

# Special Event Menus



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SPECIALTY EVENTS

— Whiskey Red's —

13813 Fiji Way, Marina Del Rey, CA 90291 | 310.823.4522 | [specialtyevents.com](http://specialtyevents.com)

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# EXECUTIVE PLATED BREAKFAST

## KICK START YOUR DAY

**Fluffy Scrambled Eggs, Home Fried Potatoes**

*Cheese add on*

## SIDES

Choice of one

**Bacon, Sausage Links or Ham**

**Fresh Fruit Mini Croissants, Pastries and Mini Muffins**

*Turkey Sausage or Veggie Sausage add on*

## DRINKS

**Fresh Orange Juice, Coffee and Herbal Teas**

# EXECUTIVE BUFFET BREAKFAST

## KICK START YOUR DAY

**Fluffy Scrambled Eggs, Home Fried Potatoes**

*Cheese add on*

## SIDES

Choice of two

**Bacon, Sausage Links or Ham**

**Fresh Seasonal Fruit French Toast with Warm Maple Syrup Croissants, Pastries, Bagels and Muffins**

## DRINKS

**Assorted of Fruit Juices, Coffee and Teas**

# CELEBRATION OF LIFE – DELI BUFFET

Includes iced tea, hot tea, coffee service. Our private banquet rooms can accommodate from 30 - 120 guests and our waterside patio can accommodate up to 200 guests.

## SALADS

Choice of two

**Organic Mixed Greens**  
**Caesar Salad**

**Picnic Potato**  
**Pesto Pasta Salad**

## DELI ITEMS

**Assorted Deli Meats** sliced turkey, roast beef and ham  
**Sliced Cheese** cheddar & swiss  
**Assorted Sliced Breads and Croissants**

## SIDE

**Fresh Sliced Fruit**

## DESSERT

**Chef's Assorted Desserts**

# CELEBRATION OF LIFE – HOT BUFFET

Includes iced tea, hot tea, coffee service. Our private banquet rooms can accommodate from 30 - 120 guests and our waterside patio can accommodate up to 200 guests.

## SALADS

Choice of two

**Organic Mixed Greens**  
**Caesar Salad**

**Picnic Potato**  
**Pesto Pasta Salad**

## ENTRÉES

Choice of two

**Baked Salmon** dill sauce  
**Chicken Rosemary Breast**  
**Beef Brisket** demi-glace  
**Pasta Primavera**

## SIDE

Choice of two

**Garlic Mashed Potatoes**  
**Rice Pilaf**

**Red Potatoes**  
**Chef's Vegetable**

## DESSERT

**Chef's Assorted Desserts**

# LUNCH BUFFET

Includes Freshly Baked Rolls and Butter, Coffee and Iced Tea Station

## SALADS

Choice of two

**Fresh Fruit Platter** array of seasonal fruits and berries

**California Mixed Greens** with assorted dressings

**Traditional Caesar Salad** garlic croutons and parmesan cheese

**Italian Pasta Salad** mozzarella cheese and balsamic vinaigrette

**Greek Salad** tomatoes, sliced cucumbers, onion, feta cheese, and olives and oregano, dressed with olive oil

**Red Skin Potato Salad** picnic style

**Southwestern Salad** black beans, corn, romaine, diced tomatoes, crispy tortilla strips and light cilantro vinaigrette dressing

## ENTRÉES

Choice of two

**Chicken Scaloppini** lemon beurre blanc, mushrooms and capers

**Honey Lime Mesquite Chicken** grilled chicken breast, fresh lime, honey, olive oil and smoky flavors

**Fresh Atlantic Salmon** papaya salsa and beurre blanc sauce

**Pan Seared Tilapia Veracruz Sauce** garlic diced tomatoes, green & black olives, onions, chiles and fresh cilantro

**Mediterranean Pasta** angel hair tossed in a light virgin olive oil garlic, sundried tomatoes, black olives and feta cheese

**Roasted Top Sirloin of Beef** sliced and topped with bordelaise sauce

## SIDES

Choice of two

**Risotto**

**Garlic Mashed Potatoes**

**Basmati Rice**

**Fresh Seasonal Vegetables**

**Oven Roasted Potatoes**

**Southern Style Baked Beans**

**Fresh Corn on the Cob**

**Spanish Rice**

**Refried Beans**

**Rice Pilaf**

## DESSERTS

**An Assortment of Mini-Cakes**

**Cookies**

# PLATED DINNER

Includes coffee, iced tea and water. All entrées include seasonal chef selected vegetables rolls and butter

## SALADS

Choice of one

**California Mixed Green Salad** with tomatoes, cucumbers, carrots topped with croutons and choice of dressings

**Traditional Caesar Salad** with caesar dressing, garlic croutons and parmesan cheese

## ENTRÉES

Choice of two - highest price will prevail

**Mediterranean Pasta** angel hair pasta, virgin olive oil, garlic sundried tomatoes, black olives, feta cheese

**Grilled Lemon Rosemary Chicken** grilled chicken breast, fresh rosemary, lemon dijon mustard and minced garlic

**Ginger Veggie Stir Fry** fresh ginger root, garlic, soy sauce, onions, peppers, fresh vegetables served with jasmine rice

