

PRE-LUNCH OR PRE-DINNER PLATTER MENU

Cafe del Rey platters are perfect for pre-lunch & pre-dinner receptions or an alternative for your next special event at your home or office

	10 guests	20 guests	30 guests
HEALTHY			
SEASONAL FRUIT	45	85	125
VEGETABLE CRUDITE	40	75	110
MARINATED GRILLED VEGETABLES	45	85	135
BRUSCHETTA	30	55	80
SAVORY			
CHEESE & CHARCUTERIE <i>(assorted meats, cheeses, roasted nuts, seasonal house jam, cornichons, olives, crackers)</i>	85	165	245
SMOKED SALMON TOAST	75	145	215
FRIED SQUID	55	105	155
MEDITERRANEAN SPREADS <i>(hummus, olive tapenade, tzatziki with grilled flatbread)</i>	60	115	170
TRUFFLE PIZZA	40	75	110
MARGARITA FLATBREAD	35	65	95
CHILLED SEAFOOD			
SHRIMP COCKTAIL	100 (30 pieces)	200 (60 pieces)	300 (90 pieces)
ASSORTED CHILLED OYSTERS	120 (30 pieces)	240 (60 pieces)	360 (90 pieces)
CEVICHE	100 (10 guests)	200 (20 guests)	300 (30 guests)
BAKERY			
CAFE DEL REY'S SWEET SELECTION	60	120	180

Prices do not include gratuity, tax and admin fee

RECEPTION MENU PACKAGE

please select 6 items to be passed amongst your guests

BEEF & LAMB

BRAISED BEEF SHORT RIB CROSTINI, crispy onions, horseradish creme

BEEF TARTARE, cornichons, capers, red onion, crostini

GRILLED LAMB LOLLIPOPS

POULTRY & PORK

CHICKEN CURRY SALAD, cucumber slice

CHICKEN BROCHETTE, peppers, onions

CHEF'S MINI CHARCUTERIE

SEAFOOD

SHRIMP COCKTAIL

CEVICHE

SMOKED SALMON TOAST, pumpernickel, avocado, watercress,
Espelette, lemon aioli

VEGETABLE

MARGHERITA FLATBREAD Roma tomatoes, cheese, fresh basil

TRUFFLE PIZZA, caramelized onion, black truffle cream, Reggiano

MARINATED GRILLED VEGETABLE SKEWER

CHERRY TOMATO SKEWER, bocconcini mozzarella, olive

BRUSCHETTA CROSTINI, basil, parmesan, saba

SWEETS

CHEF'S SEASONAL MINI DESSERTS (4 kinds) with coffee service

1 hour - 36 per person

1 ½ hours - 46 per person

2 hours - 51 per person

3 hours - 56 per person

Prices do not include gratuity, tax and admin fee

The above prices are based on unlimited service for a specific amount of time and require either consumption bar service or an open bar package. Minimum of 10 guests are required for a reception package

RECEPTION MENU PACKAGE OPTIONAL STATION ADD-ONS

SMOKED SALMON STATION, appropriate toppings 8 additional per person

GOURMET SLIDER STATION, Kobe burger, pulled pork, crab cake, veggie 6 additional per person

SEAFOOD STATION, clams & oysters on the half shell, jumbo shrimp, ceviche 25 additional per person

PRIME RIB CARVING STATION, artisanal breads and sauces 9 additional per person

PASTA STATION, two pastas and two sauces with chef's vegetables and proteins 8 additional per person

DESSERT STATION, chef's mini versions of our seasonal offerings 5 additional per person

Prices do not include gratuity, tax and admin fee

AFTER WORK, AFTER PLAY, AFTER ANYTHING

Group Happy Hour Package

(Available daily between 2:30pm and 6:30pm in the lounge only)

Menu Package

(Unlimited passed hors d'oeuvres for 1 hour, please select 5 hors d'oeuvres)

BRAISED BEEF SHORT RIB CROSTINI crispy onions, horseradish creme

MARGHERITA FLATBREAD oven dried tomato, basil, mozzarella, marinara

GRILLED CHEESE BITES & MINI TOMATO SOUP SHOOTERS Parmesan, micro greens

SHRIMP COCKTAIL

LAMB LOLLIES mint pesto

CHICKEN CURRY SALAD cucumber slice

TRUFFLE PIZZA caramelized onion, black truffle cream, Parmesan

BRUSCHETTA CROSTINI basil, Parmesan, saba

CEVICHE

19 per person Price does not include gratuity, tax and admin fee

(Minimum group size of 10 guests)

Beverage Options

This package is available with the following bar options

Consumption Bar

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end on the event

or

Cash Bar

Cash bar service requires that each of your guests pay for their own beverages when ordered.

