

A waiter in a white shirt, black tie, and suspenders is holding a tray of appetizers. The tray contains three small white bowls, each with a scallop and a garnish, and a small bouquet of flowers. The background is a warm, wooden interior.

TRÈS LA

CATERING

Master Menu

FLY

MOROCCAN CHICKEN TAGINE BITES

Grilled Flatbread, Preserved Lemon Aioli, Apricots, Toasted Almonds DF

STICKY LEMON GRILLED CHICKEN BAO

Sesame Ponzu, Brown Sugar Glaze, Scallions and Pickled Carrots NF, DF

MINI RED CURRY CHICKEN PILLOWS

Crispy Parsley Pita, Currants, Lime Chicken Curry NF

PEKING DUCK & SCALLION PANCAKE

Roasted Duck, Hoisin, Crisp Lacquered Skin, Scallion Pancake NF

TUNISIAN SPICED CHICKEN ALBONDIGAS

Spiced Chicken Meatball, Purple Carrot Chip, Pickled Raisin Chutney NF, DF

THAI LEMONGRASS CHICKEN SATAY

Sweet Yuzu, Cucumbers, Toasted Peanuts, Fresh Cilantro GF, DF

MINI SMOKED CHICKEN TAQUITO

Adobo Chicken, Poblano Rajas, Potatoes, Salsa Morita GF, DF, NF

CHICKEN TINGA TOSTADITA

Braised Chipotle Tinga, Fresno Peppers, Pickled Red Onions DF, NF

TANDOORI VINDALOO PAPADUM

Hot Fresno Chili Grilled Chicken on Lentil-Fennel Pastry GF, NF

CANARD TROIS FACONS

Duck Confit, Duck Liver Mousse, Duck Crackling, Sour Cherry Compote NF



GRAZE

TRUFFLE KOBE MUSHROOM MILLE FEUILLE
Cream of Corn, Mushroom Jam, Puff Pastry
NF, DF

WAGYU BEEF & SMOKED GOUDA
TSUKUNE
Aged Gouda, Kimchi Ketchup, Aji Amarillo
Mayo NF

LAMB SHOULDER CONFIT
Lavash, Charred Eggplant, Rosemary
Lavender Honey Glaze NF, DF

MANCHEGO AND JAMON CROQUETTE
Serrano Ham, Manchego Cheese, Charred
Piquillo, Pepper Lemon Foam NF

BLUE SPIRULINA TAPIOCA BEEF TARTARE
Crispy Tapioca Blanket, Blue Spirulina Dust,
Fried Capers GF, DF, NF

SWIM

HARISSA BRAISED OCTOPUS MINI
TAQUITOS
Red Onion, Heirloom Red Corn Tortilla,
Cilantro Lime Avocado Salsa GF

AHI TUNA NORI TARTARE CONES
Napa Cabbage Slaw, Crispy Wonton, Black
Sesame Seeds DF, NF

SOURDOUGH SHRIMP TARTARE
Jamon Iberico, Garlic Cream, Fried
Mushrooms NF

MORETON BAY LANGOUSTINE NAPOLEON
Pinot Gris Fig Butter, Tarragon Cream, Sour
Apples, Puff Pastry NF

