

617 S. Olive Street
Los Angeles, CA 90014

Phone: (213) 488-9488



CALL 800-774-3663, PRESS 2
THEN ENTER EXT. 138

EMAIL THIS MENU AT:
YourRestaurantConnection.com

BANQUET DINNER MENUS

Dinner includes choice of Pasta or Risotto,
Salad, Meat or Fish, Dessert and Coffee

Meat Selections

- Chicken Katsu** with Baby Spinach, Mashed Potatoes Choice of Lemon Crecy Sauce or Lemon Caper Sauce \$52
- Boneless Chicken Stuffed with Fontina Cheese and Asparagus** Choice of Lemon Crecy Sauce or Lemon Caper Sauce \$52
- Aged New York Steak** Grilled with Roasted Fingerling Potatoes, Sautéed Vegetables, and Black Peppercorn Sauce \$64
- Stuffed Veal Loin** with Arugula, Field Mushrooms, and a Roasted Lemon garlic Confit \$66
- Duck Breast with Braised Endive**, Polenta with Cranberry Compote \$69
- Mustard Panko Crusted Rack of Australian Lamb** with Potatoes au Gratin and Baby Haricot Verts \$72
- Seared Filet Mignon** with Trio of Mashed Potatoes, Spinach, and Carrot with Red Wine Sauce \$74

Fish Selections

- Sesame Crusted Atlantic Salmon*** with Baby Leeks and Baby Tender Broccoli \$59
- Sea Bass*** with Baby Spinach, Slivers of Fennel, Roasted Potatoes \$68
- John Dory*** with "Edamame" Puree, Carrot Crisps \$68
- Pan seared Halibut*** with Creamy Risotto, Tangy Papaya Salsa, and Caramelized Shitake \$72

(* Choice of Lobster Tarragon Sauce
or Saffron Orange Sauce)

Vegetarian

- Wild Mushrooms Wrapped Filo** with Tomato or Cheese Sauce \$52
- Grilled Tofu** with Trio of Seasonal Greens \$52
- Multi-grilled Vegetables** with Brown Rice Pilaf \$52

Four Course Choices:

Pastas & Risottos

- Smoked Chicken Ravioli** with Spinach and Radicchio in a Tomato Cream Sauce
- Risotto** with Roasted Vegetables, Mushrooms, Carrots and Peas
- Ravioli** Stuffed with Goat Cheese and Spinach in a Roasted Tomato Coulis
- Homemade Gnocchi** with Shitake Mushrooms, Pesto and Pine Nuts
- Lobster Ravioli** with Asparagus Tips and an Opal Basil Sauce
- Artichoke Ravioli** with Tiger Shrimp and a Saffron Ginger Sauce
- Saffron Risotto** with Rock Shrimp, Zucchini Flowers and Shaved Pecorino
- Goat Cheese Ravioli** with Asparagus and Portabello Mushroom
- Ricotta Gnocchi** with Calamari and Caramelized Onion Sauce

Salad

- Mixed Greens** with Asparagus, Hearts of Palm and Cherry Tomatoes in a Basil Vinaigrette
- Tres Colores** with Arugula, Radicchio, Endive and Parmesan Slivers in a Balsamic Vinaigrette
- Spinach Salad** with White Mushrooms in a Candied Orange Segment Citrus Vinaigrette
- Caesar Salad** with Crisp Parmesan
- Mizuna Lettuce** with Roasted Beets, Herb Goat Cheese, and Caramelized Hazelnuts

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Hearts of Romaine and Endive with Gorgonzola Cheese in Truffle Oil Vinaigrette Topped with Homemade Potato Chips

Dessert

Apple Tart Tatin with Caramel Sauce

Lemon Meringue Tart with Vanilla Citrus Compote

Warm Fresh Berry Cobbler with Vanilla Bean Ice Cream

Chocolate Lava Cake with a Raspberry Coulis

Plum Sake Poached Pear with Rice Crisps

Banana Dipped in Chocolate with choice of Ice Cream

Pineapple Cake with Ginger Caramel Sauce

Chocolate Coconut Cream Tarte with choice of Ice Cream

Cold Hors D'oeuvres Selection

(50 Piece Minimum)

