



BLVD DIY DINNER PARTY MENUS

Each menu includes an appetizer, main course, side dish and dessert, featuring proven recipes from our Chefs that are perfect for collaborative cooking by novice and experienced cooks alike. Menus are designed for groups of up to 16 guests. If you have dietary restrictions, please inquire about a custom menu. Additional charges may apply.

\$1,100 for the first 8 guests, \$85/pp for each additional guest (unless otherwise noted).

Any Day's a Holiday

Roasted Butternut Squash Crostini with Burrata
Pan-Seared Chicken with Maple Mustard Pan Sauce
Mascarpone Mashed Potatoes
Shortbread Jam Tart

Brunch at BLVD

Fresh Fruit with Balsamic Mint Dressing
Oven Omelets
Crack Bacon
Cinnamon Monkey Bread with Cream Cheese Icing

Cookin' It Old School

Bacon-wrapped Dates
Sun-Dried Tomato & Chicken Pasta
Little Gem Lettuces with Green Goddess Dressing
Chocolate Cherry Cake with Fudge Icing

Down Home Delicious

Skillet Cornbread with Maple Butter
Fried Chicken Tenders with Apricot Mustard Sauce
Crunchy Peanut Slaw
Peach Cobbler with Vanilla Ice Cream

Dumpling Delights *(Vegetarian Option)*

Japanese Cucumber Salad
Homemade Potsticker Dumplings
Coconut Jasmine Rice
Crispy Banana/Nutella Wontons

An Elegant English Tea *(Vegetarian)*

Strawberries & Cream
Oh-So-Fancy Tea Sandwiches
Current Scones with Lemon Curd
Petite Chocolate Cakes

Farmer's Market Supper *(Vegetarian)*

Seasonal Market Crostini
Risotto of the Season (Pesto, Corn or Wild Mushroom)
Arugula Salad with Parmesan Frico
Market Fruit Shortcakes with Chantilly Cream

Mediterranean Nights *(Vegetarian option)*

Market Vegetables with Whipped Herb Feta Dip
Herb-Marinated Kabobs (Chicken and/or Vegetable)
Israeli Couscous Salad
Orange-Rosemary Olive Oil Cake

Marinara & Meatballs! *(Great for Families!)*

Cheesy Garlic Bread
Hand-Rolled Meatballs (Pork or Turkey)
Spaghetti with Fresh Marinara Sauce
Caesar Salad with Homemade Garlic Croutons
Ice Cream Sundaes

Sensational Salmon

Deviled Eggs with Tarragon & Capers
Pesto Crusted Salmon with Roasted Tomatoes
Seared Asparagus with Lemon Gremolata
Almond Amaretto Torte

South of the Border *(Vegetarian option)*

Guacamole and Chips
Homemade Corn Tortillas
Citrus-Marinated Chicken and Carne Asada
Jicama and Mint Slaw
Dark Chocolate Cobbler with Dulce de Leche Ice Cream
+ 30 minutes | + \$25/pp

A Taste of Italy *(Vegetarian option)*

Caprese Skewers
Baked Penne with Greens & Spicy Sausage
(Turkey, Pork or Veg.)
Caesar Salad with Parmesan Vinaigrette
Fresh Biscotti and Gelato

Thai One On

Thai Vegetable Spring Rolls
Thai-Inspired Spicy Shrimp OR Pad Thai Noodles
Spring Greens with Asian Vinaigrette
Almond Cookies with Mango Sorbet

A Very Vegan Feast (GF, Vegan)

Mediterranean Crudit  with Homemade Hummus
Roasted Cauliflower "Steaks" with Parsley Vinaigrette
Smashed Lemon Garlic Potatoes
Grilled/Roasted Seasonal Fruit with Rosemary Honey

We Say Ol !

Citrus Marinated Olives & Spanish Cheeses
Spanish-Style Garlic Shrimp
Fennel & Orange Salad
Sopapilla Cheesecake Bars



If you prefer not to cook every course yourself, try one of our delightful hybrid events. You and your guests will focus on one fun activity, and our catering team/chefs will ensure the entire evening is delicious. These events are well suited for larger groups and outdoor/office set-ups, where having the entire party working in the kitchen is less comfortable.

Artisan Pasta Workshop

Break out the Chianti – Our team will arrive with a gorgeous Antipasto board for the group (Vegetarian by request), then you'll make and roll pasta with our expert guidance. Our team will take it from there, and serve up your delicious fresh pasta, salad, and bread, along with dessert, while you relax and enjoy the night.

Pricing - \$1,500 for up to 10 guests, \$95/pp for each additional guest

Cocktails and Canapés

Put on your party clothes and get ready to celebrate in style with an expert BLVD Mixologist. You'll be guided through the art of shaking (or stirring) up two classic or craft cocktails of your choice, while our BLVD Catering team serves a festive selection of elegant small bite appetizers and desserts to your guests.

Pricing - \$1,250 for up to 10 guests, \$60/pp for each additional guest

Dim Sum Dumplings

Learn how to shape and fill delicious Potstickers and Summer Rolls, and then enjoy the feast that you and your guests create with our famous Asian Crunch Salads, homemade Chinese Almond Cookies and fresh fruit Sorbet for dessert.

