

## ELLA FAMILY STYLE MENUS

ELLA'S MENUS ARE CRAFTED WITH THE IDEAL OF A CONVIVIAL "FAMILY STYLE" TASTING MENU IN MIND. THIS CONCEPT, WHERE LARGER PLATES AND PLATTERS ARE PRESENTED TO THE TABLE AND SHARED AMONG GUESTS, ALLOWS YOUR PARTY TO EXPERIENCE MORE OF OUR MENU THAN THROUGH TRADITIONAL DINING. EACH OF YOUR GUESTS WILL GET TO ENJOY ALL OF THE MENU ITEMS AND DESSERT.

*ella*



## ELLA FAMILY STYLE DINING LUNCH SELECTIONS

### *lunch option one*

**\$29 PER PERSON**

#### *first course*

(CHOOSE TWO)

**ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

**MIXED BABY LETTUCES** CUCUMBER, CARROTS, RADISH, TARRAGON VINAIGRETTE

**LITTLE GEM LETTUCE** SHAVED DELTA PEAR, CRUMBLER BLUE CHEESE, TOASTED WALNUTS, BANYULS VINAIGRETTE

**CEDAR PLANK ROASTED TOMA** SEASONAL PRESERVES, TORN BAGUETTE

#### *entrée*

(CHOOSE TWO)

**CAVATELLI PASTA** THYME ROASTED MUSHROOMS, WINTER SQUASH, TRUFFLE BUTTER, PARMESAN

**PAN ROASTED KING SALMON** SMOKED OLIVE OIL, MIXED HERBS

**ROASTED CHICKEN** CAPER-SALSA VERDE, GRILLED LEMON, JUS

**FRIED CHICKEN** HOUSEMADE HOT SAUCE, CRISPY HERBS, LEMON

**OPEN FACE CUBANO SANDWICH** SLOW ROASTED BERKSHIRE PORK, SMOKED PORK LOIN, JALAPENO AIOLI, HOUSE PICKLES, MELTED GRUYERE

**STEAK FRITES** PARSLEY FRIES, WATERCRESS, SHALLOT BLUE CHEESE BUTTER \$5 PER PERSON

**SEARED AHI TUNA SALAD** JULIENNE VEGETABLES, CUCUMBER, TRINITY HERBS, ROASTED CASHEWS, SOY-LIME VINAIGRETTE \$5 PER PERSON

#### *sides*

**SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES**

#### *dessert*

**INDIVIDUALLY PLATED DESSERT**

WHIPPED VANILLA CHEESECAKE, LEMON CURD, CARAMEL PUFFED QUINOA



## ELLA FAMILY STYLE DINING LUNCH SELECTIONS

### *lunch option two*

**\$39 PER PERSON**

#### *first course* (CHOOSE TWO)

**ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

**MIXED BABY LETTUCES** CUCUMBER, CARROTS, RADISH, TARRAGON VINAIGRETTE

**LITTLE GEM LETTUCE** SHAVED DELTA PEAR, CRUMBLER BLUE CHEESE, TOASTED WALNUTS, RIOJA VINAIGRETTE

**CEDAR PLANK ROASTED TOMA** SEASONAL PRESERVES, TORN BAGUETTE

#### *entrée* (CHOOSE THREE)

**STEAK FRITES** PARSLEY FRIES, WATERCRESS, SHALLOT BLUE CHEESE BUTTER

**PAN ROASTED KING SALMON** SMOKED OLIVE OIL, MIXED HERBS

**ROASTED CHICKEN** CAPER-SALSA VERDE, GRILLED LEMON, JUS

**FRIED CHICKEN** HOUSEMADE HOT SAUCE, CRISPY HERBS, LEMON

**CAVATELLI PASTA** THYME ROASTED MUSHROOMS, WINTER SQUASH, TRUFFLE BUTTER, PARMESAN

**OPEN FACE CUBANO SANDWICH** SLOW ROASTED BERKSHIRE PORK, SMOKED PORK LOIN, JALAPENO AIOLI, HOUSE PICKLES, MELTED GRUYERE

**CORIANDER CRUSTED YELLOWFIN TUNA SALAD** OLIVE OIL POACHED NEW POTATOES, PIQUILLO PEPPERS, WHITE ANCHOVY, CRACKED OLIVE, SIX MINUTE EGG, CHERRY TOMATO, LEMON-CAPER DRESSING \$5 PER PERSON

