

# Holiday Menus



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SPECIALTY EVENTS

— The Proud Bird —

11022 Aviation Blvd. Los Angeles, CA 90045 | 310-670-3815 | [specialtyevents.com](http://specialtyevents.com)  
[theproudbird.com](http://theproudbird.com) | [f/ specialtyevnt](https://www.facebook.com/specialtyevnt) | [t/ specialtyevnt](https://www.twitter.com/specialtyevnt) | [i/ specialtyevnt](https://www.instagram.com/specialtyevnt)

THE **proudbird**  
food bazaar & events center

# NOEL *plated*

All entrees include rolls and butter, iced tea, and hot tea

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## HORS D'OEUVRES

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Includes one display plus  
choice of two butler passed

### DISPLAYED

**Vegetable Crudité** with dip

### BUTLER PASSED

**Tomato Basil Bruschetta** on a sourdough crostini

**Chicken Satay**

**Sweet and Sour Jalapeño Poppers**

**Vegetable Egg Rolls**

**Spanakopita**

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## SALADS

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Select One

**Caesar Salad** romaine lettuce, parmesan cheese, crispy garlic croutons, Caesar dressing

**Local Organic Baby Greens** cucumbers, shaved carrots, grape tomatoes, feta cheese

**Proud Bird** mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain mustard aioli

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## ENTRÉES

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Select One

*Served with herb mashed potatoes, rice pilaf, mashed sweet potatoes or corn bread stuffing and local organic winter vegetable medley*

**Roasted Half Chicken** chasseur sauce Lunch \$45 | Dinner \$55

**Sliced Breast of Turkey** corn bread stuffing, thyme gravy Lunch \$46 | Dinner \$56

**Cedar-Smoked Salmon** habanero-orange beurre blanc Lunch \$48 | Dinner \$58

**Grilled Skirt Steak** chimichurri sauce Lunch \$51 | Dinner \$61

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## DESSERT

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**Assorted Holiday Desserts**

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## NOEL BONUS

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**1 Hour Hosted Bar house** and call brands, beer, wine and sodas

**Glass of Champagne or Cider Toast**

# NOEL *buffet*

All entrees include rolls and butter, iced tea, and hot tea

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## HORS D'OEUVRES

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Includes one display plus  
choice of two butler passed

### DISPLAYED

**Vegetable Crudité** with dip

### BUTLER PASSED

**Tomato Basil Bruschetta** on a sourdough crostini

**Chicken Satay**

**Sweet and Sour Jalapeño Poppers**

**Vegetable Egg Rolls**

**Spanakopita**

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## SALADS

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Select One

**Caesar Salad** romaine lettuce, parmesan cheese, crispy garlic croutons, Caesar dressing

**Local Organic Baby Greens** cucumbers, shaved carrots, grape tomatoes, feta cheese

**Proud Bird** mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain mustard aioli

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## ENTRÉES

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Select Two  
\$71 per person

**Roasted Half Chicken** chasseur sauce

**Sliced Breast of Turkey** thyme gravy

**Cedar-Smoked Salmon** habanero-orange beurre blanc

**Australian Sea Bass** papaya relish

**Grilled Skirt Steak** chimichurri sauce

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## SIDES

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Select Two

**Herbed Mashed Potatoes**

**Sautéed Green Beans**

**Mashed Sweet Potatoes**

**Corn Bread Stuffing**

**Local Organic Winter Medley**

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## DESSERT

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**Assorted Holiday Desserts**

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## NOEL BONUS

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**1 Hour Hosted Bar** house and call brands, beer, wine and sodas

**Glass of Champagne or Cider Toast**

# SPARKLE *plated*

All entrees include rolls and butter, iced tea, and hot tea

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## HORS D'OEUVRES

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Includes one display plus  
choice of four butler  
passed

