



DANNY'S

Venice Beach Bistro & Bar

23 Windward Avenue, Venice, CA 90291
Phone 310-566-5610 Fax 310- 823-5397



2009 Suggested Sit Down Value Brunch & Lunch Menus

All suggested menus exclude Beverages, Alcohol, Bar Fee (if any), Tax and Gratuity. Price Effective 9/1/2009

These Menus provide our best discounted pricing and most prompt service for groups coming to Danny's at Venice Beach. Each guest receives the same meal selection. Please see our Basic Drink Plans below for drink prices. We have hors d'oeuvre and other menu selections as well for your consideration.

Doors Brunch

\$17.95 per person

On the Table: House Made Scones & Jam

Salad: Fresh Fruit Salad

Entree: Our Famous Coast Toast with Syrup
Apple Wood Bacon

The Beach Boys Brunch

\$21.95 per person

On the Table: House Made Scones & Jam

Salad: Fresh Fruit Salad

Entree: Smoked Salmon & Scrambled Eggs
Bagel, Cream Cheese, Bermuda Onion, Capers

The Charlie Chaplin Lunch

\$19.95 per person

Salad: California Field Greens, *Balsamic Vinaigrette*

Entree: Kobe Beef Chili (served with Grated Cheese, Sour Cream, Onions), French Fries

Family Style Dessert: Platters of Mini Brownies & Lemon Bars

The W.C Fields Lunch

\$21.95 per person

Family Style Hors d'oeuvres: Hummos, Black Olives & Pita Bread

Entree: Caesar Salad with Grilled Chicken, French Fries

Family Style Dessert: Platters of Chocolate Chip Cookies

The Jim Morrison Lunch

19.95 per person

Cup of Soup: Seasonal Soup such as Chicken Noodle, Split Pea, etc,

Entree: Grilled Cajun Chicken Breast Sandwich, *Jack Cheese, Grilled Red Onions, Tomato, Avocado,*
French Fries, Cole Slaw

Family Style Dessert: Platters of White Chocolate Chip & Macadamia Nut Cookies

The Stan Laurel Lunch

\$17.95 per person

Family Style Hors d'oeuvres: Fresh Made Potato Chips, *Ranch Dressing Dip*

Entree: Albacore Tuna Salad on Country White

French Fries, Cole Slaw

Dessert: Scoop of Sorbet



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2009 Suggested Sit Down Value Dinner Menus

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The Ray Bradbury Dinner

\$23.95 per person

Salad: California Field Greens, *Balsamic Vinaigrette*

Entree: Grilled Chicken Breast (*Garlic Mushroom Sauce*)
Sautéed Spinach, Mashed Potatoes

Dessert: Platters of Mini Brownies & Lemon Bars

Marilyn Monroe Dinner

\$21.95 per person

Family Style Hors d'oeuvres: Danny's Nachos

Entree: Soft Chicken Tacos (3), *Pico de Gallo*
Black Beans, Rice, Guacamole

Dessert: Platters of Chocolate Chip Cookies

Buster Keaton Dinner

\$27.95 per person

Cup of Soup: Seasonal Soup such as Chicken Noodle, Split Pea, etc,

Entree: Grilled Atlantic Salmon (*Lemon Butter*)
Green Beans, Mashed Potatoes

Dessert: Platters of White Chocolate Chip & Macadamia Nut Cookies

Joe Gold Dinner

\$24.95 per person

Salad: Caesar Salad

Entree: Spaghetti and Turkey Meatballs, *Garlic Bread*

Dessert: Ice Cream Sundae

The Governator Dinner

\$24.95 per person

Salad: California Field Greens, *Balsamic Vinaigrette*

Entree: Chicken Parmesan,
Green String Beans, Mashed Potatoes

Dessert: Cheese Cake

BASIC DRINK PLANS

Service though the Meal, up to 3 Hours

Ice Tea, Lemonade and Sodas **add \$3.00 p.p.**

A glass of Fresh Orange Juice or Fresh Grapefruit Juice **add \$4.00 p.p.**

Brunch Fresh Orange Juice, Mimosa, House Made Bloody Mary **add \$14.50 p.p.**

Beer (3) and Red and White Wine **add \$15.00 p.p.**

Well Bar, Beer (3) and Red and White Wine **add \$21.00 p.p.**

Call Bar, Beer (3) and Red and White Wine **add \$30.00 p.p.**

Super Premium Bar, Beer (3) and Red and White Wine **add \$36.00 p.p.**

2009 Special Event Hors d'oeuvres Choices

Prices quoted based on a minimum of 50 pieces each. Does not include Tax & Gratuity.
Please order at least 1 week in advance. **Effective Oct 15, 2009**