KOMBU TART & SMOKED EEL CREAM
Wakame Salad, Braised Leek, Trout Roe NF

OCTOPUS CARPACCIO
Avocado Mousse, Cilantro Oil, Micro Flowers
NF



GROW

CORN WILD MUSHROOM QUESADILLA

Black Garlic Salsa, Fresh Cilantro DF, NF,
GF

YUKON GOLD CANNOLI

Yukon Gold Potato Beemster Gouda
Aligot, Crispy Bacon NF

NORI WRAPPED TRICOLOR HEIRLOOM CARROTS

Lemon Braised Carrots, Hoisin Tangerine
Aioli, Carrot Ginger Gel V, NF, DF, GF

ROOT VEGETABLE PAKORA

Julienne Vegetables, Garam Masala,
Tangy Yogurt Sauce V, NF, DG

PONZU GRILLED PORTOBELLO SKEWERS

Kaffir Lime Marinade, Lemon Chile Sauce
V, NF, DF, GF



LEMON THYME POACHED ASPARAGUS

Pea-Lemon Purée, Grilled Asparagus, Black Tobiko GF, NF

GOLD BEETS & GOAT CHEESE TARTLET

Creamy Goat Chive, Beet Jelly, Red Beet Foam GF, NF

GRAVLAX SALMON MOSAIC

Buckwheat Pancake, Dill Crema, Fried Capers, Red Onion Oil GF, NF

WHITE ASPARAGUS MOUSSE OLIVE OIL MACAROONS

Olive Oil & White Asparagus, Shallots, Almonds GF, NF

RED CORN PANCAKE & BLACK CAVIAR

Jalapeño Syrup, Pan-Roasted Corn Cake, Wild Mushrooms VEG, GF, NF



COMPRESSED WATERMELON FETA

Grilled Watermelon, Baby Wild Arugula, Aged Feta Cheese, Black Olives, Zatar
Dressing VEG, NF

KALE & PURPLE ROMAINE BAJA CAESAR

Fresh Baked Focaccia Crouton Round, Baby Romaine, Shaved Pecorino Romano,
Ancho Pepper Croutons V, DF, NF

GRILLED STRAWBERRIES & BALSAMIC

Shaved Red Onions, Purple Baby Kale, Apple Cider & Balsamic, Lemon Thyme V, NF,
DF, GF

WHIPPED RICOTTA FIG & CITRUS

Fresh Baby Spinach, Frisée Lettuce, Honey Citrus Vinaigrette, Micro Greens VEG, NF

GRILLED SONOMA FIGS & GOAT CHEESE

Frisée Lettuce, Hazelnuts, Champagne Vinaigrette, Fresh Blackberries VEG

GRILLED BABY GEM & GREEN GODDESS

Lemon Grilled Baby Gems, Crumbled Gorgonzola, Watercress, Green Goddess
Dressing, Pomegranate Seeds NF

MOZZARELLA OLIVE FOCACCIA PANZANELLA

Mozzarella Bucatini, Apple Cider Vinegar, Lemon Juice, Vine Tomatoes, Shaved Red
Onions, Olive Bread Croutons, Calamato Oil, Black Olives NF

PURPLE KALE & HONEYCRISP APPLES

Baby Kale, Extra Virgin Olive Oil, Honeycrisp Apples, Shredded Carrots, Champagne
Herb Vinaigrette, Crispy Red Quinoa V, GF, DF, NF

GREEN BEANS & BABY BEETS

Wild Arugula, Lime Sunflower Seeds, Herb Tomato Wedges, Basil Balsamic Dressing,
Sunflower Seeds V, GF, DF, NF



FLY

MOROCCAN AIRLINE CHICKEN TAGINE

Preserved Lemon Chicken Sous Vide,
Apricots, Toasted Almonds, Lemon Preserved
Sauce, Toasted Chile Lime Crushed Almonds
DF, GF

SPINACH ASIAGO CHICKEN ROULADE

Shallot & Garlic Sautéed Spinach, Asiago
Cheese Rolled Seared Chicken Breast,
Creamy Asiago Sauce, Parsley Dust NF, GF

STICKY LEMON GRILLED CHICKEN

Sesame Ponzu, Brown Sugar Glaze, Scallions
& Pickled Carrots, Charcoal Lemon Sauce,
Julienne Scallions NF, GF

ROASTED CORN FED CHICKEN BREAST

Cast Iron Roasted Chicken Breast, Aromatic
Lemon Thyme Butter, Caper White Wine Herb
Sauce, Fried Leeks NF, GF, DF

SLOW ROASTED MAPLE DUCK BREAST

Aged Dry Duck Breast, Sea Salt & Habanero
Maple, Orange Maple Sauce, Spicy Candied
Orange NF, GF, DF

