



THE CULVER THEATER

EVENTS & CATERING MENU

9500 Culver Boulevard, Culver City, CA 90232

Concessions



Premiere Combo

Minimum 25 Guests, Priced Per Guest

POPCORN, DRINK (SODA OR BOTTLED WATER) VN, AG 12.00

ASSORTED BOX CANDY +4.00

UPGRADE TO GOURMET POPCORN +3.00

CARAMEL POPCORN V, AG

CHEDDAR POPCORN V, AG



Hot Dogs

Minimum 10 Guests, Priced Per Guest

CLASSIC HOT DOGS

HEBREW NATIONAL ALL BEEF KOSHER HOT DOGS, ASSORTED CONDIMENTS 6.00

BEYOND BRAT HOT DOG VN +3.00

SPECIALTY DOG TRIO 12.00

SEOUL DOG - GREEN ONION BANCHAN, SWEET PICKLED DAIKON, VEGAN AIOLI, KAZAMI NORI

LA STYLE - PICO DE GALLO, BACON BITS, AND MUSTARD AIOLI

CHILI CHEESE DOG - CHILI, DICED ONION, AND AMERICAN CHEESE



Sliders, Nachos, and Fries

Minimum 10 Guests, Priced Per Guest

BUFFALO CHICKEN SLIDERS

CRISPY CHICKEN, BUFFALO SAUCE, PICKLES, SPICY AIOLI, BRIOCHE BUN 5.00

SAMBAL CHICKEN SLIDERS

CRISPY CHICKEN, SPICY SAMBAL GLAZE, SESAME SLAW, BRIOCHE BUN 5.00

B.Y.O. NACHOS LOCOS V, AG

TORTILLA CHIPS, NACHO CHEESE, JALAPENOS AND FRESNO CHILIES, COTIJA CHEESE, CILANTRO 12.00

FRENCH FRIES VN 6.00

ADD TRUFFLE PARMESAN SEASONING V +2.00

B.Y.O. LOADED FRIES OR TOTS

NACHO CHEESE, SPICY AIOLI, BACON BITS, GREEN ONION 13.00

VN = VEGAN V = VEGETARIAN AG = AVOIDING GLUTEN

Chef's Table



Minimum 10 Guests, Priced Per Guest

BUTCHER, BAKER & CHEESE MAKER

*SALAMI, PROSCIUTTO, SOPRESSATA, TRIPLE CREAM BRIE, GOAT CHEESE,
AGED CHEDDAR, SEASONAL FRUIT, CANDIED PECANS, HONEY COMB, HOUSE-MADE JAMS,
GRILLED SOURDOUGH **14.00***

CHIPS, GUAC & SALSA **AG, VN**

*HOUSE-MADE CORN CHIPS, PICO DE GALLO, ROASTED SALSA VERDE, GUACAMOLE **12.00***

FARMSTAND VEGETABLES & DIP **VN**

*SEASONAL VEGETABLES, PITA CHIPS, SERVED WITH HUMMUS **12.00***

ARTICHOKE DIP AND BRUSCHETTA BAR **V**

*HOUSE-MADE CORN CHIPS, ARTICHOKE DIP, HOUSE-MADE CROSTINI, BRUSCHETTA, BALSAMIC
GLAZE, PARMESAN **12.00***

HAND ROLLED SUSHI

*SPICY TUNA ROLL, CALIFORNIA ROLL, CUCUMBER AVOCADO ROLL, RAINBOW ROLL, PICKLED
GINGER, GARLIC GINGER EDAMAME (**V, VN, AG** OPTIONS AVAILABLE) **18.00***

FRUIT PLATTER **VN, AG**

*ASSORTED SEASONAL FRUIT **6.00***

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Hors d'Oeuvres



Available Chef's Table or Tray-Passed
Pick 5 - 25.00 Per Guest
A La Carte Pricing Below, Priced Per Guest

