
SMALL GATHERINGS
HEIRLOOM LA

SMALL GATHERINGS

WHAT ARE SMALL GATHERINGS?

Small Gatherings are our way of transitioning back into the event world safely. They are staffed and catered events with around 10 guests. When it is safe to do larger guest counts, we will!

IS IT SAFE TO HAVE STAFF?

We will keep staff to a minimum, and they will have gloves and masks on at all times. Alternatively, we can drop off ready-to-eat food, set it up nicely, and then leave for you and your guests to enjoy!

CAN I CUSTOMIZE MY MENU?

Absolutely! Our menu designs are provided to offer you inspiration. We have created them based on our most popular events, so they come highly recommended.

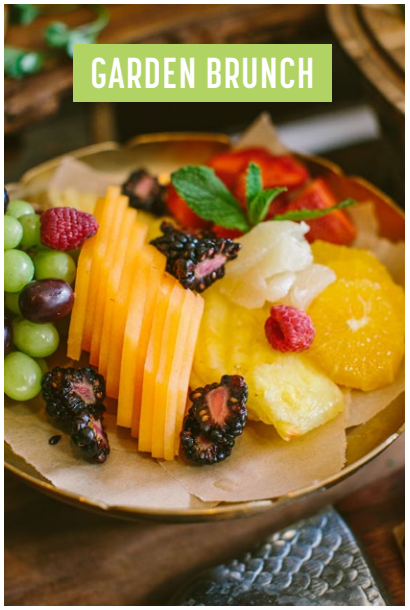
CAN YOU PROVIDE BEVERAGES?

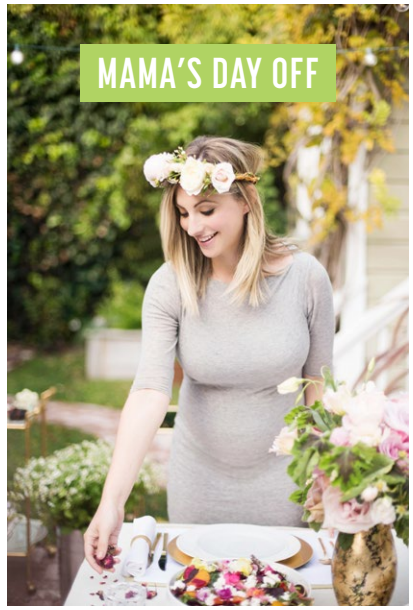
Yes, we can provide bar services for staffed events.

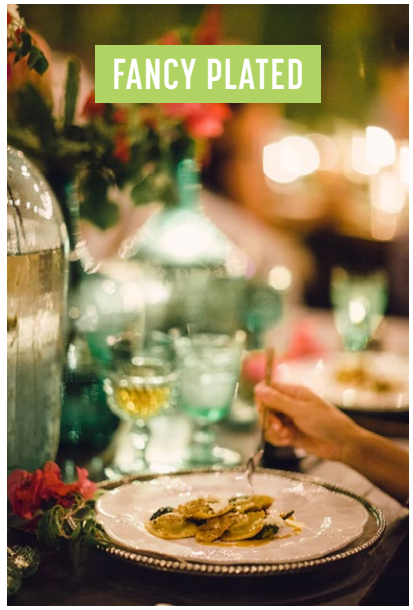
WHAT ABOUT RENTALS?

We provide in-house rental platters used on buffets for staffed events. Heirloom LA does not have a full rental inventory, but please feel free to reach out for rental company suggestions!

MENU INSPIRATION







GARDEN BRUNCH

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Served Family Style, Buffet Style, or Plated. We are happy to customize your menu.