Prices do not include gratuity, tax and admin fee

CAFE DEL REY BRUNCH

available Saturdays from 11:30am till 2:30pm and Sundays from 10:30am till 2:30pm

CHEF'S ASSORTMENT OF HOUSEMADE MINI MUFFINS

starter - please select two

BERRIES & YOGURT vanilla bean yogurt, berries, granola

SOUP OF THE DAY chef's daily preparation

HEARTS OF ROMAINE CAESAR garlic croutons, Parmesan

BLUE CRAB CAKE saffron rouille, Brussels sprouts, watercress, radish

entrée – please select three

BRIOCHE FRENCH TOAST blueberry bacon compote, Chantilly cream, lemon zest, applewood bacon

EGGS BENEDICT English muffin, poached eggs, Canadian bacon, béarnaise sauce, breakfast potatoes

KING SALMON couscous, Italian olives, dried plum, Brussels sprouts, apple-mint chutney

STEAK AND EGGS New York strip, roasted potatoes, scrambled eggs, sourdough, béarnaise

SMOKED SALMON TOAST pumpernickel, avocado, lemon aioli, watercress, Espelette

FREE RANGE CHICKEN farro, arugula, grilled zucchini, Parmesan, white wine sauce

VEGETABLE PASTA marinara, tomatoes, peas, tarragon, broccolini, Parmesan cheese

KOBE BURGER cheddar cheese, sliced pickles, butter lettuce, beef jus caramelized onions, French fries

QUICHE LORRAINE applewood smoked bacon, spinach, Gruyere cheese, arugula salad

dessert – served individually

DUO OF DESSERTS chef's sampling of Cafe del Rey's signature desserts of the season

beverage

SPARKLING WINE, MIMOSAS, COFFEE, ICE TEA AND SOFT DRINKS

45 per person. Price does not include gratuity, tax and admin fee

KIDS CAFE DEL REY BRUNCH

available Saturdays from 11:30am till 2:30pm and Sundays from 10:30am till 2:30pm

CHEF'S ASSORTMENT OF HOUSE MADE MINI MUFFINS

starter

SEASONAL FRUIT

entrée —

please select three

FRENCH TOAST with maple syrup

CHEF'S PASTA marinara sauce, Parmesan

CHEESE PIZZA housemade

SCRAMBLED EGGS with potatoes

SLIDERS cheddar cheese, pickles, Frenchfries

dessert

VANILLA ICE CREAM with chocolate sauce

beverage

MILK OR BOTTLED WATER

20 per person. Price does not include gratuity, tax and admin fee

BREAKFAST EVENT MENUS

(Available for groups of 8 or more, Monday thru Friday 7am to 11am)

Cafe del Rey continental breakfast buffet

SEASONAL FRUITS
ASSORTED YOGURTS, toasted granola
CHEF'S ASSORTED HOUSEMADE MINI MUFFINS AND PASTRIES
ORANGE, CRANBERRY, GRAPEFRUIT OR APPLE JUICE (please select two)
FRESHLY BREWED REGULAR AND DECAF COFFEE

20 per person. *Price does not include gratuity, tax and admin fee*

Cafe del Rey breakfast buffet

SEASONAL FRUITS
ASSORTED YOGURT, toasted granola
CHEF'S ASSORTED HOUSEMADE MINI MUFFINS AND PASTRIES
SCRAMBLED EGGS
CRISPY BACON
POTATOES O'BRIEN
ORANGE, CRANBERRY, GRAPEFRUIT OR APPLE JUICE (please select two)
FRESHLY BREWED REGULAR AND DECAF COFFEE