#### *sides*

**SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES**

#### *dessert*

**INDIVIDUALLY PLATED DESSERTS**

GUESTS CHOICE OF WHIPPED VANILLA CHEESECAKE OR CHOCOLATE COFFEE COOKIE BAR



## PASSED OR PLATTERED HORS D'OEUVRES

### *for the table*

- CHARCUTERIE BOARD** PICKLES AND PRESERVES \$9 PER PERSON
- CHEESE BOARD** \$9 PER PERSON
- FARMERS MARKET FRESH VEGGIE PLATTER** GREEN GODDESS DRESSING \$7 PER PERSON
- SHRIMP COCKTAIL** (SERVES 12) \$65
- TRADITIONAL CAVIAR SERVICE** AQ
- SEAFOOD PLATEAU** WHOLE LOBSTER, HOG ISLAND OYSTERS, AND GULF PRAWNS \$135
- OYSTERS ON THE HALF SHELL** \$36 PER DOZEN

### *canapes*

- DEVILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS \$3.5 EACH
- DUNGENESS CRAB FRITTERS** SPICY REMOULADE \$5.5 EACH
- TRUFFLED MUSHROOM RISOTTO CROQUETTES** \$3.5 EACH
- PETITE ELLA SLIDERS** \$5.5 EACH
- SMOKED WHITE BEAN HUMMUS** CUMIN, CILANTRO, KENNEBEC POTATO CHIP \$3.5 EACH
- ARTISAN LOCAL CHEESE ON TOAST** LOCAL PRESERVES \$3.5 EACH
- POPCORN SHRIMP** FRIED LEMON, FRIED PARSLEY \$4.5 EACH
- WARM GOUGERES** (MINIMUM 2 DOZEN) \$3.5 EACH
- SMOKED SALMON, CUCUMBER, WHIPPED GOAT CHEESE, RED FRISEE** \$3.5 EACH
- BEEF TARTARE ON GARLIC POPOVER** \$4.5 EACH
- STEAK BRUSCHETTA** HORSERADISH, ONION MARMALADE \$4.5 EACH
- SALMON TARTARE** YUZU, SHALLOT, POTATO CHIP \$4.5 EACH
- PORK BELLY** SMOKED HONEY ON HOUSEMADE BISCUITS \$4.5 EACH
- AHI POKE TACOS** MARINATED WAKAME SALAD, SESAME, SOY-YUZU DRESSING \$5.5 EACH
- CHICKEN SKEWERS** ADOBO MARINATED, SALSAS VERDE \$5.5 EACH
- BAKED LOBSTER TARTS** FINES HERBES, GRUYERE (MINIMUM 2 DOZEN) \$5.5 EACH

#### **SEASONAL QUICHE TARTLETS**

- SPRING PEA, SORREL, CRÈME FRAICHE TARTLET \$3.5 EACH
- SUMMER HEIRLOOM TOMATO AND BASIL TARTLET \$3.5 EACH
- WINTER SQUASH, SAGE WALNUT PESTO TARTLET \$3.5 EACH
- BACON AND GRUYERE TARTLET \$3.5 EACH

# ELLA FAMILY STYLE DINNER SELECTIONS

*dinner option one*

**\$65 PER PERSON**



**SHRIMP COCKTAIL** (SERVES 12) \$65  
**TRADITIONAL CAVIAR SERVICE** \$135  
**SEAFOOD PLATEAU** (SERVES 12) AQ  
**OYSTERS ON THE HALF SHELL** \$36 PER DOZEN

*first course* (SELECT THREE)

**CEDAR PLANK ROASTED TOMA** SEASONAL PRESERVES, TORN BAGUETTE  
**DEVEILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS  
**BUTTER LETTUCE SALAD** CUCUMBER, RADISH, TARRAGON, GREEN GODDESS DRESSING  
**MIXED BABY LETTUCES** TORN GARLIC CROUTONS, POMEGRANATE VINAIGRETE, PARMESAN TUILLE  
**ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN  
**CALIFORNIA ENDIVE** MIXED WINTER CITRUS, ROASTED HAZELNUTS, DIJON VINAIGRETTE  
**BABY ICEBERG WEDGE** APPLEWOOD BACON, CHOPPED EGG, PICKLED ONION, BUTTERMILK DRESSING, BLUE CHEESE

*entrées* (SELECT TWO, ADD A THIRD FOR \$5 PER PERSON)

