

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

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

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

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

Choice of 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

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

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

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

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 the 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 ON DISPLAY

Chocolate Brownies

Assorted Housemade Cookies

Macaroons

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 truffle cream, shredded Parmesan *VG*

Stuffed Portobello Mushroom market vegetable fricassee *V*

DESSERTS

Choice of one

Tiramisu

Seasonal Fruit Cobbler

Caramel Pot De Crème sea salt

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 *VG*

Stuffed Portobello Mushroom market vegetable fricassee *V*

SIDES

Choice of two

Forbidden Rice

Garlic Mashed Potatoes

Castaway "Spuds"

Haricots Verts Amandine

Cheese Grits

Roasted Tricolor Cauliflower

Honey Roasted Baby Carrots
spiced currants

DESSERTS ON DISPLAY

Chocolate Brownies

Assorted Housemade Cookies

Macaroons

Lemon Bars

RECEPTIONS MENU

TRAY-PASSED HORS D'OEUVRES

*Minimum of three
selections required*

GARDEN

60 minutes / 90 minutes

Caprese Brochette tomato, mozzarella, basil

Watermelon Gazpacho

Blue Cheese, Pear, Honey Crostini

Spanakopita with spinach and feta cheese, dill yogurt

Avocado Crostini cilantro, lime, chili, tomatoes

Crispy Vegetable Spring Rolls

SEA

60 minutes / 90 minutes

Shrimp Cocktail

Tuna Tartare Cones
wakame, yuzu ponzu

**Fresh Fish Ceviche,
Grilled Corn, Lime**

Dungeness Crab Cake yuzu aioli

Salmon Tartare lemon, crème fraîche, caviar

Smoked Salmon Blini

Coconut Shrimp citrus aioli

PASTURE

60 minutes / 90 minutes

Gougeres puffed savory pastry

Chicken Mousse en croute

Chef's Charcuterie Bite

Chicken Satay with peanut dipping sauce

Roasted Chicken Tostadas

Turkey Meatballs

Pizzette bacon, gruyere, caramelized onion

Pigs in a Blanket spicy mustard

Lamb Chop Lollipops

Teres Major Steak Bites
béarnaise sauce

Flank Steak Crostini
chimichurri, vidalia relish

Mini Short Rib Taco guacamole

"Sweet Cheesus" manchego, culatello, shallot marmalade, truffle honey

STATIONARY PLATTERS

*Minimum of 30
guests required*

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

Vegetable Crudité fresh market vegetables, hummus and ranch

Fruit Display seasonal selection, yogurt

On the Fry French fries, sweet potato fries, tater tots, aioli, ketchup

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

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

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

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 Ravioli truffle cream, shredded Parmesan *VG*

Stuffed Portobello Mushroom market vegetable fricassee *V*

DESSERTS

Choice of one

Tiramisu

Seasonal Fruit Cobbler

Caramel Pot De Crème sea salt

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 Ravioli truffle cream, shredded Parmesan *VG*

Stuffed Portobello Mushroom market vegetable fricassee *V*

DESSERTS

Choice of one

Tiramisu

Seasonal Fruit Cobbler

Caramel Pot De Crème sea salt

Flourless Chocolate Cake

PLATED DINNER TIER THREE

Minimum of 30 guests

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

APPETIZERS

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

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

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 Ravioli truffle cream, shredded Parmesan *VG*

Stuffed Portobello Mushroom market vegetable fricassee *V*

**Duo entrées available for additional 10 per guest*

DESSERTS

Choice of two alternating each place-setting

Tiramisu

Seasonal Fruit Cobbler

Caramel Pot De Crème sea salt

Flourless Chocolate Cake

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 Ravioli truffle cream, shredded Parmesan *VG*

Stuffed Portobello Mushroom market vegetable fricassee *V*

SIDES

Choice of two

Forbidden Rice

Garlic Mashed Potatoes

Haricots Verts Amandine

Cheese Grits

Roasted Tricolor Cauliflower

DESSERTS ON DISPLAY

Brownies

Lemon Bars

Macaroons

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 Ravioli truffle cream, shredded Parmesan *VG*

Stuffed Portobello Mushroom market vegetable fricassee *V*

SIDES

Choice of two

Forbidden Rice

Garlic Mashed Potatoes

Castaway "Spuds"

Haricots Verts Amandine

Cheese Grits

Roasted Tricolor Cauliflower

DESSERTS ON DISPLAY

Fresh Fruit

Macaroons

Lemon Bars

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 Ravioli truffle cream, shredded Parmesan *VG*

Stuffed Portobello Mushroom market vegetable fricassee *V*

SIDES

Choice of three

Forbidden Rice

Garlic Mashed Potatoes

Castaway "Spuds"

Haricots Verts Amandine

Cheese Grits

Roasted Tricolor Cauliflower

DESSERTS ON DISPLAY

Fresh Fruit

Macaroons

Lemon Bars

FOOD STATIONS

PACIFIC RIM

Asian Spare Ribs or Hoisin Braised Short Ribs
Cashew Chicken
Honey Walnut Shrimp
Chow Mein or Crispy Noodles
Chicken or Vegetarian Pot Stickers
Chinese Broccoli or Baby Bok Choy
Fried Rice or Jasmine Rice

STREET TACOS

Chicken, Carnitas, Carne Asada, and Vegetables
Corn or Flour Tortillas
Guacamole, Pico De Gallo, Sour Cream
Cilantro, Onion and Lime

SUSHI

Selection of Cut Rolls to include spicy tuna, California, and vegetables
Nigiri Sushi- Salmon, Shrimp and Tuna
Pickled Ginger, Wasabi, Soy Sauce

CARVING

Choose one of the following...

Atlantic Salmon
Oven-Roasted Turkey
Honey Spiral Ham
Suckling Pig
Roasted Prime Rib
Rolls, Horseradish, Mustard, Pickles

90 min period

RAW BAR

Oysters on the Half-Shell
Ceviche
Shrimp Cocktail
Crab Legs
Cocktail Sauce, Mignonette, Lemon

SOUTHERN STYLE

Lobster Corn Dogs
Brisket Biscuits
Jidori Fried Chicken & Waffles
Collard Greens
Jalapeño Corn Bread

SNACKS

Gourmet Popcorn with truffle salt
Individual Bagged Potato Chips
Chocolate Dipped Pretzels
Licorice

ON THE FRY

French Fries
Sweet Potato Fries
Tater Tots
Aioli, Ketchup, Ranch