

THE ASTER  
EVENTS MENU

GATHERINGS + EVENTS

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# Catering & Bar Services

We celebrate the agrarian roots of our Hollywood neighborhood with locally- sourced seasonal dishes, and hand- crafted drinks made with ingredients from small- batch producers. Our menus take a modern approach to California cuisine, inspired by the remarkable cultural melting pot of our LA home.



# Breakfast Stations

Minimum 10 guests

**INCLUSIVE OF:** FRESH SQUEEZED ORANGE JUICE

**COFFEE & TEA STATION**

regular coffee, assorted teas, whole milk, almond milk, oat milk, assorted sweeteners

## CLASSIC CONTINENTAL | \$40

Croissants (V)

Assorted Pastries (V)

Plain Bagels With Chive Cream Cheese & Fruit Preserves (V)

Fresh Seasonal Sliced Fruit (VE/GF)

Greek Yogurt, Berries, & Granola (V/GF)

## ASTER BREAKFAST BUFFET | \$65

### CHOICE OF (2) STARTERS

Fresh Seasonal Sliced Fruit (VE/GF)

Greek Yogurt, Berries, & Granola (V/GF)

Toasted Sourdough & Fruit Preserves (V)

Plain Bagels With Chive Cream Cheese (V)

House Salad With Champagne Vinaigrette (VE/GF)

### CHOICE OF (1) MAIN

Farm Fresh Scrambled Eggs (V/GF)

Pancakes With Vermont Maple Syrup (V)

Spinach & Goat Cheese Quiche (V)

### CHOICE OF (2) SIDES

Bacon (GF)

Chicken Sausage (GF)

Breakfast Potatoes (VE/GF)

VE - vegan | V - vegetarian | GF - gluten free

# Brunch

Minimum 10 guests  
\$70 per person



## CHOICE OF (1) STARTER:

\*starters served with grilled sourdough & butter

### CHILLED WHITE BEAN SALAD (V/GF)

shallots, feta, sundried tomatoes,  
champagne vinaigrette

### MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes, radish,  
champagne vinaigrette

### LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano,  
boquerones, yuzu caesar dressing

ADD CHICKEN + \$5 PER PERSON

ADD SHRIMP + \$9 PER PERSON

## CHOICE OF (2) SIDES:

### GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

### ROASTED GREEN BEANS (V/GF)

whipped feta, red onion, olive oil,  
banyuls vinegar

## CHOICE OF (2) MAINS:

### KIMCHI SCRAMBLE WITH BACON (V)

garlic chili oil, sesame, green onion

### SHAKSHUKA (V)

white beans, eggs, arrabiata, mozzarella, cilantro

### FRENCH TOAST (V)

berry compote, chantilly cream, vermont  
maple syrup

### SHRIMP & GRITS

slow cooked grits, san marzano  
tomatoes, guajillo chilies, bell pepper,  
green onion

