MAGNIFIQUE MEETINGS
AT SOFITEL LOS ANGELES AT BEVERLY HILLS
A 24.75% taxable administrative fee (16.50% to banquet staff and 8.25% to banquet and catering management) and prevailing California sales tax which is currently 9.5% will be applied to all food and beverage pricing. Above pricing is based on per person unless indicated as per item. A charge of $250 plus administrative fee prevailing tax will be applied to all served meal functions consisting of less than 25 guests. All prices subject to change.
## CONTINENTAL BREAKFAST - $35

- **Up to 60 minutes of service**
- Freshly Squeezed Orange and Cranberry Juice
- Smoothie Shooters
- Fresh Seasonal Fruit and Berries
- Mini Croissant & Chocolate Croissant, French Baguette, Assorted Mini Muffins
- Butter, Marmalade and Fruit Preserves
- Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

## AMERICAN BREAKFAST - $48

- **Up to 60 minutes of service**
- Additional hour of service $9.60
- Choice of Two Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple
- Fresh Seasonal Fruit and Berries
- Scrambled Eggs with Fresh Chives
- Roasted Red Potatoes with Braised Bell Peppers
- Applewood Smoked Bacon and Chicken Sausage
- Mini Croissant & Chocolate Croissant, French Baguette, Assorted Mini Muffins
- Butter, Marmalade and Fruit Preserves
- Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

## PLATED BREAKFAST - $48

- **Maximum of 100 guests**
- Mini Croissant & Chocolate Croissant, French Baguette, Assorted Mini Muffins
- Freshly Squeezed Orange and Cranberry Juice
- Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

### Choose 1 First Course
- Seasonal Fruit & Berries
- Yogurt Parfait
- Oatmeal, Maple Syrup, Banana & Golden Raisins

### Choose 1 Main Course
- Scrambled Eggs with Fresh Chives
- Asparagus Frittata with Squash Blossom, Tomato & Basil
- Eggs Benedict ($3)
- NY Strip & Scrambled Eggs ($12)

### Choose 2 Sides
- Applewood Smoked Bacon
- Pork Sausage Links
- Chicken & Apple Sausage
- Turkey Bacon
- Hash Brown Potatoes
  - Breakfast Potatoes, Hash browns or Diced Potatoes

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BREAKFAST STATIONS

Up to 60 minutes of service

**Bagel Bar - $22**
25 guests minimum

Bagels (Choice of 3)
Plain, Whole Wheat, Onion, Cinnamon Raisin, Everything, Cheese Onion, Blueberry

Cream Cheese (Choice of 3)
Plain, Herb Garden, Truffle, Reduced Fat, Olive, Jalapeño Tomato, Bacon, Scallion,

Santa Barbara Smoked House Salmon, Red Onion, Capers, Lemon

**Omelette Station - $25**
$250 per Chef (1 per 70 guests)
25 guests minimum

Free Range Eggs, Egg Whites
Assorted Toppings: Tomatoes, Spinach, Basil, Onions, Mushrooms, Bell Peppers, Jalapeños, Bacon, Chorizo
Ham, Swiss and Cheddar Cheese

**BREAKFAST BUFFET ENHANCEMENTS**

**Price per item**

Seasonal Whole Fruit ($5)
Yogurt ($5)
Kind Granola Bars ($5)
Seasonal Fruit Shooters ($5)

**BREAKFAST BUFFET ENHANCEMENTS**

Granola Parfait ($6)
Fruit Platter ($12)
Assorted Cereals with Milk ($7)
Oatmeal with raisins ($9)
Ham & Cheese Filled Petit Pain ($12)
Eggs Benedict: English Muffin, Canadian Bacon, Poached Egg, Hollandaise ($14)
Buttermilk Pancakes, Maple Syrup, Powdered Sugar ($8)
Blueberry Pancakes, Maple Syrup, Powdered Sugar ($9)
Belgian Waffles, Maple Syrup, Whipped Cream, Powder Sugar ($12)
Croissant French Toast, Maple Syrup, Whipped Cream ($8)
Mini Spanish Omelette, Onion Bell Pepper Sauce, Cilantro, Pepper Jack Cheese ($9)
Bagels and Cream Cheese ($7)
Scrambled Eggs ($6)
Breakfast Burrito ($10)
Breakfast Potatoes, Hashbrowns or Diced Potatoes ($6)