25 per person. *Price does not include gratuity, tax and admin fee*

CORONADO LUNCH

CHEF'S HOUSEMADE FOCACCIA WITH OLIVE TAPENADE

entrée – please select four

CHICKEN SANDWICH buttermilk battered chicken, slaw, maple syrup-mustard glaze, fries
KOBE BURGER butter lettuce, sliced pickles, cheddar cheese, beef jus caramelized onions, French fries
SMOKED SALMON TOAST pumpnickel, avocado, lemon aioli, watercress, Espellete
PENNE POMODORO seasonal vegetables, heirloom tomatoes
WILD MUSHROOM RISOTTO white wine, Parmesan cheese, herbs

beverage

COFFEE, ICE TEA AND SOFT DRINKS

*29 per person includes the selected entrees **and** one from the "ADD TO YOUR LUNCH" list below.
For an additional course add 8 per person. Price does not include gratuity, tax and admin fee*

ADD TO YOUR LUNCH

starter – please select one 8 per person

RUSTIC TOMATO SOUP Parmesan, micro basil
CORN CHOWDER cream, corn stock, red peppers, celery, potatoes
HEARTS OF ROMAINE CAESAR garlic croutons, Parmesan
MIXED GREEN SALAD endive, spinach, frisee, mustard greens, tomatoes, basil vinaigrette, balsamic reduction

starter – served sharing style 8 per person

CHARCUTERIE PLATTER cured artisanal meats, homemade jam, sourdough bread, vegetables
MARGHERITA FLATBREAD Roma tomatoes, cheese, fresh basil

dessert – served individually 8 per person

DUO OF DESSERTS chef's sampling of Cafe del Rey's signature desserts of the season

MAY WE SUGGEST

water service – S. PELLEGRINO® sparkling water or ACQUA PANNA still water - 8 per bottle

LAGUNA LUNCH

CHEF'S HOUSEMADE FOCOCCIA WITH OLIVE TAPENADE

entree – please select four

SEAFOOD ROLL North Atlantic lobster, prawn, blue crab, brioche bun, French fries

BLTA SALAD butter lettuce, braised bacon, tomatoes, avocado, honey-mustard dressing, sourdough toast, crisp onion

CHOPPED KALE & POACHED SALMON SALAD romaine, raisins, tomatoes, chick peas, nuts, Parmesan, curry dressing

LAMB BURGER sheep's milk cheese, tzatziki, marinated cucumber, house made bun, French fries

FREE RANGE CHICKEN farro, arugula, grilled zucchini, Parmesan, white wine sauce

WILD MUSHROOM RISOTTO white wine, Parmesan cheese, herbs

beverage

COFFEE, ICE TEA AND SOFT DRINKS

35 per person includes the selected entrees and one from the "ADD TO YOUR LUNCH" list below.

For an additional course add 8 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR LUNCH

starter – please select one 8 per person

RUSTIC TOMATO SOUP Parmesan, micro basil

CORN CHOWDER cream, corn stock, red pepper, celery, potato

HEARTS OF ROMAINE CAESAR garlic croutons, Parmesan

MIXED GREEN SALAD endive, spinach, frisee, mustard greens, tomatoes, basil vinaigrette, balsamic reduction

starter – served sharing style 8 per person

CHARCUTERIE PLATTER cured artisanal meats, homemade jam, sourdough bread, vegetables

MARGHERITA FLATBREAD Roma tomatoes, cheese, fresh basil

dessert – served individually 8 per person

DUO OF DESSERTS chef's sampling of Cafe del Rey's signature desserts of the season

MAY WE SUGGEST

water service – S. PELLEGRINO® sparkling water or ACQUA PANNA still water - 8 per bottle

