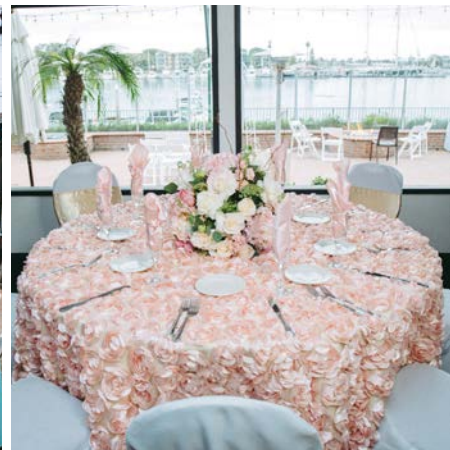


Special Event Menus



S|E

SPECIALTY EVENTS

— Whiskey Red's —

13813 Fiji Way, Marina Del Rey, CA 90291 | 310.823.4522 | specialtyevents.com

whiskeyRed's.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



CONTINENTAL BREAKFAST – DISPLAY

Served along side Fresh Orange Juice, Coffee and Hot Tea Station

FOOD ITEMS

served along side butter, jams and jellies

Assorted Croissants and Danishes

Fresh Fruit and Berries

Selection of Seasonal Melons and Berries

Yogurt and Granola

ALL AMERICAN BREAKFAST – BUFFET

Served along side Fresh Orange Juice, Coffee and Hot Tea Station

FOOD ITEMS

served along side butter, jams and jellies

Assorted Croissants and Danishes

Scrambled Eggs

Crispy Smoked Bacon

Pork Breakfast or Chicken Sausage Links

Country Potatoes

LITE LUNCH-PLATED

SOUPS AND SALADS

Choice of one
All soups and salads
served with bread
and butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Classic New England Clam Chowder oyster crackers

Roasted Tomato Soup mini garlic croutons

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Whiskey Red's Chopped Salad crisp romaine, chopped tomatoes, hard boiled egg, smoked bacon, green onion

ENTRÉES

Choice of three
\$5 per person for each
additional selection

California Turkey BLT flaky croissant, avocado aioli, shaved turkey breast, smoked bacon, heirloom tomatoes

Red's Signature Salmon Burger butter lettuce, roasted tomato remoulade, avocado, potato bun

Balsamic Roasted Vegetable Wrap tomato tortilla, chefs selection of vegetables roasted and tossed in balsamic vinaigrette, organic mixed greens, crumbled goat cheese

WR Crispy Chicken Sandwich coleslaw, pickle, lettuce, brioche bun

Whiskey Burger Whiskey Red's signature beef blend, whiskey bbq sauce, crispy onions and crisp lettuce and tomato, white cheddar, buttered brioche bun

Local Fish and Chips traditional English beer batter, classic tartar sauce

SIDES

Choice of one

House Made Chips

Seasonal Fresh Fruit

Classic Bistro French Fries

LUNCH-PLATED

SOUP AND SALAD

Choice of one
All soups and salads
served with bread
and butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Classic New England Clam Chowder oyster crackers

Roasted Tomato Soup mini garlic croutons

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Whiskey Red's Chopped Salad crisp romaine, chopped tomatoes, hard boiled egg, smoked bacon, green onion

ENTRÉES

Choice of two
\$5 per person for each
additional selection

All Entrées Served with Crushed Garlic Potatoes and Chef's Selection of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Ahi Tuna lemon beurre blanc

Seared Atlantic Salmon charred tomatoes

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Chicken Dijon mustard chicken jus, bbq spiced rub

Roasted Sirloin Steak chimichurri

DESSERTS

Choice of one

Triple Chocolate Brownie caramel sauce, fresh berries

Classic Crème Brûlée fresh berries

NY Style Cheesecake strawberry compote

LUNCH-BUFFET

DISPLAYED APPETIZERS

Choice of two

Cheese and Fruit Display chef's selection of domestic and imported cheeses and variety of dried and fresh fruit

Ahi Poke Crisps ginger soy marinade, scallions, wonton crisp

Whiskey Red's Ceviche Shots cucumber, tomato, cilantro

Spinach Artichoke Dip parmesan cheese, tortilla chips

SALADS

Choice of two
All salads served with bread and butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Whiskey Red's Chopped Salad crisp romaine, chopped tomatoes, hard boiled egg, smoked bacon, green onions, buttermilk ranch dressing