PESTO ARANCINI **V**

ROASTED TOMATO MARINARA, PARMESAN **5.00**

GRILLED SHRIMP COCKTAIL **AG**

JUMBO MARINATED GRILLED SHRIMP, CLASSIC COCKTAIL SAUCE, GRILLED LEMON,
MICRO CILANTRO **7.00**

CAPRESE SKEWERS **V, AG**

HEIRLOOM TOMATOES, MOZZARELLA, BASIL, BALSAMIC GLAZE **5.00**

CRISPY MAC & CHEESE BITES **V**

PARMESAN, PARSLEY, MARINARA **5.00**

VIETNAMESE PORK BELLY WRAPS

NOUC CHAM GLAZE, PICKLED JICAMA & CARROTS, FRESNO CHILIES, CILANTRO **6.00**

WILD MUSHROOM CROSTINI **VN**

ALMOND RICOTTA, ROASTED MUSHROOMS, CARAMELIZED SHALLOTS, HERB INFUSED OLIVE OIL **6.00**

SHORT RIB SLIDERS

HORSE RADISH CREAM, WATERCRESS, CRISPY ONION, BRIOCHE BUN **7.00**

VEGAN "CRAB CAKE" **VN**

ARTICHOKE HEARTS, VEGAN REMOULADE, PEPPERS, MICRO CILANTRO **5.00**

BACON WRAPPED DATES **AG**

BLUE CHEESE, SPINACH BILBAO CHORIZO, BANANA PEPPERS, DIJON AIOLI **6.00**

TUNA POKE TACO

AHI TUNA, WONTON TACO SHELL, SWEET SOY, WASABI, TOBICO, MICRO SHISO **7.00**

GOCHUJANG CHICKEN DUMPLING

JICAMA & GRAPEFRUIT RELISH, TOASTED CASHEWS, MICRO CILANTRO **5.00**

"LAMB" MEATBALL **VN**

IMPOSSIBLE MEATBALL, TOMATO CHUTNEY **7.00**

CRISPY BRUSSEL SPROUTS **V**

MAPLE GLAZE, MANCHEGO CHEESE **5.00**

CRISPY CORN FRITTERS **V**

CILANTRO-JALAPENO SAUCE, FINGER LIME AND CAVIAR, MICRO CHIVES **6.00**

GRILLED QUINCE AND BURRATA **V**

PROSCIUTTO DI PARMA, GRILLED PEACHES, GARLIC CROSTINI, BALSAMIC GLAZE **6.00**

BUFFALO CAULIFLOWER BITES **V**

BREADED CAULIFLOWER BITES, HOUSE-MADE BUFFALO SAUCE, GREEN ONION, VEGAN RANCH **5.00**

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Sandwiches



Minimum 10 Guests, Priced Per Guest

CHICKEN PESTO SANDWICH

OVEN DRIED TOMATO, FRESH MOZZARELLA, MIXED GREENS, PISTACHIO PESTO ON CIABATTA **13.00**

BLTA

BACON, LETTUCE, TOMATO, AVOCADO, HERB AIOLI, CIABATTA ROLL **13.00**

CHICKEN SALAD SANDWICH

CHICKEN SALAD, GREEN PEAS, JALAPENO, ARUGULA, TOMATO ON A FRENCH ROLL **13.00**

FALAFEL WRAP **VN**

HUMMUS, PICKLED ONION, TABOULEH, CUCUMBER, GREEK DRESSING ON A SPINACH WRAP **13.00**

HAM AND APPLE

BLACK FOREST HAM, JALAPENO DIJONNAISE, PROVOLONE CHEESE, APPEL-FENNEL SLAW ON A PRETZEL BUN **13.00**

PORK BAHN MI WRAP

MARINATED PORK, GARLIC RICE, CILANTRO, PICKLED CARROTS, DAIKON, CUCUMBERS, CHILI AIOLI **13.00**

VEGAN MARINATED TOFU BAHN MI WRAP **VN**

