

440 ELM



CUSTOM CRAFTED WEDDING MENUS

Example Menus





Welcome to 440 ELM!

We welcome you to 440 Elm, a beautifully renovated, award winning historic venue built in 1913 by architect Elmer Grey. An expansive outdoor Plaza and breathtaking Sanctuary provide a rare indoor/ outdoor combination. We can hold up to 400 guests for a reception with dance floor. An optional ceremony is often popular in our Plaza.

Our special event facility provides a private oasis where your event will be the only one on the premises. It also supplies the flexible access that allows for a more extensive setup of a luxury or multi-day event. The limitations or concerns that come with spaces open to the public or requiring guest access that you may find in a hotel or museum are not an issue at 440 Elm.

Our Approach

440 Elm is a creative canvas with spaces and a team built to support your vision for a memorable wedding. A mix of starting points and built-in amenities reduce the focus on logistics while a creative team and process assist in creating options that make your wedding feel truly reflective of you!

Service - Hospitality First

We seek to hold events with a "hospitality first" outlook. From ensuring a expertly trained, warm and responsive staff who anticipate guest needs to planning and design decisions that eliminate lines and maximize guest enjoyment. Our mission is to ensure guests feel completely cared for and can focus on the celebration and joy of gathering!

Catering Options: Exquisite Food & Beverage

Bite Catering Couture is the exclusive caterer for 440 ELM and we are a partner your company can rely on to deliver creative and high quality food and beverage options paired with a warm, knowledgeable and attentive service.

While we are presenting sample menus, creativity is at the heart of Bite's menu selection or product design process. We love to create delicious dishes that create a vibe, incorporate a theme or reflect an idea that is important to you.

We offer a wide range of options and love to customize. We've created examples below for two different scenarios with 3 different price points each:

A Cocktail-Style Reception

- Tier 1: Post Destination or Elopment Cocktail Party
- Tier 2: Cocktail-Style Wedding Reception
- Tier 3: Hors D'Oeuvres and Chef Stations

A Sit Down Reception

- Tier 1: Wedding Cocktail Hour and Simple Reception Dinner
- Tier 2: Wedding Cocktail Hour and Reception Dinner
- Tier 3: Wedding Cocktail Hour and Multi-Course Plated Reception Dinner



Menu and Flow

Pre-Ceremony

A refreshing welcome beverage or hors d'oeuvres can be a nice touch on arrival. Couples considering a pre-ceremony element should work with us on a plan to collect glassware, etc as you will not want those appearing in your beautiful ceremony pictures.

The Cocktail Hour

Delicious tray-passed morsels expertly crafted by our chef team. Consider adding a grazing station, thematic action station or a roaming concept (we love a roaming raw bar!) for additional variety and opportunities to delight your guests!

The Reception

We the feel, vibe and level of formality you would like - beautiful buffets, convivial family-style, elegant plated service and engaging chef-run stations - we can blend styles to support timeline needs or for added variety (a plated salad with a family-style dinner or additional family-style sides to accompany a plated dinner).

Late-Night

We offer a variety of tray-passed late night snacks and stations to keep your guests energized, refreshed and dancing!

At the Bar

A wide offering including craft cocktail and mocktails to ensure everybody has a drink in hand that they love! Please see our bar menu for pricing and options.

Special Diets

With advanced notice, a Specialty (Plated) Entree will be available to accommodate dietary preferences, restrictions, and special requests.

Regional Cuisine

Please ask about menu supplements covering specific cuisines of interest

Variable Pricing Based on Selections

- Service formats and level: Menu prices are listed without staffing, as staffing ratios can change dramatically with different selections of service format, different service levels, and different guest counts. We'll help you work through how different designs can influence required service staff
- Menu enhancements: additional hors d'oeuvres, courses, family-style offerings, side dishes, stationary desserts, passed sweets, dessert displays, artisanal cheese and charcuterie table, raw bar, food stations, late night bites, kids' menus, vendor meals, etc.
- Bar enhancements: signature craft cocktails, champagne/sparkling toast, upgraded bars, elevated wine options, etc.