SWIM

LEMON PARSLEY BUTTER POACHED COD

Lemon Zest, Garlic & Parsley Butter Poached
& Seared Black Cod, Fresh Parsley Foam,
Fresh Fennel NF, GF

KAFFIR BLACK TIGER SHRIMP

Grilled Marinated Kaffir Lime Jumbo Shrimp,
Ginger Kaffir Lime Sauce, Pea Tendrils NF, GF

CARA CARA GLAZED LOCAL SEA BASS

Oven Roasted Local Sea Bass, Orange Glaze,
Sweet Carrot Ginger Purée, Sorrel Bonito
Béarnaise, Pickled Green Apple NF, GF

POACHED TURBOT & ROE

Lemongrass Garlic Butter Poached Turbot
Fillet, Herb Butter Roe Sauce, Salmon Eggs
NF, GF

YUZU LEMON GARLIC SCALLOPS

Yuzu Lemon Butter Seared Sea Scallops,
Roasted Garlic Yuzu Lemon Sauce, Grilled
Lemon Rounds NF, GF



GRAZE

PEPPERCORN CRUSTED BEEF TENDERLOIN
Peppercorn & Sea Salt Crusted Dijon Pork
Tenderloin, Dijon Peppercorn Cream, Toasted
Pink Peppercorns NF

PETIT FILET MIGNON AU POIVRE
Aged Filet Mignon Braised in Herb Butter &
Peppercorns, Toasted Crushed Pink
Peppercorns, Candied Whole Peppercorns
NF, GF

DARK ROAST COFFEE RUB HANGER STEAK
Grilled Porcini & Coffee Rub Hanger Steak,
Coffee Thyme Cream Sauce, Crispy Coffee
Shallots NF

PRIME RIB EYE & CHANTERELLE
MUSHROOMS
Rosemary Rub Aged Prime Ribeye,
Chanterelle Herb Butter, Tarragon Infused
Béarnaise, Chanterelle Mushrooms NF, GF

GARLIC & THYME NEW YORK STEAK
Pan Roasted Garlic Thyme Butter New York
Steak, Sautéed Wild Mushrooms, Pinot Noir
Mushroom Jus, Fried Potato Chips NF, DF, GF

GRILLED PEACH PORK TENDERLOIN
Buttermilk & Fresno Roasted Pork Tenderloin,
Grilled Peach Chutney NF

GROW

TRUFFLE TRUMPET MUSHROOMS
MILANESE
Breaded & Pan Fried Trumpet Mushroom
Steaks, Vegan Parmesan, Pomegranate
Molasses Sauce, Fried Basil V, GF

MAITAKE BUTTERNUT SQUASH
Slow Roasted Butternut Steak, Garlic Maitake
& Oyster Mushrooms, Porcini Vegan Cream
Sauce, Grilled Corn Kernels V, GF, DF, NF

SICHUAN STYLE NORI JAPANESE
EGGPLANT
Fire Roasted Eggplant, Sesame Oil, Roasted
Bell Peppers, Tomato & Sichuan Bell Pepper
Sauce, Opal Basil V, NF, DF



