



CULTIVAR
Wedding and Event Menu

Sherman Library
and Gardens

EXECUTIVE CHEF JESSICA ROY

For a Catering Estimate please contact our catering
management team.

Email: cultivarevents@slgardens.org



Our Food Philosophy

2647 East Coast Hwy
Corona Del Mar, CA 92625
cultivarevents@slgardens.org
www.cultivaratsg.com

"Farm to table" and "Garden to table" are not just buzz words for us. We, at Cultivar, don't just talk the talk, we walk the walk.

We are sincerely passionate about bringing fresh, seasonal, sustainably sourced ingredients to your table; and sometimes quite literally straight from the garden.

We are lucky to find ourselves situated in the middle of Sherman Library and Gardens, surrounded by 2.2 acres of immaculate beauty and bounty. It is not unusual to find our Executive Chef, Jessica Roy, in the Gardens, before an event, picking the most beautiful edible flowers for garnish and freshest herbs for seasoning.

Our food is lovingly made fresh, in-house and never from frozen (yes, even our 100s of mini tray passed hors d'oeuvres that are served to your guests).

We believe that food should be nutritious, improve your mood and body, be presented beautifully, and be a memorable experience. We want your guests to remember the food and the service with a smile.

At Cultivar, we greatly appreciate your business and we will treat you like family (think of us as your cool cousin... or whoever can cook the best).

Please don't hesitate to reach out to us to answer any questions you may have.



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CATERING PACKAGES

THE POPPY \$73 PER PERSON

Welcome infused water station

Non-alcoholic beverage selection cocktail reception + dinner service

Choice of 2 tray passed hors d'oeuvres cocktail reception

Choice of soup or salad

Entrée presentation (choice of two options + vegan)

Table water service

Table Coffee-tea service

Cake cutting and plating service

COMMON POPPY ENHANCEMENTS

Extra hors d'oeuvres selection(s) + \$3.5+

Upgrade to Standard Bar- Cocktail Reception + \$10

Corkage Fee + \$5

Sparkling Wine Toast + \$4

Table Wine Service + \$15(no bar) / included with bar package

Custom Wedding Cake + \$12

THE PEONY \$115 PER PERSON

Welcome infused water station

Standard Bar selection for cocktail reception (1hr)

Standard Bar selection for dinner and dancing (3-4hrs)

Choice of 3 tray passed hors d'oeuvres cocktail reception

Artisanal bread and house-whipped butter

Choice of soup or salad

Entrée presentation (choice of two options + vegan)

Table water service

Table wine service

Table coffee service

Cake cutting and plating service

COMMON PEONY ENHANCEMENTS

Welcome Sparkling Wine or Wine Toast + \$4

Custom Wedding Cake + \$12

Reduced cost if hosting non-alcoholic reception.

Applicable sales tax and service charge (20%) are not included in the menu pricing.

Menu pricing does not include rentals for glassware, china, flatware, chargers, tables, chairs, or linens. Staffing fees are not included in pricing. Staffing and Rentals are calculated on a per event basis to meet each guest's specific needs.



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CATERING PACKAGES CONTINUED

THE DAHLIA \$154 PER PERSON

Welcome infused water station
Premium Bar selection for cocktail reception (1hr)
Premium Bar selection dinner and dancing (3-4 hrs)
Choice of 4 tray passed hors d'oeuvres cocktail reception
Artisanal bread and house-whipped butter
Sparkling wine toast
Choice of appetizer
Choice of soup or salad
Entrée presentation (choice of two options + vegan)
Table water service
Table wine service
Table coffee service
Cake cutting and plating service
Waived corkage fee

COMMON DAHLIA ENHANCEMENTS

Welcome Sangria Station + \$4
Champagne Toast Upgrade + \$5
Dessert Course + \$10
Custom Wedding Cake + \$12

THE CULTIVAR \$175+ PER PERSON

A truly customized experience. Enjoy a personal consultation with our Executive Chef for a complete menu design. Let your creative juices flow- the sky is the limit.

A LA CARTE MENU

We wish to accommodate every event budget which is why all items on our menu can be ordered a la carte (no substitutions). A la carte pricing is available upon request.

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HORS D'OEUVRES

Poppy Package includes choice of 2 (approx. 1.5 pieces per person)

Peony Package includes choice of 3 (approx. 1.5 pieces per person)

Dahlia package includes choice of 4 (approx. 1.5 pieces per person)

A la carte pricing available upon request.