MARINATED TOFU, GARLIC RICE, CILANTRO, PICKLED CARROTS, DAIKON, CUCUMBERS, CHILI AIOLI **13.00**

LAX TURKEY AVOCADO

ROASTED TURKEY, SWISS CHEESE, AVOCADO SPREAD, MIXED GREENS, ROASTED POBLANO SALSA **13.00**

CHICKEN CAPRESE WRAP

GRILLED CHICKEN, TOMATO BRUSCHETTA, FRESH MOZZARELLA, BASIL PESTO, BALSAMIC GLAZE ON SPINACH WRAP **13.00**

ROASTED CORN AND AVOCADO WRAP **V**

GRILLED CHAYOTE, ROASTED CORN, AVOCADO, ROMAINE, QUESO FRESCO, CILANTRO AIOLI ON TOMATO WRAP **13.00**

GRILLED VEGETABLE **VN**

GRILLED PORTOBELLO AND ZUCCHINI, RED ONION, ARTICHOKE RELISH, BABY SPINACH, ITALIAN VINAIGRETTE ON SOURDOUGH **13.00**

ADD SIDE SALAD, HOUSE-MADE POTATO CHIPS, AND COOKIES **V +5.00**

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Entrees



Served Buffet-Style or Boxed
Minimum of 10 Guests, Priced Per Guest

LA STREET TACO BAR **AG**

*CARNE ASADA, ACHIOTE CHICKEN, CILANTRO JACKFRUIT "CARNITAS" (VN),
SERVED WITH CORN AND FLOUR TORTILLA, CILANTRO AND ONION, SALSA ROJA, SALSA VERDE, PICO DE GALLO, LIME, RICE
AND BEANS 20.00*

KOREAN BAR

*CHOICE OF BULGOGI SHORT RIBS, GOCHUJANG CHICKEN, KALBI, IMPOSSIBLE MEAT (VN),
LEMONGRASS FRIED RICE, JASMINE RICE, SESAME SHITAKE MUSHROOMS, PEPPERED EDAMAME, KIMCHI, CHILI DAIKON,
KOREAN CUCUMBERS, JALAPEÑOS, SCALLIONS & SESAME SEEDS 20.00*

MEDITERRANEAN

*MIXED GREENS, PITA BREAD, SPICED LENTILS, WILD ROSEMARY RICE, FALAFEL (VN), HUMMUS, TAHINI, FETA, SPICY FETA,
CUCUMBER, PICKLED ONIONS, KALAMATA OLIVES, TOMATO, TZATZIKI,
LEMON VINAIGRETTE, HERB GRILLED CHICKEN, LAMB MEATBALLS 20.00*

HAWAIIAN BBQ

*CHOICE OF THREE PROTEINS: HULI HULI CHICKEN, COCONUT SHRIMP, KALBI BEEF, HULI HULI CAULIFLOWER(VN) WITH
MACARONI SALAD, PINEAPPLE FRIED RICE, JASMINE RICE, STEAMED CABBAGE, STIR FRY BROCCOLI, TERIYAKI SAUCE AND
HAWAIIAN BBQ SAUCE 20.00*

PASTA BAR

*PENNE ARRABBIATA W/ ITALIAN SAUSAGE, PESTO FUSILLI WITH GRILLED CHICKEN, BEEF OR
VEGAN (VN) BOLOGNESE. GARLIC BREAD AND CAESAR SALAD 18.00*

B.Y.O SALAD BAR

*INCLUDES MIXED GREENS, SPINACH, ARUGULA AND ROMAINE, HEIRLOOM TOMATOES, CUCUMBERS, RED ONIONS,
AVOCADO, QUINOA, EGG, PASTA, RANCH, VEGAN CAESAR AND BALSAMIC VINAIGRETTE DRESSINGS. 12.00*

*ADD GRILLED CHICKEN +5.00
ADD GRILLED SALMON +6.00
ADD SOY MARINATED TOFU +3.00
ADD FETA AND MOZZARELLA CHEESE +1.00*

SWEET TREATS

EVERY MEAL DESERVES A HAPPY ENDING!