HOT PARTY HORS D' OEUVRES

Mini Pacific Crab Cakes

Petit, Golden Brown Crab Cakes served with Chipotle Dipping Sauce 3.50
Served with Crème Fraiche and Caviar 4.50

Grilled Chicken Pot Stickers

One of the most popular party hors d'oeuvres served with Soy-Orange Dipping Sauce 2.50

Chinese Vegetarian Egg Roll

Lightly Fried, filled with Fresh Vegetables and served with a Honey Mustard Dipping Sauce 3.25

Eggplant Rollatini

Goat Cheese wrapped in Grilled Eggplant with herbed oil 2.50

5 Mushroom and Cheese Tarts

Blend of Cheeses and Mushrooms in Puff Pastry Shell 2.75

Spinach & Feta Spanikopitas

Classic Filo Dough filled with Feta Cheese and Spinach 2.50

Maryland Crab Stuffed Cremini Mushroom

Cremini Mushroom Caps stuffed with a Crab Meat Salad 3.00

Petite Lamb Chops with Mint Infusion

Individual Grilled Tender Petit Lamb with a Mint Infusion Sauce 3.50

Baby Back BBQ Pork Riblet

A Tiki favorite 2.50

Hot Soup served in Espresso Cups

Lobster Bisque 3.50

Chili with Meat & Beans 3.50

Fanciful Quesadillas (6 pieces each) served with Guacamole

Michael Robert's Brie & Grape 8.00

Grilled Chicken, Cheese & Tomatillo Salsa 8.00

Canal Club Famous Carne Asada & Coloradito Chili 9.00

6" Hot Party Skewers

Sauce choices are:

Peanut Satay, BBQ, Teriyaki, Tomatillo, Coloradito, Ponzu, Pico de Gallo Sauces

Chicken Satay 3.00

Grilled Shrimp 3.75

Grilled Vegetable 2.50

Grilled Beef Filet 3.50

HOT STATIONS

Fried Calamari, Chipolte Dip Sauce 3.25 p.p.

Buffalo Chicken Wings, Housemade Ranch Dip 4.75 p.p.

COLD PARTY HORS D' OEUVRES

Peppered Sirloin

Medium Rare Peppered Sirloin Steak on Crostini with Arugula
3.25

Olive Tapanade and Goat Cheese Bruschetta

Light, Mediterranean classic
2.75

Tuna Tartare on Won Ton Crisps

Our famous Tuna Tartare served on a crisp fried Wonton triangle
3.00

Smoked Salmon on Walnut Raisin Toast

Scottish Salmon served with Herbed Cream Cheese on Walnut Toast
3.00

Tomato, Mozzarella & Basil Skewer

Classic combination
2.75

Ahi Bruschetta

Fresh Ahi Tuna with Daikon Sprouts and Chinese Mustard Sauce on Bruschetta
3.00

Stuffed Cold Endive

A light party favorite filled with...
Bacon and Maytag Blue Cheese 2.75
Goat Cheese & Colored Peppers 2.75
Champagne Gorgonzola & Mushroom 2.95
Curried Chicken Salad 2.75

COLD STATIONS

Cold Seafood Station

Jumbo Shrimp Cocktail, Louis Dipping Sauce 3.25
Crack Crab Claws, Bloody Mary Cocktail Dipping Sauce 3.00

Mini Sandwich Stations

Tarragon Chicken Salad Mini Sandwiches – 3.75
Sliders (Mini Angus Burgers with Cheese) – 4.25
Sliced Roast Beef, Arugula and Horseradish Cream 4.75.
Grilled Vegetables and Pesto Mayo on a Mini Kaiser Roll 3.00
Sliced Roast Turkey Breast with Cranberry Chutney on a Mini Kaiser Roll 4.50

Cold Soup served in Espresso Cups

Gazpacho 2.50
Sweet Pea and Mint 2.50

Nibbles

Chips, Salsa & Guacamole 3.25 p.p.
Vegetable Crudités with Yoghurt Dill Dip 2.75 p.p.
Cheese and Crackers .5.95 p.p.
Hummos and Pita Bread 2.75 p.p.

