GOOD GRAC!OUS

of course

40 love

FOUR DECADES OF CURATING
FOOD FROM THE HEART

GOOD GRACIOUS! is pleased to present catering packages for your wedding celebration at The Oviatt.

At GOOD GRACIOUS EVENTS we embrace the seasons and all their offerings. We choose to provide menus filled with the freshest local produce, local sustainable seafood, and organic meats and poultry. Our cuisine is all prepared in house from scratch using the finest ingredients from our award-winning culinary team.

We would be delighted to have the opportunity of working with you on this very special occasion!

IT'S ALL ABOUT FOOD, FUN AND LOVE

PAULINE PARRY
Founder and CEO

5714 West Pico Boulevard | Los Angeles, California 90019
goodgraciousevents.com | pauline@goodgraciousevents.com
323.954.2277

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preview…

tray passed | choose FIVE

- Arancini with Chianti Beef Ragu
- Chevre and Zucchini Tartlet
- Chicken Brie Phyllo Basket
- Lobster Salad Roll
- Beef Short Rib Smoked Paprika Taro Crisp
- Yellow Tail Ceviche Mango Radish Salad Wonton
- Artichoke Fresh Smoked Salmon Lemon Crown
- Chicken Spinach Wonton Sesame
- Port Wine Caramelized Shallot Chevre Cannoli
- French Lentil Hummus Papadum
- Baby Lamb Lollopop Mint Mustard
- Artichoke Sundried Tomato Crown
- "Salty & Sweet" Italian Panini
- Falafel, Tahini, Red Pepper, Olive, Yogurt Sauce Crostini (v)
- Grilled Shrimp Crepe Chive Tie
- Quinoa-White Bean Patties (v, gf)
- Petite Cheese and Chilies Quesadillas
- Avocado Espelette Crostini (v)
- Crispy Flatbread Margarita
- Chicken Chipotle Lime Taco
- Sweet Potato Curry Bamboo Rice Cake
- Red Grape Walnut, Cashew Cream, Taro Chip (v, gf)
- Chicken Panna Cotta Salsa Verde Basket
- Cheddar Ribeye Toasties
- Lobster, Tomato, Cilantro Taco
- Tomato Confit, Crispy Capers Ricotta Panzanella

GOOD GRACIOUS of course

preview…

tray passed

- Tahini Hummus Basil Pesto Lavosh (v)
- Shrimp Schug Pesto (gf)
- Blackberry Mozzarella Balsamic Skewer
- Spinach, Feta Spanakopita
- Cremini Mushroom Rockefeller (v,gf)
- Beef Carpaccio Caper Aioli Crostini
- Beef Shepherd Pie Tartlet
- Artichoke "Krabby" Scallion Cake (v, gf)
- California Bluefin "Poke" Wonton Toast
- Rice Paper Vegetable Roll Soy Peanut Sauce
- Crisp Polenta Mushroom Duxelle
- Pigs in a Blanket Mustard Lollipops
- Chicken Chipotle Pumpkin Seed Skewer
- Beef Burger with Brie Slider
- Curried Chicken Cucumber Cup (gf)
- Cherry Tomato Filled with Crab Salad
- Prosciutto Basket Honeydew Ball Lemon Ricotta
- Deviled Eggs Pancetta on Toast
- Za'atar Goat Cheese Fresh Peach Pita Basket
- Shrimp Popcorn Wasabi Aioli Glaze in Cup
- French Sweet Onion Gruyere Boules Thyme
- Tea Smoked Duck Orange Marmalade Panini
- Crawfish, Sweet Onion, Red Pepper Cayenne Tartlet
- Balsamic Cipollini Pinot Noir Tatine Edible Flower
- Smoked Trout Fresh Dill Mouse on Toast

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begin...

plated | family style | food station | please choose ONE for all guests

salads

- Shades of Green Caesar, Sherry Caesar Dressing
- Spinach, Blueberry, Candied Walnuts, Herb Goat Cheese Chive Dressing
- Asparagus, Edible Flowers, Shaved Parmesan, Poppy Seed Dressing
- Butter Boston, Cipollini, Lemon Champagne Dressing, Manchego Dust
- Watermelon, Watercrest, Fennel, Feta, Lime EVOO, Balsamic Reduction
- Golden Beet Carpaccio, Hearts of Palm, Ricotta, Lillet Blanc Dressing
- Avocado, Port Wine Stilton with Wreath of Baby Mix, Red Wine Vinaigrette
- Heirloom Caprese Salad, Burrata, Basil with Balsamic Dressing
- Summer Vegetabe Tart, Baby Greens, Caramelized Garlic Vinaigrette
- Romaine, Jicama, Orange Segments, Crispy Tortilla, Cilantro Vinaigrette
- Beet, Cashew Cream, Truffle Dust, Hearts of Palm, Arugula, Edible Flower

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main...

