



Vine Party Design Helps You Host at Home!

LET US PLAN AND PRODUCE
SO YOU CAN PARTY!

Our Party Experts will create virtual cooking experiences so you make memories at home that will last a lifetime.

Whether we bring you the goods or you shop for them yourself, our artisan Chefs have menus that are sure to please!

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Celebration Catering

Party Like it's Your Birthday!

BIRTHDAY BANQUET

\$70.00 per person

MAIN

14 OZ PRIME RIB EYE
Chef's Signature Wagyu Butter, salt trio

SIDES

GREEN BEANS
shallots

LB POTATO GRATIN
chives, bacon, wagyu gravy drizzle

FORAGED MUSHROOMS
herbs

BIRTHDAY BRUNCH

\$40.00 per person

MAIN

THICK CUT VANILLA FRENCH TOAST
bourbon berry compote, lavender cream, maple syrup

SIDES

COUNTRY POTATOES
onions, peppers

CRISPY BACON

SAUSAGE

~ADD MIMOSAS FOR \$20.00 ~

All Birthday Packages include a complimentary candle,
a seasonal sweet treat to share, and a birthday card filled with love!

Celebration Catering

Spoil Your Spouse

JUST BECAUSE

\$75.00 per person

MAIN

8 OZ FILET MIGNON

flight of our homemade sauces

green peppercorn, red wine bordelaise, tarragon bearnaise

SIDES

CRISPY FRIED BRUSSELS SPROUTS

scallion feta spread

ROASTED RAINBOW

carrots dressed with persillade

MASHED POTATOES

SOMETHING SPECIAL

\$150.00 per person

MAIN

4 OZ A5 MIYAZAKI JAPANESE WAYU NEW YORK STRIP

salt trio, seared Day Boat scallop

SIDES

MASHED BABY YUKON POTATOES

Chef's Signature Wagyu Butter

GRILLED BROCCOLINI

lemon, chili flakes

TRUFFLE MAC & CHEESE

All Spoiled Packages include a complimentary single flower,
a votive for ambiance, and a seasonal sweet treat to share!

Celebration Catering

Sunday Suppers

CHICKEN FAMILY DINNER

\$62.00 (serves four)

MAIN

HOUSE ROASTED WHOLE CHICKEN
house spice blend, jus de poulet

SIDES

ROASTED FINGERLING POTATOES
herbs de Provence

ROASTED RAINBOW CARROTS
dressed with persillade

MIXED GREEN SALAD

Toybox tomatoes, pickled red onions, sherry vinaigrette

THE PERFECT ROAST

\$68.00 (serves two)

MAIN

POT ROAST

slow braised round eye steak, housemade jus

SIDES

GARLIC MASHED POTATOES
fresh herbs

BLANCHED GREEN BEANS
sautéed with shallots

SPINACH SALAD

dried golden raisins, pickled red onions,
toasted almonds, goat cheese, Champagne vinaigrette

All Sunday Supper Packages include artisan bread and butter,
and a seasonal sweet treat to share!

Delivery Packages

LB B.C. SALMON

\$51.00 per person

MAIN

BRITISH COLOMBIA SWANSON FARMS SALMON FILLET
chimichurri

SIDES

PANZANELLA SALAD

heirloom tomatoes, homemade herb croutons,
aged balsamic reduction, imported extra virgin olive oil

CHARRED ASPARAGUS

lemon butter

ROASTED FINGERLING POTATOES

HOMEMADE CORNBREAD

bacon, jalapeño, honey pecan butter

SEASONAL DESSERT

LAND & SEA

\$90.00 per person

MAIN

22 COWBOY RIB EYE

Chef's Wagyu butter , salt trio

kosher flaked sea salt, black volcanic smoked salt, pink Himalayan salt

SIDES

CHEESY POTATO GRATIN

TWO SCALLOPS

clarified butter

RAINBOW HEIRLOOM CARROTS

roasted with persillade

CLASSIC CAESAR SALAD

dressing on the side

SEASONAL DESSERT

Delivery Packages

VEGETARIAN DELIGHT

\$42.00 per person

MAIN

TAGLIATELLE PASTA
featuring the season's freshest vegetables

SIDES

ZA'ATAR GARLIC PITA KNOTS
labneh

FATTOUSH SALAD

chopped romaine, tomatoes, chickpeas, cucumber, sumac vinaigrette on the side

HOMEMADE HUMMUS
crudité

SEASONAL DESSERT

THE ROASTED ROCKY

\$48.00 per person

MAIN

ROCKY JR. AIRLINE CHICKEN
peppercorn sauce

SIDES

WILD MUSHROOM RISOTTO
Parmigiano Reggiano, foraged mushroom trio

SUMMER SPINACH SALAD
baby spinach, market strawberries, Goat cheese

DAILY FOCACCIA

SAUTÉED BROCCOLINI
garlic, lemon, red chili flakes

SEASONAL DESSERT

Delivery Packages

DUCK DUCK TACO

\$45.00 per person

MAIN

DUCK CONFIT TACO KIT

shredded duck confit, sweet mango salsa, 3 street corn tortillas

SIDES

AVOCADO CREMA

LIME CILANTRO RICE

SIMMERED BLACK BEANS

QUESO FUNDIDO

flour chips

SEASONAL DESSERT

Virtual Packages

For a unique and interactive event, choose one of our virtual packages, and bring the cooking experience to life in your home.

We provide the shopping list, and our Chef Experience over a video conference call will bring a personal touch to the virtual party, allowing your guests to cook alongside our team of renowned Chefs.

Of course, it's not a party without beverages and cocktails! Find the perfect pairing with the addition of a consultation with our in-house Sommelier or Craft Bartender.

No matter what package or menu you choose, our Party Experts will walk you through the entire process and help coordinate the virtual event to ensure a fun and fantastic experience.

Let Vine Party Design handle everything you need to host at home and make memories that will last a lifetime!