CLASSIC SUSHI ROLLS

** indicates favorites for parties*

*California (Fresh Snow Crab) Roll	7.5
*Cucumber & Avocado	6.
Eel & Cucumber	5.
Eel & Avocado	7.5
New York.....	7.5
Philadelphia (Salmon, cream cheese, cucumber).....	8.5
Salmon	7.5
Scallop.....	7.
Spicy Shrimp.....	6.5
Spicy Scallop	7.5
*Spicy Tuna.....	7.5
Spicy Yellowtail	7.
*Sunset (Baked Salmon)	6.5
Tuna	7.5
Vegetable.....	6.
Yellowtail	7.

SPECIALTY SUSHI ROLLS

Shrimp Tempura Roll – *Deep Fried Shrimp, Cucumber, Kaiware, Smelt eggs, Spicy Mayo* 10.

Crunch Roll– *Two Tempura Shrimp, Avocado, Smelt Eggs with Eel Sauce* 12.

Sashimi Roll – *Tuna, Yellowtail, Salmon, Shrimp Wrapped in Thin Sliced Radish with Asparagus, Kaiware, Cucumber & Avocado* 16.

Yellowtail Fever Roll– *With Green Onions and Shiso; Wrapped with Avocado and Yellowtail* 18.

Lobster Roll – *Baked Lobster Wrapped with Asparagus, Smelt Eggs & Shrimp* 14.

Caterpillar Roll – *Eel & Cucumber roll wrapped in Avocado* 12.

Baked Alaska Roll – *Salmon Roll Wrapped with Halibut and Topped with Spicy Mayo* 16.

Spider Roll – *Deep Fried Soft Shell Crab, Cucumber, Avocado, Kaiware & Smelt Eggs* 15.

Dragon Roll – *Crab Meat & Smelt Eggs Wrapped with Eel. Served with Gobo, Shiso & Eel Sauce* 20.

Rainbow Roll – *California Roll with Shrimp, Yellowtail, Salmon, Tuna, Halibut and Avocado all wrapped on the outside* 15.

Shrimp Volcano Roll – *Two Tempura Shrimp, Avocado, Smelt Eggs Topped with Spicy Tuna* 16.

Volcano Roll – *California Roll Topped with Spicy Tuna* 12.

Tuna Fever Roll 17.

Salmon Fever Roll 15.

James' Beach, Canal Club, Danny's

2009 Special Event House Made Dessert Options

Prices are Per Person except where noted. Ask about our seasonal desserts

Prices Effective 09/09

Our House-made Desserts

Flourless Chocolate Cake	6.00
Grandmother's Triple Chocolate Cake	6.00
Lemon Tart with Raspberry Sauce	6.00
Individual Key Lime Pies	6.50
Carrot Cake	6.00
Coconut Cake	6.00
Cheesecake	6.00
Warm Chocolate Volcano with Vanilla Ice Cream	6.00

Fruit & Ice Creams

Sorbet or Ice Cream	3.50
Pittsburgh Pecan Ball Sundae	6.50
Ice Cream Sundae	5.50
Ice Cream Sundae Bar	7.50
Fresh Fruit Skewers	2.00 each

Desserts in Espresso Cups

Mini Crème Brulee	2.75 each
Mini Chocolate Pudding	2.25 each
Mini Butterscotch, Sea Salt & Whipped Cream	2.25 each

Bite Size Desserts

Fresh Baked Chocolate Chip or White Chocolate Chip & Macadamia Nut Cookies	1.25 each
Home Made Holiday Cookies	1.25 each
Mini Lemon Bars or Brownies (min 50 guests)	1.50 each
Mini Fruit Tarts (min 50 guests)	2.50 each
Chocolate Dipped Strawberries	1.50 each

Chocolate Fountain

Liquid Dark Chocolate in a flowing fountain with Cut Fruit on skewers for Dipping.
Minimum 30 guests \$7.50 p.p.
Add Cream Filled Profiteroles on skewers for dipping 1.50 p.p.

Our House-made Whole Cakes & Birthday Cakes

Cake: White, Chocolate or Black & White, **Icing:** White or Chocolate

Filling: White, Chocolate, Lemon, Raspberry, Strawberry or Berries & Whipped Cream

8" Round (serves 8 – 11)	49.00
Two Layer Small (1/4) Rectangular (serves 12 – 20)	75.00
Three Layer Small (1/4) Rectangular (serves 21 - 30)	120.00
Two Layer Medium (1/2) Rectangular (serves 31 – 40)	135.00
Three Layer Medium (1/2) Rectangular (serves 41 - 55)	150.00
Two Layer Large Rectangular (serves 56 – 80)	195.00