



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

twice baked, chives, bacon, cheesy Béchamel sauce

FORAGED MUSHROOMS

herbs

~ADD BOTTLE OF SOMMELIER'S SELECTED WINE \$60.00~

BIRTHDAY BRUNCH

\$40.00 per person

MAIN

THICK CUT VANILLA FRENCH TOAST

bourbon berry compote, orange vanilla cream, maple syrup

SIDES

COUNTRY POTATOES

onions, peppers

CRISPY BACON

SAUSAGE

~ADD MIMOSAS FOR \$20.00 PER PERSON~

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 housemade sauces

green peppercorn, red wine Bordelaise, tarragon béarnaise

SIDES

CRISPY FRIED BRUSSELS SPROUTS

lardons

ROASTED RAINBOW CARROTS

persillade

MASHED POTATOES

~ADD BOTTLE OF SOMMELIER'S SELECTED WINE \$60.00~

SOMETHING SPECIAL

\$150.00 per person

MAIN

4 OZ A5 MIYAZAKI JAPANESE WAYU NEW YORK STRIP

salt trio, sautéed garlic prawn

SIDES

MASHED BABY YUKON POTATOES

sour cream, chives

BROCCOLI RABE

lemon, garlic, red chili flakes

TRUFFLE MAC & CHEESE

~TOAST WITH A HALF BOTTLE OF BUBBLY
AND ENJOY A BOTTLE OF SOMMELIER'S SELECTED WINE \$120.00~

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



Celebration Catering

Seasonal Celebrations

NEW YEAR, NO MEAT

\$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

HOUSEMADE HUMMUS

crudité

SEASONAL DESSERT

YULETIDE ROAST

\$68.00 per person

MAIN

POT ROAST

slow braised round eye steak, housemade jus

SIDES

GARLIC MASHED POTATOES

fresh herbs

SAUTÉED GREEN BEANS

shallots

ARUGULA SALAD

radicchio, feta cheese, blanched almonds, molasses vinaigrette

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!