MENU

Seasonal Fruit Platter (V, GF)
Sliced Seasonal and Assorted Farmer's Market Fruit

Breakfast Frittata (GF)
Organic Egg Frittata with House-Cured Meats, Roasted Seasonal Vegetables, Parmesan, and Mozzarella
(Vegetarian Option Available)

Smoked Salmon Platter
House-Cured Smoked Fish with Caper Berries, Lemon, Sweet Torpedo Onions, Tomato Slices, Hard Boiled Egg Slices, Butterleaf Cups, Shaved Persian Cucumber and Castelveltrano Olives, Beet Cream Cheese, served with Brioche Toasts, Baguette Tuille, and Whole Wheat Crostini

Individual Fruit Parfait (GF)
Straus Farm Organic Greek Yogurt with Seasonal Fruit and House-Made Jam

House-Made Granola (GF)
Giusto's Rolled Oats, Pecans, Almonds, Pumpkin Seeds, Maple Syrup, Honey, and a Pinch of Salt

Assortment Of Pastries
Our Chef's Selection of Pastries; may include house-made Scones, Muffins, and Seasonal Breads, Hand Pies, and Danishes

BEVERAGES

Specialty Cocktails = Mimosas & Bloody Marys
Included = Edible Flowers + Additional Beverage Garnishes

Fresh Orange Juice
Served Solo or As Mimosa

Heirloom LA Bloody Mary (V, GF)
With Vodka, California Tomatoes, Fresh Ginger and Horseradish, Organic Lemon and Spices

Cold Brew Coffee
Served with Almond Milk & Raw Sugar


POOLSIDE BBQ

POOLSIDE BBQ

Served Family Style, Buffet Style, or Plated. We are happy to customize your menu.

MENU

Cheesy Cauliflower Potato Skins (GF)
Sliced Seasonal and Assorted Farmer's Market Fruit

Basil & Balsamic Marinated Grilled Nectarines & Peaches (V, GF)
Sliced Cucumber & Toasted Kale

Semolina Pasta Salad
Semolina Pasta Tossed with Preserved Peppers, Sundried Tomatoes, Dark Balsamic Dressing, Sliced California Olives and Fried Marjoram

Buttermilk Fried Pasture-Raised Chicken
Served with House Made Spicy BBQ Sauce, Honey Whole Grain Mustard and Pickled Pepper Slaw

"Veggie Burgers" (V, GF)
Green Garbanzo and Chickpea "Veggie Burger" with McGrath Farm Heirloom Carrot Ketchup, Macerated JF Organic Farm Peppers & Zucchini and sautéed Shiitakes

Seasonal Fruit Cobbler
Seasonal Fruit Baked with a Crumble topping and served with whipped Creme Fraiche

BEVERAGES

Specialty Cocktails = White Sangria & Agua Fresca Punch
Included = Edible Flowers + Additional Beverage Garnishes

White Sangria
White Wine, Seasonal Cut Fruits & Syrups

Tequila + Seasonal Agua Fresca
Watermelon and Homegrown Passion Fruit

TACO PARTY

TACO PARTY

Served Family Style, Buffet Style, or Plated. We are happy to customize your menu.

MENU

Vegan Seasonal Garden Vegetable Crudité (V, GF)
Homegrown Garden and Farmer's Market Vegetables served with Braised McGrath Farm Parsnip and Roasted Garlic Spinach Dip, Koda Farm Bean Puree and Fat Uncle Farm Almond Romesco Sauce

Achiote Marinated and Grilled Mary's Chicken Tacos (GF)
With Grilled Onions and House-Made Salsa

Grilled Seasonal Whitefish Tacos (GF)
With Salsa Verde Marinated and Grilled Wild Caught Whitefish, Pickled Peppers, and McGrath Farm Arugula and House-Made Salsa

Oaxacan Rice and Beans (V, GF)
Koda Farm Rice cooked in a Fresh Tomato Salsa and Milliken Farm Black Beans

Cilantro, Caramelized Parsnip and Avocado Salad (GF)
JF Organic Farm Kale and Cilantro, Caramelized Weiser Farm Parsnips, Sliced Avocado, Pumpkin Seeds, Baked Ricotta and Chili Lime Vinaigrette
(Vegan Option Available)

Fresh Guacamole, Pico de Gallo, Tortilla Chips, Jalapeño Pickled Vegetables, Sliced Limes, and Cumin Crema

Brown Sugar Blondies

Cashew Cheesecake (V, GF)
Blended California Cashew Cream with Lemon Curd, Seasonal Fruit, Garden Blossoms and Cashew Crumble

BEVERAGES

Specialty Cocktails = Diablo Margarita & Agua Fresca Punch
Included = Edible Flowers + Additional Beverage Garnishes

Diablo Margarita
Tequila, Fresh Cucumber & Lime Juices, House Made Jalapeño Infused Agave Syrup

Tequila + Seasonal Agua Fresca
Chef's Choice Macerated and Blended Seasonal Fruit with Organic Cane Sugar and Garden Herbs


BACKYARD PICNIC

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Served Family Style, Buffet Style, or Plated. We are happy to customize your menu.