### CRISPY MARBLE POTATOES (V/GF)

aji amarillo aioli, pecorino, cilantro

VE - vegan | V - vegetarian | GF - gluten free

# Hot Lunch Buffet: Tier 1

Minimum 10 guests  
\$55 per person

## CHOICE OF (1) SALAD:

### CHILLED WHITE BEAN SALAD (V/GF)

shallots, feta, sun dried tomatoes,  
champagne vinaigrette

### MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes,  
radish, champagne vinaigrette

### LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano,  
boquerones, yuzu caesar dressing

## CHOICE OF (1) SIDE:

### GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

### CHARRED RAINBOW CARROTS (V/GF)

honey scented yogurt, toasted pine nuts

### CRISPY MARBLE POTATOES (V/GF)

aji amarillo aioli, pecorino, cilantro

VE - vegan | V - vegetarian | GF - gluten free

## CHOICE OF (2) MAINS:

### SEARED SALMON

toasted orzo, blistered tomatoes,  
shallots, capers, basil oil

### ROASTED CHICKEN (GF)

roasted vegetables, herb jus

### BOWTIE PESTO (V)

house made pesto, zucchini,  
parmigiano

## CHOICE OF (1) DESSERT:

### CHOCOLATE CHIP COOKIES (V)

fleur de sel

### CHOCOLATE CROSSAINT BREAD PUDDING (V)

salted caramel, chantilly cream

### DRAGON FRUIT PANNA COTTA (V/GF)

berries, mint

### RIGATONI BOLOGNESE

veal, short rib, san marzano  
tomatoes, parmigiano



# Hot Lunch Buffet: Tier 2

Minimum 10 guests  
\$75 per person

## CHOICE OF (1) SALAD:

### CHILLED WHITE BEAN SALAD (V/GF)

shallots, feta, sun dried tomatoes,  
champagne vinaigrette

### MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes,  
radish, champagne vinaigrette

### LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano,  
boquerones, yuzu caesar dressing

## CHOICE OF (2) SIDES:

### GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

### CHARRED RAINBOW CARROTS (V/GF)

honey scented yogurt, toasted pine nuts

### CRISPY MARBLE POTATOES (V/GF)

aji amarillo aioli, pecorino, cilantro

VE - vegan | V - vegetarian | GF - gluten free

## CHOICE OF (3) MAINS:

### SEARED SALMON

toasted orzo, blistered tomatoes,  
shallots, capers, basil oil

### ROASTED CHICKEN (GF)

roasted vegetables, herb jus

### BOWTIE PESTO (V)

house made pesto, zucchini,  
parmigiano

## CHOICE OF (1) DESSERT:

### CHOCOLATE CHIP COOKIES (V)

fleur de sel

### CHOCOLATE CROSSAINT BREAD PUDDING (V)

salted caramel, chantilly cream

### DRAGON FRUIT PANNA COTTA (V/GF)

berries, mint

### RIGATONI BOLOGNESE

veal, short rib, san marzano  
tomatoes, parmigiano



# Working Lunch Buffet

Minimum 10 guests  
\$40 per person

## CHOICE OF (1) SALAD:

### CHILLED WHITE BEAN SALAD (V/GF)

shallots, feta, sun dried tomatoes,  
champagne vinaigrette

### MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes,  
radish, champagne vinaigrette

### LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano,  
boquerones, yuzu caesar dressing

## CHOICE OF (1) SIDE:

### CHOCOLATE CHIP COOKIES (V)

fleur de sel

### WHOLE FRUIT (VE/GF)

apples, oranges, bananas

### ASSORTED POTATO CHIPS (VE/GF)

## CHOICE OF (2) SANDWICHES\*:

### CAPRESE (V)

mozzarella, basil, balsamic vinaigrette,  
tomatoes

### CHICKEN SALAD

chicken breast, tarragon, celery,  
cabbage, mayo

### TURKEY

arugula, pesto aioli, parmigiano

### MUSHROOM (VE)

roasted mushroom, tomato, basil

VE - vegan | V - vegetarian | GF - gluten free

\*GF OPTIONS AVAILABLE ON REQUEST

# Dinner Buffet: Tier 1

Minimum 20 guests  
\$80 per person

## CHOICE OF (1) STARTER:

\*starters served with grilled sourdough & butter

### HUMMUS & GRILLED CUCUMBERS (V)

toasted pita, harissa, feta, fried garbanzo beans, pickled onions, serrano peppers

### MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

### LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano, boquerones, yuzu caesar dressing

## CHOICE OF (2) SIDES:

### GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

### CHARRED RAINBOW CARROTS (V/GF)

honey scented yogurt, toasted pine nuts

## CHOICE OF (2) MAINS:

### ROASTED CHICKEN (GF)

roasted vegetables, herb jus

### SEARED SALMON

toasted orzo, blistered tomatoes, shallots, capers, basil oil

### LEMON SHISO PASTA (V)

orrechiette pasta, lemon shiso pesto, toasted hemp seeds

### FENNEL SAUSAGE RIGATONI

sun dried tomatoes, kale, fennel

## CHOICE OF (1) DESSERT:

### CHOCOLATE MOUSSE (V)

chantilly cream

### APPLE UPSIDE DOWN CAKE (V)

# Dinner Buffet: Tier 2

Minimum 20 guests  
\$100 per person

## CHOICE OF (1) STARTER:

\*starters served with grilled sourdough & butter

### HUMMUS & GRILLED CUCUMBERS (V)

toasted pita, harissa, feta, fried garbanzo beans, pickled onions, serrano peppers

### MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

### LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano, boquerones, yuzu caesar dressing

## CHOICE OF (3) SIDES:

### GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

### CHARRED RAINBOW CARROTS (V/GF)

honey scented yogurt, toasted pine nuts

## CHOICE OF (3) MAINS:

### ROASTED CHICKEN (GF)

roasted vegetables, herb jus

### SEARED SALMON

toasted orzo, blistered tomatoes, shallots, capers, basil oil

### LEMON SHISO PASTA (V)

orecchiette pasta, lemon shiso pesto, toasted hemp seeds

### FENNEL SAUSAGE RIGATONI

sun dried tomatoes, kale, fennel

## CHOICE OF (1) DESSERT:

### CHOCOLATE MOUSSE (V)

chantilly cream

### APPLE UPSIDE DOWN CAKE (V)

# Family Style Dinner: Tier 1

Minimum 10 guests/Required for Guest Counts of 15+  
\$95 per person



## CHOICE OF (2) STARTERS:

### HUMMUS & GRILLED CUCUMBERS (V)

toasted pita, harissa, feta, fried garbanzo beans, pickled onions, serrano peppers

### BURRATA & TOASTED SOURDOUGH (V)

roasted baby heirloom tomatoes, shaved fennel, apricot vinaigrette

### MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

### LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano, boquerones, yuzu caesar dressing

## CHOICE OF (1) SIDE:

### GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

### CHARRED RAINBOW CARROTS (V/GF)

honey scented yogurt, toasted pine nuts

VE - vegan | V - vegetarian | GF - gluten free

## CHOICE OF (1) MAIN:

### ROASTED CHICKEN (GF)

roasted vegetables, herb jus

### SEARED SALMON

toasted orzo, blistered tomatoes, shallots, capers, basil oil

### LEMON SHISO PASTA (V)

chitarra pasta, lemon shiso pesto, stracciatella toasted hemp seeds

### FENNEL SAUSAGE RIGATONI

sun dried tomatoes, kale, fennel

## CHOICE OF (1) DESSERT:

### BASQUE CHEESECAKE (V/GF)

berry compote

### APPLE UPSIDE DOWN CAKE (V)

# Family Style Dinner: Tier 2

Minimum 10 guests/ Required for Guest Counts of 15+  
\$115 per person

## CHOICE OF (2) STARTERS:

### HUMMUS & GRILLED CUCUMBERS (V)

toasted pita, harissa, feta, fried garbanzo beans, pickled onions, serrano peppers