HERMOSA LUNCH

CHEF'S HOUSEMADE FOCACCIA WITH OLIVE TAPENADE

entree – please select four

NEW YORK STRIP mashed potatoes, Brussels sprouts, peppercorn jus
LINGUINI & CLAMS little neck clams, white wine butter sauce, herbs
GRILLED SWORDFISH Romesco sauce, chilled blue lake bean salad, sherry vinaigrette
KING SALMON couscous, dried plums, Italian olives, Brussels sprouts, apple-mint chutney
BUTTERMILK BATTERED PORK CHOP, mashed potatoes, arugula, tomato salad, honey-Dijon sauce
WILD MUSHROOM RISOTTO white wine, Parmesan cheese, herbs

dessert – served individually

DUO OF DESSERTS chef's sampling of Cafe del Rey's signature desserts of the season

beverage

COFFEE, ICE TEA AND SOFT DRINKS

*48 per person includes the selected entrees, dessert and one from the "ADD TO YOUR LUNCH" list below.
For an additional course add 8 per person. Price does not include gratuity, tax and admin fee*

ADD TO YOUR LUNCH

starter – please select one 8 per person

RUSTIC TOMATO SOUP Parmesan, micro basil
CORN CHOWDER cream, corn stock, red peppers, celery, potatoes
HEARTS OF ROMAINE CAESAR garlic croutons, Parmesan
MIXED GREEN SALAD endive, spinach, frisee, mustard greens, tomato, basil vinaigrette, balsamic reduction

starter – served sharing style 8 per person

CHARCUTERIE PLATTER cured artisanal meats, homemade jam, sourdough bread, vegetables
MARGHERITA FLATBREAD Roma tomatoes, cheese, fresh basil

MAY WE SUGGEST

water service – S. PELLEGRINO® sparkling water or ACQUA PANNA still water - 8 per bottle

PLAYA DEL REY DINNER

CHEF'S HOUSEMADE FOCACCIA WITH OLIVE TAPENADE

starter – please select one

HEARTS OF ROMAINE CAESAR garlic croutons, Parmesan
RUSTIC TOMATO SOUP Parmesan, micro basil

entrée – guests' selection of

CHICKEN L'ORANGE Jidori chicken, orange peel puree, patty pan squash, Cipollini onion
SHRIMP PASTA lobster butter sauce, arugula, tomatoes, herbs de Provence, Parmesan
KING SALMON couscous, Italian olives, dried plum, Brussels sprouts, apple-mint chutney
WILD MUSHROOM RISOTTO white wine, Parmesan cheese, herbs

dessert

TRIO OF DESSERTS chef's sampling of Cafe del Rey's signature desserts of the season

beverage

COFFEE, ICE TEA AND SOFT DRINKS

52 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR DINNER.....

welcome drink - Selection of RED & WHITE WINE, BEER AND SANGRIA, served butler style
A traditional Cafe del Rey welcome as your guests arrive. Charges based on consumption

pre-reception - Select THREE HORS D'OEUVRES, served butler style for 30 minutes 18 per person
(refer to the "Reception Menu")

starter - Served sharing style 8 per person

CHARCUTERIE PLATTER cured artisanal meats, homemade jam, sourdough bread, vegetables
MARGHERITA FLATBREAD Roma tomatoes, cheese, fresh basil

MAY WE SUGGEST.....

water service - S. PELLEGRINO® Sparkling Water or ACQUA PANNA Still Water 8 per bottle

Prices do not include gratuity, tax and admin fee

MALIBU DINNER

CHEF'S HOUSEMADE FOCACCIA WITH OLIVE TAPENADE

Starter – guests' selection of

MIXED GREEN SALAD endive, spinach, frisee, mustard greens, tomato, basil vinaigrette, balsamic reduction
RUSTIC TOMATO SOUP Parmesan, micro basil

entrée – please select four

SHRIMP PASTA lobster butter sauce, arugula, tomatoes, herbs de Provence, Parmesan
BUTTERMILK BATTERED PORK CHOP mashed potatoes, arugula & tomato salad, honey-Dijon sauce
KING SALMON couscous, Italian olives, dried plum, Brussels sprouts, apple-mint chutney
BEEF SHORT RIBS creamy polenta, Brussels sprouts, short rib jus
WILD MUSHROOM RISOTTO white wine, Parmesan cheese, herbs

dessert

TRIO OF DESSERTS chef's sampling of Cafe del Rey's signature desserts of the season

beverage

COFFEE, ICE TEA AND SOFT DRINKS

62 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR DINNER.....