GRASS FED BEEF SLIDERS + \$1 PER PERSON

heirloom tomato jam, white cheddar, garden herb aioli, house made dilly pickle

GARDEN TOMATO BASIL TARTLETTS

*slow roasted tomato, fresh basil pesto *V*

TOASTED EVERYTHING CRISPS

smoked salmon, whipped crème fraiche, salmon caviar, snipped chives

VEGETARIAN SPANIKOPITA

Slow roasted tomato and feta dip

CHILLED POACHED JUMBO PRAWNS

*lemon dill remoulade & house made cocktail sauce *GF*

MINI SCOTTISH SALMON CAKES

*Dilly Cream, Pickled mustard seeds, fresh dill *GF Available*

SPICY TUNA TARTARE + \$1 PER PERSON

wonton Crisp, ponzu, toasted sesame

SEASONAL SOUP SHOOTER

*Spring/Summer: tomato basil, chilled gazpacho, sweet corn bisque *GF*

*Fall/Winter: cauliflower bisque, roasted honeynut squash, truffled potato leek *GF*

V = Vegan
GF = Gluten Free





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HORS D'OEUVRES CONTINUED

TRUFFLED POMME FRITES + 1 PER PERSON

*parmesan, fresh Herbs *GF*

MINI GOURMET GRILLED CHEESE

asiago bread, melted white cheddar

CROSTINI

roasted grapes, aged balsamic, whipped farmers cheese

SEASONAL BRUCHETTA \$3.50

Spring Summer: garden tomato and basil

Fall/Winter: forest mushroom and goat cheese

ARTISANAL BREAD SELECTION

Peony and Dahlia Package includes choice of 1 artisanal bread and accoutrement

Add to Poppy Package for \$3.00 per person

ASIAGO

whipped garden herb butter

CRANBERRY AND ORANGE

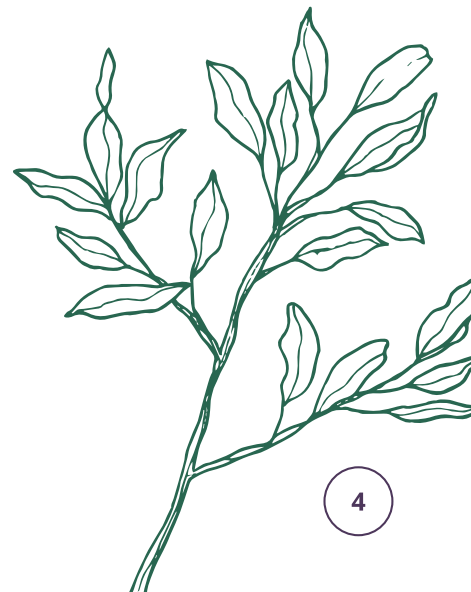
honey whipped spiced butter

OLIVE

whipped rosemary butter

**GF available upon request*

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APPETIZERS

Dahlia package includes choice of 1 appetizer

Add to Poppy or Peony packages for \$14 per person

AVOCADO TOAST

slow roasted tomato, raddish, whipped herb cheese, toasted asiago, pickled beet

CRAB CAKE + \$MKT PER PERSON

*spiced red pepper sauce, seasonal succotash, dilly cream, market greens *GF available*

SUMMER CAPRESE SALAD

*local tomatoes, fresh mozzarella, garden basil *GF available summer months only*

SEASONAL RISOTTO

*Spring: English pea and lemon, parmesan crisp *GF*

*Summer: heirloom carrot and pesto pistou aged pecorino *GF*

Fall: roasted butternut squash, native California sage, brown butter Crumbs

*Winter: roasted wild mushroom, fresh garden herbs add truffle whipped cream +3 pp. *GF*

SEASONAL ORECCHIETTE

Spring/Summer: heirloom tomato, fresh basil, buratta

Fall/Winter: roasted market squash, crispy pancetta, sage cream

ADD LOBSTER (RISOTTO OR PASTA) + \$MKT PER PERSON

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SOUP AND SALAD

Choice of Soup or Salad is included in Poppy, Peony, and Dahlia Packages

Additional course pricing available upon request

SHERMIE'S SEASONAL SALAD

*picked greens, seasonal radish, market fruit, avocado, marinated goat cheese, toasted sunflower seeds, grain mustard apple cider vinaigrette *GF*

