

Holiday Menus



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SPECIALTY EVENTS

— The Proud Bird —

11022 Aviation Blvd. Los Angeles, CA 90045 | 310.670.3815 | specialtyevents.com
theproudbird.com | [f/ specialtyevnt](https://www.facebook.com/specialtyevnt) | [t/ specialtyevnt](https://twitter.com/specialtyevnt) | [@/ specialtyevnt](https://www.instagram.com/specialtyevnt)

THE **proudbird**
food bazaar & events center

NOEL *plated*

All entrées include rolls and butter, iced tea and lemonade

HORS D'OEUVRES

Includes one display plus
choice of two butler passed

DISPLAYED

Vegetable Crudité with dip

BUTLER PASSED

Tomato Basil Bruschetta on a sourdough crostini

Chicken Satay

Sweet and Sour Jalapeño Poppers

Vegetable Egg Rolls

Spanakopita

SALADS

Select One

Caesar Salad romaine lettuce, parmesan cheese, crispy garlic croutons, Caesar dressing

Local Organic Baby Greens cucumbers, shaved carrots, grape tomatoes, white cheddar cheese

Proud Bird mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain mustard aioli

ENTRÉES

Select One

Served with herb mashed potatoes, rice pilaf, mashed sweet potatoes or corn bread stuffing and local organic winter vegetable medley

Roasted Half Chicken chasseur sauce

Sliced Breast of Turkey corn bread stuffing, thyme gravy

Cedar-Smoked Salmon habanero-orange beurre blanc

Grilled Skirt Steak chimichurri sauce

DESSERT

Holiday Dessert

NOEL BONUS

1 Hour Hosted Bar house and call brands, beer, wine and sodas

Glass of Champagne or Cider Toast

NOEL *buffet*

All entrées include rolls and butter, iced tea and lemonade

HORS D'OEUVRES

Includes one display plus
choice of two butler passed

DISPLAYED

Vegetable Crudité with dip

BUTLER PASSED

Tomato Basil Bruschetta on a sourdough crostini

Chicken Satay

Sweet and Sour Jalapeño Poppers

Vegetable Egg Rolls

Spanakopita

SALADS

Select One

Caesar Salad romaine lettuce, parmesan cheese, crispy garlic croutons,
Caesar dressing

Local Organic Baby Greens cucumbers, shaved carrots, grape tomatoes,
white cheddar cheese

Proud Bird mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain
mustard aioli

ENTRÉES

Select Two

Roasted Half Chicken chasseur sauce

Sliced Breast of Turkey thyme gravy

Cedar-Smoked Salmon habanero-orange beurre blanc

Australian Sea Bass papaya relish

Grilled Skirt Steak chimichurri sauce

SIDES

Select Two

Herbed Mashed Potatoes

Sautéed Green Beans

Mashed Sweet Potatoes

Corn Bread Stuffing

Local Organic Winter Medley

DESSERT

Assorted Holiday Desserts and Cookies

NOEL BONUS

1 Hour Hosted Bar house and call brands, beer, wine and sodas

Glass of Champagne or Cider Toast

SPARKLE *plated*

All entrées include rolls and butter, iced tea and lemonade

HORS D'OEUVRES

Includes one display plus
choice of four butler
passed

DISPLAYED

Vegetable Crudité with dip or **Market Fresh Fruit** or **Assorted Cheese Platter**

BUTLER PASSED

Caprese Skewer

**Shiitake Mushroom and
Goat Cheese Spring Roll**

Crab Stuffed Mushrooms

Coconut Shrimp

Herb Marinated Beef

drizzled with chimichurri sauce

Pulled Pork Sliders

Shrimp Cocktail Shooters

SALADS

Select One

Caesar Salad romaine lettuce, parmesan cheese, crispy garlic croutons,
Caesar dressing

Caprese Salad fresh mozzarella, heirloom tomato, basil olive oil and balsamic

Proud Bird mesclun greens, cucumber, teardrop tomatoes, fried plantain,
grain mustard aioli

Spinach Salad hearts of palm and artichoke, raspberry vinaigrette

ENTRÉES

Select One

*Served with herb mashed potatoes, rice pilaf, mashed sweet potatoes or corn
bread stuffing and local organic winter vegetable medley*

Roasted Half Chicken chasseur sauce

Sliced Breast of Turkey corn bread stuffing, thyme gravy

Cedar-Smoked Salmon habanero-orange beurre blanc

Australian Sea Bass papaya relish

Filet Mignon Cabernet shallot sauce

Duet Entrée filet mignon with cabernet shallot sauce
and roasted half chicken

DESSERT

Holiday Dessert

SPARKLE BONUS

2 Hour Hosted Bar house and call brands, beer, wine and sodas
Glass of Champagne or Cider Toast

SPARKLE *buffet*

All entrées include rolls and butter, iced tea and lemonade

HORS D'OEUVRES

Includes one display plus
choice of six butler passed

DISPLAYED

Vegetable Crudité with dip or **Assorted Cheese Platter**

Market Fresh Fruit

BUTLER PASSED

Caprese Skewer

**Shiitake Mushroom and Goat Cheese
Spring Roll**

Crab Stuffed Mushrooms

Artichoke Manchego Cheese Tart

Herb Marinated Beef drizzled with
chimichurri sauce

Pulled Pork Sliders

Shrimp Cocktail Shooters

Mini Street Tacos

Crab Cake

Tri-tip Sliders

Coconut Shrimp

SALADS

Select Two

Caesar Salad romaine lettuce, parmesan cheese, crispy garlic croutons,
Caesar dressing