Greek Salad crisp romaine lettuce, chopped tomato, sliced cucumbers, kalamata olives, feta cheese, red wine vinaigrette

ENTRÉES

Choice of two
\$7 per person for each additional selection

All Entrées Served with Crushed Garlic Potatoes or Roasted Marble Potatoes and Chef's Selection of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon lemon beurre blanc

Seared Ahi Tuna blanc charred tomatoes

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Chicken Dijon mustard chicken jus, bbq spiced rub

Roasted Sirloin Steak chimichurri

DESSERT

Chef's Selection of Assorted Delights

DINNER-PLATED

DISPLAYED APPETIZERS

Cheese and Fruit Display chef's selection of domestic and imported cheeses and variety of dried and fresh fruit

SOUPS AND SALADS

Choice of one
All soups and salads
served with bread
and butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Classic New England Clam Chowder oyster crackers

Roasted Tomato Soup mini garlic croutons

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Whiskey Red's Chopped Salad crisp romaine, chopped tomatoes, hard boiled egg, smoked bacon, green onion, buttermilk ranch dressing

ENTRÉES

Choice of two
\$7 per person for each
additional selection

All Entrees Served with Crushed Garlic Potatoes or Roasted Marble Potatoes and Chef's Selection of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon lemon beurre blanc

Herb Crusted Prime Rib of Beef classic au jus, creamy horseradish

Seared Ahi Tuna charred tomatoes

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Chicken Dijon mustard chicken jus, bbq spiced rub

Roasted Sirloin Steak chimichurri

Braised Beef Short Rib red wine demi glace

DESSERT

Triple Chocolate Brownie caramel sauce, fresh berries

Classic Crème Brûlée fresh berries

NY Style Cheesecake strawberry compote

DINNER-PLATED

DISPLAYED APPETIZERS

Choice of three

Cheese and Fruit Display

chef's selection of domestic and imported cheeses and variety of dried and fresh fruit

Ahi Poke Crisps ginger soy marinade, scallions, wonton crisp

Whiskey Red's Ceviche Shots

cucumber, tomato, cilantro

Vegetable Spring Rolls

sweet Thai dipping sauce

Spinach Artichoke Dip Display

parmesan cheese, tortilla chips

Beer Battered Shrimp

classic tartar sauce

Traditional Tomato Bruschetta

marinated tomatoes, basil, garlic crostini

Asian Beef Skewers

soy ginger marinade

Thai Chicken Skewers Thai peanut sauce

Market Fresh Vegetable Crudité

Platter crisp selection of hand picked produce, buttermilk ranch

SOUPS AND SALADS

Choice of one
All salads served with bread and butter

Whiskey Red's Market Greens

organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Classic New England Clam Chowder

oyster crackers

Roasted Tomato Soup

mini garlic croutons

Traditional Caesar Salad

crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Whiskey Red's Chopped Salad

crisp romaine, chopped tomatoes, hard boiled egg, bacon, green onion, buttermilk ranch dressing

Greek Salad crisp romaine lettuce, chopped tomato, sliced cucumbers, kalamata olives, feta cheese, red wine vinaigrette

ENTRÉES

Choice of two
\$7 per person for each additional selection

All Entrées Served with Crushed Garlic Potatoes and Chef's Selection of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon lemon beurre blanc

Herb Crusted Prime Rib of Beef classic au jus, creamy horseradish

Seared Ahi Tuna charred tomatoes

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Chicken Dijon mustard chicken jus, bbq spiced rub

Roasted Sirloin Steak chimichurri

Braised Beef Short Rib red wine demi glace

DESSERT

Choice of one

Triple Chocolate Brownie caramel sauce, fresh berries

Classic Crème Brûlée fresh berries

NY Style Cheesecake strawberry compote

DINNER-BUFFET

DISPLAYED APPETIZERS

Choice of three

Cheese and Fruit Display chef's selection of domestic and imported cheeses and variety of dried and fresh fruit

Ahi Poke Crisps ginger soy marinade, scallions, wonton crisp

Poached Shrimp Ceviche Shots cucumber, tomato, cilantro

Vegetable Spring Rolls sweet Thai dipping sauce

Spinach Artichoke Dip Display parmesan cheese, tortilla chips

Beer Battered Shrimp classic tartar sauce

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Asian Beef Skewers soy ginger marinade