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BEVERLY BRUNCH - $65
Minimum of 25 guests, up to 60 minutes of service

Buffet
Seasonal Smoothie Shooters
Fresh Seasonal Fruit and Berries
Mini Croissant, Chocolate Croissant, French Baguette, Assorted Mini Muffins, Butter, Marmalade and Fruit Preserves
Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

Selection of 1 item per category
Salads: Garden Goddess Salad, Farmers Market Salad, or Chef’s Seasonal Salad
Eggs: Scrambled Eggs with Cheese, Egg White Frittata, or Farm Egg Omelet with Cheese
Proteins: Applewood Smoked Bacon, Chicken Sausage, Turkey Bacon, or Turkey Sausage
Bread: Buttermilk pancakes or French toast
Side: Roasted Red Potatoes or Hash Browns

Selection of 2 items
Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple

MAGNIFIQUE BRUNCH - $75
Minimum of 25 guests, up to 60 minutes of service

Buffet
Fresh Seasonal Fruit and Berries
Steel-Cut Oatmeal with Berries and Brown Sugar
Scrambled Eggs with Chives
Applewood Smoked Bacon and Chicken Sausage
Smoked Salmon, Lemon, Capers and Red Onion
Bagel Bar and Cream Cheese
Peanut Butter, Nutella, Butter, Marmalade and Fruit Preserves
Croissant French Toast, Maple Syrup, Whipped Cream
Spring Mix Salad with Champagne Vinaigrette
Organic Tuscan Kale Caesar Salad, Parmesan
Seared Salmon, Horseradish Cream
Chicken Paillard, Arugula Pesto

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FRENCH CORNER - $18

Up to 60 Minutes of Service

- Mini Croissants
- Chocolate Croissants
- French Baguette
- Assorted Mini Muffins

MILK & COOKIES - $18

Up to 60 Minutes of Service

- Assorted Cookies: Chocolate Chip, Peanut Butter, Snickerdoodle, and Oatmeal & Raisin
- Cold Milk: Regular, Almond or Soy

ENERGIZED BREAK - $22

Up to 60 Minutes of Service

- Trail Mix
- Kind Bars
- Veggie Chips
- Date Energy Drink
- Matcha Green Smoothie

FOCUSED BREAK - $24

Up to 60 Minutes of Service

- Fruit Smoothies
- Granola Parfaits
- Chilled Cucumber Shooters
- Seasonal Fruit and Berries
- Trail Mix

MEDITERRANEAN MARKET - $24

Up to 60 Minutes of Service

- Seasonal Crudité, Herb Yogurt and Carrot Harissa Dipping Sauce
- Hummus, Tabbouleh, Babaganoush & Tzatziki with Homemade Lavash & Pita Bread
- Cucumber Mint Water

CHEESE AND CHARCUTERIE - $35

Minimum of 15 Guests, up to 60 Minutes of Service

- Selection of three French and Californian Cheese
- Saucisson Sec, Country Pate and Coppa
- Assorted French Breads and Butter
- Assorted Sea Salts
- Cornichons
- Marinated Olives
- Dried Fruits and Nuts
A LA CARTE BEVERAGES

Coke, Diet Coke, Sprite ($6/item)
Red Bull/Red Bull Sugar Free ($7/item)
Individual Evian or Ferrarelle ($6/item)
Large Evian or Ferrarelle ($10/item)
Lavazza Coffee, Decaffeinated Coffee by the Gallon ($90/gallon)

BREAK ENHANCEMENTS

(prices below are based on adding the item to the break packages listed on page 5. A 20% surcharge will apply if a package not selected)

Seasonal Whole Fruit ($5/item)
Yogurt ($5/item)
Kind Granola Bar ($5/item)
Candy Bar ($5/item)
Haagen Dazs Ice Cream Bar ($6/item)
Bags of Kettle Chips ($5/item)
Trail Mix ($6/person)
Seasonal Fruit Platter with Berries ($12/person)
Seasonal Crudité with Dip ($13/person)
Hummus and Pita Bread ($8/person)
Assorted Brownies ($45/dz)
Assorted Cookies ($45/dz)
Chips with Salsa and Guacamole ($12)
WORKING COLD LUNCH BUFFET - $55

1 soup / 2 salads / 3 sandwiches / 1 dessert
Minimum 25 guests for up to 60 Minutes of Service
Additional hour of service $11.00