Caprese Salad fresh mozzarella, heirloom tomato, basil olive oil and balsamic

Proud Bird mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain
mustard aioli

Spinach Salad hearts of palm and artichoke, raspberry vinaigrette

ENTRÉES

Select Two

Roasted Half Chicken chasseur sauce

Sliced Breast of Turkey thyme gravy

Cedar-Smoked Salmon habanero-orange beurre blanc

Australian Sea Bass papaya relish

Red Wine Braised Short Ribs cabernet demi reduction

SIDES

Select Three

Herbed Mashed Potatoes

Sautéed Green Beans

Mashed Sweet Potatoes

Corn Bread Stuffing

Local Organic Winter Medley

DESSERT

Assorted Holiday Desserts and Cookies

SPARKLE BONUS

2 Hour Hosted Bar house and call brands, beer, wine and sodas

Glass of Champagne or Cider Toast

ENCHANTED *plated*

All entrées include rolls and butter, iced tea and lemonade

HORS D'OEUVRES

Includes one display plus
choice of six butler passed

DISPLAYED

Vegetable Crudité with dip or **Assorted Cheese Platter**

BUTLER PASSED

Caprese Skewer

**Shiitake Mushroom and Goat Cheese
Spring Roll**

Crostini of Seared Beef

Pulled Pork Sliders

Shrimp Cocktail Shooters

Ceviche Shooters

Bacon Wrapped Dates with pineapple
chili chimichurri sauce

Ahi Tuna Poke Spoons

Crab Cakes

Lamb Lollipops

Duck Dumplings with sake plum sauce

Coconut Shrimp

SALADS

Select One

Roasted Beet Salad baby greens, goat cheese, red & yellow beets,
shaved vegetables with champagne vinaigrette dressing

Caesar Salad romaine lettuce, parmesan cheese, crispy garlic croutons,
Caesar dressing

Caprese Salad fresh mozzarella, heirloom tomato, basil, olive oil and balsamic

Proud Bird mesclun greens, cucumber, teardrop tomatoes, fried plantain,
grain mustard aioli

Spinach Salad hearts of palm and artichoke, raspberry vinaigrette

ENTRÉES

Select One

*Served with herb mashed potatoes, rice pilaf, mashed sweet potatoes or corn
bread stuffing and local organic winter vegetable medley*

Stuffed Mediterranean Chicken spinach, goat cheese, pine nuts,
roasted pepper sauce

California White Sea Bass papaya relish

Grilled Halibut beurre blanc sauce

Braised Short Ribs cabernet demi reduction

New York Steak black truffle Barolo sauce

Duet Entrée braised short ribs with cabernet demi reduction & grilled halibut
with beurre blanc

DESSERT

Holiday Dessert

ENCHANTED BONUS

3 Hour Hosted Bar house and call brands, beer, wine and sodas

Gourmet Coffee Station

Glass of Champagne or Cider Toast

ENCHANTED *buffet*

All entrées include rolls and butter, iced tea and lemonade

HORS D'OEUVRES

Includes one display plus
choice of six butler passed

DISPLAYED

Vegetable Crudité with dip or Assorted Cheese Platter

BUTLER PASSED

Caprese Skewer

Shiitake Mushroom and Goat Cheese
Spring Roll

Crostini of Seared Beef

Pulled Pork Sliders

Shrimp Cocktail Shooters

Ceviche Shooters

Stuffed Dates Wrapped in Bacon

Ahi Tuna Poke Spoons

Crab Cakes

Lamb Lollipops

Duck Dumplings with sake plum sauce

Coconut Shrimp

SALADS

Select one

Roasted Beet Salad baby greens, goat cheese, red & yellow beets,
shaved vegetables with champagne vinaigrette dressing

Caesar Salad romaine lettuce, parmesan cheese, crispy garlic croutons,
Caesar dressing

Caprese Salad fresh mozzarella, heirloom tomato, basil olive oil and balsamic

Proud Bird mesclun greens, cucumber, teardrop tomatoes, fried plantain,
grain mustard aioli

Spinach Salad hearts of palm and artichoke, raspberry vinaigrette

ENTRÉES

Select three

Stuffed Mediterranean Chicken spinach, goat cheese, pine nuts,
roasted pepper sauce

California White Sea Bass papaya relish

Grilled Halibut beurre blanc sauce

Braised Short Ribs cabernet demi reduction

New York Steak with Chimichurri Sauce

SIDES

Select two

Herbed Mashed Potatoes

Sautéed Green Beans

Mashed Sweet Potatoes

Corn Bread Stuffing

Local Organic Winter Medley

DESSERT

Assorted Holiday Desserts and Cookies

ENCHANTED BONUS

3 Hour Hosted Bar house and call brands, beer, wine and sodas

Gourmet Coffee Station

Glass of Champagne or Cider Toast