



PRIVATE EVENT PACKAGES

choice of three experiences, pricing per guest

CONTACT INFO/

Kaylee Duff, Event Specialist

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THE MINIMALIST

Event Time: 2 ½ hours

Scratch-Made Caesar

baby romaine | garlicky croutons | “the real deal” caesar dressing | parmesan

Stuffed Pasta Three Ways

rockfish ravioli | herbed goat cheese agnolotti | Moroccan chicken tortellini



Details: This experience is great for group sizes of 10-35. All cooking instruction and eating is done inside of our beautiful kitchen. Photos will be taken by our staff and shared with you following your event.

“It was, without a doubt, a big hit with our entire organization! Chef Mike and his staff created the perfect atmosphere for our celebration. We all gained a new appreciation for the culinary arts.”

Glen Lui, President, *SeedOC*

THE HIPSTER

Event Time: 4 hours

Triple Taco Threat

korean short ribs | local chicken al pastor | cactus + potato + poblanos
quick kimchi | mole | fresh made tortillas | fixings

What the Pho? (or “Pho Yeah”)

california pho: seafood or meat | DIY broth | noodles | herbs | garnishes

Doughnut Want S’more?

warm doughnut holes | chocolate | homemade marshmallows
brown butter ice cream | candied bacon | cold milk



Details: This experience is great for group sizes of 10-35. All cooking instruction will be done in our kitchen. Dining will be done on our garden patio. Photos will be taken by our staff and shared with you following the

“CulinaryLab knows how to throw a team event! The team is phenomenal to work with and really understands how to tailor your event. Chef Ryan and Kaylee created the perfect menu for us, incorporating brilliant ideas on the fly. EVERYONE on our team absolutely raved about the food, drinks, and the culinary experience!” Felice, *Blizzard Entertainment*

THE CLASS ACT

Event Time: 4 hours

Lobster Agnolotti

lobster bisque | english peas | shaved asparagus | parmesan

Charred Prime Ribeye

chimichurri | potato puree | grilled carrots | herb salad

Lemon Drop Crème Brulee Martini

pop rock rim | candied lemon | lemon curd



Details: This experience is great for group sizes of 10-35. All cooking instruction will be done in our beautiful kitchen, and all dining will be done on our covered garden patio. Photos will be taken by our staff and shared with you following your event.

"BEST EXPERIENCE last night! So much fun, you killed it! All night long everyone talked about the delicious appetizers, fun & tasty interactive first course, fabulous main courses, and the best dessert!" - Cathy, PlanNet

HORS D'OEUVRES

LAND

Short Rib Steam Buns chinese bbq sauce | grilled pineapple | beef crackles

Pork Belly "Nachos" smoked cheddar | crispy skins | jalapeno jam **GF**

Chicken Quesadillas avocado puree | cilantro pesto | pearl onion marmalade

Chicken & Waffles fried chicken | bacon waffles | jalapeno jam | maple syrup

SEA

Seared Hamachi baby beet | avocado | citrus | crème fraiche **GF**

Toasted Lobster Rolls lobster | mayo | celery | lemon | s&p

Beet-Cured Salmon squid ink cracker | burnt lemon mascarpone | mustard "caviar"

Poke Crisps sushi grade ahi | puffed rice | shaved serrano | seaweed **GF**

PLANT

Mushroom & Potato Tacos crispy corn tortillas | cashew crema | roasted poblano & corn **GF + V**

Smoked Tomato Crostini romesco | mushroom toast | arugula **V**

Goat Cheese Stuffed Dates pomegranate | pistachios | thai basil | mint **GF**

STATIONARY DISPLAYS

Veggie Box toasty seasonal vegetables | dipping sauces | edible "dirt" | served in a planter box

Charcuterie five artisan cheeses | cured meats | spreads | breads & crackers

Raw oyster selection | steak tartare | fish crudo
crunchy crispy bases + sauces + cold "smoke"

NON ALCOHOLIC REFRESHERS

Agave Lemonades

Cucumber Ginger Mint
Lavender Honey
Jalapeno and Lime (*virgin spicy margarita*)

Infused Teas

Matcha Monster Iced Green Tea
Strawberry Basil Iced Tea
Hibiscus Arnold Palmer

Bottled

Virgil's Gourmet Root beer Soda
Ginger Beer
Le Croix

EVENT RENTALS

Patio |
Patio Heaters
Glassware
Tenting full Patio

Tenting Half Patio
Linen Napkins
Linen Table Cloths

EVENT TAKEAWAYS

CulinaryLab Aprons
Custom Aprons | **Need to order at least 14 days in advance**