### BURRATA & TOASTED SOURDOUGH (V)

roasted baby heirloom tomatoes, shaved fennel, apricot vinaigrette

### MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

### LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano, boquerones, yuzu caesar dressing

## CHOICE OF (2) SIDES:

### GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

### CHARRED RAINBOW CARROTS (V/GF)

honey scented yogurt, toasted pine nuts

### CRISPY MARBLE POTATOES (V/GF)

aji amarillo aioli, pecorino, cilantro

## CHOICE OF (2) MAINS:

### ROASTED CHICKEN (GF)

roasted vegetables, herb jus

### SEARED SALMON

toasted orzo, blistered tomatoes, shallots, capers, basil oil

### LEMON SHISO PASTA (V)

chitarra pasta, lemon shiso pesto, stracciatella toasted hemp seeds

### FENNEL SAUSAGE RIGATONI

sun dried tomatoes, kale, fennel

## CHOICE OF (1) DESSERT:

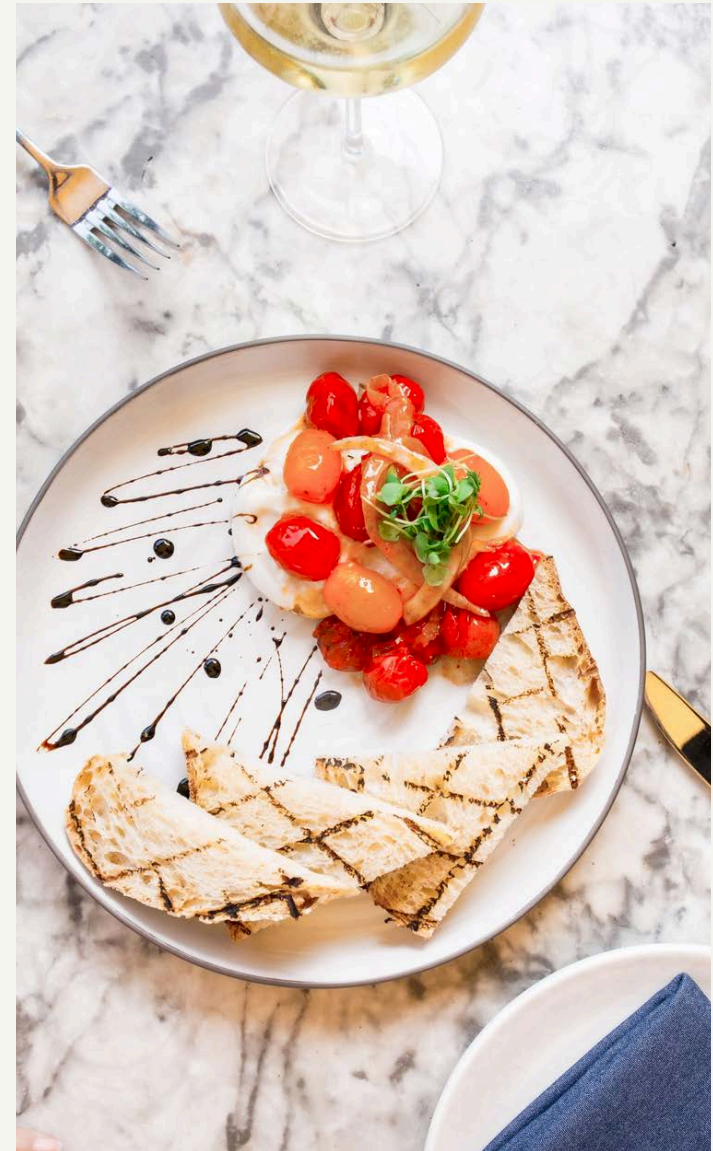
### BASQUE CHEESECAKE (V/GF)

berry compote

### APPLE UPSIDE DOWN CAKE (V)

### BLACK VELVET CAKE (V)

chantilly cream, creme anglaise



VE - vegan | V - vegetarian | GF - gluten free

# Signature Hors D'oeuvres

Maximum of 8 item selections  
Minimum 30 pieces per item

## VEGETARIAN

HUMMUS & CRUDITE (VE/GF) \$5  
market vegetable sticks, za'atar

CUCUMBER CONE (VE) \$4  
nori, vegan spicy mayo, cilantro

GAZPACHO (VE/GF) \$4  
seasonal flavors

MAC & CHEESE BALLS (V) \$6  
gruyere, panko

CAPRESE BRUSCHETTA (V) \$6  
tomato, basil, burrata

ENDIVE BOAT (VE/GF) \$5  
daring chicken, tarragon, vegan mayo

## SEAFOOD

TUNA CONE \$7  
tobiko, nori, cilantro

HAMACHI CEVICHE (GF) \$6  
seasonal flavors

CRAB CAKES \$7  
remoulade

SHRIMP COCKTAIL (GF) \$7  
cocktail sauce, lemon

OCTOPUS & POTATO (GF) \$9  
calabrian pepper aioli

## PROTEIN

GRILLED CHICKEN SKEWER (GF) \$6  
feta, lemon

FRIED CHICKEN MINI SLIDER \$6  
buffalo sauce, coleslaw, pickles, honey

BEEF MINI SLIDER \$6  
aster sauce, pickles, onions, american cheese

ASTER MINI MEATBALL \$6  
arrabiata, pecorino, basil

LAMB CHOP SCOTTADITO (GF) \$9  
tzatziki

STEAK & POTATO (GF) \$9  
calabrian pepper aioli

## DESSERT

CHOCOLATE CHIP COOKIES (V) \$5  
fleur de sel

LEMON BITES (V) \$5  
meringue, mint

DRAGON FRUIT PANNA COTTA (V/GF) \$6  
berries, mint

CHOCOLATE MOUSSE (V) \$6  
chantilly cream

VE - vegan | V - vegetarian | GF - gluten free

# Signature Stations Based on 90 min of service

## CARVING STATION

Market Price

PRIME RIB (GF)

PORK LOIN (GF)

