

## 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*

**\$35 PER PERSON**

#### *first course*

(CHOOSE TWO)

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

**BURRATA, PEACH & PROSCIUTTO BRUSCHETTA** GRILLED SOURDOUGH, SABA, EXTRA VIRGIN OLIVE OIL

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

**BABY LETTUCES** CUCUMBER, RADISH, CARROT, TOMATO, LEMON-BUTTERMILK DRESSING

**ROASTED BEETS** COMPRESSED WATERMELON, WHIPPED GOAT CHEESE, PINE NUTS, BASIL, CRISPY SHALLOTS \$5 PER PERSON

**HEIRLOOM TOMATO SALAD** CURED LEMON CUCUMBER, GRILLED CORN, LEMON-BUTTERMILK DRESSING \$5 PER PERSON

#### *entrée*

(CHOOSE TWO)

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

**OPEN FACE PORCHETTA SANDWICH** SLOW ROASTED TOMATO, ARUGULA, LEMON-CAPER AIOLI, SOURDOUGH BATARD

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

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

**SUMMER ORECCHIETTE PASTA** CHANTERELLE MUSHROOMS, SUMMER SQUASH, BASIL-SAFFRON SALSA VERDE, PARMESAN

**STEAK FRITES** PARSLEY FRIES, ARUGULA, HORSERADISH-DIJON CREAM \$5 PER PERSON

**SEARED AHI TUNA NICOISE** HARICOT VERTS, ROASTED TOMATO, NEW POTATOES, OLIVES, BABY LETTUCES

TARRAGON VINAIGRETTE \$5 PER PERSON

#### *sides*

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

#### *dessert*

**CHOCOLATE TART**, CHOCOLATE GANACHE, COFFEE CREAM



## ELLA FAMILY STYLE DINING LUNCH SELECTIONS

### *lunch option two*

**\$45 PER PERSON**

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

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

**BURRATA, PEACH & PROSCIUTTO BRUSCHETTA** GRILLED SOURDOUGH, SABA, EXTRA VIRGIN OLIVE OIL

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

**BABY LETTUCES** CUCUMBER, RADISH, CARROT, TOMATO, LEMON-BUTTERMILK DRESSING

**ROASTED BEETS** COMPRESSED WATERMELON, WHIPPED GOAT CHEESE, PINE NUTS, BASIL, CRISPY SHALLOTS \$5 PER PERSON

**HEIRLOOM TOMATO SALAD** CURED LEMON CUCUMBER, GRILLED CORN, LEMON-BUTTERMILK DRESSING \$5 PER PERSON

#### *entrée* (CHOOSE THREE)

**STEAK FRITES** PARSLEY FRIES, ARUGULA, HORSERADISH-DIJON CREAM

**OPEN FACE PORCHETTA SANDWICH** SLOW ROASTED TOMATO, ARUGULA, LEMON-CAPER AIOLI, SOURDOUGH BATARD

**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

**SUMMER ORECCHIETTE PASTA** CHANTERELLE MUSHROOMS, SUMMER SQUASH, BASIL-SAFFRON SALSA VERDE, PARMESAN

**SEARED AHI TUNA NICOISE** HARICOT VERTS, ROASTED TOMATO, NEW POTATOES, OLIVES, BABY LETTUCES

TARRAGON VINAIGRETTE \$5 PER PERSON

#### *sides*

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

#### *dessert* (GUESTS CHOICE)

**INDIVIDUALLY PLATED DESSERTS**

**STRAWBERRY TART** LIME CHANTILLY, VANILLA ANGLAISE

**CHOCOLATE TART**, CHOCOLATE GANACHE, COFFEE CREAM



PASSED OR PLATTERED HORS D'OEUVRES

*for the table*

- CHARCUTERIE BOARD** HOUSE PICKLES AND MUSTARD \$130 (SERVES 10)
- CHEESE BOARD** PRESERVES, TOASTED MARCONA ALMONDS, MARINATED OLIVES, CROSTINI \$130 (SERVES 10)
- FARMERS MARKET FRESH VEGGIE PLATTER** GREEN CHICKPEA HUMMUS \$80 (SERVES 10)
- GULF PRAWN COCKTAIL** COCKTAIL SAUCE, LEMON \$96 (SERVES 10)
- CHILLED LOBSTER** DRAWN BUTTER, GRILLED LEMON, FINES HERBES \$68
- OYSTERS ON THE HALF SHELL** COCKTAIL SAUCE, JALAPENO-LIME MIGNONETTE \$44 PER DOZEN
- SEAFOOD PLATEAU** WHOLE CHILLED LOBSTER, HOG ISLAND OYSTERS, PRAWNS, SEASONAL CRUDO \$145 (SERVES 8)

*canapes*

PRICED PER DOZEN

- TRUFFLED MUSHROOM RISOTTO CROQUETTES** \$54
- ELLA SLIDERS** GRUYERE, HOUSE PICKLES, BURGER SAUCE, BRIOCHE BUN \$75
- DEVILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS & SHALLOTS \$54
- PORK BELLY BISCUITS** MAPLE GASTRIQUE \$75
- STUFFED GOUGERES** PIMENTO CHEESE \$54
- BEEF TARTARE** GARLIC-PARSLEY POPOVER \$66
- SALMON TARTARE** YUZU, SHALLOT, POTATO CHIP \$66
- AHI TUNA CRUDO** NICOISE, POTATO CHIP \$75
- FRIED ROCK SHRIMP** LEMON, FRIED PARSLEY \$66
- FRIED CHICKEN STICKS** ELLA HOT SAUCE, LEMON \$75 PER DOZEN
- LOBSTER CORN DOGS** RAMP REMOULADE, BROWN BUTTER-HONEY MUSTARD \$102 PER DOZEN

