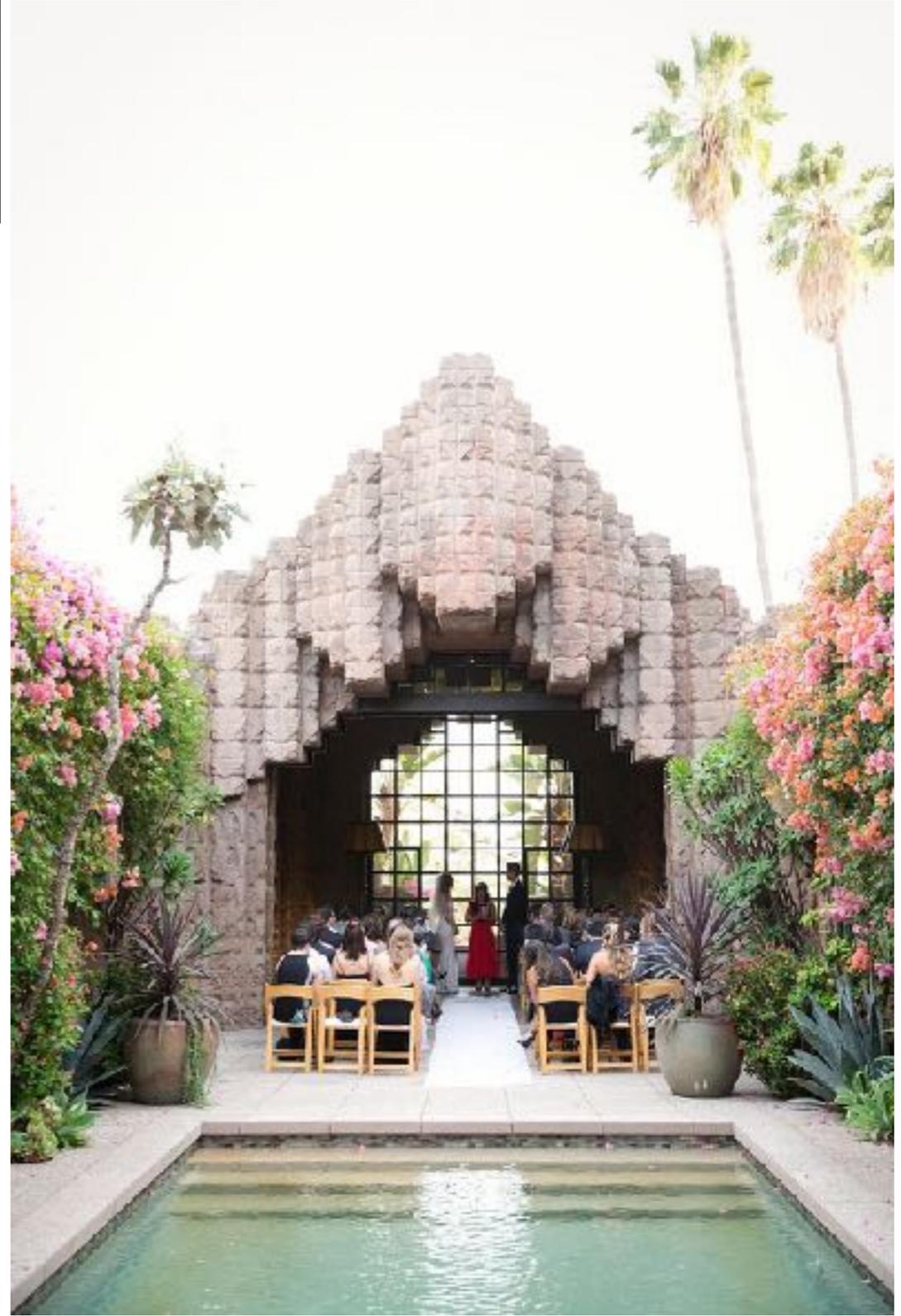

| fundamental events

2017

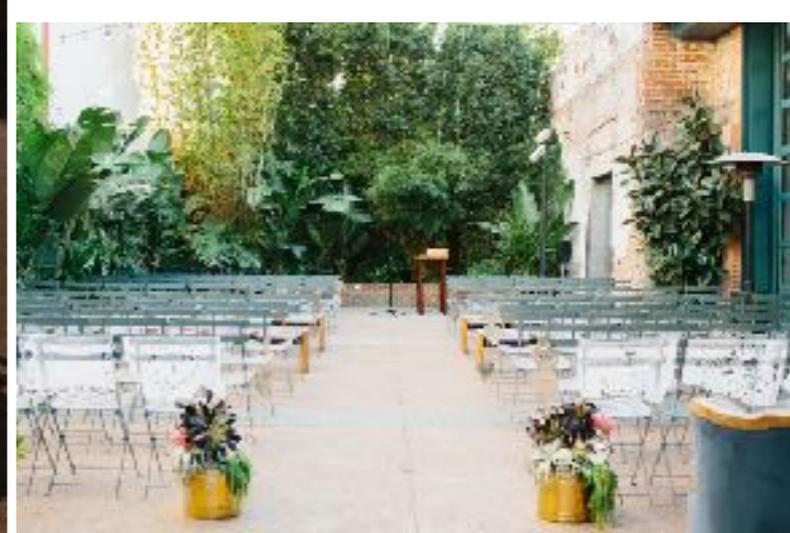
Weddings



Natalie and Nate



Ashley and Luis



Your Wedding

Your wedding is one of the most important events in your life. fundamental would love to help make it *AMAZING* by serving up some delicious food and taking exceptional care of you and your loved ones!

We understand that planning a wedding can be a challenging task. After finding your perfect venue, simply call us! We'll help you navigate the catering options and promise to make it enjoyable process for you and your spouse. Catering should be totally stress free and an enjoyable part of your planning; we are here to help!

Attached is a quick overview with some menu options and packages. We prefer to hop on the phone or meet in person so we can get to know you. Then, we can custom tailor a quote to your liking!

Pre-Ceremony Beverages

SPA WATER

FRESH SQUEEZED MINT LEMONADE

WATERMELON BASIL AGUA FRESCA

CUCUMBER COOLER

PASSIONFRUIT ICED TEA

Full Bar