TURKEY (GF)

\$15 Per Person | Per Side

BRUSSEL SPROUTS (VE/GF)

ROASTED POTATOES (V/GF)

MAC & CHEESE (V)

CAESAR SALAD (GF)

GRILLED BROCCOLINI (V/GF)

\$10 Per Person | Per Side

HOUSE SALAD (VE/GF)

RAINBOW CARROTS (V/GF)

FRENCH FRIES (VE/GF)

## LEMON GROVE STATION

\$45 Per Person | Minimum 20 Guests

LEMON SHISO PASTA (V)

orecchiette pasta, lemon shiso pesto,  
toasted hemp seeds

LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano,  
boquerones, yuzu caesar dressing

THE ASTER MEATBALLS

arrabiata, parmigiano, mozzarella

FRESH SOURDOUGH & SALTED  
BUTTER (V)

## SLIDER STATION

\$40 Per Person | Minimum 20 guests

FRIED CHICKEN MINI SLIDER

buffalo sauce, coleslaw, pickles, garlic aioli,  
honey

BEEF MINI SLIDER

aster sauce, pickles, onions, american cheese

MINI GRILLED CHEESE (GF)

assorted cheese, sourdough

FRENCH FRIES (VE/GF)

# Signature Stations Based on 90 min of service

## TACO STATION

\$40 Per Person | Minimum 20 guests

CHICKEN TINGA (GF)

GRILLED STEAK (GF)

MUSHROOM & PASILLA PEPPER (VE/GF)

GRILLED MAHI MAHI (GF)

Choice of corn tortillas or flour tortillas

Served with salsa rojo, salsa verde, pico de gallo, and limes

## FLATBREAD STATION

\$40 Per Person | Minimum 20 guests

ZUCCHINI PESTO FLATBREAD (V)

SALUMI FLATBREAD

MARGHERITA FLATBREAD

### CHOICE OF (1) SALAD:

MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano, boquerones, yuzu caesar dressing

CHILLED WHITE BEAN SALAD (V/GF)

shallots, feta, sun dried tomatoes, champagne vinaigrette

## MINI DESSERT STATION

\$24 Per Person | Minimum 20 guests

CHOCOLATE CHIP COOKIES (V)

fleur de sel

LEMON BITES (V)

meringue, mint

DRAGON FRUIT PANNA COTTA (V/GF)

berries, mint

CHOCOLATE MOUSSE (V)

chantilly cream

# Grazing Boards

## FRESH SLICED FRUIT (VE/GF)

\$15 Per Person

SEASONAL SLICED FRUIT

## CALIFORNIA CRUDITE (V)

\$20 Per Person

FARMERS MARKET VEGETABLES, GREEN GODDESS  
DIP, HUMMUS

## MEZZE BOARD

\$25 Per Person

SELECTION OF CHEESES, OLIVES, HUMMUS,  
HARISSA, TZATZIKI, FRESH VEGETABLES, FLAT BREAD

## CHIPS + DIP BOARD (V)

\$20 Per Person

FRESH GUACAMOLE, SALSA ROJA, PICO DE GALLO,  
HOUSE MADE CHIPS

## GOURMET CHEESE + CHARCUTERIE BOARD

\$38 Per Person

SELECTION OF CHEESES + MEATS, ROASTED  
NUTS, DRIED FRUITS, SWEET + SAVORY SPREADS,  
PICKLES AND ASSORTED CRACKERS

## GOURMET CHEESE BOARD (V)

\$30 Per Person

SELECTION OF CHEESES, ROASTED NUTS, DRIED  
FRUITS, SWEET + SAVORY SPREADS, PICKLES AND  
ASSORTED CRACKERS

# Break Menu

Minimum 10 guests

## SNACKS

Whole Fruit (VE/GF) apples, oranges, bananas	\$6	Granola/Protein Bars (V)	\$8
Assorted Potato Chips (V/GF)	\$6	Freshly Popped Popcorn (V)	\$6
Mixed Nuts (VE/GF)	\$9		

