

# ALL'ACQUA

## Private Parties and Special Events

For inquiries regarding catering, please contact Caroline Allain directly at 310-493-9790 or [Caroline@barbrix.com](mailto:Caroline@barbrix.com)

Location: 3280 Glendale Blvd., Los Angeles, Ca 90039

Phone: 323-663-3280

Website: [www.allacquarestaurant.com](http://www.allacquarestaurant.com)

Capacity: **Buyout** 150 seated, 300 reception

We have two semi-private areas available for large groups **North:** 60 seated/ 100 reception  
**South:** 27 seated/ 50 reception

Hours:

Dinner: Sunday-Thursday 5:00PM-9:30PM  
Friday-Saturday 5:00PM-10:00PM

Food and Beverage minimums:

Sunday -Thursday - \$10,000 (dinner buyout)  
Friday-Saturday - \$15,000 (dinner buyout)

**Event Policies** as follows:

- All parties of 20 people or more and reservation for buyouts and semi private spaces require a set menu, deposit, signed contract.
- 50% of the food and beverage minimum is required as a deposit to secure the reservation time and date.
- Menu selections should be submitted no later than 72 hours prior to the event.
- A final guest count is due 48 hours prior to the event.
- If your group does not meet the food and beverage minimum, the difference will be added to the final bill as a miscellaneous change.
- An 20% service charge (on food and beverage) and a 9.50% sales tax will be applied to all food, beverage, room charges, flowers, and special rentals
- The deposit will be applied to the final bill at the conclusion of the event
- Final payment of any remaining balance is due at the conclusion of the event. A credit card must be kept on file that authorizes All'Acqua to charge any unsettled fees and costs and to secure against non-payment of costs once the event has been scheduled
- We are happy to assist with floral arrangements, photographers, entertainment, and audio visual for your special event
- Valet parking services are available for you and your guests, additional charges will apply.
- **Corkage not allowed for catering events**

Space cancellation policy is as follows:

- 100% deposit refund if cancellation received in writing to the director of catering (21) days or more days in advance. Any cancellation less than (21) days will result in a 100% forfeit of the deposit

1<sup>st</sup> Course (choose 3 items)

- \***Marinated Olives** - fennel, chili & mixed citrus
- \***Saffron Arancini** – mozzarella & tomato sauce
- \***Pork & Ricotta Meatballs** – tomato sauce & pecorino romano
- \***Garlic Bread** – herbs, grana padano & ciabatta
- \***Fried Calamari** – lemon aioli
- \***Burrata** – 18 month prosciutto di parma & grilled bread (+\$3)
- \***Grilled Spanish Octopus** – mixed citrus, shaved fennel, castelvetrano olives, pickled fresno chilis (+\$3)
- \***Mixed Antipasti** - salame napoli, salame piccante, marinated mozzarella, roasted peppers with mint, marinated sun dried tomato, grilled endive, olives & garlic bread (+\$3)
- \***Caesar Salad** – whole leaf hearts of romaine, grana padano, croutons
- \***Atwater Salad**- mixed lettuces, cherry tomatoes, garlic-anchovy dressing, shaved grana \*Whole Grilled
- \***Whole Grilled Artichoke** - bagna cauda aioli (+\$3)

2<sup>nd</sup> Course (choose 3 items)

- \***Pizza Margherita, Pizza Diavolo, Pizza Funghi**
- \***Bucatini Cacio e Pepe** – black pepper, pecorino romano & grana Padano
- \***Rigatoni** – ‘6 hour simmered’ ragu bolognese
- \***Spaghetti & Clams** – white wine, chili-garlic butter & parsley
- \***Pappardelle** – rabbit ragu, smoked pancetta & rosemary
- \***Pici Calabrese** – rustic spaghetti with shrimp & bay scallops, ‘nduja sausage, garlic, white wine & cherry tomatoes (+\$3)
- \***Spinach Lasagna**- spinach, caramelized onions & ricotta with tomato sauce
- \***Lasagna Bolognese**-“6 hour simmered” beef & pork ragu, grana padano
- \***Corn Agnolotti** – blistered cherry tomatoes & tarragon
- \***Fusilli al Pesto**- corkscrew pasta & basil pesto sauce
- \***Grilled Flat Iron Steak** – parsley-garlic french fries & salsa verde
- \***Wood Grilled Pork Shoulder Chop** – mashed potatoes, green beans, apricot mostarda & fig vin cotto
- \***Chicken Milanese** – rosemary & grana padano crust, mixed green salad
- \***Grilled Branzino** – crispy rosemary fingerling potatoes & scallion salsa verde
- \***Spice Rubbed Scottish Salmon** – grilled asparagus, corn-cherry tomato salad & mustard sauce