SOUP
Vegan Tomato Basil V/GF
French Onion Soup, Cheese Crostini

SALAD
Organic Tuscan Kale Caesar Salad, Parmesan VG
Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil VG
Scarlet Quinoa, Arugula, Organic Baby Beets, Vella Dry Jack, Sherry Vinaigrette VG
Spinach with Apple, Pecan, Feta & Cider Vinaigrette VG
Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette VG

SANDWICHES
Caesar Chicken Wrap: Grilled Lemon Marinated Chicken Breast, Romaine Heart, Parmesan, Housemade Caesar Dressing
Slow Roasted Rib Eye: Sliced Slow Roasted Rib Eye, Shallot Marmalade, Baby Spinach, Dijon Spread on Crispy French Baguette
Smoked Salmon Lox Sandwich: Sliced Tomato, Cucumber, Watercress, Dill Aioli, Sourdough Bread
Riviera Vegetable Wrap: Hummus Spread, Oven Dried Tomato, Grilled Zucchini, Roasted Bell Pepper, Basil, Spinach V
Turkey Club: Sliced Turkey Breast, Applewood Smoked Bacon, Spicy Aioli, Arugula, Tomato Concassé on Mini Brioche Bun
Falafel Wrap: Housemade Lavash, Pickled Fennel, Baby Lettuce, Lebneh, Chermoula VG
Grilled Chicken Sandwich: Grilled Chicken, Boursin Cheese, Roasted Red Pepper, Arugula, Rouille on a Ciabatta Roll

DESSERTS
Assorted French Mini Pastries: Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Canelé de Bordeaux, Chef’s Choice Mini Eclair
Assorted Cookies and Brownies: Chocolate Chips, Oatmeal and Coconut Macaroon, Dark Valrhona Chocolate Madeleine, Espresso Brownie
All Around Berries: Blueberry Clafoutis, Berry Tartlet, Raspberry Pistachio Cake, Chocolate Chambord Mousse

BEVERAGE SERVICE ADD ON - $5

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

GF Gluten Free VG Vegetarian V Vegan
WORKING LUNCH BUFFET – $66  

1 soup / 2 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert 
Minimum 25 guests for up to 60 Minutes of Service  

SOUP 

Vegan Tomato Basil V/GF  
French Onion Soup, Cheese Crostini  

SALAD 

Organic Tuscan Kale Caesar Salad, Parmesan VG  
Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil VG  
Scarlet Quinoa, Organic Baby Beets, Vella Dry jack, Sherry Vinaigrette VG  
Spinach with Apple, Pecan, Feta & Cider Vinaigrette VG  
Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette VG  

ENTREES 

Fish:  
Tilapia, Ginger and Scallion Sauce GF  
Fennel Pollen Roasted Seabass, Fine Herbs Nage GF  
Seared Steelhead Salmon, Black Olive Vinaigrette GF  

Poultry: 
Chicken Veloute, Mushrooms GF  
Mary’s Roasted Chicken, Roasted Balsamic Jus GF  
Garden Herbs Chicken Piccata, Lemon Sauce GF  

Meat: 
Braised Short Rib GF  
Cumin Marinated Grilled Skirt Steak GF  
Roasted Rib Eye, Red Wine Sauce GF (Minimum 25 guests)  

Vegetarian: 
Wild Mushroom Risotto, Asparagus, Truffle Cream VG  
Ancient Grain Bowl, Quinoa, Farro, Bulgar with Spicy Tomato Sauce V/GF  
Vegetable Paella, Saffron Rice, Fennel, Patty Pan, Squash V/GF  

SIDES 

Buttermilk Mashed Potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted Potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash  

DESSERTS 

Assorted French Mini Pastries: Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Canelé de Bordeaux, Chef’s Choice Mini Éclair  
Assorted Cookies and Brownies: Chocolate Chips, Oatmeal and Coconut Macaroon, Dark Valrhona Chocolate Madeleine, Espresso Brownie  
All Around Berries: Blueberry Clafoutis, Berry Tartlet, Raspberry Pistachio Cake, Chocolate Chambord Mousse  

