

Special Event Menus



S|E

SPECIALTY EVENTS

— Castaway Burbank —

1250 East Harvard Road, Burbank, CA 91501 | 818.843.5013 | specialtyevents.com
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BREAKFAST MENUS

CONTINENTAL

Fresh Squeezed Orange Juice, Assortment of Breakfast Pastries and Croissants, Butter and Artisan Jams

Freshly Brewed Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Water

22 per person buffet-style

EUROPEAN

Fresh Squeezed Orange Juice, Assortment of Breakfast Pastries and Croissants, Butter and Artisan Jams

Chef's Selection of Cured Meats, Artisanal Cheeses, Fresh Fruit

Freshly Brewed Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Water

28 per person buffet-style

AMERICAN BREAKFAST

Fresh Squeezed Orange Juice, Assortment of Breakfast Pastries and Croissants, Butter and Artisan Jams

Scrambled Eggs, Crisp Bacon, Country Sausage, Country Potatoes

Freshly Brewed Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Water

32 per person plated | 35 per person buffet-style

CALIFORNIA BRUNCH

Fresh Squeezed Orange Juice, Assortment of Breakfast Pastries and Croissants, Butter and Artisan Jams

Seasonal Fruit Display

Assorted Bagels lox, cream cheese, tomatoes, capers, cucumbers, butter

Thick Cut Brioche French Toast maple syrup, macerated berries

Short Rib & Eggs or Beef Tenderloin & Truffle Scrambled Eggs

Roasted Fingerling Potatoes

Baby Arugula Salad lemon vinaigrette

Freshly Brewed Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Water

60 per person buffet-style

BREAKFAST ADD-ONS

Cereal Bar mini boxes of all the classics, almond, and regular milk

Add 5 per person to any package above

Bagels & Lox assorted bagels, cream cheese, tomatoes, fresh lox, white fish, and accompaniments

Add 9 per person to any package above

Chicken & Waffles crisp chicken breast, Belgian waffles, roasted honey sriracha glaze or smoked maple syrup

Add 12 per person to any package above

Breakfast Burrito Bar

scrambled eggs, bacon, chorizo, turkey sausage, vegan soyrimo, black beans, breakfast potatoes, jack and cheddar mixed cheese, salsa verde and Mexican crema. served with flour and spinach tortillas

Add 12 per person to any package above

LITE LUNCH MENU

Minimum of 30 guests

Served with Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SALADS

Choice of one

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

SANDWICHES

Choice of three

T.B.L.T.A. crispy bacon, roasted turkey, romaine, heirloom tomato, avocado, aioli

By Sea smoked salmon, goat cheese, cucumber, heirloom tomato

Bird is the Word grilled chicken breast, arugula, lemon garlic aioli

Italian Stallion ventricini salami, mortadella, capicola, romaine, heirloom tomato, white onion, red dragon cheese, red wine vinaigrette

Chicken Waldorf celery, grapes, walnuts, yogurt

Caprese basil, heirloom tomato, olive oil, balsamic vinegar ✓

Sometimes I'm a Vegetarian grilled seasonal vegetables, basil whipped goat cheese, gluten-free bread ✓✓VG

SIDES

Potato Chips

Seasonal Fruit

DESSERTS

Chocolate Brownies

Assorted Housemade Cookies

Macaroons

40 per person

PLATED LUNCH MENU

Minimum of 30 guests

Served with Rolls and Butter, Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SALADS

Choice of one

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

Market Beets shaved pear, endive, crushed candied walnuts, goat cheese

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Choice of two
Entrée counts to be
given ahead of time

Chicken Marsala sautéed chicken breast, mushrooms, sweet Marsala wine sauce, roasted potatoes

Chicken Parmesan breaded cutlet, San Marzano tomatoes, mozzarella, basil, penne, Parmesan

Pan Seared Branzino caper beurre blanc, forbidden rice, roasted rainbow carrots

Atlantic Salmon wilted greens, lemon butter sauce, forbidden rice

Bistro Filet garlic mashed potatoes, grilled broccolini, bordelaise

Mushroom Ravioli pappardelle, truffle cream, shredded Parmesan ✓

Stuffed Portobello Mushroom market vegetable fricassee ✓VG

DESSERTS

Choice of one

Passion Fruit Cheesecake

Seasonal Fruit Cobbler

Caramel Pot De Crème sea salt

47 per person

Additional entrée selection 6 per guest

LUNCH BUFFET MENU

Minimum of 30 guests

Served with Rolls and Butter, Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SALADS