## BOARDS

SMALL FRUIT (20 GUESTS)   \$160 EA	MEDIUM FRUIT (60 GUESTS)   \$420 EA
SMALL CRUDITÉ (20 GUESTS)   \$220 EA	MEDIUM CRUDITÉ (60 GUESTS)   \$650 EA
SMALL CHEESE + CHARCUTERIE (20 GUESTS)   \$500 EA	MEDIUM CHEESE + CHARCUTERIE (60 GUESTS)   \$1400 EA

## COFFEE & TEA STATION

\$10 per person for 2 hours / \$30 all day coffee

REGULAR  
DECAF  
ASSORTED TEAS  
WHOLE MILK  
ALMOND MILK  
OAT MILK  
SELECTION OF SWEETENERS

## NON-ALCOHOLIC BEVERAGES

\$15 per person for 2 hours / \$40 all day service

LEMONADE  
ICED TEA  
SODAS  
SPA WATER

VE - vegan | V - vegetarian | GF - gluten free

# Cinema

Movie Style Concessions

FRESHLY POPPED POPCORN \$6 PER PERSON

ASSORTED MOVIE-STYLE CANDY \$6 PER PERSON

BOTTLED WATER \$6 PER PERSON

BOTTLED SOFT DRINKS \$6 PER PERSON



VE - vegan | V - vegetarian | GF - gluten free

# Beverage Packages

Minimum 20 Guests | Required for Guest Counts of 100 or more



## NON-ALCOHOLIC BEVERAGES

\$15 per person for first 2 hours | \$5 per person/ additional hour

LEMONADE  
ICED TEA  
SODAS  
JUICE  
SPA WATER

## COFFEE & TEA STATION

\$10 per person for first 2 hours | \$5 per person/ additional hour

REGULAR  
DECAF  
ASSORTED TEAS  
WHOLE MILK  
ALMOND MILK  
OAT MILK  
SELECTION OF SWEETENERS

# Beverage Packages

Minimum 20 Guests | Required for Guest Counts of 100 or more

## PLATINUM PACKAGE

\$58 per person for first 2 hours | \$24 per person/ additional hour

GREY GOOSE  
HENDRICKS  
BACARDI 8  
CASAMIGOS BLANCO  
MAKERS MARK  
MACALLAN 12YR  
MESTIZO MEZCAL  
PREMIUM HOUSE RED, WHITE, & SPARKLING WINES  
SELECTION OF HOUSE BEERS  
SODAS  
BOTTLED STILL & SPARKLING WATER

## DELUXE PACKAGE

\$48 per person for first 2 hours | \$19 per person/ additional hour

TITO'S  
BOMBAY DRY  
BACARDI  
MAESTRO DOBEL BLANCO  
BUFFALO TRACE  
DEWARS WHITE LABEL  
MESTIZO MEZCAL  
HOUSE RED, WHITE & SPARKLING WINE  
SELECTION OF HOUSE BEERS  
SODAS  
BOTTLED STILL & SPARKLING WATER

## WINE & BEER PACKAGE

\$42 per person for first 2 hours | \$14 per person/ additional hour

SELECTION OF HOUSE BEER  
HOUSE RED, WHITE & SPARKLING WINES  
SODAS  
BOTTLED STILL & SPARKLING WATER



# SPECIALTY COCKTAILS + LEMONADES

ADD A SELECTION OF UP TO (3) ASTER SPECIALTY COCKTAILS FOR AN ADDITIONAL \$6 PER PERSON PER HOUR

## SPECIALTY COCKTAILS

### THOUSAND DOLLAR KISS

tequila, sherry, watermelon, habanero

### ASTER SPRITZ

strawberry aperol, rosato, sparkling wine

### ON THE BOULEVARD

bourbon, avertina amaro, aperol, strawberry balsamic  
pepper honey

### NO BIG DILL

gin, elderflower, cucumber, lime, dill

### CACTUS FLOWER

mezcal, dom benedictine, prickly pear, basil, lime,  
egg white smoked salt

### SLIGHTLY IMPEARED

vodka, pear, green tea, lemon, egg white. shiso  
epazote olive oil

## LEMONADES (MOCKTAILS)

spirit of choice can be added for an additional cost

### MELROSE PEARFAX

pear, green tea, lemon

### OCEAN AVENUE

blueberry thyme

### SUNSET

passionfruit, jalapeno

### MULHOLLAND DRIVE

cucumber, dill

### DESERT ROSE

prickly pear, basil