BEVERAGE SERVICE ADD ON – $5  

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk  

GF Gluten Free VG Vegetarian V Vegan
SALAD BAR LUNCH BUFFET - $45

**LETTUCE**

Choose 3

Spring Mix
Romaine
Iceberg
Baby Kale

**CHEESE**

Choose 3

Shredded Cheddar
Mozzarella
Pepper Jack
Crumbled Blue

**ADDITIONS**

Diced Onion
Scallion
Bell Pepper
Carrots
Celery
Tomato
Cucumber
Hardboiled Egg

Crumbled Bacon
Diced Chicken
Ham

Croutons
Toasted Almonds
Candied Walnuts

Balsamic
Ranch
Blue Cheese
Olive Oil
Champagne & Lemon Vinegar

**BEVERAGE SERVICE ADD ON - $5**

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

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PLATED LUNCH - $72

1 soup or 1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert
Minimum 40 guests

SOUP
Vegan Tomato Basil VG
French Onion Soup, Cheese Crostini

SALAD
Organic Tuscan Kale Caesar Salad, Parmesan VG
Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil VG
Scarlet Quinoa, Arugula, Organic Baby Beets, Vella Dry jack, Sherry Vinaigrette VG
Spinach with Apple, Pecan, Feta & Cider Vinaigrette VG
Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette VG

ENTREES
Fish:
Tilapia, Ginger and Scallion Sauce GF
Fennel Pollen Roasted Seabass, Fine Herbs Nage GF
Seared Steelhead Salmon, Black Olive Vinaigrette GF

Poultry:
Chicken Veloute, Mushrooms GF
Mary’s Roasted Chicken, Roasted Balsamic Jus GF
Garden Herbs Chicken Piccata, Lemon Sauce GF

Meat:
Braised Short Rib & Jus GF
Roasted Rib Eye, Red Wine Sauce GF
Cumin Marinated Skirt Steak GF

Vegetarian:
Wild Mushroom Risotto, Asparagus, Truffle Cream VG
Ancient Grain Bowl, Quinoa, Farro, Bulgar with Spicy Tomato Sauce V/GF
Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash V/GF

SIDES
Buttermilk Mashed Potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted Potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

DESSERTS
Seasonal Fruit Tart, Pastry Cream
New York Cheesecake
Berry Tartlet, Brown Butter Filing
Classic Opera, Moist Sponge Cake, Coffee & Chocolate Layers
Assorted French Mini Pastries: Classic Opera, Berry Tartlet, Chef’s Choice Mini Éclair
Final Protein Count Must Be Decided Upon 3 Days Prior to Event

BEVERAGE SERVICE ADD ON - $5
Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas,
Half & Half, 2% Milk, Soy Milk, Almond Milk

GF Gluten Free VG Vegetarian V Vegan

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BOXED LUNCH

Choice of 1 salad & 2 sandwiches - $40
Choice of 1 salad & 3 sandwiches - $45

Maximum 100 guests
Dine in fee of $250

SALAD

Little Gem Caesar Salad, Shaved Parmesan, Anchovies, Focaccia Croutons, Caesar Dressing VG

Spring Green Mix Salad – Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette VG

SIDES (EACH LUNCH BOX CONTAINS)

Whole Fruit
Gourmet Bag of Kettle Chips
Cookie or Brownie

SANDWICHES

Caesar Chicken Wrap: Grilled Lemon Marinated Chicken Breast, Romaine Heart, Parmesan, Housemade Caesar Dressing

Slow Roasted Rib Eye: Sliced Slow Roasted Rib Eye, Shallot Marmalade, Baby Spinach, Dijon Spread on Crispy French Baguette

Smoked Salmon Lox Sandwich: Sliced Tomato, Cucumber, Watercress, Dill Aioli, Sourdough Bread V

Riviera Vegetable Wrap: Hummus Spread, Oven Dried Tomato, Grilled Zucchini, Roasted Bell Pepper, Basil, Spinach

Turkey Club: Sliced Turkey Breast, Applewood Smoked Bacon, Spicy Aioli, Arugula, Tomato Concassé on Mini Brioche Bun

Falafel Wrap: Housemade Lavash, Pickled Fennel, Baby Lettuce, Lebneh, Chermoula VG

Grilled Chicken Sandwich: Grilled Chicken, Boursin Cheese, Roasted Red Pepper, Arugula, Rouille on a Ciabatta Roll

BEVERAGE

Assorted Sodas

Still Bottled Water (No Glass Bottles)