**Displayed**  
**Vegetable Crudité** *with dip or* **Domestic and Imported Cheese Platter**  
**Butler Passed**  
**Caprese Skewer**  
**Shiitake Mushroom and Goat Cheese Spring Roll**  
**Crab Stuffed Mushrooms**  
**Artichoke Manchego Cheese Tart**  
**Herb Marinated Beef** *drizzled with chimichurri sauce*  
**Pulled Pork Sliders**  
**Shrimp Cocktail Shooters**

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## SALADS

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Select One

**Caesar Salad** *romaine lettuce, parmesan cheese, crispy garlic croutons, Caesar dressing*  
**Caprese Salad** *fresh mozzarella, heirloom tomato, basil olive oil and balsamic*  
**Proud Bird** *mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain mustard aioli*  
**Spinach Salad** *hearts of palm and artichoke, raspberry vinaigrette*

*Served with herb mashed potatoes, rice pilaf, mashed sweet potatoes or corn bread stuffing and local organic winter vegetable medley*

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## ENTRÉES

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Select One

**Roasted Half Chicken** *chasseur sauce* Lunch \$62 | Dinner \$72  
**Sliced Breast of Turkey** *corn bread stuffing, thyme gravy* Lunch \$62 | Dinner \$72  
**Cedar-Smoked Salmon** *habanero-orange beurre blanc* Lunch \$65 | Dinner \$75  
**Australian Sea Bass** *papaya relish* Lunch \$67 | Dinner \$77  
**Filet Mignon Cabernet** *shallot sauce* Lunch \$72 | Dinner \$82  
**Duet Entrée** *filet mignon with cabernet shallot sauce and champagne chicken* Lunch \$77 | Dinner \$87

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## DESSERT

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**Assorted Holiday Desserts**

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## SPARKLE BONUS

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**2 Hour Hosted Bar** *house and call brands, beer, wine and sodas*  
**Glass of Champagne or Cider Toast**

# SPARKLE *buffet*

All entrees include rolls and butter, iced tea, and hot tea

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## HORS D'OEUVRES

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Includes display plus  
choice of six butler passed

### DISPLAYED

**Vegetable Crudité** with dip or **Domestic and Imported Cheese Platter**

### BUTLER PASSED

**Caprese Skewer**

**Shiitake Mushroom and Goat Cheese  
Spring Roll**

**Crab Stuffed Mushrooms**

**Artichoke Manchego Cheese Tart**

**Herb Marinated Beef** drizzled with  
chimichurri sauce

**Pulled Pork Sliders**

**Shrimp Cocktail Shooters**

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## SALADS

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Select Two

**Caesar Salad** romaine lettuce, parmesan cheese, crispy garlic croutons, Caesar  
dressing

**Caprese Salad** fresh mozzarella, heirloom tomato, basil olive oil and balsamic

**Proud Bird** mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain  
mustard aioli

**Spinach Salad** hearts of palm and artichoke, raspberry vinaigrette

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## ENTRÉES

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Select Two  
\$92 per person

**Roasted Half Chicken** chasseur sauce

**Sliced Breast of Turkey** thyme gravy

**Cedar-Smoked Salmon** habanero-orange beurre blanc

**Australian Sea Bass** papaya relish

**Filet Mignon** cabernet shallot sauce

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## SIDES

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Select Three

**Herbed Mashed Potatoes**

**Sautéed Green Beans**

**Mashed Sweet Potatoes**

**Corn Bread Stuffing**

**Local Organic Winter Medley**

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## DESSERT

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**Assorted Holiday Desserts**

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## SPARKLE BONUS

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**2 Hour Hosted Bar** house and call brands, beer, wine and sodas

**Glass of Champagne or Cider Toast**

# ENCHANTED *plated*

All entrees include rolls and butter, iced tea, and hot tea

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## HORS D'OEUVRES

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Includes one display plus  
choice of six butler passed