MENU

Fruit & Cheese Skewers (GF)
Seasonal Fruit, Spring Hill Farm White Cheddar, and Mint

Vegan Seasonal Garden Vegetable Crudité (V, GF)
Homegrown Garden and Farmer's Market Vegetables served with Braised McGrath Farm Parsnip and Roasted Garlic Spinach Dip, Koda Farm Bean Puree and Fat Uncle Farm Almond Romesco Sauce

Sourdough Caprese Sandwich
With Basil, Mozzarella and Charred Tomatoes

Harissa Sweet Potato Salad (GF)
Sweet Potato Salad with Harissa, Local California Honey, Lemon and Parsley

Marinated Baby Beets (V, GF)
Marinated Detroit, Red, Candy Cane and Golden Beets, Sautéed Beet Greens, White Balsamic, Oven Roasted Pecans and Shaved Radishes

Oatmeal & Cranberry Cookies
Giusto's Organic Old Fashioned Rolled Oats and Cranberries with Meyer Lemon Glaze

Chocolate Chip with Sea Salt Cookies
Valrhona 70% and 40% Chocolate Chips sprinkled with Sea Salt

BEVERAGES

Specialty Cocktails = Garden Party + Spiked Arnold Palmer
Included = Edible Flowers + Additional Beverage Garnishes

Ginger Plum Iced Tea (Unsweetened)
Includes Raw Organic Cane Sugar and Sliced Lemons

Garden Party Cocktail
Vodka or Tequila, House Made Basil Syrup, Fresh Squeezed Celery, Cucumber, and Lime Juices, Tomatillo, + Rhubarb Bitters


PLATED DINNER

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Served Family Style, Buffet Style, or Plated. We are happy to customize your menu.

MENU

Individual Crostini Platters
Seasonal Selection of Fresh Milk Cheeses, House Cured Meats, Marinated Olives, House Pickled Vegetables, Toasted Nuts and Seeds, and a Variety of House Made Dips, served with Brioche Toasts, Baguette Tuile & Whole Wheat Crostini

JF Organic Farm Purple Kale & Butternut Squash Salad (GF)
With Oven Roasted Golden Beets, Pepitas, Baked Ricotta, and Murray Farm Blood Orange Vinaigrette
(Vegan Option Available)

Pumpkin & Sage Baked Semolina Pasta (V)
with Blended Butternut Squash Puree and Spiced Pumpkin Seeds

Wild, Local, Line-Caught Whitefish (GF)
With Parsley Leaf Soft Herb Salad, Lemon Beurre Blanc, Oven Roasted Fingerling Potatoes, and Broccolini
(Dairy Free Option Available)

Braised Grass Fed Beef Harvest (GF)
Platters featuring Red Wine and Demiglace Braised Short Rib served with Garden Herb Salsa Verde, Shaved Sea Salt and McGrath Farms Root Vegetables

Butterscotch Budino
Butterscotch and Salted Caramel Pudding with Whipped Kendall Farm Crème Fraîche and Rosemary Crumble
(Contains trace amounts of alcohol)

Fudgy Chocolate Brownies
Valrhona 70% Fudgy Chocolate Brownie

BEVERAGES

Specialty Cocktails = Diablo Margarita + Italian Bee Keeper
Red + White Wine
Included = Edible Flowers + Additional Beverage Garnishes

Diablo Margarita
Tequila, Fresh Cucumber & Lime Juices, House Made Jalapeno Infused Agave Syrup

Italian Bee Keeper
Bourbon, Amaro, Bitters, Lemon, Honey


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heirloomla.com | info@heirloomla.com | 855.456.6652