GF Gluten Free VG Vegetarian V Vegan

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DINNER BUFFET

2 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert – $85
1 soup / 3 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert – $95
Minimum 40 guests for up to 120 Minutes of Service

SOUP
Vegan Tomato Basil V/GF
French Onion Soup, Cheese Crostini
Lobster Bisque (Additional $3)

SALAD
Organic Tuscan Kale Caesar Salad, Parmesan VG
Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil VG
Scarlet Quinoa, Arugula, Organic Baby Beets, Vella Dry Jack, Sherry Vinaigrette VG
Spinach with Apple, Pecan, Feta & Cider Vinaigrette VG
Spring Green Mix Salad – Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette VG

ENTREES
Fish:
- Tilapia, Ginger and Scallion Sauce GF
- Fennel Pollen Roasted Seabass, Fine Herbs Nage GF
- Seared Steelhead Salmon, Black Olive Vinaigrette GF

Poultry:
- Chicken Veloute, Mushrooms GF
- Mary’s Roasted Chicken, Roasted Balsamic Jus GF
- Garden Herbs Chicken Piccata, Lemon Sauce GF

Meat:
- Braised Short Rib GF
- Cumin Marinated Grilled Skirt Steak GF
- Roasted Rib Eye, Red Wine Sauce (Minimum 25 guests) GF

Vegetarian:
- Wild Mushroom Risotto, Asparagus, Truffle Cream VG
- Ancient Grain Bowl, Quinoa, Farro, Bulgur with Spicy Tomato Sauce V/GF
- Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash V/GF

SIDES
Buttermilk Mashed Potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted Potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

DESSERTS
Assorted French Mini Pastries: Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Canelé de Bordeaux, Chef’s Choice Mini Éclair

All Around Berries: Blueberry Clafoutis, Strawberry Brown Butter Filing Tartlet, Raspberry Pistachio Cake, Chocolate Chambord Mousse

All Around Chocolate: Classic Opera, Chocolate Mini Éclair, Flourless Chocolate Cake, Mocha Mousse, Chocolate Grand Marnier Hazelnut Bar, Chocolate Covered Strawberry

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

GF Gluten Free VG Vegetarian V Vegan

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PLATED DINNER
1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - $90
1 soup / 1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - $100
Minimum 40 guests

SOUP
Vegan Tomato Basil V/GF
French Onion Soup, Cheese Crostini
Lobster Bisque (Additional $3)

SALAD
Organic Tuscan Kale Caesar Salad, Parmesan VG
Seasonal Market Tomato, Fresh Mozzarella, Tom Basil, California Extra Virgin Olive Oil VG
Scarlet Quinoa, Arugula, Organic Baby Beets, Vella Dry jack, Sherry Vinaigrette VG
Spinach with Apple, Pecan, Feta & Cider Vinaigrette VG
Spring Green Mix Salad – Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette VG

ENTREES
Fish:
Tilapia, Ginger and Scallion Sauce GF
Fennel Pollen Roasted Seabass, Fine Herbs Nage GF
Seared Steelhead Salmon, Black Olive Vinaigrette GF

Poultry:
Chicken Veloute, Mushrooms GF
Mary’s Roasted Chicken, Roasted Balsamic Jus GF
Garden Herbs Chicken Piccata, Lemon Sauce GF

Meat:
Braised Short Rib GF
Cumin Marinated Grilled Skirt Steak GF
Roasted Rib Eye, Red Wine Sauce (Minimum 25 guests) GF

Vegetarian:
Wild Mushroom Risotto, Asparagus, Truffle Cream VG
Ancient Grain Bowl, Quinoa, Farro, Bulgar with Spicy Tomato Sauce V/GF
Vegetable Paella, Saffron Rice, Fennel, Patty Pan, Squash V/GF

SIDES
Buttermilk Mashed Potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted Potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

DESSERTS
Chocolate Grand Marnier Bar, Hazelnut Croquant
New York Cheesecake
Berry Tartlet, Brown Butter Filling, Pepper White Balsamic Reduction
Classic Opera, Moist Sponge Cake, Coffee and Chocolate Layers
Flourless Chocolate Cake, Mocha Mousse, Cocoa Nib Whip Cream
Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

Final entree count must be provided 3 days prior to the event

GF Gluten Free VG Vegetarian V Vegan

P. 14

Sofitel Los Angeles at Beverly Hills Catering Menu
8555 Beverly Boulevard
Los Angeles, CA 90048
+1 310 358 5444