Pricing - \$1,500 for up to 10 guests, \$85/pp for each additional guest

Add: Lychee Martinis + \$350

Hot Cocoa & Cookie Decorating (Our favorite **Holiday Event!)**

This is one of our signature BLVD Kitchen events! Enjoy a bountiful appetizer selection, then unleash your inner artist by decorating our famous BLVD Sugar Cookies with a dazzling array of homemade icings, sprinkles and festive decor. Hot Cocoa with our homemade marshmallows and an assortment of bite-sized BLVD Bakery Treats are also included.

Pricing - \$1,250 for up to 15 guests, \$50/pp for each additional guest

Add: Baked Penne Pasta and Market Salad + \$35/pp

Sushi Roll Workshop (Most popular!)

Guests will be guided in making a delectable variety of Japanese maki rolls, including a knife skills refresher, rice tutorial, and fish selection and preparation. BLVD provides a gourmet grazing board appetizer, with artisan cheese, charcuterie, and market vegetables, as well as a delicious dessert.

Pricing - \$1,500 for up to 10 guests, \$100/pp for each additional guest

Taco Fiesta Night

Get out the salsa - you'll be making guacamole and tortillas from scratch, and our team will be making the rest of the South of the Border menu while you relax and enjoy the evening together.

Pricing - \$1,500 for up to 10 guests, \$85/pp for each additional guest

Add: Mastering Margaritas + \$350*



THE DETAILS - ACTIVE COOKING EVENTS

Equipment: A member of our culinary team will reach out to review the cooking equipment needed for your menu and discuss what is available in your kitchen. BLVD can send specialized tools, such as tortilla presses, sushi mats or pasta machines, with the Chef, and will also provide disposable plates, utensils and serving ware, if you prefer not to use yours. Just ask when we chat.

Ingredients: Event fees are inclusive of ingredients. However, if the chosen menu requires premium or unusual ingredients, those costs are incremental and will be quoted in advance.

Recipes and Instructions: We provide a keepsake handout for each event which includes a detailed list of equipment needed, ingredients and instructions, so you can enjoy making the dishes again anytime.

Group Event Staff - Group Event pricing is inclusive of a BLVD Chef and Culinary Assistant, who will take care of set up and clean up for the cooking activities. If you would like to book an additional staff member to assist with service and clean up, we would be happy to book help for you. Pricing is \$300/staff member, for up to 5 hours, and \$60/hour for each additional hour.

Dietary Restrictions: Most menus are flexible enough to accommodate guests with dietary concerns. If we are made aware of these restrictions in advance, the chef can provide guidance during the event on any modifications. Information on dietary restrictions must be provided with the final headcount, 7 days in advance of your event.

Alcohol Not Provided: BLVD is not permitted to provide alcohol for private events, but our mixology team will bring all mixers, garnishes and other accompaniments for the evening, and we will collaborate with the event host to provide a complete list and sourcing information for the spirits required in advance.

Event Times/Schedule: Your BLVD Chef/Team will arrive 20 minutes in advance of your scheduled start time to set up and will stay to help clear and clean up the cooking area. Your booking includes this additional time. If the BLVD Team stays longer at your request, incremental time will be billed at \$125/pp for every 30 minutes.

Travel time: Class/Event fees are also inclusive of up to 30 minutes of estimated one-way travel time for the chef/staff. For locations farther away, we'll provide pricing for the additional time.

Gratuities: BLVD Cooking Events have a **20% service charge** added. These gratuities are shared by everyone on your event team and are much appreciated. Should you wish to provide an additional gratuity, just advise the booking team or your Chef (and thank you!)



COVID-19 POLICY

Vaccination/Mask Policy: For your protection and ours, the BLVD culinary team is fully vaccinated, and will provide documentation if requested upon booking of your event. The staff will gladly wear masks during the event upon your request.

We strongly prefer that all eligible guests be vaccinated, but we are no longer requiring proof of vaccination for our in-person events. If any guests are unwell or may have been exposed to COVID leading up to your event, just let us know and we will be glad to provide credit so they can stay home with no cost penalty. Guests are not required to wear masks.

NOTE: This policy is subject to change based on guidance from local and national health authorities, to provide the safest possible experience for you, your guests, and our staff.

BOOKING, PAYMENT AND CANCELLATION POLICIES

Booking Process, Deadlines and Payments: Booking is quick and easy! Simply [email us](#), or better yet, fill out our [brief event inquiry form](#), and our team will be back to you right away with answers to any questions that you have. After this initial consultation, BLVD will provide you with a detailed written proposal for your event, including menu options, recommended staffing, and any event extras, such as premium ingredients, additional time, the cost of event space, rentals, etc.

A deposit of 50% of the estimated total is due upon approval of the event proposal to secure your booking on our schedule. You may make changes after the deposit is paid, but the confirmed headcount, event plan, and your menu/lesson choice must be finalized **7 calendar days in advance**. The final event balance will then be due and payable. Incremental charges incurred the day of the event will be billed and due immediately.

We require **two weeks' notice** to book a cooking event. Bookings made within two weeks of the scheduled event date are subject to a late booking premium of 10%. The only exception is for drop off catering, where a week's advance notice is preferred, and 72 hours notice is required.

Cancellation and Change Policy: Once finalized with a booking deposit, events are non-refundable, but can be rescheduled with a week's advance notice. We're sorry, but other than for COVID-related issues, we are unable to provide credit if you have fewer guests than planned. If you need to add guests after the final headcount has been submitted, please contact us right away so we can check with the chef and confirm back to approve the change and bill you for the difference in price.

INTERESTED? Contact our Events Team!
events@theblvdkitchen.com | 1.844.454.BLVD | 1.818.324.6011 Direct