SPIRITS vodka, gin, rum, bourbon, tequila, red & white
vermouth, white vermouth, cointreau, bitters

JUICES cranberry, orange, pineapple, grapefruit, lemon & lime

BAR FRUIT limes, lemons, oranges, fresh herbs

MIXERS house-made syrups, tonic water, soda water

COCKTAILS next page

2 BEERS light, hoppy

2 WINES white, red

FLAT AND SPARKLING WATER

SOFT DRINKS

Beer & Wine Bar

3 BEERS light, hoppy, dark | craft & import

3 WINES bubbles, white, red | biodynamic & organic

WINE COCKTAILS

FLAT AND SPARKLING WATER

ASSORTED SODAS

Cocktails

VODKA

- BASIL CRUSH
- ST. GERMAIN, GRAPEFRUIT COLLINS
- GINGER CITRUS PUNCH

TEQUILA

- MARGARITA
- OAXACAN OLD FASHIONED
- ROSE TEQUILA SANGRIA

BOURBON/SCOTCH

- RYE OLD FASHIONED
- GINGER PENICILLIN

RUM

- WATERMELON & CLASSIC MOJITOS
- PINA COLADA

GIN

- CORPSE REVIVER
- CLASSIC MARTINI
- NEGRONI

WINE COCKTAILS

- BLOOD ORANGE SANGRIA
- GINGER SMASH

Other

- FLAT AND SPARKLING WATER
- ASSORTED SODAS
- BLACK OR PASSIONFRUIT ICED TEA
- COFFEE regular, decaf
- HOT TEA art of tea, LA

