



LA VENTURA

CATERING MENU

Passed Appetizers

CHICKEN

\$3.50/Person

BUFFALO FRIED CHICKEN

Blue Cheese Cream, Celery

FRIED CHICKEN & WAFFLES

Bourbon Honey Cream Cheese

INDIAN SPICED CHICKEN SAMOSA

Herbed Cucumber Raita

PORK

\$3.50/Person

ROASTED PORK BELLY

Five Spice Glaze, Toasted
Peanuts

ITALIAN SAUSAGE CALZONE

Smoked Pepper Aioli

BACON WRAPPED CHORIZO STUFFED DATE

Tomato Jam

TWICE BAKED POTATO

Cheddar, Bacon, Chive Crema

BEEF

\$3.50/Person

BRAISED SHORTRIB

Horseradish Crema, Fried
Shallots

BEEF MEATBALLS

Pomodoro Sauce, Smoked
Burrata

BEEF

\$4/Person

FILET MIGNON

Romesco, Citrus Gremolata

FILET MIGNON CROSTINI

Oven Dried Tomato, Bearnaise
Aioli

LAMB

\$3.50/Person

SPICED LAMB MEATBALLS

Labneh, Red Pepper Relish

LAMB

\$5.50/Person

SUMAC LAMB CHOP

Mint Yogurt

SEAFOOD

\$4/Person

SHRIMP CEVICHE

Citrus, Shallot, Jalapeño, Spicy
Chip

SMOKED SALMON TOAST

Dill Crème, Everything Bagel
Bits

ALBACORE TUNA POKE BITE

Wakame Seaweed, Sweet Soy,
Scallions, Sesame

SPANISH OCTOPUS

Potato, Lemon, Pimento Aioli

PANKO FRIED SHRIMP

Citrus Honey, Chives

THAI CHILI CALAMARI

Sesame, Cilantro

CURED SALMON

Caper Mustard, Pickled Shallots,
Panko

GARLIC BUTTER SHRIMP

Old Bay

LOBSTER POTSTICKERS

Yuzu Aioli

SHRIMP FRIED SPRING ROLL

Sweet Chili Mayo



LA VENTURA

CATERING MENU

Passed Appetizer

VEGETARIAN

\$3/Person

FRIED VEGETABLE SPRING ROLL

Spicy Aioli

BRUSCHETTA CROSTINI

Tomato Jam, Pecorino Romano

MAC & CHEESE CROQUETTE

Red Pepper Coulis

AVOCADO TOAST

Chipotle Salsa, Cotija Cheese

MARGHERITA CALZONE

Basil Aioli

PHYLLO TART WITH MUSHROOM RAGU

Lemon Crème Fraîche

VEGETABLE POTSTICKERS

Sweet + Spicy Soy

VEGETARIAN

\$3/Person

MELTED BRIE ON TOAST

Marcona Almond, Honey

TRUFFLE GRILLED CHEESE BITE

Chilled Tomato Bisque

CAPRESE

Mozzarella, Grape Tomato,
Basil Olive Tapenade

BAKED GOAT CHEESE FLATBREAD

Caramelized Onions, Port Wine
Syrup

GOAT CHEESE PHYLLO TART

Roasted Tomato, Garlic Spread,
Balsamic Reduction, Herbs

ARTISAN CHEESE BOARD

\$5/Person

ASSORTMENT OF 5 CHEESES

Blue Cheese, Aged Cheddar,
Goat Cheese, Brie, Manchego,
Nuts, Preserves, Dried Fruit,
Pickles, Grapes, Bread, Crackers

ADD CHARCUTERIE

\$5/Person

ASSORTMENT OF MEATS

Salami, Capicola, Prosciutto,
Soppressata



LA VENTURA

CATERING MENU

PLATED SALADS

\$9/Person

HEIRLOOM TOMATO SALAD

Frisée, Pickled Red Onion, Feta Cheese, Toasted Pepitas, Green Goddess Dressing

(Available June – October)