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### Choice of 3 Mini Desserts - $30

$10 for individual dessert

- Up to 60 minutes of service
- Tiramisu Glass
- Blood Orange Mascarpone Mousse
- Hazelnut Ganache
- Mixed Berry Mini
- Coppa Catalana
- Coppa Raspberries and Cream
- Chocolate Salted Caramel Soufflé

### Crepe Station - $44

$250 action station chef fee

Minimum 25 guests, up to 60 minutes of service

Selection of Sweet Crepes to Include:
- Sugar
- Nutella
- Chocolate
- Strawberry coulis
- Raspberry coulis
- Whipped cream
- Banana

### Build Your Own Tart - $40

$250 action station chef fee

Minimum 25 guests, up to 60 minutes of service

- Tart Shell
- Chocolate and Vanilla Custard
- Assorted Berries and Sprinkles

### Chocolate Fountain – $20

Minimum 25 guests

Includes: Marshmallow, Fresh Bananas, Rice Crispy Treat Bites, Strawberries, Donut Holes

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**GF** Gluten Free  **VG** Vegetarian  **V** Vegan

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**CHOICE OF 6 - $45**

*Up to 120 minutes of service*

- Corn Dogs
- Mini Hot Dogs
- Mini Beef Sliders
- Chicken Tenders
- Mozzarella Sticks
- Tater Tots
- Caesar Salad
- Pasta with Alfredo Sauce
- Spaghetti with Meatballs
- Tomato and Cheese Flatbread
- Regular Fries
- Plain and Chicken Quesadillas
- Housemade Guacamole and Tortillas Chips

**STATIONS**

*Minimum 25 guests, up to 90 minutes of service*

- **Soda Bar - $25**
  - Coca Cola, Sprite, Root Beer, Orange Soda
  - Grenadine and 1 Signature Mocktail of Choice

- **Ice Cream Station - $18**
  - 3 Flavors of Ice Cream Cups, Whipped Cream, Chocolate & Caramel Sauce, Assorted Candies and Mixed Berries

- **Sweet Tooth Station - $22**
  - Caramel Pop Corn, Assorted Cookies, Brownies, Rice Krispie Treats & Doughnut Holes

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**CUPCAKE STATION - $35**

*Choose 3*

- Red Velvet Cupcake
- Chocolate on Chocolate Cupcake
- Vanilla Bean Cupcake
- Lemon Meringue Cupcake
- Peanut Butter Cupcake
- Jelly Roll Cupcake

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HOT HORS D’OEUVRES

Price per piece

Flat Bread Provençale, Caramelized Onion, Tomato, Mozzarella, Basil ($6) VG
Portobello Tart with Melted Leeks and Camembert Cream ($6) VG
Arancini, Smoked Mozzarella ($6) VG
Mushroom Profiteroles ($6) VG
Lamb Kofta, Pomegranate Molasses and Tzatziki ($7)
Vegetarian Empanadas ($7) VG
Chicken Satay ($8)
Roasted Fennel Shrimp Skewer, Grain Mustard Seaweed Dressing ($8)
Mini Crispy Crab Cake ($8)
Mini Beef Sliders ($9)
Spanakopita ($6) VG
Veggie Pot Stickers ($6) VG
Crispy Orange Cauliflower Bites ($7) V
Gratineed Eggplant with Mahogany Glaze ($7) V/GF

GF Gluten Free VG Vegetarian V Vegan

COLD HORS D’OEUVRES

Price per piece

Caramelized Onion & Pear Pizzetta ($6) VG
Spring Roll Provençale, Spicy Pesto Sauce ($6) VG
Smoked Salmon, Potato Pancake, Crème Fraîche ($7)
Sesame Tuna Tartare Cone ($8)
Ahi Tuna Mini Tostadas, Herb Salad ($8)
Cold Veggie Spring Rolls ($6) VG
Poached Carrot and Hummus with Rosewater and Honey ($6) V/GF

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FARMERS MARKET - $28

Minimum of 25 guests, up to 60 minutes of service
Chefs Selection of Farmers Market Crudités
Sun-Dried Tomato Hummus, White Bean Hummus, Avocado Green Goddess Dip, Sweet Onion Dip
House Garlic Pita Bread, Whole Grain Crackers