Choice of one

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

Market Beets shaved pear, endive, crushed candied walnuts, goat cheese

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Choice of two

Chicken Marsala sautéed chicken breast, mushrooms, sweet Marsala wine sauce

Chicken Parmesan breaded cutlet, San Marzano tomatoes, mozzarella, basil, Parmesan

Pan Seared Branzino caper beurre blanc

Atlantic Salmon lemon butter or miso emulsion sauce

Bistro Filet bordelaise

Mushroom Ravioli pappardelle, truffle cream, shredded Parmesan ✓

Stuffed Portobello Mushroom market vegetable fricassee VG

SIDES

Choice of two

Forbidden Rice
toasted pickled ginger

Garlic Mashed Potatoes

Castaway "Spuds"

Haricots Verts Amandine

Cheese Grits

Roasted Tricolor Cauliflower

Honey Roasted Baby Carrots
spiced currants

DESSERTS

Chocolate Brownies

Assorted Housemade Cookies

Macaroons

Lemon Bars

52 per person

Additional entrée selection 6 per guest

RECEPTIONS MENU

TRAY-PASSED HORS D'OEUVRES

*Minimum of three
selections required*

GARDEN

6 per piece for 60 minutes | 9 per piece for 90 minutes

Caprese Pipette tomato, mozzarella, basil

Watermelon Gazpacho Cubes

Blue Cheese, Pear, Honey Crostini

Spanakopita with spinach and feta cheese, dill yogurt

Avocado Crostini cilantro, lime, chili, tomatoes

Crispy Vegetable Spring Rolls

SEA

8 per piece for 60 minutes | 11 per piece for 90 minutes

Shrimp Cocktail Pipette

Shrimp Fajita Quesadilla salsa verde

Tuna Tartare Cones

wakame, yuzu ponzu

Calamari Wonton

Dungeness Crab Cake yuzu aioli

Salmon Tartare lemon, crème fraîche, caviar

Smoked Salmon Blini

PASTURE

8 per piece for 60 minutes | 11 per piece for 90 minutes

Gougeres puffed savory pastry

Grilled Goat Cheese

Mini Sandwiches

Chicken Mousse en croute

Smoked Chicken Quesadilla

salsa roja

Chicken Satay with peanut dipping sauce

Roasted Chicken Tostadas

Duck Confit Spring Rolls

Pizzette ham, gruyere, caramelized onion

Pork Loin crostini, apple cilantro chutney

Lamb Chop Lollipops

Teres Major Steak Bites béarnaise sauce

Flank Steak Crostini chimichurri, vidalia relish

Mini Short Rib Taco guacamole

STATIONARY PLATTERS

Charcuterie Board chef's selection of artisanal cheeses and cured meats, marcona almonds, honey comb, quince, toasted baguette *18 per guest*

Vegetable Crudité fresh market vegetables, hummus *12 per guest*

Fruit Display seasonal selection, yogurt *12 per guest*

On the Fry shoestring fries, sweet potato fries, tater tots, aioli, ketchup *12 per guest*

Tea Sandwiches chicken salad, cucumber canape, ham n' cheese biscuits, crab salad, classic avocado toast *18 per guest*

Mezze kalamata olives, feta, roasted artichokes, sundried tomatoes, basil oil, tzatziki, olive tapenade, crisp lavash *15 per guest*

Snacks gourmet popcorn with truffle salt, individual bags of potato chips, chocolate dipped pretzels, licorice *15 per guest*

PLATED DINNER TIER ONE

Minimum of 30 guests

Served with Rolls and Butter, Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SALADS

Choice of one

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

Market Beets shaved pear, endive, crushed candied walnuts, goat cheese

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Choice of two

Entrée counts must be given ahead of time

Chicken Marsala sautéed chicken breast, mushrooms, sweet Marsala wine sauce, roasted potatoes

Chicken Parmesan breaded cutlet, San Marzano tomato, mozzarella, basil, penne, Parmesan