\$4.50 per piece

Ahi Tuna Tartar on Crisp Pasta Chips Topped with Wasabi Caviar

Yellow Tail Tartar on Crisp Pasta Chips Topped with Wasabi Caviar

Fresh Pineapple with Olive and Triple Cream Cheese

Guacamole with Shrimp on Polenta Chips

Endive with Sun dried Cherries with Honey Infused Torta

Date stuffed with Bocconcini Caper Berries and a Hint of Lime Cream

Gazpacho Shrimp on a Wonton Spoon

Whole Wheat Blinis with Lobster and Chive Crème Fraîche

Roasted Fingerling Potato with Crème Fraîche and Osetra Caviar

Seared Beef on a Crostini with Arugula and Reggiano

Mini Toast Point with Wasabi Caviar and Tangerine Mascarpone

Bresaola Roll with Julienne of Mango, Fiji apples, And Candied Walnut

Hot Hors D'oeuvres Selection

(50 piece minimum)

\$4.75 per piece

An Assortment of Gourmet Vegetable Pizzas

Herb Goat Cheese Beignets with Cracked Black Pepper

Chicken Satay with Thai Peanut Sauce

Potato Pancakes Topped with House Smoked Salmon, Crème Fraîche and Fresh Dill

Mini Shrimp Arancini with Marjoram Infused Extra Virgin Olive Oil

Mini Edamame Prosciutto Quiche

Seared Scallop Glazed on a Wonton Chip

Dungeness Crab Cakes with a Lemon Caper Aioli

Tempura Shrimp with Sugar Cane and Ponzu

Beef Rib Cake with Coconut BBQ Sauce

Asparagus Wrapped with Pancetta in Filo Dough and Drizzled with Miroir

Gourmet finger size Cheese Burger

Crepe Station

(Choose a Total of Two Flavors from the List)

\$15

Caramelized Bananas and Toasted Pecans

Roasted Hawaiian Pineapple with Dark Rum and Vanilla Cream

Mixed Fresh Berries and Caramel Sauce

Fresh Summer Fruits and Passion Fruit Glaze

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Warm Apple with Cinnamon and Calvados
Chocolate Ganache, Fresh Oranges and Grand
Marnier

Cheese Station

\$9

An Array of Imported and Domestic Cheeses
An Assortment of Breads and Crackers
Garnished with Fresh & Dried Fruits

Fruit Station

\$7

Platter of Seasonal Fresh Fruit

Buffet Menus

Prices are Per Person
50 Person Minimum

Dinner Buffet #1

\$64

Choose any One of the following Salads:

Caesar; Mixed Greens with Roasted Peppers,
Pine Nuts and Red Wine Vinaigrette;
Mixed Green with Heart of Palms and
Asparagus Basil Vinaigrette

Grilled Marinated Italian Vegetables

Whole Atlantic Poached Salmon
with Dill Crème Fraîche

Ravioli with Ricotta and Spinach in a Cream
Sauce with Toasted Walnuts

Sautéed Boneless Breast of Chicken

with Exotic Mushrooms

Braised Spinach with Garlic, Lemon & Olive Oil

Assorted Pastries and Cookies

Dinner Buffet #2

\$73

Choose One the Following Salads:

Mixed Greens with Roasted Peppers, Pine Nuts
and Red Wine Vinaigrette;

Spinach Salad with Mushroom
and Orange Segments

Tagliatelle with Duxelles Sauce

Orecchiette Amatriciana

Grilled Atlantic Salmon with Oven Roasted
Tomatoes, Caramelized Red Pearl
Onions and Baby Spinach

Rosemary Roasted Red Fingerling Potatoes

Sauté of Seasonal Vegetables

Roast New York Loin of Beef
with Cognac Peppercorn Sauce

Or

Mustard Panko Crusted New Zealand Lamb
with Merlot Wine Sauce

Assorted Pastries and Cookies

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Cicada Buffet Stations

Prices are Per Person
50 Person Minimum

Carving Station

(all chef carved on display)

\$28

Roasted Boneless Breast of Turkey
with Sicilian Herbs, Spices and Gravy

Or

Roast New York Loin of Beef
with Cognac Peppercorn Sauce

Or

Leg of Lamb

Served with

Garlic Mashed Potatoes and Fresh Spinach
Braised with Lemon and Extra Virgin Olive Oil