plated | please choose ONE for all guests

family style | food station | please choose TWO for all guests

chicken

- Grainy Mustard Lime Herb Chicken, Fresh Lime Mustard Sauce
- Chicken Piccata, Lemon, White Wine, Garlic, Capers
- Crispy Brick Chicken Smoked Paprika and Herbs
- Rosemary Scallion Chicken Breast with Sundried Tomato Sauce
- Marsala Chicken with Mushroom and Tarragon Sauce
- Scallopini Lemon Parmesan Chicken with Wilted Baby Spinach
- Chicken Caprese, Basil, Burrata, Tomato Prosciutto, Balsamic Glaze
- Chimichurri Pesto Chicken Breast with Za'atar Sesame

fish

- Fennel Fresh Dill Halibut Laced with Lemon Butter Sauce
- Herb Lime Caper Sable Cod with Charred Tomatoes
- Grilled Mahi Mahi Filet Served with Papaya Mango Tomato Salsa
- Branzino with Garlic, Parsley, Lemon Salsa Verde
- Cipollini Onion Marmalade Salmon Roulade, Lemon Butter Sauce
- Alaskan Salmon Shallot Spinach Mousse Decorated Pastry En-Croute
- Red Snapper with Black Eye Pea, Yellow Corn, Tomato Salsa
- Salmon Za'atar with White Sesame Light Ginger Butter Sauce
- Seabass with a Pesto of Tomatoes, Basil, Onions, and Parsley
- Striped Seabass with Tahini Kale Pesto Light Butter Sauce

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main

beef | lamb

- Flat Iron Steak, Charred Garlic, Tomato and Onion White Wine Ragout
- Filet Mignon Balsamic with Red Wine and Confit of Cipollini Onions
- Roasted Beef Tri-Tip Carved and Served with Chimichurri Sauce
- Rosemary Red Wine Braised Beef Short Ribs
- Petaluma Rack of Lamb with Fresh Peppermint Sauce
- Beef Steak Filet Served with Herbed Compound Butter
- Osso Bucco Lamb Shank Slow Braised with a House Made Tomato Sauce
- Beef Steak Filet with a Green Peppercorn Sauce
- Beef Flat Iron Steak with Wild Mushroom Sauce

vegan

- White Cauliflower, Ricotta with Scents of Rosemary, Tomato Lasagna
- Grilled Sage Polenta with Melange of Vegetables and Pearl Onions
- Cauliflower Steaks, Black Olive Tapenade, Tomatoes, Basil, Garlic, Tofu
- Portobello Mushroom Tower, Eggplant, Tomato, Spinach, Leeks
- Vegetable Quinoa Paella with Peppers, Carrots, Sweet Potato, Onions
- Bamboo Rice Cake Topped Green Herby Curry, Zucchini, Carrots, Beans

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sides...

plated | family style | food station | please choose THREE

starch

- Roasted White Potatoes with Fresh Herbs
- Red Quinoa with Tomatoes, Cucumber and Fresh Mint
- Confetti of Black Bean Rice with Peppers and Scallions
- Classic Mashed Potatoes with Chive
- Orecchiette Pasta with Lentils, Spinach and Tomatoes
- Crispy Duck Fat Potatoes Tossed with Parsley, Olive Oil and Garlic
- New Potatoes, Peas, Cilantro and Preserved Lemon
- Penne Pasta with Roasted Garlic, Roma Tomatoes, Fresh Basil and Shaved Parmesan
- Pearl Cous Cous with Grilled Zucchini, Onions and Shallots
- Lemony Rice Salad, Cannellini Beans, Scallions, Golden Raisins and Parsley
- Sesame Garlic Basmati Rice with Fresh Scallions

vegetables

- Grilled Farmers Market Vegetables with Balsamic Drizzle
- Green Harissa Cauliflower with Parsley Mint Pesto with Pepitas
- White and Yellow Corn Succotash, Cherry Tomatoes and Arugula
- Asparagus with Tiny Tomatoes and Smoked Tomato Vinaigrette
- Melange of Mushrooms with Cipollini Onions and Scallions
- Blue Lake Beans with Garlic Parsley Crumb
- Broccoli Sauté with Ginger, Garlic, Sesame and Soy
- Roasted Carrots with Honey Mustard Glaze
- Grilled Summer Squashes with Basil Vinaigrette

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sweetness...

Please choose ONE

wedding cake

Provided by client, cut and served by GOOD GRACIOUS EVENTS
No additional cost

sweets

- The Love of Strawberries & Cookies
  Large Juicy Strawberries, Heart Shape Sugar Cookies Served Family Style
  to Each Table on a Pretty Plate with a Vellum Liner Featuring Inspiring Words

- Truffles, Truffles, Truffles
  Dark Chocolate Raspberry Truffle, Milk Chocolate Hazelnut Truffle,
  and White Chocolate Apricot Truffle served on Petite Cake Stands on Each Table

- Fantasy All Dressed in White Dessert Station
  - White Chocolate Petite Panna Cotta Topped with White Chocolate Dipped Raspberry
  - Pecan Polvorone Cookie Dusted with White Powdered Sugar
  - Dark Chocolate Mint Ganache Truffle with a Coat of White Chocolate Gold Leaf
  - Lemon Curd Cupcake with Lemon Frosting with Coconut Flakes Wafer Pearls Caviar
  - Tower of White Vanilla Macarons Croquembouche
  - Pavlova Nest Filled with Scented Orange Whipped Cream White Chocolate Dipped Raspberry
  - An Array of White Chocolate, Yogurt and Cadies all in White
  - White and Blush Meringue Hearts

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