**FRIED CHICKEN** CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON  
**ROASTED CHICKEN** CAPER-SALSA VERDE, GRILLED LEMON, JUS  
**CAVATELLI PASTA** THYME ROASTED MUSHROOMS, WINTER SQUASH, TRUFFLE BUTTER, PARMESAN  
**GRILLED BAVETTE STEAK** CHIMICHURRI  
**HERB ROASTED BERKSHIRE PORK LOIN** APPLE-PEAR MOSTARDA  
**PAN ROASTED KING SALMON** SMOKED OLIVE OIL, MIXED HERBS  
**HERB ROASTED LEG OF LAMB** HARISSA STEWED CHICKPEAS, FENNEL SOFRITO,  
CUCUMBER AND MARINATED FETA SALAD \$10 PER PERSON  
**SLOW ROASTED PRIME RIB** HORSERADISH CRÈME, JUS (12 GUEST MINIMUM) \$10 PER PERSON  
**PAN SEARED DIVER SCALLOPS** NEW ENGLAND STYLE 'CHOWDER SAUCE' LITTLENECK CLAMS, APPLEWOOD BACON,  
PERNOD \$15 PER PERSON

*sides* (SELECT TWO, ADD A THIRD FOR \$5 PER PERSON)

**CRISPY YUKON GOLD POTATOES**  
**WOOD FIRED BRUSSELS SPROUTS**  
**CREAMED SPINACH**  
**CHEDDAR & POBLANO CORN BREAD**  
**WILD MUSHROOM RISOTTO**

*dessert*

**INDIVIDUALLY PLATED DESSERTS**  
GUESTS CHOICE OF WHIPPED VANILLA CHEESECAKE  
OR CHOCOLATE COFFEE COOKIE BAR

ELLA FAMILY STYLE DINNER SELECTIONS  
*dinner option two*



\$75 PER PERSON

**SHRIMP COCKTAIL** (SERVES 12) \$65  
**TRADITIONAL CAVIAR SERVICE** \$135  
**SEAFOOD PLATEAU** (SERVES 12) AQ  
**OYSTERS ON THE HALF SHELL** \$36 PER DOZEN

*first course* (SELECT THREE)

**STEAK TARTARE** TORN GARLIC POPOVERS  
**BONE MARROW** SHALLOTS, PICKED HERBS, PINK PEPPERCORN, DATES, TOAST  
**POPCORN SHRIMP** FRIED LEMON, PARSLEY  
**CEDAR PLANK ROASTED TOMA** SEASONAL PRESERVES, TORN BAGUETTE  
**DEVEILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS

*second course* (SELECT TWO)

**BUTTER LETTUCE SALAD** CUCUMBER, RADISH, TARRAGON, GREEN GODDESS DRESSING  
**MIXED BABY LETTUCES** TORN GARLIC CROUTONS, POMEGRANATE VINAIGRETE, PARMESAN TUILLE  
**ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN  
**CALIFORNIA ENDIVE** MIXED WINTER CITRUS, ROASTED HAZELNUTS, DIJON VINAIGRETTE  
**BABY ICEBERG WEDGE** APPLEWOOD BACON, CHOPPED EGG, PICKLED ONION, BUTTERMILK DRESSING, BLUE CHEESE

*entrées* (SELECT THREE)

**FRIED CHICKEN** CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON  
**ROASTED CHICKEN** CAPER-SALSA VERDE, GRILLED LEMON, JUS  
**CAVATELLI PASTA** THYME ROASTED MUSHROOMS, WINTER SQUASH, TRUFFLE BUTTER, PARMESAN  
**GRILLED BAVETTE STEAK** CHIMICHURRI  
**HERB ROASTED BERKSHIRE PORK LOIN** APPLE-PEAR MOSTARDA  
**PAN ROASTED KING SALMON** SMOKED OLIVE OIL, MIXED HERBS  
**HERB ROASTED LEG OF LAMB** HARISSA STEWED CHICKPEAS, FENNEL SOFRITO,  
CUCUMBER AND MARINATED FETA SALAD \$10 PER PERSON  
**SLOW ROASTED PRIME RIB** HORSERADISH CRÈME, JUS (12 GUEST MINIMUM) \$10 PER PERSON  
**PAN SEARED DIVER SCALLOPS** NEW ENGLAND STYLE 'CHOWDER SAUCE' LITTLENECK CLAMS, APPLEWOOD BACON,  
PERNOD \$15 PER PERSON

*sides* (SELECT TWO, ADD A THIRD FOR \$5 PER PERSON)

**CRISPY YUKON GOLD POTATOES**  
**WOOD FIRED BRUSSELS SPROUTS**  
**CREAMED SPINACH**  
**CHEDDAR & POBLANO CORN BREAD**  
**WILD MUSHROOM RISOTTO**

*dessert*

**INDIVIDUALLY PLATED DESSERTS**  
GUESTS CHOICE OF WHIPPED VANILLA CHEESECAKE  
OR CHOCOLATE COFFEE COOKIE BAR



## PRIVATE DINING PLANNING INFORMATION

ELLA'S MENUS ARE CRAFTED WITH THE IDEAL OF A CONVIVIAL "FAMILY STYLE" TASTING MENU IN MIND. THIS CONCEPT, WHERE LARGER PLATES AND PLATTERS ARE PRESENTED TO THE TABLE AND SHARED AMONG GUESTS, ALLOWS YOUR PARTY TO EXPERIENCE MORE OF OUR MENU THAN THROUGH TRADITIONAL DINING. SHARING A MEAL "FAMILY STYLE" PROMOTES SOCIAL INTERACTION AND ALLOWS GUESTS TO PARTICIPATE IN THE FEELING OF EATING AT THE SELLAND FAMILY TABLE. PERUSE THE MENUS TO CREATE YOUR PARTY'S SHARED DINING EXPERIENCE.