### DISPLAYED

**Vegetable Crudité** with dip and **Domestic and Imported Cheese Platter**

### BUTLER PASSED

**Caprese Skewer**

**Shiitake Mushroom and Goat Cheese  
Spring Roll**

**Crostini of Seared Beef**

**Pulled Pork Sliders**

**Shrimp Cocktail Shooters**

**Ceviche Shooters**

**Stuffed Dates Wrapped in Bacon**

**Ahi Tuna Poke Spoons**

**Crab Cakes**

**Lamb Lollipops**

**Duck Dumplings with Sake Plum Sauce**

**Coconut Shrimp**

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## SALADS

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Select One

**Roasted Beet Salad** baby greens, goat cheese, red & yellow beets, shaved vegetables with champagne vinaigrette dressing

**Caesar Salad** romaine lettuce, parmesan cheese, crispy garlic croutons, Caesar dressing

**Caprese Salad** fresh mozzarella, heirloom tomato, basil olive oil and balsamic

**Proud Bird** mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain mustard aioli

**Spinach Salad** hearts of palm and artichoke, raspberry vinaigrette

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## ENTRÉES

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Select One

*Served with herb mashed potatoes, rice pilaf, mashed sweet potatoes or corn bread stuffing and local organic winter vegetable medley*

**Stuffed Mediterranean Chicken** spinach, goat cheese, pine nuts, roasted pepper sauce Lunch \$77 | Dinner \$87

**California White Sea Bass** papaya relish Lunch \$81 | Dinner \$91

**Grilled Halibu** beurre blanc sauce Lunch \$83 | Dinner \$93

**Braised Short Ribs** cabernet demi reduction Lunch \$84 | Dinner \$94

**New York Steak** black truffle Barolo sauce Lunch \$88 | Dinner \$98

**Duet Entrée** braised short ribs with cabernet demi reduction & grilled halibut with beurre blanc Lunch \$92 | Dinner \$102

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## DESSERT

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**Assorted Holiday Desserts**

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## ENCHANTED BONUS

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**3 Hour Hosted Bar house** and call brands, beer, wine and sodas

**Gourmet Coffee Station**

**Glass of Champagne or Cider Toast**

# ENCHANTED *buffet*

All entrees include rolls and butter, iced tea, and hot tea

## HORS D'OEUVRES

Includes one display plus  
choice of six butler passed

### DISPLAYED

Vegetable Crudité with dip and Domestic and Imported Cheese Platter

### BUTLER PASSED

Caprese Skewer

Shiitake Mushroom and Goat Cheese  
Spring Roll

Crostini of Seared Beef

Pulled Pork Sliders

Shrimp Cocktail Shooters

Ceviche Shooters

Stuffed Dates Wrapped in Bacon

Ahi Tuna Poke Spoons

Crab Cakes

Lamb Lollipops

Duck Dumplings with Sake Plum  
Sauce

Coconut Shrimp

## SALADS

Select One

**Roasted Beet Salad** baby greens, goat cheese, red & yellow beets, shaved  
vegetables with champagne vinaigrette dressing

**Caesar Salad** romaine lettuce, parmesan cheese, crispy garlic croutons, Caesar  
dressing

**Caprese Salad** fresh mozzarella, heirloom tomato, basil olive oil and balsamic

**Proud Bird** mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain  
mustard aioli

**Spinach Salad** hearts of palm and artichoke, raspberry vinaigrette

## ENTRÉES

Select Three  
\$108 per person

**Stuffed Mediterranean Chicken** spinach, goat cheese, pine nuts, roasted  
pepper sauce

**California White Sea Bass** papaya relish

**Grilled Halibut** beurre blanc sauce

**Braised Short Ribs** cabernet demi reduction

**Filet Mignon** cabernet shallot sauce

## SIDES

Select Two

Herbed Mashed Potatoes

Sautéed Green Beans

Mashed Sweet Potatoes

Corn Bread Stuffing

Local Organic Winter Medley

## DESSERT

Assorted Holiday Desserts

## ENCHANTED BONUS

3 Hour Hosted Bar house and call brands, beer, wine and sodas

Gourmet Coffee Station

Glass of Champagne or Cider Toast