Pan Seared Branzino caper beurre blanc, forbidden rice, roasted rainbow carrots

Atlantic Salmon wilted greens, lemon butter sauce, forbidden rice

Bistro Filet garlic mashed potatoes, grilled broccolini, bordelaise

Mushroom Pappardelle truffle cream, shredded Parmesan ✓

Stuffed Portobello Mushroom market vegetable fricassee VG

DESSERTS

Choice of one

Passion Fruit Cheesecake

Seasonal Fruit Cobbler

Caramel Pot De Crème sea salt

55 per person

Additional entrée selection 6 per guest

PLATED DINNER TIER TWO

Minimum of 30 guests

Served with Rolls and Butter, Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SALADS

Choice of one

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

Market Beets shaved pear, endive, crushed candied walnuts, goat cheese

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Choice of three

Entrée counts must be given ahead of time

Chicken Marsala sautéed chicken breast, mushrooms, sweet Marsala wine sauce, roasted potatoes

Chicken Parmesan breaded cutlet, San Marzano tomatoes, mozzarella, basil, penne, Parmesan

Pan Seared Branzino caper beurre blanc, forbidden rice, roasted rainbow carrots

Atlantic Salmon wilted greens, lemon butter sauce, forbidden rice

Braised Short Ribs cheese grits, haricots verts, crispy onion rings

Filet Mignon garlic mashed potatoes, grilled broccolini

Mushroom Pappardelle truffle cream, shredded Parmesan ✓

Stuffed Portobello Mushroom market vegetable fricassee ✓VG

DESSERTS

Choice of one

Passion Fruit Cheesecake

Seasonal Fruit Cobbler

Caramel Pot De Crème sea salt

Chocolate Lava Cake

65 per person

Additional entrée selection 6 per guest

PLATED DINNER TIER THREE

Minimum of 30 guests

Served with Rolls and Butter, Lavazza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SALADS

Choice of two

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

Market Beets shaved pear, endive, crushed candied walnuts, goat cheese

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Choice of three

Entrée counts must be given ahead of time

Jidori Chicken Anson Mills cheese grits, roasted rainbow carrots

Pan Seared Grouper caper beurre blanc, forbidden rice, roasted rainbow carrots

Chilean Sea Bass smoked tomato broth, roasted potatoes

Filet Mignon garlic mashed potatoes, grilled broccolini

Braised Short Ribs cheese grits, haricots verts, crispy onion rings

Atlantic Salmon wilted greens, lemon butter sauce, forbidden rice

Mushroom Pappardelle truffle cream, shredded Parmesan ✓

Stuffed Portobello Mushroom market vegetable fricassee ✓VG

*Duo entrées available for additional 10 per guest

DESSERTS

Choice of two alternating each place-setting

Passion Fruit Cheesecake

Seasonal Fruit Cobbler

Caramel Pot De Crème sea salt

Chocolate Lava Cake

75 per person

Additional entrée selection 6 per guest

DINNER BUFFET TIER ONE

Minimum of 30 guests

Served with LavAZza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SALADS

*Choice of one
Served with rolls
and butter*

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

Market Beets shaved pear, endive, crushed candied walnuts, goat cheese

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Choice of two

Chicken Marsala sautéed chicken breast, mushrooms, sweet Marsala wine sauce

Chicken Parmesan breaded cutlet, San Marzano tomato, mozzarella, basil, Parmesan

Pan Seared Branzino caper beurre blanc

Atlantic Salmon lemon butter or miso emulsion sauce

Bistro Filet bordelaise

Grilled Skirt Steak chimichurri

Mushroom Pappardelle truffle cream, shredded Parmesan ✓

Stuffed Portobello Mushroom market vegetable fricassee ✓VG

SIDES

Choice of two

Forbidden Rice

Garlic Mashed Potatoes

Haricots Verts

Cheese Grits

Roasted Tricolor Cauliflower

DESSERTS ON DISPLAY

Brownies

Lemon Bars

Macaroons

60 per person

Additional entrée selection 6 per guest

DINNER BUFFET TIER TWO

Minimum of 30 guests

Served with LavAZza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

APPETIZERS

Charcuterie Board chef's selection of artisanal cheeses and cured meats

SALADS

*Choice of one
Served with rolls
and butter*

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

Market Beets shaved pear, endive, crushed candied walnuts, goat cheese

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Choice of three

Chicken Marsala sautéed chicken breast, mushrooms, sweet Marsala wine sauce

Chicken Parmesan breaded cutlet, San Marzano tomato, mozzarella, basil, Parmesan

Pan Seared Branzino caper beurre blanc

Atlantic Salmon lemon butter or miso emulsion sauce

Braised Short Ribs red wine reduction

Bistro Filet bordelaise

Mushroom Pappardelle truffle cream, shredded Parmesan ✓

Stuffed Portobello Mushroom market vegetable fricassee ✓VG

SIDES

Choice of two

Forbidden Rice

Garlic Mashed Potatoes

Castaway "Spuds"