### **GUARANTEE GUEST COUNT**

ATTENDANCE MUST BE CONFIRMED 7 DAYS IN ADVANCE PRIOR TO EVENT DATE. THIS NUMBER WILL BE CONSIDERED YOUR GUARANTEE AND FINAL GUEST COUNT. RESERVATIONS ARE MADE ON A FIRST COME, FIRST SERVED BASIS. RESERVATIONS ARE CONFIRMED AND BOOKED WHEN A DEPOSIT IS RECEIVED.

### **HORS D'OEUVRES**

A SELECTION OF PLATTERED HORS D'OEUVRE FOR A COCKTAIL RECEPTION IS AVAILABLE FOR AN ADDITIONAL COST.

### **BEVERAGES**

ALL BEVERAGES INCLUDING WINE, LIQUOR, NON-ALCOHOLIC BEVERAGES, COFFEE AND TEA ARE AN ADDITIONAL COST. ELLA DINING ROOM AND BAR REQUIRES AT LEAST A 7 DAY NOTICE FOR WINE REQUESTS TO ENSURE AVAILABILITY. ALL WINES ARE SUBJECT TO AVAILABILITY.

### **BAR**

ELLA DINING ROOM AND BAR OFFERS HOSTED AND CASH BAR OPTIONS.

### **CORKAGE**

\$25 PER 750ML BOTTLE. WE WAIVE ONE CORKAGE FEE FOR EACH 750 ML BOTTLE PURCHASED FROM OUR LIST UP TO THREE BOTTLES.

### **DESSERT FEE**

A DESSERT FEE OF \$3.50 PER PERSON WILL BE CHARGED FOR DESSERTS BROUGHT IN FROM AN OUTSIDE VENDOR.

### **MENU TITLE**

PERSONALIZED MENUS CAN BE PRINTED FOR YOUR GUESTS WITH COMPANY NAME OR MESSAGE COMPLIMENTS OF ELLA DINING ROOM AND BAR. PLEASE PROVIDE US WITH YOUR MENU TITLE.

### **TAX**

8.25% (PLEASE NOTE CALIFORNIA LAW STIPULATES THAT BOOKING FEES AND GRATUITIES ARE TAXABLE).

### **PAYMENT**

FULL PAYMENT IS DUE UPON CONCLUSION OF YOUR EVENT UNLESS PRE-PAID IN ADVANCE. MASTERCARD, VISA, DISCOVER, AND AMERICAN EXPRESS CARDS ARE ACCEPTED. ELLA DINING ROOM AND BAR DOES NOT ACCEPT PERSONAL OR BUSINESS CHECKS.

### **BOOKING FEE**

A 3% BOOKING FEE WILL BE ADDED TO YOUR BILL.

### **GRATUITY**

ELLA DINING ROOM AND BAR DOES NOT ADD AN AUTOMATIC STAFF GRATUITY TO GUEST CHECKS. ON AVERAGE, A TYPICAL GRATUITY FOR OUR STAFF IS 20%

### **ADDITIONAL SERVICES**

AUDIO/VISUAL EQUIPMENT, FLORAL ARRANGEMENTS, PHOTOGRAPHY, WINE PAIRINGS, AND OTHER SPECIAL ARRANGEMENTS CAN BE MADE WITH AT LEAST FIVE DAYS ADVANCE NOTICE.

### **PARKING**

ELLA DINING ROOM AND BAR OFFERS VALET PARKING AT \$5.00 PER CAR. STREET PARKING IS AVAILABLE BUT LIMITED. SEVERAL PARKING GARAGES ARE LOCATED IN THE AREA.

### **DECORATIONS**

ELLA DOES NOT ALLOW FOR OUTSIDE DECOR OF ANY KIND INCLUDING BUT NOT LIMITED TO BALLOONS, BANNERS, FLOWERS, ETC. IF YOU WOULD LIKE FLORALS FOR YOUR EVENT PLEASE INQUIRE ABOUT OUR PREFERRED VENDORS.