Antipasto Station

\$21

Choice of **Caesar Salad** or **Baby Organic Greens**
with Roasted Peppers and Pine Nuts;

Grilled Marinated Italian Vegetables

Caprese

Selection of Cold Cuts

All Served with Assortment
of Homemade Breads

Homemade Pasta Station

Choose any 2 for \$13.50

Gnocchi with Pesto and Pine Nuts;

Penne Arrabbiata with Asparagus;

Agnolotti of Exotic Mushrooms
in Sage Butter Sauce;

Homemade Chicken and Pine Nut Tortellini
with Roasted Artichoke and Butternut Squash;

Ricotta Ravioli in a Cream Sauce
with Toasted Walnuts;

Shrimp Ravioli with Curry and Asparagus Tips
(Add \$3)

Lobster Ravioli with Baby Leeks and a Black
Truffle Mascarpone Sauce (Add \$5)

Seafood Lasagna with Crab, Shrimp, Scallops
and Baby Vegetables (Add \$5)

Seafood Station

\$31

Jumbo Shrimp with Traditional Cocktail Sauce;
Oysters and Little Neck Clams on the 1/2 Shell;

Smoked Mussels with Lemon Vinaigrette

Selection of Smoked Fish

(Eel, Trout and Salmon)

Caviar Station

(Market Price)

Beluga Caviar

Osetra Caviar

Sevruga Caviar

Served with Blinis or Toast Points, Crème
Fraîche and Assorted Condiments

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Dessert Station

Choose any 5 for \$17 per person

Choose any 9 for \$28 per person

Chocolate Mousse Cake

Espresso Tiramisu

Homemade Cheesecake

Espresso Brownies

Lemon Tart

Fresh Fruit Tart

Pecan Tartlettes

Strawberries Dipped in Chocolate

Homemade Cookies & Truffles

Éclairs

White Chocolate Raspberry Mousse

Home Made Donut Holes with 5 Dipping
Sauces (Chocolate, Vanilla, Peanut Butter,
Lemon and Strawberry)

Assorted Petit Fours

(Mini Fruit Tarts –Lemon bars, Chocolate
Brownies, Handmade Truffles – Chocolate
Dipped Strawberries)

Beverage Price List

•Call Bar 3 Hour minimum at \$ 27 per person
for first 3 hours every additional hour is \$7 per
person per hour

•Premium Bar 3 Hour minimum at \$30 per
person for first 3 hours every additional hour is
\$8 per person per hour

•Super Premium Bar 3 Hour minimum at \$37
per person for first 3 hours every additional
hour is \$10 per person per hour

•Beer, Wine & Champagne Bar 3 hour min at
\$24 per person for first 3 hours hour every ad-
ditional hour is \$6 per person per hour

Mineral Water \$7 per liter

Champagne Toast \$5 per glass

Lemonade and Mineral Water Station

(Pre-ceremony Only) \$5 per person

Miscellaneous Additional Charges

Overtime (depending on event)

\$1000 Per Hour Labor

Valet Parking \$8.00 Per Car

Valet Parking \$8.00 Per Car

+ \$250.00 Lot Rental

Wedding Ceremony \$7.00 Per Person

Hostess/Coat Check (mandatory)

\$175.00 - \$300.00 (depending on event)

Cash Bartender (FOUR HOURS MIN)

\$30.00 per hour

Cake Cutting \$3.00 Per Person

Chiavaris Chairs \$7.00 Each

Dance Floors(18 x 24)

\$800.00 (Larger sizes available upon request)

Stage (8x16 fits most 8 to 10 piece bands)

\$975.00 (Larger sizes available upon request)

Vendor Meals (band, photographer, etc.)

(salad–pasta–soda / juice / water / no alcohol)

\$30.00 Per Person

Menus for Table

\$1.75 each

Piano Player

Price Varies Depending on Criteria

Flowers

Prices Vary Depending on Arrangement

Special Linens

Based on Size and Fabric

Site Fee For Cicada Restaurant

\$3,500

*A service charge may apply for the handling of special
linens, charger plates and other miscellaneous rentals.*