

Corporate Menus



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SPECIALTY EVENTS

— Whiskey Red's —

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

whiskeyreds.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



BREAKFAST

MARINA

Muffins (blueberry, poppy seed, cranberry)

Bagels and Croissants

Coffee, Tea, Orange and Cranberry Juice

Add Fresh Fruit Skewers

FISHERMAN'S VILLAGE

Granola and Yogurt Parfait, Danishes, Fresh Fruit Skewers

Oatmeal with condiments (brown sugar, dried fruit and milk)

Coffee, Tea, Orange and Cranberry Juice

Add fresh berries assortment

YACHT CLUB

Scrambled Eggs with cheddar cheese and chives, bacon and sausage, country potatoes, mini croissant

Fresh Fruit Cup

Coffee, Tea and Orange juice

Make it a Buffet

BREAKFAST ADD-ONS

Price per guest

Biscuits and Sausage Gravy

Granola Bars

Cereal with milk

Waffles with syrup, strawberries, butter and whipped cream

Omelet Station *(requires an Attendant fee)*

Assortment of Herbal Teas

Gourmet Coffee Station

PLATED LIGHT LUNCH

Includes fresh baked bread and butter, coffee and tea

SALAD

Skirt Steak Salad sliced skirt steak, mixed greens, shredded carrots, tomatoes, black olives, balsamic vinaigrette

Salmon Spinach Salad baby spinach, grape tomatoes, goat cheese, pecans, balsamic-rosemary vinaigrette

PLATED LUNCH SELECTIONS

Includes local grown seasonal vegetables, chef's choice of starch, fresh baked bread and butter, coffee and tea

FIRST COURSE

Select one

Locally Harvest Green Salad with raspberry vinaigrette

Classic Caesar Salad

MAIN COURSE

Select one

Chicken Forestiere baked breast of chicken, mushroom demi

Prime Rib oven roasted, creamy horseradish

Ginger Glazed Salmon soy sauce, sesame oil, shiitake mushrooms, bok choy, sweet ginger drizzle

Pasta Primavera fettuccine, local seasonal vegetables, sun dried tomatoes, fresh basil, garlic, parmesan cheese, white wine sauce

BOX LUNCH

SANDWICH

Croissant Sandwich turkey, bacon, avocado

SIDE SELECTIONS

Select three

Hawaiian Macaroni Salad carrots, raisins, pineapple, pasta noodles

Whole Fresh Fruit mix of apples and oranges

Bag of Chips classic potato chips, doritos, or frito's

Asian Cole Slaw cabbage, carrots, mayo dressing

Country Potato Salad potatoes, mayo, chopped vegetables, mustard

Caesar Salad romaine hearts, parmesan cheese, croutons,
house made caesar dressing

BEVERAGE

Bottle of Water

Soft Drink coke, diet coke, sprite

DELI BUFFET

SALADS

Mixed Greens mixed greens, carrots, mushrooms, tomatoes, raspberry vinaigrette

Country Potato Salad potatoes, mayo, chopped vegetables, mustard

Waldorf Chicken Salad greens, apples, chicken, walnuts, vinaigrette

DELI ITEMS

Assorted Deli Meats sliced turkey, black forest ham, salami, roast beef

Gourmet Cheese Selection havarti, swiss, aged cheddar, provolone

RELISH TRAY

Lettuce, Vine Ripe Tomatoes, Sliced Red Onion, Pickles, Olives, Pepperoncini

Sliced Artisan Sandwich Breads and Rolls, Dijon Mustard and Mayo

SIDES

Individual Bags of Chips

Pretzels

AMERICAN BUFFET

SALADS

Choice of two

Classic Caesar Salad romaine hearts, parmesan cheese, croutons, house made caesar dressing

Sliced Fresh Fruit seasonal fruit assortment

Turkey Cobb Salad chopped egg, bleu cheese crumbles, tomatoes, bacon, onions, ranch dressing

Macaroni Salad elbow macaroni, olives, celery, mayo dressing

Cole Slaw cabbage, carrots, mayo dressing

ENTRÉES

Choice of two

Chicken Mozzarella stuffed with mozzarella cheese, mushroom, spinach, chardonnay cream sauce

Beef Tips strips of beef, roasted potatoes, green & red bell pepper

Baked Salmon dill sauce

Stuffed Pork Loin bread stuffing

SIDES

Choice of two

Garlic Mashed Potatoes

Roasted Red Potatoes

Seasonal Vegetables

ADD-ONS

Price per guest

Unlimited Soft Drinks

Individual Dessert Pieces

Choice between Carrot | Chocolate | Cheese Cake

Candy Bars

Cookies

Brownies

Soup du Jour

BREAKS

ICE CREAM BREAK

Assorted Ice Cream Novelties

Frozen Fruit Juice Bars

Assorted Soft Drinks and Acqua Panna Water, Fresh Brewed, Regular Coffee, Decaffeinated Coffee, Selected Hot Tea

COOKIE AND BROWNIE BREAK

Fresh Baked Cookies

Chocolate Fudge Brownies

Assorted Soft Drinks, Bottled Water, Fresh Brewed, Regular Coffee, Decaffeinated Coffee, Selected Hot Tea

HEALTHY BREAK

Vegetable Crudité

Hummus and Pita

Edamame

Fruit Smoothies

Assorted Vitamin Water

CALIFORNIA WINE BREAK

2 Glasses Of Wine Per Guest (house)

Cheese and Cracker display

Salami Coronets

Olives

CORPORATE DINNER MENU

APPETIZER DISPLAY

Mini Crab Cakes with tiki sauce

Beef Satay with teriyaki sauce

Steak Grillade with onions and horseradish

Imported & Domestic Cheese Assortment hard, semi hard and soft cheese, fruits and artisan crackers

SALADS

Choice of one

House Mixed Green Salad with apples, candied walnuts, raspberry vinaigrette

Caesar Salad with croutons, parmesan, homemade Caesar dressing

ENTRÉES

Choice of three,
meal counts due
5 days prior to event

Beef Short Ribs braised boneless short rib, carrots, onions, red wine reduction house mashed potatoes

Grilled Mahi Mahi corn jicama relish and forbidden rice

Ginger Glaze Salmon soy sauce, sesame oil, shiitake mushrooms, bok choy, sweet ginger drizzle

Prime Rib house herb rub, oven roasted creamy horseradish

Balsamic Glaze Chicken ½ roasted chicken, porcini orzo mushroom

DESSERTS

Choice of one

Classic New York Cheesecake with strawberry sauce

Chocolate Indulgence Cake with raspberry coulis

Tiramisu

WINE

2 Bottles of House Wine per Table of 10 guests select from chardonnay, cabernet, or merlot

Package includes coffee & tea service, rolls & butter, seasonal vegetables, tables & chairs, linens, and staff. AV equipment available for an additional fee