



THE BIG GAME MENU 2022



We thank you for your continued support as we start the beginning of a new year and approach one of the largest sporting events in the US.

Time is the most critical factor in getting the best possible catering experience, so please provide a minimum of 72 hours lead time when placing food and alcohol orders. Please refer to the order requirements/timelines below.

IMPORTANT

Menu Options

Starts: February 11
1500 PST

If you order catering after this date/time, please refer to this menu for your options. No special requests will be accepted, the menu items on this document are the only items we are making for delivery through February 14 at 1500 PST.

Restaurant Facilitation

Orders received by February 12 1500 PST

All requests must be placed by 1500 PST for Sunday 2/12 or Monday 2/13 deliveries

Alcohol

Must be placed 24 hours prior to delivery

Please refer to the list of readily available options at the back of this menu

Cancellation Policy

24 hours prior to delivery for food menu items

72 hours prior to delivery for anything we must go shopping for such as non-food items and alcohol

Revisions

Revisions must be submitted 24 hours prior to delivery or they may not be confirmed

*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If your order includes items for a person with allergies, be sure to state the details during the ordering process.

Breakfast

bel-air ham and cheese

shaved black forest ham, sliced hard cooked egg and aged cheddar cheese inside a fresh croissant served with sliced fruit, berries, and acai bowl

the fairfax

delicate smoked salmon bagel sandwich with herbed cream cheese, sliced egg, capers served with sliced fruit, berries, and greek yogurt

santa monica continental

continental breakfast to include bakery fresh breakfast breads, seasonal fruit, berries, greek yogurt



Displays

ranchero fruit

seasonal sliced fruit with fresh berries and yogurt dip

farmer basket garden vegetables

crudites tray to include regional garden vegetables served with hummus and ranch

artisanal cheese display

artisan cheese tray with a selection of 5 varieties of hard and soft cheeses, crackers, and baguettes

madden meat board

charcuterie board with assorted cured meats, cheeses, olives, nuts, dried fruit with crackers or baguette with jellies, jams, or honey

catalina cocktail

shrimp cocktail to include cocktail sauce, tabasco, and lemon

city of angles chips

trio of dips to include pico de gallo, salsa, and guacamole, served with tortilla chips

tailgate tenders

chicken tenders with side of buffalo sauce, ranch, and blue cheese served with caprese skewers

rodeo slider trio

*-buffalo fried chicken with pepper jack and blue cheese
-turkey club with bacon, jack cheese, and mayo -ham and swiss cheese with dijon mustard*

berkeley bites

vegan sliders of grilled portobello and arugula sliders served with pickled vegetables and condiments



Entrées & Salads

santa maria filet

sliced filet with horseradish cream sauce, grilled winter vegetables, quinoa with asparagus, artichoke and sun-dried tomatoes, garden side salad, roll, butter and ranch dressing

ocean view surf and turf

chilled surf and turf with grilled winter vegetables, quinoa with asparagus, artichoke and sun-dried tomatoes, garden side salad, roll, butter and balsamic dressing

inglewood pesto chicken

chicken caprese sliced chicken on arugula with vine ripe tomatoes and buffalo mozzarella, pesto sauce, side garden salad, italian dressing, roll and butter

sonoma caesar

romaine with herbed grilled chicken, artichoke, radicchio, tomatoes, olives, lemon and shaved dry jack cheese. served with caesar dressing, roll and butter

california cobb

salad with romaine, grilled chicken, bacon, tomatoes, hard boiled eggs, avocado, blue cheese crumbles, and ranch dressing

ivy chopped

chopped salad with grilled zucchini and asparagus, avocado, sweet corn, scallions, tomatoes, cilantro, basil, with balsamic and lime vinaigrette

Kids Entrees

cali-kid pbj

peanut butter and jelly sandwich tray with fruit, carrots with ranch, go-gurt, cookie and juice box

cali-kid chicken tenders

chicken tenders with bbq, ketchup, fruit, carrots with ranch, go-gurt, cookie and juice box

cali-kid breakfast

cereal with 2% milk, fruit, go-gurt, and chewy granola bar

Desserts

petit fours

assorted mini pastries fruit garnish

cookie and brownies

assorted cookies and brownies with fruit garnish



Alcohol Menu

We have confirmed that these items are readily available and recommend selecting your alcohol from the list below.

BEER

white claw

bud light

stella artois

fremont blush ipa

corona

peroni

fremont golden ale

heineken

coors

stone tangerine hazy ipa

modelo

SPIRITS

heneseey xo

casa dragones

maccallan 18 year

remy 1738

titos

maccallan 12 year

heneseey vs

ciroc

highland park 12 year

remy vsop

grey goose

don julio extra anejo 1942

hendrix

belvedere

asombroso extra anejo 5yr

tanqueray

hibiki harmony

don julio anejo

junipero

kentucky owl bourbon

clase azul reposado

ron zacapa 23 year

mckenna 10 yr. bourbon

casa amigo reposado

kisama rum

*whistle pig 12 year rye
(mezcal finish)*

don julio blanco

dickel rye

Wine List

We have confirmed that these items are readily available and recommend selecting your alcohol from the list below.

Reds

pinot noir

belle glos
(russian river, santa maria)

flowers sonoma

argyle willmelette valley

beon santa lucia

other reds

allons zinfandel

saldo zinfandel

italian

ii poggione rosso

pio caesre barolo

marchesi barbaresco

mai dire mai amorone

cabernet

opus one napa

joseph phelps napa

silver oak alexander valley

quilt napa

intercept paso robles

vindicated sonoma

red blend

prisoner

eruption clear lake

rose

don ott provance

hampton water province

whispering angel provance

burgundy/bordeaux

macon village chard

sauvion sancerre

puligny Montrachet (chavy)

chateau jouannin bordeaux

chateau de pez bordeaux

delas cote de rhone

delas chateaufeuf de pape

francois labet bourgogne

merlot

duckhorn merlot

decoy merlot

Whites

chardonnay

far niente napa

cake bread napa

flowers sonoma

rombauer napa

tolosa chard edna valley

sauvignon blanc

groth napa

emmolo napa

cloudy bay new zealand

crossing new zealand

champagne

dom perignon

billecart brut

cristal

roederer brut premier

veuve yellow label

veuve grand dame

billecart salmon rose

krug gran cuvee