



Occasionally throughout history, a person comes along who defines a generation. Leonardo da Vinci was such a man, and we have chosen to associate his name with the cuisine of Executive Chef Joseph Gotti, because both innovators share a great sense of art and invention. Ristorante da Vinci welcomes intimate dinner reservations as well as groups up to 1000 people. This is the only restaurant in Southern California that you can land within 30 feet of the front entrance and be escorted from a helicopter directly into a restaurant built to showcase the Culinary Arts as well as the arts of the Renaissance!

Buon Appetito!

Private Event Information

LEONARDO ROOM

*Accommodates up to 60 guests
(Minimum Guarantee of 15 guests)*

VIP ROOM

*Accommodates up to 120 guests
(Minimum Guarantee of 15 guests)*

DA VINCI EXCLUSIVE

*Accommodates up to 350 guest
(Minimum Guarantee of 150 guests)*

THE HANGAR

*Accommodates up to 500 Guests
(Minimum Guarantee of 150 guests)*

Anna Jenkins, Banquet Director

2801 East Spring St Long Beach Ca 90806

Telephone: 562-685-8111 Fax: 562-989-9500

Email: Anna@daVinciLB.com

TRAY PASSED CANAPES

(Served continuously for 30 minutes)

Tuna Tartar

Tuna tartar on crostini with lemon crème fraiche

Endive Aitre Formagio

Endive feather stuffed with cheese, candied walnuts, and mustarda

Pollo Piccata

Chichen skewer with caper lemon butter sauce

Pizza bites

Wild mushroom mini pizzas topped with fontina cheese

Bruchetta

Olive tapenade on crostini

Risotto Dorata

Fried Creamy Saffron Risotto bites

PREMIUM TRAY PASSED CANAPÉS

(Served continuously for 30 minutes)

Gamberetti

Chilled Shrimp Served with a Spicy White Wine Tomato Sauce

Carpaccio

Thinly Sliced Raw Beef Served on a Parmesan Cracker

Artichoke beignet

Fried artichoke pillow stuffed with goat cheese

Fungi

Spinach and cheese stuffed mushroom cap

Peruse

Fig and mascarpone cheese in a pastry peruse

Antipatto

Mini skewers with sundry-tomato olive's and mozzarella cheese

Lobster skewers

Lobster coconut skewers served with a spicy chili oil

PLATTERS

(Serve up to 25 Guests)

ANTIPASTO PLATTER

Assortment of Cured Meats, Olives and Artichokes

\$95

CHEESE PLATTER

Selection of International Gourmet Cheeses and Assorted Crackers

\$80

FRUIT PLATTER

Chef's Selection of Seasonal Fruit

\$75

VEGETABLE CRUDITÉ

Assorted Vegetables with Two Dipping Sauces

\$90

DESSERT PLATTER

Chef's Selection of Homemade Italian Desserts and Chocolate Covered Strawberries

\$150

MENU I

SALAD

Cesare

Traditional Caesar Salad

Insalata Mista

Farmers' Market Green Salad with Olives and Mozzarella in our House Vinaigrette

Finochio

Shaved fennel with blood orange supremes and shaved pecorino cheese dressed with a blood orange vinaigrette

Caesar

Traditional Caesar salad

ENTRÉE

(Parties of 1-40 Selection of Three/ Parties of 40-75 Select Two)

Ceppo Alla Bolognese

Hand Rolled Pasta Tossed in our Classic Meat Ragu

Bistecca

Grilled 6oz aged 90 day Brant prime terres major filet served with roasted cheese potatoes, sautéed green beans and gorgonzola compound butter

Salmone

Grilled line caught salmon, with a parsnip potato puree. sautéed brocolini and a burre rouge sauce

DESSERT

(Selection of Two)

Zuca Panna cotta

Spiced pumpkin custard with blistered cranberry compote

Tiramisu

Espresso Soaked Ladyfingers Layered with Mascarpone Cheese and Dusted with Cocoa Powder

Crostata di mele

Rustic apple tart with caramel sauce

\$45.00 Per Guest*

***Menu Pricing Includes Soft Bar and Bread and Butter Service
Menu Pricing Does Not Include Tax (8.25%) or Service Charge (21%)
All Menus are Subject to Change Seasonally
Choices Only Offered for Parties of 60 or Fewer**

MENU III

SALAD

(Selection of One)

Finocchio

Shaved fennel blood orange supremes pecorino curls dressed with a blood orange vinaigrette

Cesare

Traditional Caesar Salad

Insalata Mista

Farmers' Market Green Salad with Olives and Mozzarella in our House Vinaigrette

ENTRÉE

(Parties of 1-40 Selection of Three/ Parties of 40-75 Select Two)

Baked Cannellini

Cannellini stuffed with Bolognese Sauce and Ricotta Cheese topped with marinara mozzarella

Spaghetti alla putanesca

Spaghetti servered with a tradishanal sauce of tomato olive caper berries and anchovie filet

Pollo alla griglia

Grilled citrus marinated bone-less chicken breast served with sautéed wild mushrooms over soft herbed and cheese polenta and a roasted garlic chicken jus

Bistecca

Grilled 6oz aged 90 day Brant prime terres major filet served with roasted cheese potatoes, sautéed green beans and gorgonzola compound butter

DESSERT
(Selection of One)

Torta di Cioccolata
Chocolate Mousse Torte with Caramelized Hazelnuts

Tiramisu
*Espresso Soaked Ladyfingers Layered with Mascarpone Cheese and
Dusted with Cocoa Powder*

Crostata di mele
Rustic apple tart with a caramel sauce

\$55.00 Per Guest*

***Menu Pricing Includes Soft Bar and Bread and Butter Service
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BAR OPTIONS

HOSTED ON CONSUMPTION

*For Groups Comfortable Paying Per Drink Ordered.
(Specified as Beer and Wine, Well, Premium or Super Premium)*

BAR HOSTED DURING SPECIFIED TIME PERIOD

*Recommended To Focus the Ambiance During a Particular Time Period.
Can Be Specified by an Hourly Time Frame or Portion of an Event.*

BAR PACKAGE

*Recommended for Larger Groups or Groups Looking to Control Cost.
Specification Can be The Liquor Brand or Beer and Wine Only
(Please Reference the Following Page*

BAR PACKAGES

Each Basic Package Includes Two Selections of Tray Passed Canapés in The First Hour Only

**Packages do not include cordials or liqueurs*

Beer and Wine

*Amstel Light, Bud Light, Heineken, Michelob Ultra, Moretti, Peroni, Sam Adams
Da Vinci Sommelier Selection of Two Italian Wines and Two American Wines*

Well Brands

*Skyy Vodka, Gilbey's Gin, Cruzan Light Rum, Montezuma Tequila,
House of Stuart Scotch, Jim Beam*

Premium Brands

*Grey Goose Vodka, Tanqueray Gin, Bacardi 101 Rum, Captain Morgan Rum, Malibu Rum, Don Julio
Tequila, Johnny Walker Black Whiskey, Crown Royal Whiskey*

Super Premium Brands

*Pearl Vodka, Bombay Sapphire Gin, Meyers Rum, Patron Tequila, Glenlivet 12 yr Single Malt Scotch,
Makers Mark Bourbon, Remy Martin USO*