Cheese, Charcuterie & Mezze Station

SELECTION OF 3 ARTISAN CHEESES
RAW, MARINATED, GRILLED & PICKLED VEGETABLES
TOASTED NUTS herbs, garlic confit
MARINATED OLIVES orange, rosemary
HOUSE MADE DIPS lemon hummus, muhammara
BREADS crostini, crackers, flatbreads
SEASONAL JAM
CHARCUTERIE *additional charges apply

Vegetarian

GRILLED CHEESE & ROASTED TOMATO SOUP
SPRING ROLLS green papaya and jicama, peanuts, cilantro
FIG & RICOTTA sherry reduction, honey gastrique, pine nuts
MUSHROOM TOAST scallion pesto, triple cream
WHIPPED BURRATA tomato jam, micro basil, brioche
WHITE BEAN & PITA CRISP olive tapenade, shaved radish, lemon oil
AVOCADO TOAST blistered tomatoes, crushed avocado
SEASONAL VEGETABLE TARTLET feta, parmesan, fine herbs

Seafood

CRAB CAKES old bay aioli, lemon
CURED SALMON blini, herbed cream cheese, scallion, fried caper
SMOKED MAHI ROLLS roasted lemon dressing, fine herbes
SHRIMP COCKTAIL accompaniments
TUNA POKE sesame, ponzu, crispy rice
CRUDO pickled apple, serrano, crushed corn nuts
CURRIED CRAB apple, cilantro, wonton
BLACKENED SHRIMP AND GRITS

Meat

BRAISED CHICKEN TOSTADAS tomatillo salsa, guacamole, red onion, cilantro
LAMB TZATZIKI GYRO cucumber, mint
BLT avocado, rosemary mayo
CHINESE BBQ PORK BAO scallion salsa, pickled radish
BEOUF SLIDERS thousand island, american, pickle, caramelized onion
CHICKEN SHAWARMA SKEWERS hainan spread
CURRIED WALDORF CHICKEN SALAD endive leaves, apple, walnuts
SPICE RUBBED SEARED FLANK STEAK cotija, chimichurri, herbs
PRETZEL DOG whole grain mustard, ketchup
MINI PORK BANH MI shaved onion, cilantro

First Course

HAND TORN BLACK KALE CAESAR fish-less caesar dressing, bread crumb dust, sieved egg, sunflower seeds, shaved parmesan

GREEN GODDESS LITTLE GEMS shaved radish & fennel, fines herbs, fried onions

STONE FRUIT & BURRATA burrata, candied nuts, arugula, citrus vinaigrette

WILD ROCKET ARUGULA SALAD marcona almonds, shaved apple, parmesan, preserved lemon vinaigrette

CHICORY & BACON SALAD fennel, dates, balsamic vinaigrette

Entrée

FIVE SPICE BRAISED SHORT RIBS carrot puree, edamame & pickled mushroom, shaved radish, fine herbs

WHOLE ROASTED NEW YORK roasted potatoes, creamed spinach, red wine reduction

CILANTRO, LIME, & CURRY MARINATED CHICKEN cauliflower puree, roasted brussels sprouts, toasted almonds

GRILLED CHICKEN quinoa sambal fried rice, seasonal vegetables

SEARED DIVER SCALLOPS sumac & lemon powder, edamame hummus, seasonal vegetables

PISTACHIO & PUMPKIN SEED SALMON rice-less cauliflower “risotto”, pistachio oil

WHOLE ROASTED PORCHETTA lentils, celery root puree, pickled mushrooms

FIVE SPICED LAMB SHOULDER carrot puree, edamame & pickled mushrooms, artichoke chips

