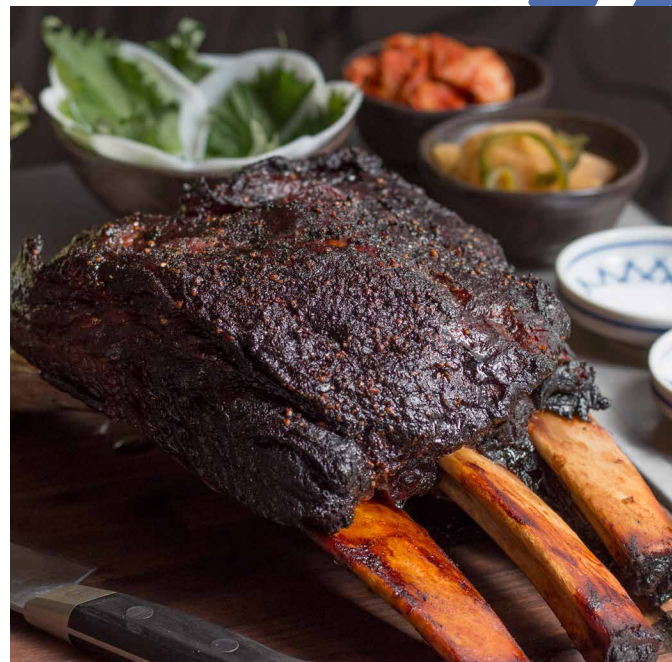
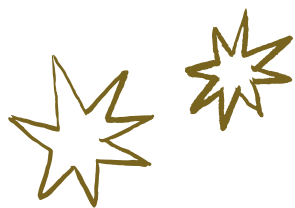




MAJORDOMO  
CATERING

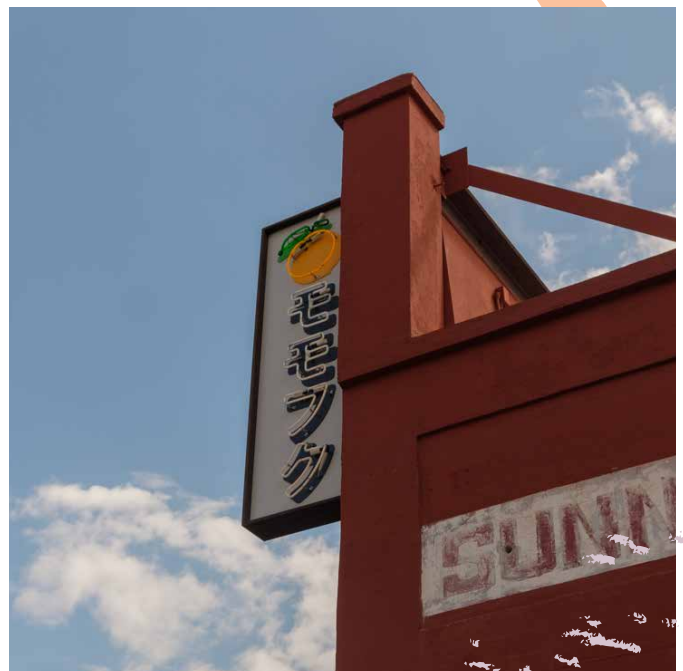






# ABOUT MAJORDOMO

Majordomo is a California restaurant from Momofuku inspired by the diverse culinary offerings of Los Angeles. It features a Chef's counter, bar, private dining room, and heated patio with artwork by James Jean and David Choe.





# SERVICES

## FULL SERVICE CATERING

Majordomo offers full service catering in a variety of service styles to enhance any type of gathering with delicious food and beverage offerings. We offer plated dinners, buffet style meals, tray passed canapes, food stations, dropoff service, or family style, which we feature nightly at our restaurant. Our chefs will work with you to build menus that can be based around your dietary needs and we have vegan, gluten free and dairy free options.

## FULL SERVICE BARTENDING

Our Sommelier and mixologists can create the perfect beverage package to accompany our food. We offer wine pairings, classic cocktails, Majordomo specialty cocktails, non-alcoholic mocktails and soft drink service.

## EVENT PLANNING

Our team can help you coordinate everything that you will need for a successful event. We can curate your equipment rental needs, organize outside vendors (valet, floral, staffing) and provide full service event planning to ensure a smooth and successful event.



### MAJORDOMO

1725 Naud Street

Los Angeles, CA 90012

Instagram: @majordomola

For more information, contact  
LAEvents@momofuku.com



# MENUS





*PASSED HORS D'OEUVRES*





## PASSED HORS D'OEUVRES

*three canape selections*

Chickpea Panisse

Shrimp Cocktail

Bounty Bowl  
*ssamjang*

Chickpea Dip with Bing Bun

Vegetable Kimbap

Beef Shank with Bing Bun

Scallops  
*daikon, finger lime, yuzu kosho*

Butter & Honey with Bing Bun

Spicy Tuna Kimbap  
*nori, scallion*

Oysters  
*kimchi consommé*

Avocado & Tofu

Crab Claws  
*yuzu mayo*

*Please note, all menus are seasonal and subject to change. Menu selections will be made 7-10 days prior to your event. Dietary restrictions and allergies may be accommodated with at least 48 hours' notice.*





