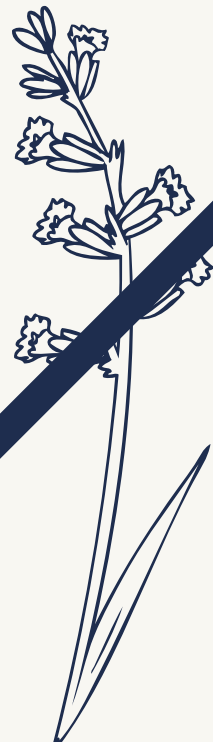


SOFITEL  
HOTELS & RESORTS

LOS ANGELES AT BEVERLY HILLS

Catering  
Menu  
2023



# Breakfast

## Continental Breakfast

**\$40/person**

**Up to 60 minutes of service**

Freshly Squeezed Orange and Cranberry Juice  
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

**\$50/person**

**Up to 60 minutes of service**

**Additional hour of service \$12**

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/person**

**Maximum of 100 guests**

Mini Croissant, Chocolate Croissant, French Baguette,  
Blueberry Muffins  
Seasonal Fruit & Berries  
Freshly Squeezed Orange and Cranberry Juice  
Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine  
Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

### Eggs Benedict

Free Range Poached Eggs, Canadian Bacon, Hollandaise  
Hash Browns

### Mushroom Omelet

Gruyere Cheese, Herb Roasted Fingerling Potatoes

### Breakfast Burrito

Slow Roasted Brisket, Free Range Scrambled Eggs  
Salsa Roja, Papas Bravas

### American Breakfast

Scrambled Eggs, Applewood Smoked Bacon  
Chicken Sausage, Hash Browns

### Egg White Frittata

Caramelized Onions, Roasted Zucchini, Feta Cheese  
Baby Greens, Banyuls Vinaigrette

### Citrus Scented French Toast

Blueberry cream cheese, Market Berries  
Vermont Maple Syrup

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



# Breakfast (continued)

## Bagel Bar

**\$29/person**

**25 guests minimum**

Original, Everything, Sesame, Blueberry

Whipped Cream Cheese, Roasted Garlic Herbed Cream  
Cheese, Crushed Avocado, Strawberry Jam, Almond Butter  
Santa Barbara Smoke House Salmon  
Cucumbers, Red Onion, Capers

## Enhancements

**Price per item**

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

## Enhancements

**Price per person**

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, Hash Browns or Diced Potatoes (\$6)

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



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# Brunch

## Beverly Brunch

**\$70/person**

**Minimum of 25 guests,**

**Up to 60 minutes of service**

### Buffet

Bottomless Mimosas (*add \$10/person*)

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

Roasted Red Potatoes, Roasted Roma Tomatoes

### Juices

*Selection of 2 items*

Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple

### Salads (*select 1*)

Farmers Market Salad or Chef's Seasonal Salad

### Eggs (*select 1*)

Scrambled Eggs or Egg White Frittata

### Proteins (*select 2*)

Applewood Smoked Bacon, Chicken Sausage, Turkey

Bacon, or Turkey Sausage Bread: Buttermilk pancakes or

French toast



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# Breaks

## French Corner

**\$18/person**

**Up to 60 Minutes of Service**

Mini Croissants  
Chocolate Croissants  
French Baguette  
Assorted Mini Muffins  
Coffee (add \$10/person)

## Focused Break

**\$24/person**

**Up to 60 Minutes of Service**

Fruit Smoothies  
Granola Parfaits  
Seasonal Fruit and Berries  
Trail Mix  
Pressed Juices (Cal Juice Co.)  
Coffee (add \$10/person)

## Mediterranean Market

**\$30/person**

**Up to 60 Minutes of Service**

Seasonal Crudités, Herb Yogurt and  
Carrot Harissa Dipping Sauce  
Hummus, Tabbouleh, Babaganoush & Tzatziki with  
Homemade Lavash & Pita Bread  
Cucumber Mint Water  
Coffee (add \$10/person)

## Energized Break

**\$28/person**

**Up to 60 Minutes of Service**

Trail Mix  
Kind Bars  
Veggie Chips  
Cal Juice Co. Shots  
Matcha Green Smoothie  
Coffee (add \$10/person)



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# Breaks (continued)

