



[gabijamesla.com](http://gabijamesla.com) - 310-540-4884  
1810 s catalina ave, redondo beach, ca 90277

Thank you for considering Gabi James for your private event. We are excited to have you in our Private Wine Room, which comfortably accommodates up to 80 guests for sit down dinners & as many as 150 people for cocktail parties. Our gorgeous open-air patio with a wonderful hardwood deck overlooks Riviera Village & allows for additional guests & seating. We will gladly discuss table arrangements & special decorations to provide the best experience for you & your guests.

**Menu:** Please view our menu options so that we are able to design your ideal dining experience. We ask that you provide us with a final menu 7 days prior to your event and a guaranteed guest count no later than 3 working days prior to your event so our Chef may order the freshest foods available.

**No Corkage:** We offer an extensive wine list with a variety of styles and prices, therefore our policy will NOT allow outside wines to be brought in and served in our Private Wine Room.

**Outside Food Fees:** We offer an excellent array of desserts, however, if you choose to provide your own dessert there is a charge of \$2 per person. This same fee applies to all outside food items.

**Deposit:** A deposit of \$500 is required. The deposit will be applied to charges incurred on the day of your event. No reservation is confirmed without receipt of your deposit. Deposits are non-refundable with less than 10 business days notice.

**Guarantee:** Gabi James guarantees the space, food and service upon which we have agreed. In return, we require that all final menu and beverage selections be supplied to us no less than 7 business days prior to the event. We also ask for the final guest count no less than 72 hours prior to your event, which will act as a minimum guest charge. In the event of a cancellation, we require no less than 10 day notice to return your deposit. In the event of charges from rental companies, the client is responsible for those charges. Please note that any last minute changes may not be honored and that we do charge for your guaranteed number of guests, as well as additions to your party.

**Payment:** Gabi James Private Events have a minimum of \$1,500 for food & beverage. All hosted items will be presented to you for verification and payment at the conclusion of your party. Your \$500 deposit will be deducted from your final bill. Local sales tax & 20% service charge will be added to all charges. We accept cash, Visa, Mastercard, Discover & American Express.

**Rentals:** All items that are rented for your event will be charged to your event. Additionally, Gabi James will not be held responsible for any losses or damages to the outside rentals. A flat screen TV is available for use for a fee of \$65.

# HORS D'OEUVRES

priced per each

anchovy pepper gilda	3
mahon gilda	3
chorizo gilda	3
marinated shrimp skewer	5
albondigas-turkey meatball with chimayo sauce	5
fig & goat cheese toast	5
anchovy matrimonio crostini	5
stuffed dates with manchego & chorizo	4
stuffed dates with manchego & marcona almonds	4
jamon wrapped date stuffed with blue cheese	5
tortilla española	4
potato croquettes	3
croquettes con chorizo	4
veg croquettes	4
jamon croquettes	4
oxtail croquettes	5
shrimp croquettes	5
pan com tomate	3
pan com tomate & manchego	4
pan com tomate & jamon	4
pan com tomate & tuna conserva	4
pomegranate lamb chop	8
chorizo burger sliders	10

# HORS D'OEUVRES

**Harvest Dip Platter** hummus, babaganoush, seasonal dip, assorted vegetables

<b>small</b>	<b>large</b>
<b>100</b>	<b>125</b>

**Charcuterie Platter** assorted cured meats, cheeses, fruit & accoutrements with crackers

<b>small</b>	<b>large</b>
<b>125</b>	<b>175</b>

**Cheese Platter** assorted cheeses, fruit, housemade jam & accoutrements with crackers

<b>small</b>	<b>large</b>
<b>110</b>	<b>130</b>

# Private Event Menu 1

\$ 6 5

## choose 1

### Mixta Tunisien

olives, orange zest, lemon, garlic

### Queso Mahón

marinated cow's milk cheese

### Potato Croquettes

with harissa aioli

### Tortilla Espanola

egg, onion, potato, sherry vinegar aioli

### Shishito Peppers

garlic, fish sauce, mojama flake

### Pan con Tomate

tomato, garlic, olive oil +manchego \$2

+jamon or tuna conserva \$3

### Pan a la Parrilla

grilled rustic bread, olive oil, garlic, sea salt

## choose 2 \*

### Pollo Romesco

herb marinated chicken with romesco

### Poisson a la Plancha

whole mediterranean bass a la plancha,  
fennel-arugula salad, lemon vinaigrette

### Skirt Steak

herb marinated

### Roasted Vegetables

couscous or trenne pasta, roasted shallot  
vinaigrette

## choose 1

### Citrus-Quince Salad

sweet gem lettuce, quince paste, marcona  
almond, manchego, lemon vinaigrette

### South Bay Caesar

sweet gem lettuce, grana padano, garlic-  
anchovy dressing

### Village Kale Salad

kale, pear, pomegranate, marcona almonds,  
toasted bread crumbs, grana padano, dijon  
vinaigrette