B.Y.O. SUNDAE BAR VANILLA ICE CREAM, CHURROS, ASSORTED TOPPINGS 13.00

ARTELICE MINI PASTRIES 8.00

ARTELICE MACAROONS 6.00

ASSORTED DESSERT BARS 6.00

ASSORTED COOKIES 3.00

ASSORTED BROWNIES 4.00

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Breakfast



Minimum of 10 Guests, Priced Per Guest

BAGEL BAR

ASSORTED BAGELS, REGULAR & SEASONED SAVORY WHIPPED CREAM CHEESE, PICKLED ONIONS,
FRIED CAPERS **3.50**

ADD LOX **+4.00**

CLASSIC BREAKFAST BAR

SOFT SCRAMBLED EGGS, BACON, CHOICE OF TURKEY OR PLANT BASED SAUSAGE (VN), WHOLE
WHEAT TOAST, WHIPPED BUTTER, SEASONAL JAM **13.00**

CONTINENTAL BREAKFAST V

ASSORTED BAGELS AND MUFFINS, DEVILED EGGS, HOUSE-MADE JAMS, HERB CREAM CHEESE,
YOGURT, SEASONAL FRUIT **18.00**

LAX WELLNESS BREAKFAST V, VN

OVERNIGHT OATS (VN), CHIA SEED PUDDING (VN), OR GREEK YOGURT BASE (V) TOPPED WITH
SLICED BANANAS, ASSORTED BERRIES, KIWI, DRIED CRANBERRIES, GRANOLA, AND TOASTED
COCONUT **12.00**

BREAKFAST SANDWICHES

BACON, EGG & CHEDDAR AIOLI, BRIOCHE **10.00**

TURKEY SAUSAGE & CHEDDAR AGED CHEDDAR, EGG WHITE, BASIL AIOLI, CIABATTA **10.00**

AVOCADO TOAST V

MASHED AVOCADO, WATERMELON RADISH, BOILED EGG, PETITE PEA SHOOTS **10.00**

BREAKFAST BURRITO

CHOICE OF CHORIZO, APPLEWOOD SMOKED BACON, PLANT BASED PROTEIN (VN), PICO DE GALLO,
HASHBROWNS & SCRAMBLED EGGS **10.00**

ADD COFFEE/TEA SERVICE **+3.50**
ADD ASSORTED JUICES **+4.00**
ADD SEASONAL FRUIT PLATTER **+6.00**

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Bar Packages



Minimum of 10 Guests

Priced Per Guest Per Hour

All Packages Include Non-Alcoholic Drinks

Full Bar and Above Packages Include the Option of Two Customized Specialty Cocktails

