



THE BEL-AIR

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PRIVATE EVENT MENU SELECTIONS – SPRING 2019

FIRST COURSE

Market Soup

seasonally inspired

Famous Chopped Salad

carrots, celery, corn, mixed greens, garbanzo beans, parmesan, honey balsamic dressing

Caesar Salad

crouton, anchovy, parmesan dressing

Susan's Fav

baby kale, romaine, quinoa, kalamata olives, radish, citrus vinaigrette

ENTRÉE

Grilled Skirt Steak

jalapeño lime marinade

Seared Striped Bass

kale + brussels sprouts salad

Organic Rocky Farms Chicken Breast

basil pistou

Pork Milanese

honey mustard aioli

Bucatini con Carciofi

roasted artichoke, prosciutto, roasted tomato, parmesan, gremolata

Roasted Poblano + Mushroom Enchiladas

roasted poblano, tomatillo sauce, vegan cheese, sweet corn

FAMILY STYLE SIDES

Pommes Frites

roasted garlic tomato aioli

Mashed Potato

traditional

Heirloom Potato Salad (cold)

mustard vinaigrette

Asparagus

grilled, herb oil

Sautéed Spinach

garlic

DESSERT

Spring Berry Cheesecake

strawberry, blueberry, raspberry

S'mores Cake

house-made marshmallow

Blueberry Cobbler

vanilla bean ice cream

Sorbet

assorted

Ice Cream

vanilla or chocolate



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PASSED APPETIZERS / HORS D'OEUVRES

(priced per piece)

Spring Rolls <i>honey soy sauce</i>	\$3.00
Pesto Arancini <i>roasted tomato sauce, parmesan</i>	\$4.00
Bacon-Wrapped Dates <i>bleu cheese, honey mustard, balsamic glaze</i>	\$4.00
Caprese Skewers <i>fresh mozzarella, heirloom cherry tomato, pesto</i>	\$4.00
Tuna Tartare <i>namasu cucumber, crispy wonton</i>	\$4.00
Shrimp Cocktail <i>grilled, Bel-Air classic</i>	\$4.50
Chicken Satay <i>peanut sauce, jicama slaw</i>	\$4.50
Smoked Salmon <i>herbed crostini, lemon crème fraîche, pickled onion</i>	\$5.00
Korean BBQ Skewers <i>sesame ginger glaze, Asian slaw</i>	\$5.00
Short Rib Sliders <i>arugula, horseradish cream, crispy shallots</i>	\$5.00
Bacon + Bleu Cheese Sliders <i>caramelized onion</i>	\$6.00
Wasabi Deviled Eggs <i>tobico, daikon sprouts</i>	\$3.50

DISPLAYED APPETIZERS

(priced per person)

Chips + Salsa + Guacamole <i>fresh fried tortilla, pico</i>	\$8.00
White Bean Dip <i>grilled baguette, hummus-style spread</i>	\$8.00
Vegetable Crudité <i>seasonal vegetables, assorted dips</i>	\$8.00
Cheese Platter <i>selection of Artisan cheeses</i>	\$10.00
Charcuterie Platter <i>Chef's selection</i>	\$12.00
Susan's Fav (served in Chinese take-out boxes) <i>baby kale, romaine, quinoa, kalamata olives, radish, avocado, citrus vinaigrette</i>	\$4.00