### Arugula Salad

lemon, olive oil, shaved grana padano

## choose 1

### Grilled Asparagus

### Grilled Broccolini

### Rosemary Crushed Fingerling Potatoes

### Papas Fritas

## choose 1

### Crème Catalan

with marcona almond brittle

### Chocolate Bread Pudding

brioche, crème anglais, maldon salt

### Vanilla Bread Pudding

brioche, caramel sauce, maldon salt

### Chocolate Chip Cookies

A P P E T I Z E R S & S A L A D S A R E F A M I L Y S T Y L E  
E N T R E E & D E S S E R T A R E I N D I V I D U A L L Y P L A T E D  
\* G U E S T S C H O O S E 1 E N T R E E F R O M Y O U R  
C H O S E N O P T I O N S

# Private Event Menu 2

\$ 7 5

## choose 1

### Mixta Tunisien

olives, orange zest, lemon, garlic

### Queso Mahón

marinated cow's milk cheese

### Potato Croquettes

with harissa aioli

### Tortilla Espanola

egg, onion, potato, sherry vinegar aioli

### Shishito Peppers

garlic, fish sauce, mojama flake

### Pan con Tomate

tomato, garlic, olive oil + manchego \$2

+jamon or tuna conserva \$3

### Pan a la Parrilla

grilled rustic bread, olive oil, garlic, sea salt

## choose 2

### All Day Oxtail Ragu

trenne pasta sautéed to a crisp, cavalo nero, shaved grana padano

### Pomegranate Lamb Chops

grilled with pomegranate glaze

### Pollo Romesco

herb marinated chicken with romesco

### Poisson a la Plancha

whole mediterranean bass a la plancha, fennel-arugula salad, lemon vinaigrette

### Skirt Steak

herb marinated

### Paella Spiced Seafood Risotto

shrimp, calamari & chorizo with spanish seasoned rice & squid ink aioli

### Roasted Vegetables

couscous or trenne pasta, roasted shallot vinaigrette

## choose 1

### Jamon Wrapped Dates

pt reyes blue cheese medjools in crispy jamon with marcona almonds

### Brandade Gratin

bruléed salt cod & potato purée, grilled bread

### Fermin Jamon Serrano

12 month cured spanish ham, olive oil

### Crispy Calamari

PARTIES OF 20 OR LESS ONLY.

pacific squid, lemon, harissa aioli

### Gambas al Ajillo

shrimp, garlic butter, lemon, olive oil

### Albondigas Chimayo

turkey meatballs, ancho chile cream sauce

### Housemade Merguez

tunisian lamb sausage, mechouia

## choose 1

### Grilled Asparagus

### Grilled Broccolini

### Crushed Fingerling Potatoes

### Pommes Purée

### Papas Fritas

## choose 1

### Citrus-Quince Salad

sweet gem lettuce, quince paste, marcona almond, manchego, lemon vinaigrette

### South Bay Caesar

sweet gem lettuce, grana padano, garlic-anchovy dressing

### Arugula Salad

lemon, olive oil, shaved grana padano

### Village Kale Salad

kale, pear, pomegranate, marcona almonds, toasted bread crumbs, grana padano, dijon vinaigrette