# ELLA FAMILY STYLE DINNER SELECTIONS



## dinner option one

\$75 PER PERSON

**SEAFOOD PLATEAU** (SERVES 8) \$145  
**GULF PRAWN COCKTAIL** (SERVES 10) \$96  
**OYSTERS ON THE HALF SHELL** \$44 PER DOZEN  
**TRUFFLE BRIOCHE ROLLS** (SERVES 6) \$25

### first course (SELECT THREE)

**CEDAR PLANK ROASTED TOMA CHEESE** SEASONAL PRESERVES, TORN BAGUETTE  
**BURRATA, PEACH & PROSCIUTTO BRUSCHETTA** GRILLED SOURDOUGH, SABA, EXTRA VIRGIN OLIVE OIL  
**ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN  
**BABY LETTUCES** CUCUMBER, RADISH, CARROT, TOMATO, LEMON-BUTTERMILK DRESSING  
**ROASTED BEETS** COMPRESSED WATERMELON, WHIPPED GOAT CHEESE, PINE NUTS, BASIL, CRISPY SHALLOTS \$5 PER PERSON  
**HEIRLOOM TOMATO SALAD** CURED LEMON CUCUMBER, GRILLED CORN, LEMON-BUTTERMILK DRESSING \$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  
**GRILLED FLAT IRON STEAK** CHIMICHURRI  
**HERB MARINATED CRISPY PORCHETTA** LEMON, CAPER, MUSTARD JUS  
**PAN ROASTED KING SALMON** SMOKED OLIVE OIL, MIXED HERBS  
**SUMMER ORECCHIETTE PASTA** CHANTERELLE MUSHROOMS, SUMMER SQUASH, BASIL-SAFFRON SALSA VERDE, PARMESAN  
**HERB ROASTED LEG OF LAMB** SEASONAL PREPARATION \$10 PER PERSON  
**TOMAHAWK RIBEYE** SAUCE BORDELAISE \$10 PER PERSON  
**WOOD FIRED BEEF TENDERLOIN** BLUE CHEESE BUTTER \$15 PER PERSON

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

**AU GRATIN POTATOES** GRUYERE, CHEDDAR, LEEKS, CREAM  
**CHARRED BROCCOLI & ROMANESCO** MELTED SUMMER SQUASH, PESTO AIOLI, PARMESAN  
**CREAMED CORN** MASCARPONE, CHIVES  
**ROASTED CAULIFLOWER** SWEET PEPPERS, TOASTED PARMESAN GREMOLATA

### dessert (GUESTS CHOICE)

**INDIVIDUALLY PLATED DESSERTS**  
**STRAWBERRY TART** LIME CHANTILLY, VANILLA ANGLAISE  
**CHOCOLATE TART**, CHOCOLATE GANACHE, COFFEE CREAM

# ELLA FAMILY STYLE DINNER SELECTIONS

*dinner option two*

**\$85 PER PERSON**



**SEAFOOD PLATEAU** (SERVES 8) \$145  
**GULF PRAWN COCKTAIL** (SERVES 10) \$96  
**OYSTERS ON THE HALF SHELL** \$44 PER DOZEN  
**TRUFFLE BRIOCHE ROLLS** (SERVES 6) \$25

## *first course* (SELECT THREE)

**STEAK TARTARE** TORN GARLIC POPOVERS

**BURRATA, PEACH & PROSCIUTTO BRUSCHETTA** GRILLED SOURDOUGH, SABA, EXTRA VIRGIN OLIVE OIL

**BONE MARROW** HERB SALAD, PINK PEPPERCORN, BANYULS VINAIGRETTE, GRILLED BREAD

**DEVILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS & SHALLOT

**POPCORN SHRIMP** FRIED LEMON, PARSLEY

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

## *second course* (SELECT TWO)

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

**BABY LETTUCES** CUCUMBER, RADISH, CARROT, TOMATO, LEMON-BUTTERMILK DRESSING

**ROASTED BEETS** COMPRESSED WATERMELON, WHIPPED GOAT CHEESE, PINE NUTS, BASIL, CRISPY SHALLOTS

**HEIRLOOM TOMATO SALAD** CURED LEMON CUCUMBER, GRILLED CORN, LEMON-BUTTERMILK DRESSING

## *entrées* (SELECT THREE)

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

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

**SUMMER ORECCHIETTE PASTA** CHANTERELLE MUSHROOMS, SUMMER SQUASH, BASIL-SAFFRON SALSA VERDE, PARMESAN

**GRILLED FLAT IRON STEAK** CHIMICHURRI

**HERB MARINATED CRISPY PORCHETTA** LEMON, CAPER, MUSTARD JUS

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

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

**TOMAHAWK RIBEYE** SAUCE BORDELAISE \$10 PER PERSON

**WOOD FIRED BEEF TENDERLOIN** BLUE CHEESE BUTTER \$15 PER PERSON

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

**AU GRATIN POTATOES** GRUYERE, CHEDDAR, LEEKS, CREAM

**CHARRED BROCCOLI & ROMANESCO** MELTED SUMMER SQUASH, PESTO AIOLI, PARMESAN

**CREAMED CORN** MASCARPONE, CHIVES

**ROASTED CAULIFLOWER** SWEET PEPPERS, TOASTED PARMESAN GREMOLATA

## *dessert* (GUESTS CHOICE)

**INDIVIDUALLY PLATED DESSERTS**

**STRAWBERRY TART** LIME CHANTILLY, VANILLA ANGLAISE

**CHOCOLATE TART**, CHOCOLATE GANACHE, COFFEE CREAM



## 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 3 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.

### **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**

\$35 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% RESTAURANT EVENT SERVICE 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, 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 \$10.00 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.