## Beverage packages

**\$24 Half Day (Up to 4 Hours)**

**\$40 Whole Day (Up to 9 hours)**

Continuous Coffee Service Featuring Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas  
Half & Half, 2% Milk, Soy Milk, Almond Milk, Coke, Diet Coke, Sprite, Evian, Ferrarelle Sparkling Water and Assorted Juices

## 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 (\$7/item)  
Lavazza Coffee, Decaffeinated Coffee by the Gallon (\$90/gallon)

## Enhancements

(prices below are based on adding the item to the break packages. 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)  
HaagenDazs Ice Cream Bar (\$6/item)  
Bags of Kettle Chips (\$5/item)  
Trail Mix (\$6/person)  
Seasonal Fruit Platter with Berries (\$12/person)  
Seasonal Crudités with Dip (\$13/person)  
Hummus and Pita Bread (\$8/person)  
Assorted Brownies (\$45/dz)  
Assorted Cookies (\$45/dz)  
Chips with Salsa and Guacamole (\$12)



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# Working Cold Lunch Buffet

1 soup / 2 salads / 3 sandwiches / 1 dessert – **\$60/person**

*Minimum 25 guests for up to 60 Minutes of Service*

*Additional hour of service \$14.00*

## 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

## Soup

Vegan Tomato Basil **V/GF**

## Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**  
Baby Spinach, Apple, Pecan, Feta & Cider Vinaigrette **VG**  
Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

## Desserts

**Assorted Classic Mini Pastries:** Praline Cream Puff, Red Berry Opera Cake, Moelleux Cake, Tiramisu Cake, Moelleux Coconut Dulce, Mango Opera Cake, Moelleux Pistachio Lemon, Opera Cake

**Assorted Cookies and Brownies:** Chocolate Chips, Oatmeal and Coconut Macaroon, Dark Valrhona Chocolate Madeleine, Espresso Brownie

**Assorted Chocolate Mini Pastries:** Red Velvet Cake, White Chocolate & Raspberry Cake, Praline Chocolate Tartlet, Brownie, Berry Tartlet, Chocolate Cheesecake, Opera Cake

## Beverage Service

**\$5/person**

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

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# Working Hot Lunch Buffet

1 soup / 2 salads / 2 proteins & 1 vegetarian / 2 sides / 1 dessert - **\$66/person**  
Minimum 25 guests for up to 60 Minutes of Service

## Soup

Sweet Corn Chowder **VF/GF**

Butternut Squash Bisque **VF/GF**

## 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, Bulgur with Spicy Tomato Sauce **V/GF**

Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash **V/GF**

## Beverage Service

### \$5/person

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine

Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

## Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**

Baby Spinach, Apple, Pecan, Feta & Cider Vinaigrette **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato,

Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

## Sides

Mashed Potatoes, French Green Beans, Roasted Seasonal

Vegetables, Roasted Potatoes, Wild Rice Pilaf, Creamed

Spinach, Grilled Squash

## Desserts

**Assorted Classic Mini Pastries:** Praline Cream Puff, Red Berry Opera Cake, Moelleux Cake, Tiramisu Cake, Moelleux Coconut Dulce, Mango Opera Cake, Moelleux Pistachio Lemon, Opera Cake

**Assorted Cookies and Brownies:** Chocolate Chips, Oatmeal and Coconut Macaroon, Dark Valrhona Chocolate Madeleine, Espresso Brownie

**Assorted Chocolate Mini Pastries:** Red Velvet Cake, White Chocolate & Raspberry Cake, Praline Chocolate Tartlet, Brownie, Berry Tartlet, Chocolate Cheesecake, Opera Cake

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





# Plated Lunch

1 soup or salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$72/ person**

Minimum 40 guests

## Soup

Vegan Tomato Basil **V/GF**

## 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**

*Final Protein Count Must Be Decided Upon 3 Days Prior to Event*

## Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**

Baby Spinach, Apple, Pecan, Feta & Cider Vinaigrette **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato,

Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

## 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

## Beverage Service

**\$5/person**

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine

Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

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# Boxed Lunch

Choice of 1 salad & 2 sandwiches - **\$45**

Choice of 1 salad & 3 sandwiches - **\$50**

Maximum 100 guests

Dine in fee of \$250

## 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

## 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 BOX CONTAINS

Whole Fruit

Gourmet Bag of Kettle Chips

Cookie or Brownie

## Beverage

Assorted Sodas

Still Bottled Water (No Glass Bottles)