Side Dishes (choose 1)

- \***Crispy Brussels Sprouts** – honey drizzle
- \***Sicilian Style Roasted Cauliflower** – pine nuts, golden raisins, lemon & grana padano
- \***Grilled Broccolini** – calabrian chili aioli & lemon
- \***Roasted Baby Carrots** – citrus yogurt sauce & crushed pistachios
- \***Soft Polenta** – sherry mushroom ragu
- \***Curried Couscous Salad** – grilled vegetables, herb vinaigrette & dill tzatziki
- \***Garlic Mashed Potatoes**

Dessert (choose 2)

- \***Butterscotch Budino**  
salted caramel sauce, whipped cream & cinnamon shortbread cookie
- \***Tiramisu** - espresso dipped lady fingers, brandy mascarpone crema & cocoa
- \***Olive Oil Cake** – scented with orange, strawberry gelato & berry compote
- \***Cannoli** – chocolate chips, crushed pistachios, Nutella & ricotta cream

**\$48 and up per person**

(plus 20% service charge & 9.5% sales tax)

\*all menus are served family style

Revised 9/28/21 \* All menus may change slightly due to seasonality and availability\*\*

## Stationary Hors d'Oeuvres

**\*Chef's Selection of Charcuterie** – prosciutto di parma, sopressata, salami calabrese arranged on a board with pickles, mustard, olives & grilled bread.

\$12 per person

**\*Chef's Selection of Artisanal Cheeses** – brillat savarin (triple cream), beemster xo (gouda), shaft's blue cheese arranged on a board with date jam, almonds & grilled bread

\$12 per person

**\*Seasonal Garden Vegetable Crudité** – market selection of colorful raw vegetables beautifully arranged and served with your choice of dip.....avocado hummus, almond romesco or french onion  
\$9 per person

## Tray Passed Hors d'Oeuvres

(\$4 per hors d'oeuvre, per person, per ½ hour)

## Hot Hors d'Oeuvres

**\*Pizza Margherita, Pizza Diavolo, Pizza Funghi**

**\*Bacon Wrapped Dates** – stuffed with gorgonzola

**\*Saffron Arancini** – stuffed with smoked mozzarella

**\*Pork & Ricotta Meatballs** – tomato sauce & pecorino romano

**\*Crispy Squash Blossoms** – stuffed with ricotta & marinara dip

**\*Grilled Flat Iron Steak Skewer** – blue cheese steak sauce

**\*Crispy Potato Galette** – smoked salmon, dill crème fraiche & chives

**\*Gambas al Ajillo** – seared shrimp, sherry, garlic chili butter & ciabatta toast

**\*Mushroom & Herbed Goat Cheese Empanadas**

## Cold Hors D'Oeuvres

**\*Caprese Skewer** – marinated mozzarella, cherry tomato & basil – balsamic dip

**\*Belgium Endive Spears** – edamame hummus, pomegranate & sesame seeds

**\*Smoked Trout Rillettes** -baguette crisp, orange, dill crème fraiche

**\*Mini Shrimp Ceviche Tostada** – tortilla crisp, guacamole, lime, cilantro

**\*Roasted New Potatoes** – sour cream, salmon caviar, chives

**\*Deviled Egg Toast “Carbonara”** – crispy bacon, parmesan crisp & black pepper