

Corporate Menus



S|E

SPECIALTY EVENTS

— Whiskey Red's —

13813 Fiji Way, Marina Del Rey, CA 90291 | 310.823.4522 | 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

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

COLD SELECTIONS

Smoked Salmon with chive crème fraîche on toast point

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

HOT SELECTIONS

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

BUTCHERS BLOCK STATION

Minimum order of 50 required price per person

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