VEGETARIAN ENTREES UPON REQUEST

Dessert

CHOCOLATE POT DE CREME fresh whipped cream

CARROT CAKE cinnamon cream cheese frosting

POPCORN PANNA COTTA ginger almond crumbles

SOUR CREAM CAKE IN A JAR blueberry jam, almond crumble

COCONUT SORBET almonds, shaved coconut, berries, micro mint

Breads

BREAD BASKET sourdough, brioche, country loaf, flatbreads, salted butter

CHEESY GOUGERES shaved parmesan

CORN BREAD spiced honey butter

PARKER HOUSE ROLLS salted butter

BISCUITS apple butter

Salads

HAND TORN BLACK KALE CAESAR fish-less caesar dressing, bread crumb dust, sieved egg sunflower seeds, shaved parmesan

GREEN GODDESS LITTLE GEMS shaved radish & fennel, fines herbs, fried onions

BURRATA AND ROASTED TOMATO CHOPPED romaine, edamame, chickpeas, pumpkin seeds

ROMAINE & RADICCHIO roasted apples, candied walnuts, cider vinaigrette

FIELD GREEN & SHAVED VEGETABLE balsamic vinaigrette

SICILIAN PANZANELLA olives, burrata, fines herbs, red onion, sprouts, tomato vinaigrette

Sides

CHARRED ASPARAGUS & BROCCOLINI chili, garlic, lemon

CREAMY POLENTA brown butter, burrata

BABY POTATOES olive tapenade, oven dried tomatoes, roasted garlic, fried capers

HERB & SPICE MARINATED GRILLED VEGGIES chermoula

CURRIED CAULIFLOWER & FARRO pumpkin seeds, currants, shaved kale, citrus vin

BABY POTATOES olive tapenade, oven dried tomatoes, roasted garlic, fried capers

BRUSSEL SPROUTS sun flower seeds, shaved red onions, fennel, lemon zest, chives
citrus honey vinaigrette

ROASTED CARROT & CHICKPEAS currants, shaved fennel & onion, mint, cilantro, lime

Entrees

SPICE RUBBED HANGER STEAK

WHOLE ROASTED BBQ BRISKET bbq sauce, fines herbs

PAN SEARED ALBACORE TUNA aleppo, lime & fish sauce vinaigrette

GRILLED SALMON arugula, picked herbs, shaved radish and red onion, tarragon dressing

FIVE SPICE BRAISED BEEF SHORT RIBS shaved radish, fine herbs

WHOLE ROASTED NEW YORK STRIP garlic confit, chimichurri

GRILLED LEMON & SUMAC CHICKEN lemon, herbs

STRIPED BASS brown butter caper and pepper sauce, fines herbs

CILANTRO, LIME, & CURRY CHICKEN fines herbs

HERB ROASTED TURKEY BREAST country gravy

fundamental events

Mini Desserts & Pies

GOOEY CHOCOLATE CHIP COOKIES

S'MORES torched marshmallow

DOUBLE CHOCOLATE WALNUT CRUNCH COOKIES

BROWN BUTTER BLONDIES

OATMEAL MAPLE BUTTERCREAM COOKIES

CINNAMON & SUGAR SNICKERDOODLES

LEMON POPPYSEED BARS honey yogurt frosting

VANILLA PANNA COTTA ginger almond crumbles

CHOCOLATE POT DE CREME

SOUR CREAM CAKE IN A JAR jam, almond crumble

TIRAMISU PARFAIT

DONUT HOLES

LEMON BARS powdered sugar

SEASONAL FRUIT COBBLER

MACAROONS

DARK AND WHITE CHOCOLATE DIPPED STRAWBERRIES

MINI PIE SHOTS banana cream, pumpkin, chocolate

HAND PIES apple, berry, pear

SEASONAL FRUIT PIE

Stations

S'MORES BAR CART dark chocolate, graham cracker, torched marshmallow

PIE BAR pie shots, hand pies & whole pies

DONUT WALL

ICE CREAM SANDWICHES chocolate chip, sugar, white chocolate macadamia

BUILD YOUR OWN SUNDAES sprinkles, candies, nuts, hot fudge, cherries

POPCORN CART kettle, chocolate covered, white cheddar

COTTON CANDY TWIRLERS

HOT SPICED APPLE CIDER & MEXICAN HOT CHOCOLATE

CANDY BAR

Action Stations

Global BBQ

CHINESE BBQ PORK, SOUTHERN STYLE BBQ BRISKET, CILANTRO LIME CHICKEN LEGS
texas toast, steamed bao buns, buttery dinner rolls
southern bbq sauce, chinese sweet & sour bbq sauce, chimichurri