**Thyme and Sesame Crusted Halibut** moist and succulent halibut with toasted sesame seeds, with a roasted garlic cream sauce

**Fresh Atlantic Salmon** tropical papaya salsa and a light beurre blanc sauce

**Chicken Scaloppini** lemon beurre blanc, mushrooms and capers

**Oven Roasted Top Sirloin of Beef** with a red wine reduction

**Herb Crusted Prime Rib of Beef** natural au jus and creamy horseradish

**Jumbo Shrimp Scampi** garlic and white wine

## COMBO ENTRÉES

**Grilled Filet Mignon and Shrimp Scampi**

**Grilled Fillet Mignon and Chicken Marsala**

## SIDES

Choice of one

**Creamy Mushroom Risotto**

**Basmati Rice**

**Garlic Mashed Potatoes**

**Marble Herb Roasted Potatoes**

## DESSERTS

Choice of one

**New York Cheese Cake** with strawberry sauce

**Bread Pudding** with bourbon sauce

**Chocolate Cake**

**Warm Apple Pie**

# HORS D' OEUVRE PARTY PACKAGES

Minimum of 40 guests

## COLD SELECTIONS

**Smoked Salmon** with chive crème fraîche on toast points

**Bruschetta on Italian Cheese Bread**

**Chef's Display of Domestic Cheeses**

**Variety of Fresh Seasonal Fruits**

**Caprese Skewers** with basil, cherry tomatoes and fresh mozzarella

**Classic Deviled Eggs!**

**Petite' Pinwheel Sandwiches** with deli meats and cheeses

**Tri-Colored Tortilla Chips** fresh salsa and guacamole'

**Assortment of Mini Desserts Station**

## HOT SELECTIONS

**Thai Marinated Chicken Skewers**

**Garlic Hummus** with pita chips

**Coconut Breaded Prawns** with aioli sauce

**Chicken or Beef Flautas** with homemade salsa

**Baked Macaroni and Cheese Cups**

**One-Bite Thai Vegetable Spring Rolls** with thai dipping sauce

**Spinach and Feta Cheese Phyllo Kisses**

**Marinated Beef Skewers** with hawaiian pineapple sauce

**Chicken Potsticker** with soy dipping sauce

**Crab Stuffed Mushrooms** topped with hollandaise sauce

**Buffalo Chicken Drumettes** with ranch dressing

**Cocktail Meatballs** with tomato sauce, mushroom sauce, bbq sauce or sweet and sour sauce

**Grilled Chicken Quesadillas** with guacamole, pico de gallo and sour cream

**Mini Crab Cakes** with remoulade sauce

**Spinach & Artichoke Dip** tortilla chips, sour cream, salsa

**Bacon Wrapped Scallops Brushed** with sesame sauce

## BUTCHERS BLOCK STATION

*Minimum order of 50 required*

### HOT PRE-CARVED MINI SANDWICHES

**Roast Turkey Breast**

**Herb Crusted Prime Rib**

**Petite Rolls and Condiments**

## ICED JUMBO SHRIMP SHOOTERS

*50 pieces per tray*

**Served With Classic Cocktail Sauce and Fresh Lemon**

# HORS D' OEUVRE'S

50 pieces per tray

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## COLD SELECTIONS

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**Smoked Salmon** with chive crème fraîche on toast points

**Bruschetta on Italian Cheese Bread**

**Chef's Signature Display of Domestic & Imported Cheeses** with assorted crackers

**Variety of Fresh Seasonal Fruits**

**Caprese Skewers** with basil, tomato and fresh mozzarella

**Classic Deviled Eggs**

**Pinwheel Sandwiches** with a variety of deli meats and cheeses

**Pico de Gallo, Fresh Tomato Salsa & Guacamole'** with tri-colored chips

**Assortment of Mini Desserts Station**

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## HOT SELECTIONS

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**Vegetable Spring Rolls** with thai dipping sauce

**Garlic Hummus** with pita chips

**Buffalo Chicken Egg Rolls**

**Pork Egg Rolls** with thai peanut dipping sauce

**Coconut Breaded Prawns** with sweet and sour

**Mini-Fried Chicken and Waffles** with drizzle of maple syrup

**Thai Marinated Chicken Skewers** with peanut dipped sauce

**Baked Macaroni and Cheese Bites**

**Spinach and Feta Cheese Phyllo Kisses**

**Marinated Beef Satay** with hawaiian pineapple sauce

**Baked Brie En Croute** surrounded by fresh berries and apples

**Crab Stuffed Mushrooms** topped with hollandaise sauce

**Buffalo Chicken Drumettes** with ranch dressing

**Cocktail Meatballs** with tomato sauce, mushroom sauce or sweet and sour sauce

**Grilled Chicken Quesadillas** with guacamole and pico de gallo

**Crab Cakes** with remoulade sauce

**Spinach & Artichoke** wonton cups

**Prosciutto Wrapped Grilled Sea Scallops**

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## BUTCHERS BLOCK STATION

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*Minimum order of 50 required price per person*