GARDEN SALAD

mixed green lettuces, fresh garden herbs, shaved carrot, aged Parmesan, lemon basil vinaigrette, artisanal croutons

CULTIVAR SALAD + \$2 PER PERSON

*fresh corn, romaine, cucumber, heirloom tomatoes, red onion, feta cheese, crispy quinoa, pink lemon cream, tarragon vinaigrette *GF*

HARVEST SALAD + \$2 PER PERSON

*romaine, dried fruit medley, grapes, blue cheese, roasted walnuts green goddess dressing *GF*

GARDEN TOMATO BASIL SOUP (SPRING/ SUMMER)

*garlicky herbed croutes, California olive oil, cracked pepper *V*

CHILLED GAZPACHO (SPRING/SUMMER)

*tortilla crisps, vegetable brunoise *GF *V*

ROASTED HONEYNUT SQUASH SOUP (FALL/WINTER)

*frangelico whipped cream, snipped chives *GF*

POTATO AND LEEK SOUP (FALL/WINTER)

*black garlic, truffle, and fresh herbs *GF*

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ENTREE SELECTION

All Packages include choice of two entrees + vegan selection (also allergen friendly)*

FROM THE PASTURE

GRILLED FLAT IRON STEAK
*garden herb chimichurri *GF*

JIDORI CHICKEN BREAST
*slow roasted garlic and flowering rosemary sauce *GF*

SEARED LAMB RACK + MKT
*garden herb mustard crust, sweet garlic and wine reduction *GF*

LOCAL BEEF TENDERLOIN + \$10 PER PERSON
*8 oz beef tenderloin served with red wine reduction, fresh herbs *GF*

BONE-IN PORK CHOP
*Cultivar spice blend, grain mustard sauce *GF*

FROM THE SEA

GRILLED SCOTTISH SALMON
*citrus emulsion *GF*

SEARED HALIBUT + \$3 PER PERSON
*lemon herb burre blanc *GF*

SEARED PEPPERED AHI TUNA
*marinated tomato, olive, and aged sherry *GF*

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ENTREE SELECTION CONTINUED

FROM THE VEGETABLE GARDEN

SLOW ROASTED BELL PEPPER *V *GF *SOY-FREE

stuffed with squash, marinated tomatoes, rainbow chard, toasted pine nuts, pesto risotto

GRILLED CAULIFLOWER STEAK V *GF *SOY-FREE

Yellow curry sauce, braised lentils, grilled baby vegetables, crispy onion

SIDES

"From the Pasture" and "From the Sea" selections include choice of 2 sides. Sides must be the same for all entrée selections with the exception of "From the Vegetable Garden", which is served as described

ROASTED FINGERLING POTATOES

*fresh herbs and cultured butter *GF *dairy free available*

ROASTED GARLIC MASHED POTATOES *GF

VEGETABLE BRAISED FORBIDDEN RICE

*fresh herb blend *GF *V*

GREEN BEANS

*lemon verbena infused butter and shallots *GF *dairy-free available*

HEIRLOOM CARROTS

*local olive oil, fresh herbs and lemon *GF *V*

CAULIFLOWER MASHED "POTATOES"