CAESAR SALAD

Romaine, Cherry Tomato, Parmigiano-Reggiano, Basil Caesar Dressing, Toasted Breadcrumbs

BABY KALE SALAD

Bacon, Blue Cheese, Granny Smith Apples, Candied Walnuts, Citrus-Honey Vinaigrette,

SPINACH SALAD

Strawberry, Candied Pecans, Blue Cheese, Balsamic Vinaigrette

THAI STYLE SALAD

Red and Green Cabbage, Carrots, Red Bell Pepper, Cucumber, Herbs, Toasted Peanuts, Thai Vinaigrette

MEDITERRANEAN SALAD

Romaine, Grape Tomato, Pickled Red Onion, Cucumber, Champagne Feta Vinaigrette, Pita Bits

PANZANELLA SALAD

Tomato, Toasted Bread, Cucumber, Shallot, Ricotta Salata, Basil Vinaigrette

CHOPPED SWEET GEM LETTUCE SALAD

Bacon, Blue Cheese, Chives, Buttermilk Dressing

SOUTH OF THE BORDER

Romaine Lettuce, Sweet Corn, Tomato, Pickled Radish, Cotija, Chipotle-Lime Vinaigrette, Spicy Corn Chips



LA VENTURA

CATERING MENU

PLATED DINNERS

CHICKEN

\$28/Person

AIRLINE CHICKEN BREAST

Roasted Carrot Puree, Charred Onion,
Asparagus, Chicken Jus

ROASTED CHICKEN THIGH

Herbed Smashed Potato, Roasted
Carrots, Citrus Gremolata

ROASTED CHICKEN BREAST

Mashed Potatoes, Roasted Vegetables,
Chunky Tomato Gravy, Pecorino
Romano

SEARED AIRLINE CHICKEN BREAST

Mushroom Risotto, Truffle Gravy

BEEF

\$35/Person

PINOT NOIR BRAISED SHORTRIB

Mashed Potato, Broccoli, Broccolini,
Caramelized Pearl Onion, Braising
Jus, Pickled Mustard Seeds

BRAISED SHORTRIB

Creamy Polenta, Soffritto Ragu, Herb
Pistou, Braising Jus (*Substitute with
Ossobucco add \$5*)

SHORTRIB CHILI ROJO

Cheddar Cheese Polenta, Red Bell
Pepper & Corn, Crema, Cilantro

NEW YORK STEAK

Celery Root, Potato Puree, French
Green Beans, Chimichurri

BLACK PEPPER CRUSTED NEW YORK STEAK

Confit Fingerling Potatoes, Bacon-
Onion Jam, Maple Jus

SEARED NEW YORK STEAK

Mashed Potato, Caramelized Pearl
Onion, Broccoli, Broccolini, Demi-Glace,
Pickled Mustard Seeds

BEEF

\$40/Person

FILET MIGNON

Potato Puree, Slow Roasted Tomato,
Asparagus, Béarnaise Aioli

BLACK PEPPER CRUSTED FILET MIGNON

Romesco Puree, Twice Baked Potato
Wedge, Braised Cipollini Onion, Salsa
Verde



LA VENTURA

CATERING MENU

PLATED DINNERS

FISH

\$35/Person

SEARED SEABASS

Romesco Puree, Broccolini, Citrus
Gremolata

SEARED SEABASS

Herbed Farro, Asparagus, Roasted
Tomato Relish

SEARED SALMON

Barley Risotto, Asparagus, Dill
Yogurt

SEARED SALMON

Potato Puree, Sautéed Green Beans,
Calabrian Chili-Lemon Butter Sauce

SEARED TROUT

Forbidden Black Rice Risotto,
Haricots Verts, Lemon-Brown Butter
Emulsion

SEARED SNAPPER

Roasted Fingerlings Potatoes, Braised
Fennel, Tomato-Fennel Broth,
Smoked Paprika Aioli, Bread