Thai Chicken Skewers Thai peanut sauce

Market Fresh Vegetable Crudit  Platter crisp selection of hand picked produce, buttermilk ranch

SALADS

Choice of two
All salads served with
bread and butter

Whiskey Red's Market Greens
organic arcadian greens, shaved carrots,
cherry tomatoes and English cucumbers
tossed in champagne vinaigrette

Traditional Caesar Salad crisp romaine
lettuce, garlic croutons tossed in
creamy anchovy dressing

Whiskey Red's Chopped Salad
crisp romaine, chopped tomatoes,
hard boiled egg, bacon, green onions,
buttermilk ranch dressing

Greek Salad crisp romaine lettuce,
chopped tomato, sliced cucumbers,
kalamata olives, feta cheese, red wine
vinaigrette

ENTR ES

Choice of two
\$9 per person for each
additional selection

*All Entr es Served with Crushed Garlic Potatoes or Roasted Marble Potatoes and
Chef's Selection of Seasonal Vegetables*

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon lemon beurre blanc

Herb Crusted Prime Rib of Beef classic au jus, creamy horseradish

Seared Ahi Tuna charred tomatoes

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Chicken Dijon mustard chicken jus, bbq spiced rub

Roasted Sirloin Steak chimichurri

Braised Beef Short Rib red wine demi glace

DESSERT

Chef's Selection of Assorted Delights

APPETIZERS

DISPLAY PLATTERS

*Platters made for
20 people*

Imported And Domestic Cheese Board assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Classic Spinach Artichoke Dip tortilla chips, pita, parmesan cheese

Vegetable Crudite seasonal vegetables, served raw and marinated with buttermilk ranch

Charcuterie Platter assortment of domestic and imported charcuterie, artisan cheese, toasted artisan bread

Whiskey Red's Chilled Seafood Display fresh shucked oysters with seasonal mignonette, poached shrimp and classic cocktail sauce, crab legs and claws with dijonaise, smoked mussels, steamed clams

Whiskey Wings choice of whiskey BBQ, sweet or spicy

TRAY PASSED OR DISPLAYED ITEMS

Priced by the Piece

COLD

Ahi Tuna Poke ginger soy marinade, scallions, tobiko, wonton crisp

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Whiskey Red's Ceviche Shots cucumber, tomato, cilantro

HOT

Vegetable Spring Rolls sweet Thai dipping sauce

Coconut Shrimp Thai chili sauce

Grilled Beef Skewers bordelaise

Crab Cake Bites citrus tartar sauce

Stuffed Artichoke Hearts spiced aioli

Thai Chicken Skewers Thai peanut sauce

Truffled Grilled Cheese Sandwich truffle cheese, truffle honey drizzle

Surf and Turf Skewers grilled sirloin and shrimp skewer

Bacon Wrapped Scallops

LATE NIGHT SNACK DISPLAY

priced per person

Nacho Bar chips, nacho cheese, refried beans, assorted salsas, sour cream, pickled jalapeño

Add On **Pork Carnitas | Adobo Beef | Lime Achiote Chicken**

Chicken Wing Bar assorted hot sauces, celery and carrot sticks, choice of blue cheese dressing or ranch dressing

Chicken Strip Bar assorted hot sauces, celery and carrot sticks, choice of blue cheese dressing or ranch dressing

Warm Soft Pretzels nacho cheese, whole grain mustard, pickled jalapeño

Assorted Flat Breads margherita, Thai peanut chicken, steak house: shaved steak, horseradish cream, blue cheese, crispy onions

Loaded Tater Tots blue cheese cream, green onions, bacon

Spinach Artichoke Dip sourdough bread, pita chips, tortilla chips

Grilled Cheese and Tomato Soup

Slider Station lettuce, tomato, grilled onions, 1000 island

Assorted Chips and Dips *choice of 3* truffled potato chips with truffle aioli, BBQ spiced potato chips with pimento cheese, sea salt and vinegar potato chips with tartar sauce dip, herbed potato chips with french onion dip, plain potato chips with ranch dip

Assorted Homemade Cookies

Brownies and Blondies

Churros cinnamon sugar