## choose 1

### Crème Catalan

with marcona almond brittle

### Chocolate Bread Pudding

brioche, crème anglais, maldon salt

### Vanilla Bread Pudding

brioche, caramel sauce, maldon salt

### Seasonal Fruit Parfait

crème anglais, lemon zest

### Chocolate Chip Cookies

**A P P E T I Z E R S & S A L A D S A R E F A M I L Y S T Y L E**

**E N T R E E & D E S S E R T  
A R E I N D I V I D U A L L Y P L A T E D**

**\* G U E S T S C H O O S E 1 E N T R E E F R O M Y O U R  
C H O S E N O P T I O N S**

# Private Event Menu 3

\$ 8 5

## choose 2

### Mixta Tunisien

olives, orange zest, lemon, garlic

### Queso Mahón

marinated cow's milk cheese

### Potato Croquettes

with harissa aioli

### Tortilla Espanola

egg, onion, potato, sherry vinegar aioli

### Shishito Peppers

garlic, fish sauce, mojama flake

### Pan con Tomate

tomato, garlic, olive oil +manchego \$2

+jamon or tuna conserva \$3

### Pan a la Parrilla

grilled rustic bread, olive oil, garlic, sea salt

## choose 2

### All Day Oxtail Ragu

trenne pasta sautéed to a crisp, cavalo nero, shaved grana padano

### Pomegranate Lamb Chops

grilled with pomegranate glaze

### Pollo Romesco

herb marinated chicken with romesco

### Poisson a la Plancha

whole mediterranean bass a la plancha, fennel-arugula salad, lemon vinaigrette

### Paella Spiced Seafood Risotto

shrimp, calamari & chorizo with spanish seasoned rice & squid ink aioli

### Skirt Steak

herb marinated

### Roasted Vegetables

couscous or trenne pasta, roasted shallot vinaigrette

## choose 1

### Jamon Wrapped Dates

pt reyes blue cheese medjools in crispy jamon with marcona almonds

### Brandade Gratin

bruléed salt cod & potato purée, grilled bread

### Fermin Jamon Serrano

12 month cured spanish ham, olive oil

### Crispy Calamari

pacific squid, lemon, harissa aioli

### Gambas al Ajillo

shrimp, garlic butter, lemon, olive oil

### Albondigas Chimayo

turkey meatballs, ancho chile cream sauce

### Housemade Merguez

tunisian lamb sausage, mechouia

## choose 2

### Grilled Asparagus

### Grilled Broccolini

### Crushed Fingerling Potatoes

### Pommes Purée

### Papas Fritas

## choose 1

### Citrus-Quince Salad

sweet gem lettuce, quince paste, marcona almond, manchego, lemon vinaigrette

### South Bay Caesar

sweet gem lettuce, grana padano, garlic-anchovy dressing

### Arugula Salad

lemon, olive oil, shaved grana padano

### Village Kale Salad

kale, pear, pomegranate, marcona almonds, toasted bread crumbs, grana padano, dijon vinaigrette

## choose 1

### Crème Catalan

with marcona almond brittle

### Chocolate Bread Pudding

brioche, crème anglais, maldon salt

### Vanilla Bread Pudding

brioche, caramel sauce, maldon salt

### Seasonal Fruit Parfait

crème anglais, lemon zest

### Chocolate Chip Cookies

**A P P E T I Z E R S   &   S A L A D S   A R E   F A M I L Y   S T Y L E**

**E N T R E E   &   D E S S E R T  
A R E   I N D I V I D U A L L Y   P L A T E D**

**\* GUESTS CHOOSE 1 ENTREE FROM YOUR CHOSEN OPTIONS**

# Private Event Brunch Menus

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## BRUNCH MENU 1

\$40 per person

1st Course  
(CHOOSE 1)  
pan & jam  
avocado toast  
morning yogurt

2nd Course  
(CHOOSE 1)  
south bay caesar  
citrus quince salad

3rd Course  
(CHOOSE 2)  
oxtail hash  
tortilla española  
green, eggs & ham

Dessert  
(CHOOSE 1)  
french toast  
seasonal bread pudding

## BRUNCH MENU 2

\$50 per person

1st Course  
(CHOOSE 1)  
pan & jam  
avocado toast  
trio of pan con tomate

2nd Course  
(CHOOSE 1)  
kale salad  
citrus quince salad  
south bay caesar

3rd Course  
(CHOOSE 2)  
tuna melt  
grilled cheese  
chorizo burger  
tortilla española

Dessert  
(CHOOSE 2)  
french toast  
crème catalan  
seasonal bread pudding

## BRUNCH MENU 2

\$55 per person

1st Course  
(CHOOSE 2)  
pan & jam  
avocado toast  
morning yogurt

2nd Course  
(CHOOSE 2)  
kale salad  
citrus quince salad  
south bay caesar

3rd Course  
(CHOOSE 2)  
eggs benedict  
oxtail hash  
green, eggs & ham  
tortilla española

Dessert  
(CHOOSE 2)  
french toast  
crème catalan  
seasonal bread pudding

A P P E T I Z E R S & S A L A D S A R E F A M I L Y S T Y L E

E N T R E E & D E S S E R T A R E I N D I V I D U A L L Y P L A T E D

\* G U E S T S C H O O S E 1 E N T R E E F R O M Y O U R  
C H O S E N O P T I O N S

# BAR

priced per each

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<b>beer</b> rotating selections		MP
<b>wine</b> rotating selections		MP
<b>well bar</b> rotating selections	<b>cocktail</b>	<b>martini</b>
	9	14
<b>call bar</b> rotating selections	<b>cocktail</b>	<b>martini</b>
	11	16
<b>premium bar</b> rotating selections	<b>cocktail</b>	<b>martini</b>
	13	18
<b>non-alcoholic beverages</b> rotating selections		3-5
<b>coffee station</b> rotating selections, per person		5
<b>mimosa bar</b> per person		21

## Additional Event Options

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### Add Ons

TV Screen

\$65

Dance Floor

\$350

Outside Food Fee

\$2 per person, for each item brought in

### Floral Arrangements by Rolling Hills Flower Mart

6-8 Inch Diameter Casual Arrangement

\$40

6-8 Inch Diameter Fancy Arrangement

approximate price \$60

Live Succulent Garden

approximate price \$70

Single Flower/Bud

\$12

Cocktail Table Arrangement

\$25

Single Succulents

\$20