

A formal plated dinner

Four Seasons Catering, Get Your Bite's Worth.....



Tray Passed Hors D'oeuvres

Bacon Wrapped Tiger Shrimp
Salmon Canapé
Italian Crostinis with Roma Tomatoes and Basil
Mushroom Quiche



First Course-Served

Goat Cheese and Caramelized Walnuts
on Baby Mixed Greens



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Second Course-Served

Braised Short Ribs with Kabocha Puree
Herb Marinated Atlantic salmon with Mushroom Pilaf
Rosemary & Garlic Fingerling Potatoes



Desert

Fresh Fruit Salad (seasonal fruits)
Coffee
Sweets Bar (candy, chocolate, cookies..)



Each Table will receive a Basket of Fresh Baked Breads
and Rosemary Rolls with Butter.

*The menu may be changed under circumstances
*Customary 15% service charge & current sales tax will be added
* Minimum of 150 guests is required.

1300, S. San Pedro St. #210, Los Angeles, CA 90015

catering4seasons.com