FISH

\$40/Person

CHILEAN SEABASS

Potato Cauliflower Puree, Roasted
Asparagus, Lemon Caper Chimichurri

CHILEAN SEABASS

Potato Puree, Collard Greens, Tomato
Herb Salsa, Smoked Paprika

VEGETARIAN

\$22/Person

ORZO PASTA

Roasted Zucchini & Squash, Oven
Dried Tomato, Ricotta Salata, Salsa
Verde

MUSHROOM RISOTTO

Parmigiano-Reggiano, Truffle Porcini
Jus

HERBED FARRO

Curry Spiced Carrots, Poached Golden
Raisins, Toasted Almonds, Strained
Yogurt

WILD MUSHROOM & PARSNIP RAGU

Creamy Polenta, Toasted Hazelnuts

SPICED BELUGA BLACK LENTIL STEW

Tomatoes, Herb Yogurt



LA VENTURA

CATERING MENU

SERVICE BUFFET

\$55/Person

MEXICAN

Choice of Two

MARINATED ROASTED CHICKEN

PORK CHILI VERDE, PORK CHILI ROJO OR CARNITAS

SPICED POTATOES & PEPPERS

CHIPOTLE BRAISED SHORTRIB

Add \$3/Person

INCLUDES

THREE PASSED APPETIZERS

(Additional \$2/person for Sumac Lamb Chop & Lobster Potsticker)

SOUTH OF THE BORDER SALAD

Romaine Lettuce, Sweet Corn, Tomato, Pickled Radish,
Cotija, Chipotle-Lime Vinaigrette, Spicy Corn Chips

Plated Salad Add \$4

CHOICE OF BLACK, PINTO OR REFRIED BEANS

WHITE RICE WITH LIME AND CILANTRO

CORN WITH LIME-BUTTER, SPICES, COTIJA, CILANTRO

CARAMELIZED PEPPERS & ONIONS

SHREDDED LETTUCE, CILANTRO & ONION, SOUR CREAM, SALSA, COTIJA, CHIPS, FLOUR & CORN TORTILLAS

OPTIONAL

GUACAMOLE

Add \$3/Person

ITALIAN

Choice of Two Meats

POLLO CARCIOFI

Airline Chicken Breast, Artichoke Hearts, Lemon-Caper
Butter Sauce

ITALIAN MEATBALLS

Pomodoro Sauce, Burrata, Basil

RED WINE BRAISED SHORTRIB

Add \$3/Person

SEARED FLAT IRON OR NEW YORK STEAK WITH GREMOLATA

Add \$5/Person

INCLUDES

THREE PASSED APPETIZERS

(Additional \$2/person for Sumac Lamb Chop & Lobster Potsticker)

PANZANELLA SALAD

Tomato, Toasted Bread, Cucumber, Shallot, Ricotta Salata,
Basil Vinaigrette

Plated Salad Add \$4

PENNE ALLA NORMA

Roasted Eggplant, Pomodoro Sauce, Pecorino Romano

FUSILLI

Tomato Cream Sauce, Bacon, Parmigiano-Reggiano

SEASONAL ROASTED VEGETABLES

Lemon, Calabrian Chilis, Olive Oil



LA VENTURA

CATERING MENU

KIDS MENU

\$15/Child

CHICKEN

CHICKEN TENDERS
French Fries, Seasonal Fruit

VEGETARIAN

GRILLED CHEESE
French Fries, Seasonal Fruit

QUESADILLA
French Fries, Seasonal Fruit



LA VENTURA

CATERING MENU

LATE NIGHT BITES

BANH MI SLIDERS

Choice of Tofu or Chicken, Garlic Soy Aioli, Pickled Daikon and Carrot, Jalapeño, Cucumbers, Cilantro
\$9/Person

PORK BELLY BANH MI SLIDER

Add \$2/person

TRUFFLE GRILLED CHEESE BITES

\$7/Person

ALT SLIDER

Hawaiian Sweet Roll, Avocado, Lettuce, Tomato
\$8/Person

BLT (BACON)

Add \$1/person

FRENCH FRIES

Spicy Ketchup
\$5/Person