STARCH

CREAMY CELERY ROOT PAVÉ POTATOES &
FRESH THYME
VEG, NF, GF

ROASTED BACON PEE WEE POTATOES
NF, DF, GF

CELERIAC & YUKON POMMES PURÉE
VEG, NF, GF

HONEY THYME ROOT VEGETABLES
VEG, NF, GF

JAPANESE PURPLE SWEET POTATO MASH
VEG, NF, GF

THYME & GARLIC POTATO RÖSTI
VEG, NF, GF

ROSEMARY GARLIC BRAISED BABY
POTATOES WITH BLACK LEMON DUST
V, GF, DF, NF

FRESH HERB KENNEBEC POTATO GALETTE
V, NF, DF, GF

OVEN ROASTED TRUFFLE BABY RED
POTATOES
V, NF, DF, GF

HARISSA ROASTED FINGERLING POTATOES
V, NF, DF, GF

DUCK FAT HERB SMASHED BABY NEW
POTATOES
VEG, NF, GF

PARMESAN CRUSTED RED BABY POTATOES
VEG, NF, GF

SWEET POTATO & GRUYÈRE GRATIN
VEG, NF, GF

LEMON THYME SCALLOPED GOLD
POTATOES
V, NF, DF, GF



VEGETABLES

CHARRED BRUSSEL SPROUTS WITH WHITE
BALSAMIC GASTRIQUE
V, NF, DF, GF

TUSCAN VEGETABLE MÉLANGE WITH
FRESH LEMON JUICE
V, NF, DF, GF

TURMERIC YOGURT CAULIFLOWER WITH
FRESH MINT & PARSLEY
VEG, NF, GF

VEGAN CREAMY TOMATO & MUSHROOM
RAGU
V, NF, DF, GF

WHITE BALSAMIC GLAZED ASPARAGUS
V, NF, DF, GF

RED WINE VINEGAR ROASTED
BROCCOLINI WITH CHILI OIL
V, NF, DF, GF

SLOW BRAISED LEEKS WITH THYME &
LEMON
V, NF, DF, GF

ROASTED GARLIC THYME PARSNIP PURÉE
VEG, NF, GF

CAULIFLOWER & PARMESAN CHEESE
PURÉE
VEG, NF, GF

GRILLED RADICCHIO WITH BALSAMIC
GARLIC
V, NF, DF, GF

CHABLIS ORANGE BRAISED FENNEL
V, NF, DF, GF

SAUTÉED GARLIC SWISS CHARD WITH
ROSEMARY
V, NF, DF, GF

PAN ROASTED ALMOND BUTTER HARICOT
VERTS WITH LEMON JUICE
V, DF, GF

TRICOLOR HEIRLOOM CARROTS WITH
HONEY, HOUSEMADE RICOTTA & FRESH
MINT
V, DF, GF



delectable DESSERTS

TRÈS LA
CATERING

CHOCOLATE MERINGUE ALFAJORES

Chocolate Ganache, Lemon Meringue, Raspberry Pâte de Fruit VEG, NF

LIMONCELLO RICOTTA CAKE

Whipped Ricotta Sweet Cream, Sponge Cake, Limoncello

MILK WHITE CHOCOLATE TARTELETTE

Hazelnut Praline, Raspberry Purée Gel, Vanilla White Chocolate Cream, Cocoa Shortcrust

SESAME & VANILLA BEAN PANNA COTTA

Creamy Blueberry Custard, Fresh Raspberries NF, GF

MINI TARTS

Key Lime

Bourbon Pecan

Berries

MINI CHEESECAKE BITES

Classic NY Cheesecake

Blueberry

CLASSIC COOKIES

Chocolate Chunk

Oatmeal Raisin

Sugar



MARISCOS STATION

Shrimp Ceviche, Young Coconut with Aji Amarillo, Sea Scallop Aguachile with Compressed Jicama, Tortilla Chips & Tostadas

SLIDER STATION

Wagyu Truffle Cheesesteak, Southern Fried Chicken, Served with Seasoned Fries & Sweet Potato Fries

SUSHI STATION

Cut Rolls: California, Spicy Tuna, Avocado, Cucumber, Tuna, Salmon, Alaskan, Hawaiian, Caterpillar, Rainbow | Hand Rolls, Soy Sauce, Wasabi, Ginger

TAPAS STATION

Gambas al Ajillo | Albondigas Morunas | Spicy Cauliflower Ala Plancha | Pan Con Tomato

IBERICO HAM STATION

Live Chef Slicing with Artisan Cheeses, Crudités, Olives, Cornichons, Nuts, Mostarda, Berries, Artisan Breads

GRILLED CHEESE STATION

Farmers' Market Grilled Cheese, Grilled Cheese with Gouda & Mushrooms, The Ultimate Grilled Cheese with Bacon & Ham