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# Dinner Buffet

2 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$90/ person**

1 soup / 3 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$100/ person**

*Minimum 40 guests for up to 120 Minutes of Service*

## Soup

Vegan Tomato Basil **V/GF**

## Entrees

### Fish:

Kampachi, 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, Bulgur with Spicy Tomato Sauce **V/GF**

Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash **V/GF**

## Beverage Service

**\$5/person**

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

## Salads

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**

Baby 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**

## Sides

Mashed Potatoes, French Green Beans, Roasted Seasonal Vegetables, Roasted Potatoes, Wild Rice Pilaf, Creamed Spinach, Grilled Squash

## Desserts

**Assorted Classic Mini Pastries:** Praline Cream Puff, Red Berry Opera Cake, Moelleux Cake, Tiramisu Cake, Moelleux Coconut Dulce, Mango Opera Cake, Moelleux Pistachio Lemon, Opera Cake

**Assorted Cookies and Brownies:** Chocolate Chips, Oatmeal and Coconut Macaroon, Dark Valrhona Chocolate Madeleine, Espresso Brownie

**Assorted Chocolate Mini Pastries:** Red Velvet Cake, White Chocolate & Raspberry Cake, Praline Chocolate Tartlet, Brownie, Berry Tartlet, Chocolate Cheesecake, Opera Cake

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



# Plated Dinner

1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$100 / person**

1 soup / 1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$110 / person**

Minimum 40 guests

## Soup

Vegan Tomato Basil **V/GF**

## Entrees

### Fish:

Kampachi, 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**

*Final Protein Count Must Be Decided Upon 3 Days Prior to Event*

## Beverage Service

**\$5/person**

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

## Salads

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**

Baby 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**

## Sides

Mashed Potatoes, French Green Beans, Roasted Seasonal Vegetables, Roasted Potatoes, Wild Rice Pilaf, Creamed Spinach, 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

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



# Children's Buffet

## Choice of 6

**\$55/person**

**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

## Cupcake Station

**\$35/person**

**Choose 3**

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

## 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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# Hors d'Oeuvres

## Hot

### Price per piece

Arancini (\$6) GF VG  
*Truffle, Grana Padano*  
Goat Cheese Tartlet (\$6) VG  
*Tomato Fondue*  
Lump Crab Cake (7)  
*Jalapeno, Cilantro*  
Wagyu Slider (\$8)  
*Aged White Cheddar, Caramelized Onion Spread*  
Braised Short Rib Tartlet (\$8) GF  
*Apricot, Crispy Leeks*  
Flatbread (\$6) VG  
*Caramelized Fennel, Grilled Pear, Blue Cheese*  
French Toast (\$6)  
*Candied Carnitas, Toasted Pumpkin Seeds*  
Spiced Falafel Fritter (\$6) V VG  
*Citrus Yogurt, Pickled Onion*  
Vegetable Empanada (\$7) VG  
*Cilantro Chimichurri*  
Sweet & Spicy Grilled Shrimp (\$8) GF  
*Onion Jam, Basil*

## Cold

### Price per piece

Smoked Salmon Crostini (\$7)  
*Pesto Fromage Blanc*  
Spicy Tuna (\$7)  
*Sesame Cone, Green Onion*  
Chicken Salad Tartlet (\$6)  
*Dried Cranberries, Green Apple*  
Seared Filet Of Beef (\$6)  
*Sweet Potato Croquette, Pickled Shallot*  
Crab Tostada (\$6)  
*Smoked Paprika Aioli, Cabbage Salad*  
Glazed Date (\$6) GF  
*Smoked Bacon, Blue Cheese*  
Hearts Of Palm Ceviche, (\$6) GF V VG  
*Endive, Ajillo, Cilantro, Pomegranate*  
White Bean Hummus Crostini (\$6) VG V  
*Pickled Vegetables, Basil*

GF Gluten Free | VG Vegetarian | V Vegan



# Reception Stations

## Farmer's Market

**\$28/person**

**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/person**

**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, French Baguette, Crudités

## French Delight

**\$44/person**

**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

Saucisson Sec, Garlic Sausage, Country Pate, Prosciutto,  
Coppa

Assorted French Breads, Butter, Assorted Sea Salts,  
Cornichons, Pickled Vegetables, Marinated Olives,  
Honeycomb, Dried Fruit and Nuts