BEER & WINE

15.00 FIRST HOUR + 13.00 EACH ADDITIONAL HOUR

HOUSE RED & WHITE WINE, SELECTION OF (3) BEERS

BEER, WINE & (2) SPECIALTY COCKTAILS

16.00 FIRST HOUR + 15.00 EACH ADDITIONAL HOUR

HOUSE RED & WHITE WINE, SELECTION OF (3) BEERS, (2) SPECIALTY COCKTAILS MADE WITH HOUSE LIQUOR

FULL BAR

18.00 FIRST HOUR + 15.00 EACH ADDITIONAL HOUR

HOUSE RED & WHITE WINE, SELECTION OF (3) BEERS, HOUSE LIQUORS, OPTIONAL (2) SIGNATURE COCKTAILS

PREMIUM BAR

25.00 FIRST HOUR + 22.00 EACH ADDITIONAL HOUR

HOUSE RED & WHITE WINE, SELECTION OF CRAFT BEERS, PREMIUM LIQUORS, OPTIONAL (3) SIGNATURE COCKTAILS

TOP SHELF BAR

30.00 FIRST HOUR + 20.00 EACH ADDITIONAL HOUR

HOUSE RED & WHITE WINE, ALL BEERS, TOP SHELF LIQUORS, OPTIONAL (3) SIGNATURE COCKTAILS

MIMOSA BAR

15.00 FIRST HOUR + 13.00 EACH ADDITIONAL HOUR

SPARKLING WINE, ORANGE & GUAVA JUICE MIXERS

SANGRIA BAR

15.00 FIRST HOUR + 13.00 EACH ADDITIONAL HOUR

HOUSE RED & WHITE SANGRIA

NON-ALCOHOLIC BAR

8.00 FIRST HOUR + 5.00 EACH ADDITIONAL HOUR

SODA, WATER, (2) SIGNATURE NON-ALCOHOLIC MOCKTAILS

Vegan Menu



CONCESSIONS

PREMIERE COMBO *POPCORN, DRINK (SODA OR BOTTLED WATER)*

BEYOND BRAT HOT DOG

FRENCH FRIES

SOUR PATCH KIDS | RED VINES

APPETIZERS

CHIPS, GUAC & SALSA - *HOUSE-MADE CORN CHIPS, PICO DE GALLO, ROASTED SALSA VERDE, GUACAMOLE*

FARMSTAND VEGETABLES & DIP - *SEASONAL VEGETABLES, PITA CHIPS, SERVED WITH HUMMUS*

FRUIT PLATTER - *ASSORTED SEASONAL FRUIT*

HORS D'OEUVRES

WILD MUSHROOM CROSTINI - *ALMOND RICOTTA, ROASTED MUSHROOMS, CARAMELIZED SHALLOTS, HERB INFUSED OLIVE OIL*

VEGAN "CRAB CAKE" - *ARTICHOKE HEARTS, VEGAN REMOULADE, PEPPERS, MICRO CILANTRO*

"LAMB" MEATBALL - *IMPOSSIBLE MEATBALL, TOMATO CHUTNEY*

BUFFALO CAULIFLOWER BITES - *BREADED CAULIFLOWER BITES, HOUSE-MADE BUFFALO SAUCE, GREEN ONION, VEGAN RANCH*

SANDWICHES

MARINATED TOFU BAHN MI WRAP - *MARINATED TOFU, GARLIC RICE, CILANTRO, PICKLED CARROTS, DAIKON, CUCUMBERS, CHILI AIOLI*

GRILLED VEGETABLE - *GRILLED PORTOBELLO AND ZUCCHINI, RED ONION, ARTICHOKE RELISH, BABY SPINACH, ITALIAN VINAIGRETTE ON SOURDOUGH*

FALAFEL WRAP - *HUMMUS, PICKLED ONION, TABOULEH, CUCUMBER, GREEK DRESSING ON A SPINACH WRAP*

ENTREES

ALL ENTREES ARE SERVED BUFFET-STYLE AND INCLUDE A VEGAN PROTEIN OPTION

LA STREET TACO BAR - *CILANTRO JACKFRUIT CARNITAS*

KOREAN BAR - *"IMPOSSIBLE" BULGOGI*

MEDITERRANEAN - *FALAFEL*

SMOKED BACKYARD BBQ PLATTER - *PULLED BBQ JACKFRUIT*

PASTA BAR - *VEGAN BOLOGNESE*

B.Y.O. SALAD BAR - *SOY-MARINATED TOFU*

BREAKFAST

LAX WELLNESS BREAKFAST OVERNIGHT OATS (VN) OR CHIA SEED PUDDING (VN), TOPPED WITH SLICED BANANAS, ASSORTED BERRIES, KIWI, DRIED CRANBERRIES, GRANOLA, AND TOASTED COCONUT

VEGAN BREAKFAST SANDWICH VEGAN EGGS, VEGAN CHEESE, TEMPEH BACON

VEGAN BREAKFAST BURRITO VEGAN EGGS, HASH BROWNS, PICO DE GALLO, PLANT BASED SAUSAGE