*STANDING RECEPTION BUFFET STATION*







## STANDING RECEPTION BUFFET STATION

### **Smoked Bo Ssäm Package**

*whole pork shoulder with rice, lettuce, kimchi, sauces*

*includes:*

*Grilled Gai Lan with Ginger Vinaigrette*

*Bounty Bowl*

*Fried Cauliflower*

### **Whole Plate Short Rib Package**

*Smoked bone-in style ribs with beef rice, ssäm, condiments*

*includes:*

*Crispy Ryu Potatoes*

*Grilled Gai Lan with Ginger Vinaigrette*

*Bounty Bowl*

*Fried Cauliflower*

### **Bing Bar**

*(may be added on to either package)*

*Beef Shank*

*Chickpea Hozon*

*Country Ham*

*Butter & Honey*

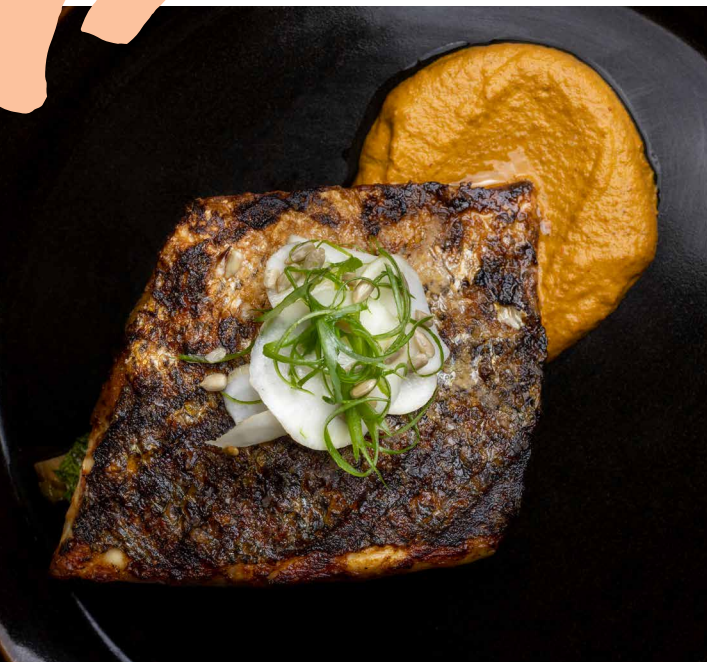
*Cultured Butter & Caviar*

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MULTI COURSE DINNER







## Three Course Dinner Served Family or Buffet Style

### Course 1

#### Bing Bread and choice of 2 of the following for the table to share:

Chickpea Dip, Cultured Butter & Honey, Smoked Eggplant & Pine Nut

#### Choice of 1 (entire party must get the same option)

Marinated Mushroom Salad  
pistachio, radish (VG)

Bounty Bowl and Dips (VG)

Baby Market Lettuce Salad  
lemon vinaigrette, pepita brittle

Snap Pea Salad  
horseradish (seasonal, VG)

Summer Squash Salad  
gochujang vinaigrette, crispy shallot (seasonal, VG)

### Course 2

#### Choice of 1 (entire party must get the same option)

Miso Marinated Cod  
bok choy with ginger vinaigrette

Roasted Pork Belly  
grilled cabbage and bagna cauda

Grilled Chicken  
ginger scallion sauce, rice

Smoked Cauliflower  
pineapple vinaigrette, carrot romesco (VG, GF)

### Course 3

#### Choice of 1 (entire party must get the same option)

Spiced Pot de Crème, Seasonal Fruit (VG, GF), or Seasonal Pavlova (can be done GF)

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## Three Course Dinner Served Family or Buffet Style

### Course 1

#### Bing Bread and choice of 2 of the following for the table to share:

Chickpea Dip, Cultured Butter & Honey, Smoked Eggplant & Pine Nut, Country Ham Plate

#### Choice of 1 (entire party must get the same option)

Marinated Mushroom Salad  
pistachio, radish (VG)

Summer Squash Salad  
gochujang vinaigrette, crispy shallot (seasonal, VG)

Bounty Bowl and Dips (VG)

Tomato Salad  
sherry vin, shiso, sesame (seasonal, VG, can be done GF)

Baby Market Lettuce Salad  
lemon vinaigrette, pepita brittle

Snap Pea Salad  
horseradish (seasonal, VG)

Little Gem Salad  
anchovy miso vinaigrette, smoked trout roe

### Course 2

#### Choice of 1

Miso Marinated Cod  
bok choy with ginger vinaigrette

Roasted Pork Belly  
grilled cabbage and bagna cauda

Grilled Chicken  
ginger scallion sauce, rice

Smoked Cauliflower  
pineapple vinaigrette, carrot romesco (VG, GF)

Grilled Hanger Steak  
maitake mushroom

### Course 3

#### Choice of 1 (entire party must get the same option)

Seasonal Pavlova (can be done GF), Seasonal Fruit Plate (VG, GF), Seasonal Berry Trifle, or Rice Pudding

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BEVERAGE





## **BEVERAGE PACKAGE 1**

3 Hour Beverage Service  
Beer & Wine Only

## **BEVERAGE PACKAGE 2**

3 Hour Beverage Service  
Spirits, Beer & Wine

## **BEVERAGE PACKAGE 3**

3 Hour Beverage Service  
Cocktails, Spirits, Beer & Wine

**All packages include non alcoholic beverages.**

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