POST DESTINATION WEDDING PARTY

100 GUEST MINIMUM



Grazing and Stationary Appetizers

Antipasto

three fine cheeses served with charcuterie, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers

Meze Duo

Creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs and edamame hummus with pomegranate jewels, cucumber - served with pita chips and wonton crisps

Slow-Roasted Tomato and Herb Tart

roasted tomato and herb topper

Crab Cucumber Canape

cucumber crostini, pickled bell pepper, charred corn, cilantro sriracha aioli

Caprese Skewers

fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil

Smoked Salmon Rose

homemade yeast-raised blini with creme fraiche and fresh dill

Herb Mediterranean Shrimp

served with a lemon basil aioli

Goat Cheese Olive Canapé

whipped goat cheese, olive tapenade, asparagus on puff pastry canape

Smoked BBQ Chicken Mini Slider

housemade BBQ sauce, cheddar cheese, tangy pickle

Slow-Cooked Brisket Mini Slider

pickled jalapeno, Tillamook cheddar, and sriracha aioli

Dessert

Chef's Seasonal Assortment

seasonal homemade cookies and dessert bars



\$55 pp*

**Estimated menu price only.
+ service staff, taxes, and fees*

COCKTAIL WEDDING RECEPTION

100 GUEST MINIMUM



Tray-Passed Hors D'Oeuvres

Beet Chip Salad (v)(gf)
goat cheese mousse, toasted pecans, balsamic roasted beets, micro

Ahi Poke Taco
wonton crisp taco, mango, avocado, sesame, micro cilantro

Smoked Chicken Adobo Quesadilla - zucchini relish, chipotle-honey aioli

Artichoke Beignet Lollipops (v) served vertically with zesty remoulade

French Onion Soup Burger - caramelized onion, comté and gruyere

Sweet Potato Fries in a cone (v) (gf) roasted garlic aioli

Small Plate Stations

Buddha Bar

Bao

Choice of gochujang jackfruit or beef bulgogi served on soft steamed bao buns with cucumbers, pickled carrots, pickled daikon, cilantro & hoisin

Vietnamese-style fresh summer rolls with peanut sauce

Caramel-Braised Tofu (vgn) confit garlic rice, smacked chili cucumbers

Street Tacos

classic street tacos

al pastor | carne asada | potato chorizo

toppings

pico de gallo ~ cilantro/onion ~ queso fresco ~ lime crema

Dessert

Flaming Coffee & Donuts

fresh yeast-raised donut flambeed and topped with coffee ice cream, salted french caramel, whipped cream and candied pecan-bacon bits



\$85 pp*

**Estimated menu price only.
+ service staff, taxes, and fees*

HORS D'OEUVRES & CHEF STATIONS

100 GUEST MINIMUM



(Cocktail Hour)

Tray-Passed Hors D'Oeuvres

Peas, Peas, Peas (v) - herbed goat cheese tart, fresh peas, micro greens
Lamb Kofta-Moroccan lamb-almond meatballs, apricot glaze, cumin creme fraiche
Sesame-Crusted Seared Ahi Tuna - wonton crisp with asian slaw and plum sauce
Duck Confit - sweet-potato gaufrettes, cranberry black pepper chutney
Steak & Eggs-steak tartare, shallot, sesame wonton cone, creme fraiche, chive, caviar

Chef-Run California Caviar Tasting

chefs prepare warm fresh blinis & guest select their caviars, perfect toppings and accompaniments - Caviar "bumps" available for purists!

(Reception)

Progressive hors d'oeuvres as guests explore stations

Brown Butter Potato Soup with spiced candied bacon
Petit Caesar-parm frica cup, croutons, romaine, house caesar, shaved parm
Smoked Steak House Bite-seared wagyu, truffle creamed spinach, parm frica, filo
Caramelized grapefruit supreme with crab and avocado salad
Fried Green Tomato - housemade pimiento cheese, andouille sausage

Chef-Run Small Plate Stations

Live Sushi

chefs prepared fresh nigiri, maki-style sushi and specialty rolls

Paella Y Tapas

Spanish paella served with a variety of tapas:
ham & cheese croquettes | bacon-wrapped dates with goat cheese and almonds |
garlic shrimp | manchego with quince on olive oil crostini | pan con tomate

Korean Fusion

~ Bulgolgi steak, soy-garlic glaze, feta grits, seasonal vegetable
~ Duck confit empanada, dill crème fraîche, pickled cucumber
~ Gnocchi-creamy korean chili pepper sauce, garlic aioli, seaweed crunch

Bisteca

~ Wagyu steak tagliata-asparagus, cambozola polenta, red wine mushroom ragu
~ Arancini-crispy mushroom risotto, scamorza, fontina, rustic tomato sauce
~ Savory cheesy polenta waffle - burrata, tomato, prosciutto, balsamico, basil

The Pastry Station

Our pastry chef team plates up a variety of international favorites - or your favorites! examples...

