Tomato Soup, Champagne, Curry, Tapenade (V)

Kabocha Squash Soup, Salted Pepitas, Chives (VE)

Fresh Green Pea Soup, Ham Hock, Crisp Prosciutto

### SALAD

Crisp Carrot Salad, Carrot Vinaigrette, Coriander, Cayenne

Earth Crafted Greens, Cucumber, Fennel, Cherry Tomato, Red Wine Vinaigrette

Little Gem Lettuce, Pickled Red Onion, Castelvetrano Olives, Fried Capers,

Roasted Garlic and Lemon Vinaigrette

Slab Salad, Iceberg, Nueske's Bacon, Point Reyes Blue Cheese, House Creamy Ranch

Tomato, Red Onion, Cucumber, Dill, Sherry Vinegar

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# PLATED DINNER

## STARTERS

### APPETIZER

Burrata, Roasted Beet, Spanish Sherry, Herbs, Extra Virgin Olive Oil (GF) (V)

Asparagus, Frisée, Prosciutto, Lemon, Shallots (GF)

Jumbo Lump Crab Cake, Sauce Gribiche, Fennel

Tuna Tartare, Cured Egg, Lemon, Caper, Pickled Mustard, Tomato Water (GF)

Charred Broccolini, Broccoli Puree, Lemon, Parmesan (GF) (V)

Crisp Octopus, Piquillo Romesco, Crushed Potato, Smoked Oil (GF)

## ENTRÉES

### POULTRY

Seared Chicken Breast, Pommes Puree, Turnip, Chicken Jus

Crisp Brick ½ Chicken, Hard Squash Puree, Fingerling Potatoes Whole Grain Mustard Butter (GF)

Bacon Wrapped Duck Breast, Apple, Celery Root, Apple Jack Sauce

Chicken Breast with Verjus Sauce, Grapes, Almonds, Crushed Red Potato

### MEAT

Tenderloin, Bone Marrow Cap, Roasted Carrot, Truffle Jus

Short Rib Pot Roast, Peas, Carrots, Button Mushroom, Pearl Onion

Braising Liquid, Potato Puree (GF)

Grilled Flatiron Steak, Fresno Chili Garlic Puree, Charred Broccolini (GF)

Tenderloin of Beef, Pave Potato, Glazed Carrot Cipollini, Demi-Glace

Grilled Rib Eye, Peas, Roasted Mushrooms, Potato Puree, Port Wine Sauce

Roasted Double Lamb Chops, Couscous, Roasted Eggplant, Mint Gastrique (GF)

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# PLATED DINNER

## ENTRÉES

### SEAFOOD

Miso Marinated Steelhead, Furikake Rice, Bok Choy, Sesame (GF)

Local Seabass, Root Vegetable, Rock Shrimp, Fennel Fume (GF)

Seared Scallops, Mushrooms, Pee Wee Potatoes, White Soy Roasted Garlic Vinaigrette

Jumbo Prawns, Horseradish Celery Root Puree, Wilted Greens, Lemon, Capers (GF)

Seared Steelhead Salmon, Cauliflower Puree, Haricot Vert, Brown Butter, Almond (GF)

Poached Bass, Melted Leeks, Warm Tomato, California Extra Virgin Olive Oil (GF)

### PLANT BASED

Roasted Cauliflower, Golden Rasins, Almonds, Chermoula (GF) (VE)

Stewed Chickpeas, Tomatoes, Tahini, Basmati Rice, Coriander Leaf (GF) (VE)

Firm Tofu, Grilled Shiitake, Scallions, Smoked Kombu Tomato Dashi (GF) (VE)

Seared Paneer, Curried Vegetables, Coriander Chutney (V)

Heart of Palm Cakes, Broccolini, Olive Oil, Lemon (VE)

Grilled Maitake Mushroom, Chili, Garlic, Pickled Mustard, Charred Onion (GF) (VE)

### PASTA

Wild Mushroom Ricotta Ravioli, Caramelized Onions, Soubise (V)

Eggless Gnocchi, Sage, Brown Butter, Parmesan (V)

Short Rib Agnolotti, Buttery Beef Jus

Four Cheese Tortellini, Chicken Brodo, Chive

Spinach Mezzaluna, Charred Radicchio, Gorgonzola (V)

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# PLATED DINNER

## DESSERT

Tahitian Vanilla Crème Brulee, Seasonal Fresh Fruit (GF)

Milk Chocolate Hazelnut Napoleon, Praline Crunch, Chocolate Cremeux

Strawberries and Cream, Vanilla Pound Cake, Local Strawberries

Lemon Meringue Tart, Almond PainDee de Genes, Berry Sauce

Caramelized Rice Krispie Chocolate Mousse, Cocoa Sponge Cake, Milk Chocolate Chantilly

Mascarpone Cheesecake, Fresh Fruit Salsa, Lime Coulis

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# DINNER BUFFET

**BUILD YOUR OWN DINNER BUFFET | 175.00 per guest**

Served with La Colombe Freshly Brewed Coffees, Luxury Teas and Iced Teas by Tealeaves,  
and Parker House Rolls with Sweet Butter

## STARTERS

*Select Three (total from Soup and Salad):*

### SOUP

Lobster Bisque, Vanilla, Cognac

Beluga Lentil Soup, Rosemary

Cream of Tomato Soup, Herb Croutons

Kabocha Squash Soup, Pepitas, Pumpkin Oil (VE)

Mushroom Consommé (VE)