### HOT PRE-CARVED MINI SANDWICHES

**Roast Turkey Breast** 5++

**Herb Crusted Prime Rib** 6++

Petite Rolls and Condiments

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## ICED JUMBO SHRIMP SHOOTERS

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*50 pieces per tray*

**Served With Classic Cocktail Sauce and Fresh Lemon**

250++

# SUNDAY BRUNCH

11AM-3PM. Private Banquet Room! Partake from Main Restaurant's Bountiful Brunch Buffet! Enjoy Complimentary Champagne Poured Throughout the Event!

## CARVING STATION

Herb Crusted Prime Rib of Beef  
Roasted Carolina Turkey Breast  
Honey Glazed Roasted Ham

## SEAFOOD STATION AND SALAD BAR

Assortment of Sushi  
Snow Crab Legs  
Peel & Eat Shrimp  
Steamed White Rice  
Mixed Green Salad

Potato Salad  
Pasta Salad  
Fresh Seasonal Fruits  
Chicken Salad  
Selection of Salad Toppings & Dressings

## LATIN STATION

Fajitas Beef or Chicken  
Menudo  
Rice & Beans  
Enchiladas

Tamales  
Salsa  
Seasonal Grilled Vegetables

## MADE TO ORDER STATION

**Make your own Omelets/Scrambled Eggs** bacon, sausage, ham, mushrooms, onions, spinach

**Create your own Pasta** fettuccini or penne pasta with your choice of grilled chicken, variety of garden vegetables, choice of marinara or alfredo sauce

*\*Gluten Free Pasta available; upon request.*

## BREAKFAST ITEMS

Made-to-Order Waffles  
Bacon & Sausage  
Eggs Benedict  
Country Potatoes  
Danishes

Muffins  
Croissants  
Fresh Lox  
Bagels & Cream Cheese

## KIDS STATION

Cold Cereals  
Chicken Nuggets  
French Fries  
Corn Dogs

Milk  
Ice Cream and Sprinkles  
Much, Much More!

## DESSERT STATION

Made-to Order Bananas Foster  
Brownies  
Cookies

Variety of Delicious Cakes  
Cheesecakes  
Carmel Flan

# SATURDAY PRIVATE BRUNCH BUFFET

## THE BREAD BASKET

Danish  
Muffins

## BREAKFAST

Fluffy Scrambled Eggs  
Southern Home Fried Potatoes  
Choice of Two bacon, sausage links or ham  
Choice of One waffles or french toast served with butter, maple syrup, and powdered sugar

## SALADS

Choice of two

Fresh Fruit Platter  
Italian Pasta Salad  
California Mixed Greens

Traditional Caesar Salad  
Greek Salad

## ENTRÉES

Choice of two

Chicken Scaloppini  
Chicken Marsala  
Sliced Top Sirloin of Beef

Fresh Atlantic Salmon  
Pasta Primavera

## SIDES

Choice of two

Rice Pilaf  
Roasted Potatoes

Garlic Mashed Potatoes  
Medley of Fresh Vegetables

## DESSERTS

Variety of Premium Cakes  
Cookies  
Brownies

## BEVERAGES

Coffee, Iced Tea  
Chilled Orange Juice

Two Glasses of House Champagne  
or Sparkling Apple Cider

# ITALIAN BUFFET

Served with garlic bread, water, coffee, hot tea, decaf and iced tea or lemonade

## SALADS

Choice of two

**Dijon Mustard Potato Salad**

**Greek Pasta Salad** feta, tomatoes, cucumber, red onions, penne, italian vinaigrette

**Farmers Green Salad** shaved celery & carrots, champagne vinaigrette

**Caesar Salad** parmesan croutons

## APPETIZERS

Choice of one

**Mediterranean Platter** white bean hummus, pita chips, marinated feta, cucumber, cherry tomatoes, kalamata olives

**Seasonal Fruit Platter**

## ENTRÉES

Choice of two

**Baked Ziti**

**Chicken Pesto**

**Chicken Marsala**

**Pasta Primavera** with a tomato basil sauce

# MEXICAN BUFFET

Served with rice, beans, corn & flour tortillas, water, coffee, hot tea, decaf and iced tea or lemonade

## SALADS

Choice of two

**Pasta Salad**

**Three Bean Salad** with onions, corn, cilantro and avocado dressing

**Farmers Green Salad** shaved celery & carrots, champagne vinaigrette

**Caesar Salad** parmesan croutons

## APPETIZERS

Choice of one

**Beef Mini Taquitos**

**Jimaca Salad** mango, pineapple and orange

**Chips & Salsa**

**Guacamole** 2.00 extra per person

## ENTRÉES

Choice of two

**Beef Fajitas**

**Chile Rellenos**

**Chicken Mole**

**Tilapia Veracruz**