

## Private Dining and Catering Menu Options

All menu items are subject to change at any time. 2-Course dinner menus start at \$46.00 per person. 3-Course dinner menus starting at \$55.00 per person. Menus of 4 courses or more are available and will be tailored to meet your needs. Menu items do not include tax or 20% gratuity.

### Seating Capacity:

Lounge 35 dinner seating / 50 cocktail  
Chef Dining Room 20 dinner seating  
Garden Dining Room 70 dinner seating / 120 cocktail  
Entire Venue 130 dinner seating / 190 cocktail

### Tray Passes Hors d'Oeuvres: (\$4.00/

per hors d'oeuvre per person) Mini  
Grilled Cheese / short ribs / taleggio Beet  
Blini / goat cheese / mache  
Crostiti of Oil Cured Tuna / celery root / green apples  
House Cured Salmon / rye crisps / dill crème fraiche  
Pork Belly / buttermilk biscuits / parmesan  
Crostiti of Mushroom / parmesan  
Mini Crab Cakes / saffron aioli

### Appetizers:

Chopped Salad / mixed vegetables / currants / pistachio  
Tuna Tartare / bok choy / orange / horseradish  
Salad of Roast Beets and Burrata Cheese / balsamic beet puree / raw beets  
Pomegranate Glazed Pork Belly / pumpkin / pomegranate / squash  
Potato Soup / leek & bacon bread pudding / gruyere / fried egg  
Onion Risotto / tempura onion rings / parmesan  
Crab and Spinach Dip / chopped oven dried tomatoes / toast points  
Steamed Mussels / chorizo / fennel / crispy bread

### Entrées:

Chicken Breast / feta orzo / greek salad  
Duck Breast / sunchokes / brussels sprouts / quince  
Hanger Steak / brown butter mash / peppers / capers  
Caramelized Scallops / bacon / apples / celery  
Roasted Salmon / warm potato salad / fine herb sauce  
Beef Short Ribs / parsnips / kale / romesco / hazelnuts

### Dessert:

Chocolate Banana Bread Pudding / rum raisin ice cream  
Roasted Strawberry Shortcake / vanilla whipped cream / lavender ice cream  
Chocolate Rocky Road / chocolate sorbet / marshmallow  
Cherry Tart / pinenut bacon brittle / lemon confit ice cream  
Ice Creams / Sorbets / Granitas

**For questions regarding private dining and most current menu items please contact the restaurant at (323) 651-0915 or via email at [events@thefoundryonmelrose.com](mailto:events@thefoundryonmelrose.com)**