### SALAD

Endive and Frisée Salad, Blue Cheese, Bacon, Sherry Truffle Vinaigrette

Sweet Pepper Salad, Cucumber, Carrots, Vegetable Ginger Vinaigrette

Deconstructed Wedge Salad

Bacon, Turkey Bacon, Tomato, Point Reyes Blue Cheese, Ranch Dressing

Classic Caesar Salad

Tomatoes, Buffalo Mozzarella, Pesto, Castelvetrano Olives

Five Bean Salad, Shallot, Apple Cider Vinegar, Fine Herbs

Roasted Beet Salad, California Goat Cheese, Local Honey, Sherry Vinegar

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# DINNER BUFFET

## ENTREES

*Select Three:*

Seared Mary's Skin on Chicken Breast, Lemon, Shallots (GF)

Sauteed Herb Marinated Seabass

Crisp Skin Steelhead Salmon, Sea Salt (GF)

Grilled Colossal Prawn (GF)

Seared Filet Mignon, Butter Brushed (GF)

Grilled Flat Iron Steak, Garlic, Shallots

Port Wine Braised Short Rib

Seared Chicken Thighs, Cracked Black Pepper, Rosemary (GF)

Chickpea Tika Masala, Basmati Rice (GF) (VE)

Best of Market Vegetable Gratin, Black Diamond Cheddar (GF) (V)

Eggplant Confit, Crushed Tomatoes, Basil Puree (GF) (VE)

Roasted Cauliflower Florets, Garlic Olive Oil, Lemon, Calabrian Chili (GF) (VE)

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# DINNER BUFFET

## SIDES

*Select Two:*

Crushed Crisp Weiser Farm Potatoes (GF)

Basmati Rice, Almonds (GF)

Au Gratin Potatoes (GF)

Roasted Baby Heirloom Carrots, Thyme (GF)

Charred Broccolini, Lemon, Extra Virgin Olive Oil (GF)

Local Cultivated Mushrooms, Sherry, Herbs (GF)

## DESSERTS

*Select Three:*

Caramelized White Chocolate Mousse Shooter (GF)

Fresh Fruit Tartlets

Mascarpone Cheesecake

Strawberry Panna Cotta

Lemon Whoopie Pies

Tiramisu Verrine

White Chocolate Blackberry Bavarian

Chocolate Caramel Ganache Tarts

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# DINNER BUFFET

FRENCH DINNER BUFFET | 205.00 per guest

## FOR THE TABLE

Baguette, Butter, Tapenade

## STARTERS

Endive Salad with Truffle Vinaigrette (GF) (VE)

Celery Root Remoulade, Whole Grain Mustard Aioli, Cornichons (GF) (V)

Carrot Salad, Parsley, Red Wine Vinaigrette (GF) (VE)

## ENTREES

Coq au Vin

California Organic Chicken, Wine, Lardons, Mushrooms

Beef Bourguignon

Beef Stew, Red Wine, Mushroom, Carrots, Onion, Garlic

Bouillabaisse

Rouille, Peppers, Garlic, Pepper, Saffron Aioli

Maitre d'hôtel Prawns (GF)

Fennel, Compound Butter, Lemon, Fine Herbs

Vegetable Ratatouille (GF) (VE)

Stewed Best of Market Vegetables, Extra Virgin Olive Oil, Garlic, Herbs

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# DINNER BUFFET

## SIDES

Lyonnaise Potatoes (GF)

Butter, Onion, Parsley

Roasted Carrots (GF)

## DESSERTS

Valrhona Chocolate Eclairs

Opera Torte

White Chocolate Berry Bavarois

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# BAR PACKAGES

## THE ELEVATED BAR EXPERIENCE

70.00 per guest for first two hours | 25.00 per guest for each additional hour

Requiring a dedicated bartender fee of 275.00, (1) per 40 guests

Two Hour Package minimum

Labels subject to change

## SPIRITS

Grey Goose, Tanqueray, Appleton Estate Reserve, Herradura Blanco,  
Maker's Mark, Wild Turkey Rye, Glenlivet 12, Tullamore D.E.W.

## WINES BY THE GLASS

Chandon Brut Sparkling Wine

Clos Pegase Chardonnay

Von Winning Sauvignon Blanc II

Miraval Rose

LaFond Winery Pinot Noir

Drumheller Cabernet Sauvignon

## BEERS

Stella Artois, Modelo, Lagunitas Non-Alcoholic,  
Lagunitas IPA, Fat Tire

## NON-ALCOHOLIC

San Pellegrino and Aqua Panna Waters

Fever Tree Mixers, Juices, Coca Cola Products

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# BAR PACKAGES

## THE CRAFTED EXPERIENCE

85.00 per guest for first two hours | 30.00 per guest for each additional hour

Requiring a dedicated bartender fee of 275.00, (1) per 40 guests

Two Hour Package minimum

Labels subject to change

## SPIRITS

Hanson of Sonoma, Gray Whale, Plantation 3 Stars, Corazon,  
Elijah Craig, George Dickel Rye, Monkey Shoulder Scotch Whiskey,  
Toki Japanese Whisky

## WINES BY THE GLASS

Bollinger Special Cuvee

Antinori Chardonnay

Pine Ridge Chenin Blanc

Gerard Bertrand Cote de Roses

Sokol Blosser Pinot Noir

Mullen Road Cabernet Sauvignon

## BEERS

Santa Monica Brew Blonde Ale, Stella Artois, Modelo, Lagunitas Non-Alcoholic,  
Lagunitas IPA, Fat Tire, Sky Duster IPA

## NON-ALCOHOLIC

San Pellegrino and Aqua Panna Waters

Fever Tree Mixers, Juices, Coca Cola Products

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