

THE ASTER
EVENTS MENU

GATHERINGS + EVENTS

events@theasterla.com

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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 | \$45

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

ADD CHICKEN + \$12 PER PERSON

ADD SHRIMP + \$16 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 GOLD POTATOES (V/GF)

pecorino, cilantro

SEASONAL FRUIT (VE/GF)

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

Hot Lunch Buffet: Tier 1

Minimum 10 guests
\$65 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

CHOICE OF (1) SIDE:

GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

CHARRED RAINBOW CARROTS (V/GF)

toasted pine nuts

CRISPY GOLD POTATOES (V/GF)

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

PASSIONFRUIT MANGO TAPIOCA (VE/GF)

coconut

RIGATONI BOLOGNESE

veal, short rib, san marzano
tomatoes, parmigiano



Hot Lunch Buffet: Tier 2

Minimum 10 guests
\$85 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

CHOICE OF (2) SIDES:

GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

CHARRED RAINBOW CARROTS (V/GF)

toasted pine nuts

CRISPY GOLD POTATOES (V/GF)

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)

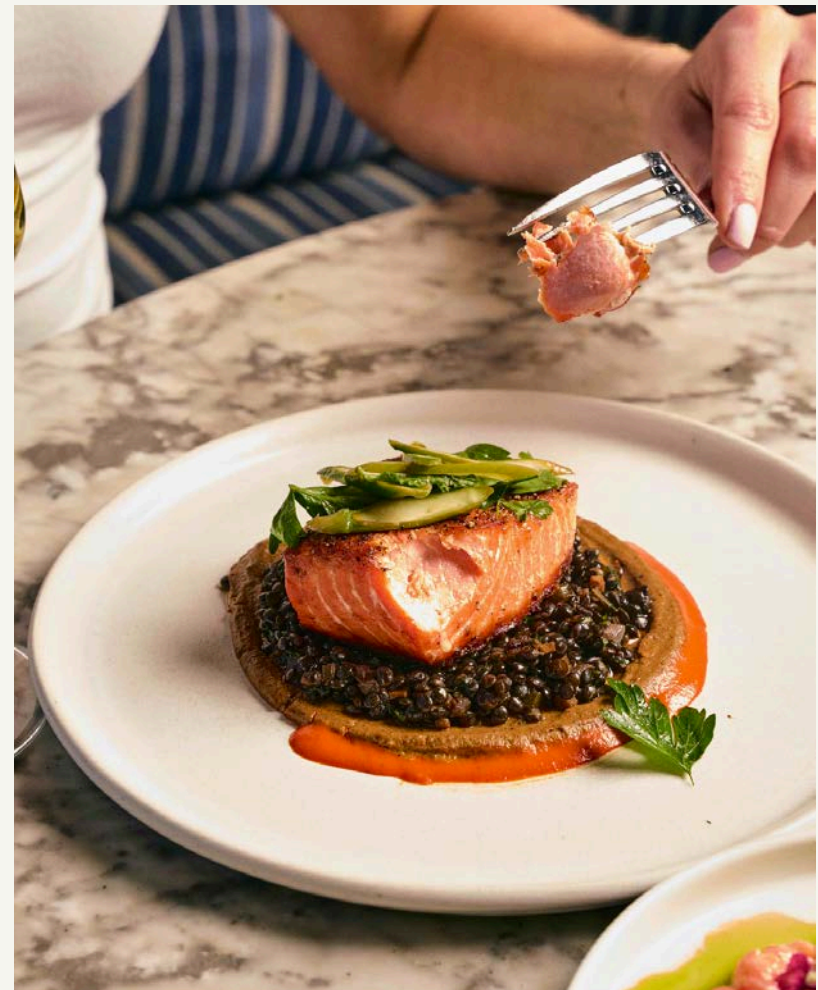
salted caramel, chantilly cream

PASSIONFRUIT MANGO TAPIOCA (VE/GF)

coconut

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

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
\$90 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

CHOICE OF (2) SIDES:

GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

CHARRED RAINBOW CARROTS (V/GF)

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, parmigiano

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
\$110 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

CHOICE OF (3) SIDES:

GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

CHARRED RAINBOW CARROTS (V/GF)

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, parmigiano

MAC & CHEESE (V)

cheddar, mozzarella, gouda

CRISPY GOLD POTATOES (V/GF)

pecorino, cilantro

FENNEL SAUSAGE RIGATONI

sun dried tomatoes, kale, fennel

PRIME SIRLOIN STEAK (GF) - ADDITIONAL \$18/PP

cilantro lime rice, chimichurri

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+
\$100 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)

puglia burrata, meyer lemon marmalade, heirloom tomatoes, black garlic molasses

MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano, boquerones

CHOICE OF (1) SIDE:

GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

CHARRED RAINBOW CARROTS (V/GF)

yogurt, toasted pine nuts

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

CHOICE OF (1) MAIN:

ROASTED CHICKEN (GF)

roasted vegetables, herb jus

SEARED SALMON (GF)

baba ghanoush, spiced beluga lentils, asparagus salad, pepper coulis

LEMON SHISO PASTA (V)

rigatoni, lemon shiso pesto, stracciatella, toasted hemp seeds, parmigiano

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+
\$120 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)

puglia burrata, meyer lemon marmalade, heirloom tomatoes, black garlic molasses

MARKET GREENS (VE/GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano, boquerones

CHOICE OF (2) SIDES:

GRILLED BROCCOLINI (V/GF)

garlic chili oil, parmigiano

CHARRED RAINBOW CARROTS (V/GF)

yogurt, toasted pine nuts

CRISPY GOLD POTATOES (V/GF)

aji amarillo aioli, pecorino, cilantro

CHOICE OF (2) MAINS:

ROASTED CHICKEN (GF)

roasted vegetables, herb jus

SEARED SALMON (GF)

baba ghanoush, spiced beluga lentils, asparagus salad, pepper coulis

LEMON SHISO PASTA (V)

rigatoni, lemon shiso pesto, stracciatella, toasted hemp seeds, parmigiano

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 6 item selections
Minimum 30 pieces per item

VEGETARIAN

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

CUCUMBER CONE (VE) \$5
nori, vegan spicy mayo, cilantro

ELOTE CUPS (V/GF) (VE upon request) \$5
mayo, feta, cilantro, jalapeño

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

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

ENDIVE BOAT (VE/GF) \$6
daring chicken, tarragon, vegan mayo

SEAFOOD

TUNA CONE \$7
tobiko, nori, cilantro

SALMON CRUDO (GF) \$8
coconut lime, fresno chile, kumquat

CRAB CAKES \$7
remoulade

SHRIMP COCKTAIL (GF) \$8
cocktail sauce, lemon

MINI LOBSTER ROLL \$11
aji amarillo, tarragon, lemon

PROTEIN

SPICY JERK CHICKEN SKEWER (GF) \$6
jerk spice, ginger, lime aioli

FRIED CHICKEN MINI SLIDER \$6
maple sesame, coleslaw, cucumber

BEEF MINI SLIDER \$7
aster sauce, pickles, onions, american cheese

ASTER MINI MEATBALL \$7
arrabiata, pecorino, basil

LAMB CHOP SCOTTADITO (GF) \$11
tzatziki

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

DESSERT

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

LEMON BITES (V) \$5
seasonal berries, mint

PASSIONFRUIT MANGO TAPIOCA (VE/GF) \$6
coconut

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, parmigiano

LEMON GROVE CAESAR (GF)

romaine hearts, crispy onions, parmigiano,
boquerones

THE ASTER MEATBALLS

arrabiata, parmigiano, mozzarella

FRESH SOURDOUGH & SALTED
BUTTER (V)

SLIDER STATION

\$40 Per Person | Minimum 20 guests

FRIED CHICKEN MINI SLIDER

maple sesame, coleslaw, cucumbers

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

CHOICE OF THREE:

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

Add Elote Salad - Additional \$10/PP

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

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)

seasonal fruit, mint

PASSIONFRUIT MANGO TAPIOCA (VE/GF)

coconut

CHOCOLATE MOUSSE (V)

chantilly cream

Grazing Boards

FRESH SLICED FRUIT (VE/GF)

\$15 Per Person

SEASONAL SLICED FRUIT

MEZZE BOARD

\$25 Per Person

SELECTION OF CHEESES, OLIVES, HUMMUS, GREEN GODDESS DRESSING, 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, FRESH FRUITS, SWEET + SAVORY SPREADS, PICKLES AND ASSORTED CRACKERS

GOURMET CHEESE BOARD (V)

\$30 Per Person

SELECTION OF CHEESES, ROASTED NUTS, FRESH 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

SPICED ASSORTED NUTS \$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

MILLION DOLLAR BABY

tequila, guava, passionfruit, serrano, habanero tincture, hibiscus chili salt

ASTER SPRITZ

strawberry aperol, rosato, sparkling wine

ON THE BOULEVARD

bourbon, averna 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

UNION GOLD

calamansi, lemon grass honey

PINK LINE PICANTE

guava, serrano, lemon

MULHOLLAND DRIVE

cucumber, dill

DESERT ROSE

prickly pear, basil