



## CASA Restaurant

*Say Feliz Navidad With Nuevo Latino Cuisine*

by Kathryn Maese

**DOWNTOWN LOS ANGELES** - Planning a holiday office party doesn't need to be complicated, especially when there are dozens of Downtown Los Angeles locations from which to choose. To that end, we're putting the spotlight on six new venues that have opened in the last year (or are set to debut in the next two months) that will give a fresh spin to your annual fete.

Each space offers an element of spectacle, novelty or hipness that will turn a humdrum event into a homerun. You'll get props for snagging one of the newest spots in town, and your co-workers will have a memorable party to talk about well into the new year.



Set to open in December on the bottom of Two Cal Plaza, this hot new cocina and cantina is already revving up for the holiday party season. You can start booking now, and the restaurant can work with groups of 30 to 200 people.

A gourmet, seasonal Mexican menu coupled with a stylish indoor-outdoor restaurant will make you feel right at home at CASA. Rendering courtesy of CASA.

A booking here will literally give you one of the first experiences at the sultry Mexican eatery with a seasonal menu devised by Executive Chef Kris Morningstar (formerly of Blue Velvet). The restaurant has a sculptural quality to it, with curved walls and pod-like dining areas. The patio features a bar and fire pit, so you can take the party outdoors.

Casa is offering three holiday catering packages: the Feliz Navidad is \$55 per person and includes three passed hors d'oeuvres, a holiday specialty drink and two upscale food stations with a dessert choice; the Navidad Blanca package is \$70 per person and offers four passed hors d'oeuvres, a holiday specialty drink, two upscale and one premium food stations and a dessert choice; and the Deck the Halls package for \$85 per person, which offers five passed hors d'oeuvres, the holiday drink, three premium food stations and a dessert table. Among the passed bites, or bocaditos, are empanadas with chicken mole poblano, rock cod ceviche, lobster and shrimp flautas and Mexican meatballs. Food stations feature a taco bar (with a duck confit version), enchiladas, tamales and desserts such as tres leches terrine with passion fruit mousse.

This space was made for a good party, especially considering it will include a circular sueno room with a star-studded ceiling and lots of pillows for lounging.

At 350 S. Grand Ave., (310) 528-9455.

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