MEDITERRANEAN - $26

Minimum of 25 guests, up to 60 minutes of service
Marinated Grilled Vegetables, Herbed Olives, Pesto
Hummus, Babaganoush, Tapenade, Herbed Goat Cheese Spread, Carrot Harissa
Pita Chips, Rosemary Hazelnut Crackers, Crudités

CHEESE DELIGHT CHARCUTERIE BLISS - $44

Minimum of 25 guests, up to 60 minutes of service
Bellwether Farm San Andreas, Sheep, Petaluma, CA
Point Reyes Bay Blue, Cow, Point Reyes, CA
Redwood Hill Crottin, Goat, Sebastopol, CA
Comté, Cow, France
Bucheron, Goat, France
Brie de Meaux, Cow, France
Assorted French Breads, Butter, Assorted Sea Salts, Cornichons, Pickled Vegetables, Marinated Olives, Honeycomb, Dried Fruit and Nuts
Saucisson Sec, Garlic Sausage, Country Pate, Prosciutto, Coppa

SEAFOOD STATION - $44

Minimum of 25 guests, up to 60 minutes of service
Local Oysters on Half Shell (3 Per Person)
Snow Crab Claw (2 Per Person)
Shrimp Cocktail (3 Per Person)
Cocktail Sauce, Brandy Louis Sauce, Mignonette Sauce, Lemon Wedges
ADD ONS:
Oysters ($5.50)
Poached Maine Lobster ($150)
Snow Crab Claw ($6)
Jumbo Shrimp ($6)
Mussels Meuniere ($5.50)

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LITTLE ITALY - $25

Minimum of 25 guests, up to 60 minutes of service
$250 action station chef fee (up to 50 guests)
$500 action station chef fee (over 50 guests)

Pastas: Linguini, Penne, Farfalle
Sauces: Pesto, Alfredo, Marinara
Condiments: Diced Red Onions, Diced Bell Peppers, Diced Zucchini & Yellow Squash, Diced Tomato, Baby Spinach, Black Olives, Marinated Artichokes, Diced Chicken & Forest Mushrooms

SOUTH OF THE BORDER TACOS - $35

Minimum of 25 guests, up to 60 minutes of service
$250 action station chef fee (up to 50 guests)
$500 action station chef fee (over 50 guests)

Choice of three
- Cumin Marinated Skirt Steak
- Chicken Tinga
- Chili-Lime Tilapia
- Spiced Vegetables
- Pork El Pastor
- Chicken Tortilla Soup
- Shrimp Salad with a Cilantro-Lime Vinaigrette

CARVING STATIONS

Up to 60 minutes of service
$250 action station chef fee (up to 50 guests)
$500 action station chef fee (over 50 guests)

- Rosemary crusted Leg of Lamb - $300 Per Leg of Lamb
  Roasted Red Potato, Sautéed Spinach, Mint Jelly & Rosemary Jus
  (Serves Approximately 20 Guests)

- Herb crusted Salmon - $350 Per Salmon
  Parsley New Potatoes, Dill Green Beans, Horseradish Sauce
  (Serves Approximately 20 Guests)

- Slow Roasted Prime Rib - $450 Per Loin
  Mashed Potato, Bordelaise, Béarnaise & Horseradish Cream
  (Serves Approximately 20 Guests)

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**BEER AND WINE PACKAGE**
Sparkling Wine, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Heineken, Corona, Stella Artois, Budweiser, Budweiser Light, Assorted Sodas, Juices, Still And Sparkling Water

**Open bar**
One Hour - $21
Each additional hour - $15
$250 Bartender fee

**Hosted / Cash bar**
Price per glass
Beer - $7 Hosted / $8 Cash Bar
Wine, Sparkling Wine - $10 Hosted / $11 Cash Bar
Champagne - $18 Hosted / $20 Cash Bar

**PREMIUM PACKAGE**
Finlandia, Beefeater, Bacardi Light, Sauza Silver, Famous Grouse Scotch, Jack Daniels, Disaronno, Baileys, Grand Marnier, Sparkling Wine, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Heineken, Corona, Stella Artois, Budweiser, Budweiser Light, Assorted Sodas, Juices, Still And Sparkling Water