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# Action Stations

## Little Italy

**\$32/person**

**Minimum of 25 guests, up to 60 minutes of service**

Garlic Bread

Butternut Squash Risotto, Grana Padano

Orecchiette Pasta, Sweet Pea Pesto

Penne Pasta, Pomodoro Sauce

### Accompaniments

Grilled Artichokes, Olive Medley, Roasted Balsamic Onions,

Market Mushrooms, Crispy Garlic, Parmesan Cheese,

Crushed Chili

## Taste of L.A.

**\$31/person**

**Minimum of 25 guests, up to 60 minutes of service**

### Build your own taco

Chicken Barbacoa

Korean Marinated Pork

Roasted Cauliflower & Poblano Peppers

### Toppings

Onion, Cilantro, Limes, Radish

### Includes

Grilled Shrimp Salad, Romaine, Queso Fresco, Black Beans,

Peppers, Cilantro Lime Vinaigrette, Corn Chips,

Black Beans, Coriander Fried Rice, House Made Salsas,

Pico De Gallo, Charred Tomatillo, Spicy Peanut Sauce,

Avocado Salsa

## Carving Stations

**Minimum of 30 guests, up to 60 minutes of service**

*\$250 action station chef fee (up to 50 guests)*

*\$500 action station chef fee (over 50 guests)*

### Brined Turkey Breast - \$17/person

Cranberry Cornbread Stuffing, Maple Roasted Brussels

Sprouts, Herbed Gibley Gravy

### Slow Roasted Prime Rib - \$22/person

Creamy Yukon Gold Mashed Potatoes, Grilled Broccolini,

Sauce Bordelaise, Horseradish Cream

### Roasted Leg of Lamb - \$19/person

Aged Cheddar Polenta, Honey Roasted Heirloom Carrots,

Red Wine Reduction, Cranberry Chutney

### Mustard Crusted Bone In Ham - \$15/person

Smashed Sweet Potatoes, Buttered Haricot Vert, Sweet

& Sour Cherry Glaze

### Pastrami Rubbed Sockeye Salmon Filet - \$17/person

Roasted Fennel And Butternut Squash, Sautéed Garlic

Kale, Sauce Chimichurri



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# Bar A La Carte

## Beer & Wine

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  
Assorted Sodas, Juices, Still and Sparkling Water - \$6

## Premium

Finlandia, Beefeater, Bacardi Silver, Sauza Plata, Famous Grouse Scotch, Jack Daniels, Jim Beam Rye, Disaronno, Baileys, Grand Marnier, Noilly Prat, Chandon 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 Bartenderfee

### 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  
Assorted Sodas, Juices, Still and Sparkling Water - \$6



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# Bar A La Carte

## Super Premium

Tito's Vodka, Bombay Sapphire, Bacardi Silver, Bacardi Ocho, Casamigos Silver, Johnnie Walker Black Label, Makers Mark, Templeton Rye, Hennessy VS, Noilly Prat Disaronno, Baileys, Grand Marnier, Moet & Chandon Champagne, 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 Bartenderfee

### 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

Assorted Sodas, Juices, Still and Sparkling Water - \$6



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# Wine List

## 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 Fuisse 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 Napa Valley, California, USA - \$84

## Champagne & Sparkling

Montmartre Sparkling wine, France - \$60 \*  
Avisi 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



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# Additional Information

## Complimentary

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 (for groups under 25) - \$250  
Bartender Fee - \$250 Per 75 Guests  
Chef Attendant Fee - \$250 Action Station Fee (up to 50 guests)  
Chef Attendant Fee - \$500 Action Station Fee (over 50 guests)  
Corkage Fee - \$35 Per Bottle of Wine  
Cake Cutting Fee - \$3 Per Person  
Valet Parking Fee - \$20 Per Vehicle  
Coat Attendant Fee - \$250 Each  
Gift Attendant Fee - \$250 Each  
Security Fee - \$60 Per Hour  
Furniture Removal Fee - \$750  
Boardroom Table Removal Fee - \$1,500  
Outside Caterer Second Floor Kitchen Buyout Fee - \$1,500  
Internet - Pricing available upon request  
Audio Visual - Pricing available upon request



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