

SUPPER IN YOUR SEATS

3 COURSE MENUS

THE 101 42 per person

chopped romaine salad with
cucumbers, chickpeas, bulgar wheat,
sumac and parsley

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torchio pasta with heirloom tomatoes, pancetta,
parmigiano reggiano and breadcrumbs
or

roisserie chicken with sweet corn
succotash, smoked tomato butter,
scallion and cilantro

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cornmeal shortcake with strawberries,
blackberries and torn mint

THE ANGELENO 52 per person

heirloom tomato and watermelon
salad with feta, red onion and
wild arugula

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soft polenta with wild mushrooms,
swiss chard, mascarpone and gremolata
or

slow-roasted salmon with summer
squash, saffron cous cous, cucumber
yogurt and mint pistou

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olive oil cake with blueberries,
orange zest and pistachios

THE MULHOLLAND DRIVE 62 per person

summer string beans with burrata,
radicchio, crushed almonds and
lemon zest

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grilled shrimp with yellow tomato
gazpacho, avocado and green harissa
or

braised beef shortrib with smashed
fingerlings, local tomatoes, arugula
and basil pesto

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bittersweet chocolate torta with caramel,
mascarpone and crushed marconas

FAMILY STYLE DINNERS

BBQ IN YOUR BOX 90 for two

sweet tea brined fried chicken • st louis style pork ribs
braised beef brisket • cornbread & rolls • tomato & watermelon
salad • coleslaw • long-cooked greens • peach and berry buckle
with pecan streusel *a single order of this item serves two people*

SEAFOOD EXTRAVAGANZA 110 for two

maryland crab cakes with old bay aioli • lobster rolls with meyer
lemon and soft herbs • spiced steamed shrimp with cocktail sauce •
succotash salad • coleslaw • potato salad • strawberry shortcake
a single order of this item serves two people

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À LA CARTE

STARTERS

- chopped romaine salad with cucumbers, chickpeas, bulgar wheat, sumac and parsley 12
- heirloom tomato and watermelon salad with feta, red onion and wild arugula 16
- farmers' market panzanella with roasted peppers, eggplant, black olive and dandelion 14
- goat cheese toast with american prosciutto, figs, roasted grapes and saba 16
- summer string beans with burrata, radicchio, crushed almonds and lemon zest 15

MAIN COURSES

- soft polenta with wild mushrooms, swiss chard, mascarpone and gremolata 24
- torchio pasta with heirloom tomatoes, pancetta, parmigiano reggiano and breadcrumbs 28
- grilled shrimp with yellow tomato gazpacho, avocado and green harissa 33
- albacore niçoise with spinach salad, haricots verts, roasted cherry tomatoes and olives 32
- slow-roasted salmon with summer squash, saffron cous cous, cucumber yogurt and mint pistou 34
- rotisserie chicken with sweet corn succotash, smoked tomato butter, scallion and cilantro 28
- mexican braised pork stew with creamed hominy, pickled carrots, radishes and salsa verde 34
- braised beef shortrib with crushed fingerlings, local tomatoes, arugula and basil pesto 38
- 18 oz bone-in rib eye steak with farro, cavolo nero, aged balsamic and new olive oil 58

DESSERTS

- cornmeal shortcake with strawberries, blackberries and torn mint 14
- olive oil cake with blueberries, orange zest and pistachio 14
- bittersweet chocolate torta with caramel, mascarpone and crushed marconas 14
- chocolate chip cookies and organic milk 12
- three cheese with dried fruits and nuts 16

SUSHI

- nigiri plate 10 pieces 30
- kikka fantasy platter for two 35

- cherry blossom platter for four 75
- deluxe dragon rainbow platter for six 120

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PICNIC BOXES 34

THE ALL AMERICAN

fried chicken with buttermilk dressing
succotash salad
potato salad
cornbread with honey butter
strawberry shortcake

THE HOLLYWOOD VEGAN

grilled summer vegetables with chimichurri
farro with cucumbers and cherry tomatoes
chickpea puree with toasted crostini
olives and almonds
farmers market fruit and berries

THE BURTON WAY

slow-roasted salmon with cucumber yogurt
quinoa with turmeric, kale and snap peas
tomato and watermelon salad
root veggie chips
chocolate caramel brownie

THE WESTSIDE STORY

grilled chicken breast with almond soffrito
fregola with chickpeas, carrots and spinach
marinated beets with horseradish and parsley
baguette with tapenade
chocolate chip cookie

*Please note that our picnics are served cold to room temperature.