welcome drink - Selection of RED & WHITE WINE, BEER AND SANGRIA, served butler style

A traditional Cafe del Rey welcome as your guests arrive. Charges based on consumption

pre-reception - Select THREE HORS D'OEUVRES, served butler style for 30 minutes 18 per person
(refer to the "Reception Menu")

starter - Served sharing style 8 per person

CHARCUTERIE PLATTER cured artisanal meats, homemade jam, sourdough bread, vegetables
MARGHERITA FLATBREAD Roma tomatoes, cheese, fresh basil

MAY WE SUGGEST.....

water service - S. PELLEGRINO® Sparkling Water or ACQUA PANNA Still Water 8 per bottle

Prices do not include gratuity, tax and admin fee

MORROW BAY DINNER

CHEF'S HOUSEMADE FOCACCIA WITH OLIVE TAPENADE

starter – guests' selection of

CHOPPED KALE SALAD romaine, raisins, heirloom tomato, chick peas, nuts, Parmesan, pickled onion, curry dressing

RUSTIC TOMATO SOUP Parmesan, micro basil

BLUE CRAB CAKE saffron rouille, Brussels sprouts, watercress, radish

entrée – please select four

ALBACORE TUNA sesame crust, peewee potatoes, baby heirloom tomatoes, kale, olive vinaigrette

NEW ZEALAND DOUBLE LAMB CHOPS honey glazed carrots, caramelized fennel, saffron lime yogurt, demi-glace

GRILLED SWORDFISH Romesco sauce, chilled blue lake bean salad, sherry vinaigrette

NEW YORK STRIP STEAK mashed potatoes, Brussels sprouts, peppercorn jus

WILD MUSHROOM RISOTTO white wine, Parmesan cheese, herbs

dessert

TRIO OF DESSERTS chef's sampling of Cafe del Rey's signature desserts of the season

beverage

COFFEE, ICE TEA AND SOFT DRINKS

72 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR DINNER.....

welcome drink - Selection of RED & WHITE WINE, BEER AND SANGRIA, served butler style

A traditional Cafe del Rey welcome as your guests arrive. Charges based on consumption

pre-reception - Select THREE HORS D'OEUVRES, served butler style for 30 minutes 18 per person

(refer to the "Reception Menu")

starter - Served sharing style 8 per person

CHARCUTERIE PLATTER cured artisanal meats, homemade jam, sourdough bread, vegetables

MARGHERITA FLATBREAD Roma tomatoes, cheese, fresh basil

MAY WE SUGGEST.....

water service - S. PELLEGRINO® Sparkling Water or ACQUA PANNA Still Water 8 per bottle

Prices do not include gratuity, tax and admin fee

CHEF'S "TOUR OF LAND AND SEA" MENU

CHEF'S HOUSE MADE FOCACCIA WITH OLIVE TAPENADE

starter- please select three

CHOPPED KALE SALAD romaine, raisins, heirloom tomatoes, chick peas, nuts, Parmesan, pickled onion, curry dressing
SMOKED SALMON TOAST pumpernickel, avocado, lemon aioli, watercress, Espelette
SHRIMP COCKTAIL
CORN CHOWDER cream, corn stock, red peppers, celery, potatoes
BURRATTA AND MIXED GREENS SALAD endive, spinach, frisee, mustard greens, tomato, basil vinaigrette, balsamic reduction

Amuse-CHEF'S CHOICE AMUSE BOUCHE

entrée – please select four

NEW ZEALAND DOUBLE LAMB CHOPS honey glazed carrots, caramelized fennel, saffron-lime yogurt, demi-glace
WILD SPANISH OCTOPUS Romesco sauce, chilled blue lake bean salad, sherry vinaigrette
WILD ICELANDIC COD pomegranate gastrique, tahini cauliflower, fruit relish, pistachio gremolata
WILD SCALLOPS English pea puree, roasted corn, apricots, pea tendrils, oregano infused local honey
SURF & TURF lobster & ribeye, mashed potatoes, Brussels sprouts, peppercorn jus
FILET MIGNON baby sweet peppers, broccolini, smoked gouda mornay
WILD MUSHROOM RISOTTO white wine, Parmesan cheese, herbs

dessert

TRIO OF DESSERTS chef's sampling of Cafe del Rey's signature desserts of the season

beverage

COFFEE, ICE TEA AND SOFT DRINKS

90 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR DINNER.....