~ Sticky Toffee Pudding-toffee sauce, creme fraiche, walnut tuile, whiskey dates
~ Grand Marnier Creme Brulee-Torched live at the station
~ Japanese cotton cheesecake with yuzu curd, raspberries and berry coulis
~ Chocolate moelleux-molten cake, passion fruit sauce, vanilla bean ice cream, vanilla crumbles, chantilly
~ Nitro Sorbet - our pastry chefs use liquid nitrogen to prepare a fresh seasonally-inspired sorbet served with fruity boba caviar, coconut whipped cream, wafer cookie garnish

\$220 pp*

**Estimated menu price only.
+ service staff, taxes, and fees*

SEATED RECEPTION

100 GUEST MINIMUM



The Cocktail Hour - Tray-Passed Hors D'Oeuvres

Pine Nut Pesto Flatbread Pizza
fontina, mozzarella, parmesan, tomato, pine nuts and basil

Slow-Cooked Brisket Slider
pickled jalapeno, tillamook cheddar, and sriracha aioli

Edamame Hummus Cucumber Canape
pomegranate & sesame

Buffet Dinner

Market Salad
arugula, shaved parmesan, shallot, pine nuts and red wine vinaigrette

Artisan Bread Rolls
butter rolled in sea salt with fresh herbs

Grilled Steak Tagliata
blistered tomatoes, roasted garlic, arugula

Herb-Roasted Chicken
porcini cream sauce

Whipped Potatoes
with Boursin and garlic

Charred Broccolini with Grilled Turkish Figs
sweet tomato relish

Dessert

Client-Provided Wedding Cake
Bite team slices and serves



\$46 pp

**Estimated menu price only.
+ service staff, taxes, and fees*

SEATED RECEPTION

100 GUEST MINIMUM



The Cocktail Hour - Tray-Passed Hors D'Oeuvres

Korean Kalbi Beef Tacos
kimchi slaw, cotija, gochujang aioli, wonton shell

Crispy Buffalo Cauliflower Lollipop Bites
tahini ranch

Coconut Shrimp
chef's garden passion fruit chili creme fraiche

Burrata
balsamic grilled stone fruit with burrata, prosciutto, basil, crostini

Family-Style Dinner

Spanish Harvest Salad
salad with endive, mixed greens, shaved fennel, crushed marcona almonds, shaved apples, pomegranate, shaved manchego, sherry vin

Artisan Bread Rolls
butter rolled in sea salt with fresh herbs

Belgian Ale Marinated Hanger Steak
with wild mushrooms

Cilantro-Ginger Chicken
roasted jalapeno-lime crema, micro cilantro

Patatas Bravas
herb crusted home fries, roasted tomato aioli

Roasted Baby Vegetables
baby zucchini, patty pan squash, baby carrots, pearl onions



The Dessert Bar

Chef's Mini Dessert Display
assorted fan-favorite desserts such as chocolate pot de crème, mini lemon tarts with berries and cream, chocolate tarts, a variety of dessert bar and homemade cookies



\$74 pp

**Estimated menu price only.
+ service staff, taxes, and fees*

SEATED RECEPTION

100 GUEST MINIMUM



The Cocktail Hour - Tray-Passed

Peking Duck Tacos
five-spice crispy duck breast, hoisin, scallion, Asian pear slaw, wonton cup

Blackened Chicken Nacho
cheese fondue, sour cream, pico de gallo, corn tortilla cup

Sesame-Crusted Seared Ahi Tuna
served on a wonton crisp with asiAn slaw and plum sauce

Artichoke Beignet Lollipops, zesty remoulade

Lamb Pizzettes
flatbread with cumin, mint and pine nuts, finished with yogurt and chile oil

On Display

Deluxe Cheese and Charcuterie Display
a gorgeous display of fine cheeses, charcuterie and accompaniments

Plated Dinner

i

Beet Carpaccio
goat cheese mousse, roasted beet carpaccio, baby arugula , shallot,
candied pecans, white balsamic vinaigrette

Artisan Bread Rolls butter rolled in sea salt with fresh herbs

ii

"Intermezzo" - Vodka Lemon Sorbet with lemon syrup

iii

Tamarind-Glazed Duck Breast
cabernet black current sauce, celeriac puree, sauteed baby bok choy with
ginger and garlic

Seared Scottish Salmon
tarragon and grain mustard beurre blanc, potato pave, jumbo asparagus

iv

Chocolate Passion Fruit Dome
Chocolate crisp, chocolate biscuit, passion fruit brulee, passion fruit
gelee, chocolate mousse, candied hazelnuts, passion fruit sauce

Late Night Snacks

Cali Slider beef burger, shredded lettuce, cheddar, bite special sauce
Shoestring fries in a cone

Milkshakes - Complete with whipped cream, cherry and a straw

\$150 pp

**Estimated menu price only.
+ service staff, taxes, and fees*