ROBATA GRILL

Texas Brisket, Smoked Turkey, Carolina Pulled Jackfruit | Sides: Mac N' Cheese, Baked Beans, Braised Greens, Potato Salad, Coleslaw, Biscuits, Cornbread, Honey Butter |



POKE STATION

Base: Sushi Rice, Brown Rice, Seaweed Salad | Main: Ahi, Salmon, Sesame Beets, Grilled Chicken | Veggies & Sauces Assorted

BBQ GRILL STATION

Brisket, Smoked Turkey, Pulled Jackfruit | Mac N' Cheese, Beans, Greens, Potato Salad, Coleslaw, Biscuits, Cornbread

Sauces: KC Sweet & Spicy, Carolina Gold, Alabama White, Eastern Carolina Vinegar

STREET TACO STATION

Chili Lime Asada, Pollo Asado, Pulled Jackfruit, Homemade Chips, Guacamole, Salsas

LIVE ACTION PASTA STATION

Choice of Pastas & Sauces with Grilled Chicken, Sausage, Shrimp, or Steak | Shaved Parmesan, Chili Flakes NF

CARVING STATION

PROTEINS

Mary's Organic Chicken, Pistachio Crusted Prime Rib, Roasted Turkey, Black Cod Miso

SAUCES

Rosemary Gravy, Bordelaise, Emerald Chimichurri

SIDES

Lobster Mashed Potatoes, Roasted Brussels with Serrano, Crispy Garlic, Pomegranate

BREADS

Assorted Artisan Breads Brushed with Olive Oil



WOOD FIRE PIZZA STATION

QUATTRO FORMAGGI

Fiore di Latte Mozzarella, Fontina, Provolone, Parmesan, EVOO, Shaved Pecorino VEG, NF

SEASONAL MUSHROOM

Vegan "Cheese", Oregano, White Truffle Oil VEGAN

MARGHERITA

Crushed San Marzano Tomatoes, Fresh Basil, EVOO, Fiore di Latte, Parmesan VEG, NF

BBQ CHICKEN

Bell Peppers, Pickled Chilies, Mozzarella, Fiori di Latte NF

PEPPERONI

Mozzarella, Parmesan, House Sauce NF

ITALIANO

San Marzano, Parmesan, Fiore di Latte, Picante Salami, Speck, Arugula NF
Shaved Parmesan & Red Chili Flakes on Side. Includes Wood, Oven, & Makers

RAW BAR

PRAWNS GF, DF, NF

FRESH SHUCKED OYSTERS GF, DF, NF

CRAB LEGS GF, DF, NF

Cocktail Sauce, Horseradish, Drawn Butter, Lemon, Tabasco





Next STEPS

Our goal is to create a dining experience that feels uniquely yours. Please share any allergies, dietary preferences, or specific requests with our team. We're here to accommodate every detail with care. You're also welcome to curate your menu by selecting items from our seasonal master menu.

- 01 SELECT YOUR SERVICE STYLE
- 02 FINALIZE YOUR MENU SELECTIONS
- 03 APPROVE YOUR FINAL PROPOSAL
- 04 LET US BRING YOUR CULINARY VISION TO LIFE

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YOUR VISION. OUR *Expertise*.

At the intersection of culinary innovation, operational precision, and impeccable service lies **Très LA**.

For over two decades, we've had the privilege of bringing extraordinary events to life. Whether intimate weddings, high-profile corporate gatherings, glittering galas, or milestone celebrations of every kind, we make every moment memorable through our signature *Tiny Noticeable Touches*.

We thrive through collaboration with planners, nearlyweds, producers, creatives, and visionaries who understand that true luxury lives in the details.

As a team of dedicated hospitality professionals, we approach each event with the discipline and creativity that defines our standard. Every division—culinary, beverage, design, production, and service—moves in harmony to craft seamless, unforgettable experiences that resonate long after the last guest departs.