

## 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** SHAVED CARROTS, ASPARAGUS, RADISH, PICKED HERBS, TARRAGON VINAIGRETTE

**LITTLE GEMS** SUGAR SNAP PEAS, STRAWBERRIES, PICKLED RHUBARB, WHIPPED GOAT CHEESE, SPRING PEA VINAIGRETTE

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

**MARINATED BEETS** CITRUS, QUINOA, SPICED YOGURT, AVOCADO, CUMIN, QUESO FRESCO \$5 PER PERSON

#### *entrée*

(CHOOSE TWO)

**CAVATELLI PASTA** THYME ROASTED MUSHROOMS, ASPARAGUS, GREEN GARLIC, PESTO, 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

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

**SEARED AHI TUNA SALAD** RAMEN NOODLES, SPRING VEGETABLES, FRESNO CHILI, RED CABBAGE, TAHINI SESAME DRESSING

\$5 PER PERSON

#### *sides*

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

#### *dessert*

**INDIVIDUALLY PLATED DESSERT**

LEMON TART, TOASTED MERINGUE, RASPBERRY JAM



## 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** SHAVED CARROTS, ASPARAGUS, RADISH, PICKED HERBS, TARRAGON VINAIGRETTE

**LITTLE GEMS** SUGAR SNAP PEAS, STRAWBERRIES, PICKLED RHUBARB, WHIPPED GOAT CHEESE, SPRING PEA VINAIGRETTE

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

**MARINATED BEETS** CITRUS, QUINOA, SPICED YOGURT, AVOCADO, CUMIN, QUESO FRESCO \$5 PER PERSON

#### *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, ASPARAGUS, GREEN GARLIC, PESTO, PARMESAN

**SEARED AHI TUNA SALAD** RAMEN NOODLES, SPRING VEGETABLES, FRESNO CHILI, RED CABBAGE, TAHINI SESAME DRESSING

\$5 PER PERSON

#### *sides*

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

#### *dessert*

**INDIVIDUALLY PLATED DESSERTS**

GUESTS CHOICE OF LEMON TART OR CHOCOLATE BROWNIE



## 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*

- DEILED EGGS** SAFFRON WHIPPED YOLKS, SPANISH CHORIZO \$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

**DEVILED EGGS** SAFFRON WHIPPED YOLKS, SPANISH CHORIZO

**MIXED BABY LETTUCES** SHAVED CARROTS, ASPARAGUS, RADISH, PICKED HERBS, TARRAGON VINAIGRETTE

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

**LITTLE GEMS** SUGAR SNAP PEAS, STRAWBERRIES, PICKLED RHUBARB, WHIPPED GOAT CHEESE, SPRING PEA VINAIGRETTE

**MARINATED BEETS** CITRUS, QUINOA, SPICED YOGURT, AVOCADO, CUMIN, QUESO FRESCO \$5 PER PERSON

*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, ASPARAGUS, GREEN GARLIC, PESTO, PARMESAN

**GRILLED BAVETTE STEAK** CHIMICHURRI

**HERB ROASTED BERKSHIRE PORK LOIN** GRAIN MUSTARD JUS

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

**HERB ROASTED LEG OF LAMB** SEASONAL PREPARATION \$10 PER PERSON

**SLOW ROASTED PRIME RIB** HORSE RADISH CRÈME, JUS (12 GUEST MINIMUM) \$10 PER PERSON

**PAN SEARED DIVER SCALLOPS** CRUSHED FINGERLINGS, YOSEMITE MORELS, FAVA BEANS, RAMPS, MEYER LEMON SABAYON

\$15 PER PERSON

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

**CRISPY YUKON GOLD POTATOES**

**WOOD FIRED DELTA ASPARAGUS**

**GRILLED BROCCOLINI**

**SPRING TRUFFLED RISOTTO**

**BLISTERED SUGAR SNAP PEAS**

*dessert*

**INDIVIDUALLY PLATED DESSERTS**

GUESTS CHOICE OF LEMON TART

OR CHOCOLATE BROWNIE

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  
**DEVILED EGGS** SAFFRON WHIPPED YOLKS, SPANISH CHORIZO

*second course* (SELECT TWO)

**MIXED BABY LETTUCES** SHAVED CARROTS, ASPARAGUS, RADISH, PICKED HERBS, TARRAGON VINAIGRETTE  
**ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN  
**LITTLE GEMS** SUGAR SNAP PEAS, STRAWBERRIES, PICKLED RHUBARB, WHIPPED GOAT CHEESE, SPRING PEA VINAIGRETTE  
**MARINATED BEETS** CITRUS, QUINOA, SPICED YOGURT, AVOCADO, CUMIN, QUESO FRESCO \$5 PER PERSON

*entrées* (SELECT THREE)

**FRIED CHICKEN** CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON  
**ROASTED CHICKEN** CAPER-SALSA VERDE, GRILLED LEMON, JUS  
**CAVATELLI PASTA** THYME ROASTED MUSHROOMS, ASPARAGUS, GREEN GARLIC, PESTO, PARMESAN  
**GRILLED BAVETTE STEAK** CHIMICHURRI  
**HERB ROASTED BERKSHIRE PORK LOIN** GRAIN MUSTARD JUS  
**PAN ROASTED KING SALMON** SMOKED OLIVE OIL, MIXED HERBS  
**HERB ROASTED LEG OF LAMB** SEASONAL PREPARATION \$10 PER PERSON  
**SLOW ROASTED PRIME RIB** HORSERADISH CRÈME, JUS (12 GUEST MINIMUM) \$10 PER PERSON  
**PAN SEARED DIVER SCALLOPS** CRUSHED FINGERLINGS, YOSEMITE MORELS, FAVA BEANS, RAMPS, MEYER LEMON SABAYON  
\$15 PER PERSON

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

**CRISPY YUKON GOLD POTATOES**  
**WOOD FIRED DELTA ASPARAGUS**  
**GRILLED BROCCOLINI**  
**SPRING TRUFFLED RISOTTO**  
**BLISTERED SUGAR SNAP PEAS**

*dessert*

**INDIVIDUALLY PLATED DESSERTS**  
GUESTS CHOICE OF LEMON TART  
OR CHOCOLATE BROWNIE



## 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**

8.75% (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.