Pasta

PAPPARDELLE, RIGATONI, BROWN RICE PASTA
alfredo, classic tomato, olive oil & white wine
chicken, beef, shrimp, shallots, garlic, parsley, chili flakes, shaved parmesan

Tacos

CARNE ASADA, CILANTRO LIME CHICKEN, CARNITAS, TORTILLAS,
pico de gallo, guacamole, salsa verde, crema, cilantro, lime, onion, radish
pickled jalapeno, carrots, & onions

Carving

CHOOSE 2: WHOLE ROASTED TURKEY BREAST, HERBED CRUSTED PORK LOIN
WHOLE ROASTED NEW YORK, SPICE RUBBED TRI TIP
mac & cheese, baked potatoes, au jus, horseradish cream & chives, chimichurri,
garlic & herb butter

East Coast Seafood Boil

SHRIMP, MUSSELS, CLAMS, SNAPPER, ANDOUILLE SAUSAGES
grilled corn, steamed peewee potatoes, garlic butter sauce, lemons, limes

action stations | late night

Passed Late Night Snacks

STREET TACOS

GRILLED CHEESE & TOMATO SOUP

BBQ BAO

PARMESAN FRIES garlic aioli, ketchup

BEOUF SLIDERS

COOKIES & MILK

Coffee, Tea & Espresso Cart

LATTE, CAPPUCCINO, AMERICANO, ESPRESSO

REGULAR COFFEE

DECAF COFFEE

HOT TEAS

MILKS & CREAM

SUGARS

Service

Our team of experienced and knowledgeable captains, our roster of amazing servers, and our talented kitchen team will make sure you and your guests are well taken care of.

CAPTAINS
BARTENDERS
SERVERS
CHEFS
COOKS

Rentals

In addition to the catering, we are a full service event production company. Our team of sales consultants and event directors will coordinate all of your rental and decor needs. A single point of contact for all your party planning needs.

TABLES
CHAIRS
LINENS
FLORALS
CHINA
GLASSWARE
BARWARE
KITCHEN BUILDOUT & EQUIPMENT

Buffet

Package - \$69/person

PRE-CEREMONY | Welcomes Beverages
(spa water + 1 specialty drink)

BAR | Full Bar (4 hours)

COCKTAIL HOUR | Passed Appetizers (5 items)

DINNER | 6 Course Buffet

Package - \$79/person

PRE-CEREMONY | Welcomes Beverages
(spa water + 1 specialty drink)

BAR | Full Bar (4 hours) + 2 His/Hers Cocktails

COCKTAIL HOUR | Cheese & Charcuterie + Passed Appetizers (5 items)

DINNER | “Carving Station” + 5 Course Buffet

Plated/Family Style

Package - \$79/person

PRE-CEREMONY | Welcomes Beverages
(spa water + 1 specialty drink)

BAR | Full Bar (4 hours) + His/Hers Cocktails

COCKTAIL HOUR | Cheese & Charcuterie +
Passed Appetizers (5 items)

DINNER | 3 Course Plated or 6 Course Family Style

Package - \$109/person

PRE-CEREMONY | Welcomes Beverages
(spa water + choice of 1 specialty drink)

BAR | Full Bar (4 hours) + His/Hers Cocktails

COCKTAIL HOUR | Cheese & Charcuterie + Raw Bar +
Passed Appetizers (choice of 5)

DINNER | 3 Course Plated or 6 Course Family Style

AFTER DINNER | Dessert Station + Late Nigh Snack