Haricots Verts

Cheese Grits

Roasted Tricolor Cauliflower

DESSERTS ON DISPLAY

Fresh Fruit

Macaroons

Lemon Bars

70 per person

Additional entrée selection 6 per guest

DINNER BUFFET TIER THREE

Minimum of 30 guests

Served with LavAZza Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

APPETIZERS

Charcuterie Board chef's selection of artisanal cheeses and cured meats

SALADS

*Choice of two
Served with rolls
and butter*

Baby Greens roasted grapes, shaved carrots, watermelon radish, red wine vinaigrette

Classic Caesar romaine, Parmesan, anchovies, lemon

Chop iceberg, garbanzo beans, heirloom tomatoes, salami, mozzarella, creamy port wine vinaigrette

Heirloom Tomato basil whipped goat cheese, roasted strawberry chia seed jam

Market Beets shaved pear, endive, crushed candied walnuts, goat cheese

Wedge pancetta, Cabrales, pickled shallots, blue cheese creamy vinaigrette

ENTRÉES

Choice of three

Chicken Marsala sautéed chicken breast, mushrooms, sweet Marsala wine sauce

Chicken Parmesan breaded cutlet, San Marzano tomato, mozzarella, basil, Parmesan

Pan Seared Branzino caper beurre blanc

Atlantic Salmon lemon butter or miso emulsion sauce

Braised Short Ribs red wine reduction

Bistro Filet bordelaise

Mushroom Pappardelle truffle cream, shredded Parmesan ✓

Stuffed Portobello Mushroom market vegetable fricassee ✓VG

SIDES

Choice of three

Forbidden Rice

Garlic Mashed Potatoes

Castaway "Spuds"

Haricots Verts

Cheese Grits

Roasted Tricolor Cauliflower

DESSERTS ON DISPLAY

Fresh Fruit

Macaroons

Lemon Bars

80 per person

Additional entrée selection 6 per guest

FOOD STATIONS

PACIFIC RIM

Asian Spare Ribs or Hoisin Braised Short Ribs

Cashew Chicken

Duck Confit Bahn Mi

Chow Mein or Crispy Noodles

Chicken or Vegetarian Pot Stickers

Chinese Broccoli or Baby Bok Choy

Fried Rice or Jasmine Rice

42 per person

STREET TACOS

Chicken, Carnitas, Carne Asada, and Vegetables

Corn or Flour Tortillas

Guacamole, Pico De Gallo, Sour Cream

Cilantro, Onion and Lime

18 per person

SUSHI

Selection of Cut Rolls to include spicy tuna, California, and cucumber

Nigiri Sushi- Salmon, Shrimp, Albacore and Tuna

Pickled Ginger, Wasabi, Soy Sauce

45 per person

CARVING

Choose one of the following...

Grilled Mahi Mahi

Oven-Roasted Turkey

Honey Spiral Ham

Suckling Pig

Roasted Prime Rib

Rolls, Horseradish, Mustard, Pickles

28 per person

Attendant Fee 250 90 min period

RAW BAR

Oysters on the Half-Shell

Ceviche

Shrimp Cocktail

Crab Legs

Cocktail Sauce, Mignonette, Lemon

65 per person

SOUTHERN STYLE

Lobster Corn Dogs

Brisket Biscuits

Jidori Fried Chicken & Waffles

Collard Greens

Jalapeño Corn Bread

43 per person

SNACKS

Gourmet Popcorn with truffle salt

Individual Bagged Potato Chips

Chocolate Dipped Pretzels

Black & Red Licorice

15 per person

ON THE FRY

Shoestring Fries

Sweet Potato Fries

Tater Tots

Aioli, Ketchup, Onion Garlic Dip

12 per person