**Open Bar**
One Hour - $30
Each additional hour - $18
$250 Bartender fee

**Hosted / Cash bar**
Price per glass
Beer - $7 Hosted / $8 Cash Bar
Wine, Sparkling Wine - $10 Hosted / $11 Cash Bar
Liquor - $13 Hosted / $14 Cash Bar
Champagne - $18 Hosted / $20 Cash Bar

**SUPER PREMIUM PACKAGE**
Grey Goose, Bombay Sapphire, Bacardi Light, Bacardi Ocho, Patron Silver, Don Julio Blanco, Johnnie Walker Black Label, Maker’s Mark, Crown Royal, Hennessy VS, Disaronno, Baileys, Grand Marnier, Sparkling Wine, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Heineken, Corona, Stella Artois, Budweiser, Budweiser Light, Assorted Sodas, Juices, Still And Sparkling Water

**Open Bar**
One Hour - $34
Each additional hour - $20
$250 Bartender fee

**Hosted / Cash bar**
Price per glass
Beer - $7 Hosted / $8 Cash Bar
Wine, Sparkling Wine - $10 Hosted / $11 Cash Bar
Liquor - $16 Hosted / $17 Cash Bar
Champagne - $18 Hosted / $20 Cash Bar

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| **WINE LIST** |

### CHAMPAGNE & SPARKLING
- Montmartre Sparkling wine, France - $60 *
- Avissi Prosecco, Veneto, Italy - $70
- Chandon Brut, Napa Valley, California, USA - $90
- Moet & Chandon Brut, Epernay, France - $120
- Moet & Chandon rose, Epernay, France - $175
- Veuve Clicquot ‘Yellow Label’, Reims, France - $175
- Veuve Clicquot Rose, Reims, France - $225
- Ruinart Blanc de Blanc, Reims, France, $240
- Ruinart Rose, Reims, France, $260
- Louis Roederer Cristal, Reims, France - $650
- Dom Perignon, Epernay, France - $550
- Dom Perignon Rose, Epernay, France - $700

* Wine selection for packages

### WHITE
- Chardonnay Trinity Oaks, California, USA - $40 *
- Chardonnay, Louis Jadot, Burgundy, France - $50
- Caposaldo Pinot Grigio, Italy - $46
- Riesling Charles & Charles - $46
- Sauvignon Blanc Echo Bay, New Zealand - $46 *
- Sauvignon Blanc Napa Cellars, California, USA - $62
- Sancerre Domaine des Brosses, France - $74
- Pouilly Fuissé Marie Antoinette, Burgundy, France - $85

### RED
- Cabernet Sauvignon Trinity Oaks, California, USA - $40 *
- Merlot Trinity Oaks, California, USA - $40 *
- Malbec Dona Paula, Argentina - $46
- Bordeaux, Chateau Pey La Tour, France - $50
- Pinot Noir The Seeker, Pays d’Oc, France - $54
- Cabernet Sauvignon Joel Gott 815, USA - $54
- Cabernet Sauvignon Terrazas Alto De Plata, Argentina - $58
- Pinot Noir, Migration, Duckhorn, Russian River - $88
- Bordeaux Blend, Taken Nappa Valley, California, USA - $84

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Sofitel Los Angeles at Beverly Hills Catering Menu
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Los Angeles, CA 90048
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COMPLIMENTARY PROVIDED BY SOFITEL

- Floor Length Linens (Black or White)
- Tables (Round or Rectangle)
- Banquet Chairs
- Hotel China, Glassware, Silverware
- Hotel Staging
- Black Dancefloor
- Votive LED Candles

ADDITIONAL FEES

- Specialty Linens, Chairs and Florals – Pricing upon request
- Small Group Fee - $250 (need to work on wording)
- Bartender Fee - $250 Per 75 Guests
- Chef Attendant Fee - $250 Action Station Fee (up to 50 guests)
- Chef Attendant Fee - $250 Action Station Fee (over 50 guests)
- Corkage Fee - $35 Per Bottle of Wine
- Cake Cutting Fee - $3 Per Person
- Valet Parking Fee - $18 Per Vehicle
- Coat Attendant Fee - $250 Each
- Gift Attendant Fee - $250 Each

ADDITIONAL FEES CONTINUED

- Security Fee - $60 Per Hour
- Furniture Removal Fee - $750
- Boardroom Table Removal Fee - $1,500
- Outside Caterer Second Floor Kitchen Buyout Fee - $1,000
- Internet – Pricing available upon request
- Audio Visual – Pricing available upon request
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