welcome drink - Selection of RED & WHITE WINE, BEER AND SANGRIA, served butler style

A traditional Cafe del Rey welcome as your guests arrive. Charges based on consumption

pre-reception - Select THREE HORS D'OEUVRES, served butler style for 30 minutes 18 per person
(refer to the "Reception Menu")

starter - Served sharing style 8 per person

CHARCUTERIE PLATTER cured artisanal meats, homemade jam, sourdough bread, vegetables
MARGHERITA FLATBREAD Roma tomatoes, cheese, fresh basil

MAY WE SUGGEST.....

water service - S. PELLEGRINO® Sparkling Water or ACQUA PANNA Still Water 8 per bottle

Prices do not include gratuity, tax and admin fee

4451 Admiralty Way, Marina del Rey, CA 90292

www.CafeDelReyMarina.com

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Sales Office: 310-823-0027

KIDS LUNCH & DINNER MENU

CHEF'S HOUSEMADE FOCACCIA WITH OLIVE TAPENADE

starter – guests' selection of
GREEN SALAD
FRUIT PLATE

entrée – guests' selection of
SLIDERS cheddar cheese, pickles, French fries
GRILLED CHICKEN SKEWERS served with French fries
CHEF'S PASTA with marinara sauce and Parmesan
CHEESE PIZZA housemade

dessert
VANILLA ICE CREAM with chocolate sauce

beverage
MILK OR BOTTLED WATER

20 per person. Price does not include gratuity, tax and admin fee

EVENT BEVERAGE OPTIONS

Package bar service is a per person priced bar with specific types of beverages offered. The per person price will be determined based on the package and time selected.

Ibiza Bar Package

Stolichnaya Vodka, Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Meyer's Rum, Patron Silver Tequila, Makers Mark Bourbon/Whiskey
Chivas 12 year Scotch, Remy Cognac
Amstel Light, Stella Artois, Bohemia, Allagash White, Absolution, Venice Duck Brewery
Tavistock Santa Rita Hills Chardonnay, Tavistock Sauvignon Blanc Tavistock Reserve Pinot Noir, Tavistock Reserve Cabernet
40 per person/2 hour Each additional hour 12 per person

Mykonos Bar Package

Tito's Vodka, Tanqueray Gin, Bacardi Rum, El Jimador Tequila, Jack Daniel Bourbon/Whiskey, Dewar's Scotch, Remy Cognac
Amstel Light, Stella Artois, Bohemia, Allagash White, Absolution, Venice Duck Brewery
Featured Chardonnay, Cabernet, Pinot Noir, Sauvignon Blanc
38 per person/2 hour Each additional hour 10 per person

Capri Bar Package

New Amsterdam Vodka, New Amsterdam Gin, Flor de Cana Rum, Sauza Blue Reposado Tequila
Johnnie Walker Red, Jim Beam Bourbon/Whiskey, Korbel Brandy
Amstel Light, Stella Artois, Bohemia, Allagash White, Absolution, Venice Duck Brewery
Featured Chardonnay, Cabernet, Pinot Noir, Sauvignon Blanc
35 per person/2hour Each additional hour 9 per person

Corfu Beer & Wine Package

Amstel Light, Stella Artois, Bohemia, Allagash White, Absolution, Venice Duck Brewery
Featured Chardonnay, Cabernet, Pinot Noir, Sauvignon Blanc
29 per person/2hour Each additional hour 7 per person

Consumption Bar

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

Cash Bar

Guests pay for their own beverages when ordered.
\$100 Bar Fee will be charged to the host's bill
(For events with a private bar over 30 people)

Café del Rey features an extensive seasonal cocktail list and wines by the glass list along with a wide variety of imported and domestic beers.

Prices do not include gratuity, tax and admin fee

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