*cream and garlic *GF*

SEASONAL VEGETABLE MEDLEY *GF *DAIRY-FREE AVAILABLE

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CHILDREN'S MENU

Available a la carte for guests 10 and under \$12

CRISPY CHICKEN TENDERS

seasonal vegetables, french fries

SPAGHETTI + MEATBALLS

house marinara, seasonal vegetables

MAC + CHEESE

seasonal vegetables

GRILLED CHICKEN BREAST

seasonal vegetables, french fries

GRILLED SALMON

seasonal vegetables, french fries

DESSERT

Available a la carte \$10 per person

FLOURLESS CHOCOLATE TORTE

*toasted hazelnuts and Frangelico whipped cream *GF*

LEMON CUSTARD TART

lavender house-whipped cream

THIN APPLE TART

caramel sauce and house-whipped

SEASONAL SORBET

*fresh berries *GF *V*

ADD ICE CREAM + \$2 PER PERSON

*vanilla bean *GF*

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WEDDING CAKE

Consult with our provider to choose your favorite flavors and design

CUSTOM WEDDING CAKE \$12 PER PERSON

ENHANCEMENTS

WELCOME SPARKLING WINE / SPARKLING WINE TOAST + \$4

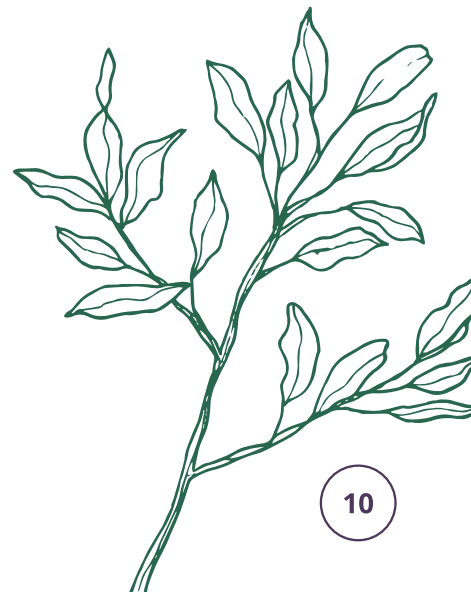
WELCOME SANGRIA STATION + \$4

CHAMPAGNE TOAST (THE REAL DEAL) + \$9

SWEET TABLE + PRICED PER EVENT

GELATO CART + PRICED PER EVENT

MENU CARDS + \$2





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STANDARD BAR - A LA CARTE

*Includes selection of house red wine, white wine, and rose wine.
Includes selection of two beers and non alcoholic beverages (soda,
sparkling water, and sparkling martinelli's).*

1 HR COCKTAIL RECEPTION \$15

ADDITIONAL HOURS \$9

ADD TABLE WINE SERVICE

Table wine service included with bar package

PREMIUM BAR - A LA CARTE

*Includes selection of premium red wine, white wine, and rose wine.
Includes selection of three beers and non alcoholic beverages (soda,
sparkling water, and sparkling martinelli's).*

1 HR COCKTAIL RECEPTION \$18

ADDITIONAL HOURS \$12

ADD TABLE WINE SERVICE

Table wine service included with bar package

NON ALCOHOLIC BAR - A LA CARTE

SODA + SPARKLING WATER + SPARKLING MARTINELLIS \$8

TABLE WINE SERVICE - A LA CARTE (NO BAR)

HOUSE SELECTION \$14

PREMIUM SELECTION \$18

CORKAGE FEE

BEER & WINE \$5 PER PERSON

WINE ONLY \$20 PER BOTTLE





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SERVICE STAFF

Service staff are quoted on a per event basis.

Current standards for staffing include: (1) catering manager; (1) executive chef; (1) sous-chef; (2-4) kitchen assistants; (1) server per approx. 16 guests; (1) bartender per 75 guests. These numbers may fluctuate based on guest count; event set up, such as multiple bar locations; and specific client needs.

A general estimate for day-of staffing is \$3,500.00

Custom estimates are created after booking, following consultation with client.

RECEPTION RENTALS

Rentals (and their associated fees) are not included in the menu pricing. All rentals are quoted based on client choices to reflect their event style and service requirements.

Our dedicated catering staff will assist each client in selecting the appropriate tableware and barware rentals to ensure all of your needs are met. We manage all F&B rentals- all you need to do is select the rental styles that bring you joy!

Standard rentals for tableware and barware average \$30 per person (based on package selection)*

**upgrade options available*

Custom estimates are created following consultation with client to determine rental requirements.





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THE FINER DETAILS

Applicable sales tax and service charge (20%) are not included in the menu pricing. The service charge is not a gratuity; the service charge covers Cultivar's overhead and administrative costs from first interaction through to event completion.

Cultivar is the exclusive caterer for Sherman Library and Gardens. Cultivar estimates and fees are separate from those of the Gardens. Your event date should be held with the Gardens (venue) prior to contracting with Cultivar (catering).

A deposit of \$1,000 and signed contract with Cultivar is due upon confirmation of your event date with Sherman Gardens. A second deposit is required 60 days prior to the event date and is based on 50% of the estimated charges. The final balance is due 10 days prior to your event. All deposits are non-refundable.

Contracts are based off of estimates and are created after booking, following consultation with client to ensure all special requests are accounted for.

A complimentary menu tasting for two guests is extended based on a signed contract and deposit.

Cultivar requires an estimate of anticipated number of guests upon booking. A minimum guarantee is required two weeks (14 days) prior to your event. The final contract will be based on the minimum guarantee number.

We, at Cultivar, look forward to creating a custom experience for every client. Please contact our Catering team with any questions or concerns.





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NOTES