



SOFITEL  
HOTELS & RESORTS

LOS ANGELES AT BEVERLY HILLS

# Catering MENU

8555 Beverly Blvd. Los Angeles CA





# Breakfast





# Breakfast

## BEVERLY CONTINENTAL BREAKFAST

\$45/person

Up to 60 minutes of service

Freshly Squeezed Orange and Cranberry Juice  
Fresh Seasonal Fruit and Berries  
Mini Croissant & Chocolate Croissant, Assorted  
Tea Breads  
Chef's Choice Muffins  
Butter, Marmalade and Fruit Preserves  
Lavazza Coffee, Decaffeinated Coffee and Lot  
35 Fine Teas, Half & Half, 2% Milk, Soy Milk,  
Almond Milk

## MELROSE AMERICAN BREAKFAST

\$55/person Minimum of 20

Up to 60 minutes of service

Additional hour of service \$12

Choice of Two Juices: Orange, Grapefruit,  
Cranberry, Apple, Tomato or Pineapple  
Smoothie Oatmeal  
Fresh Seasonal Fruit and Berries  
Scrambled Eggs with Fresh Chives  
Roasted Red Potatoes with Braised Bell Peppers  
Applewood Smoked Bacon or Chicken Sausage  
Mini Croissant & Chocolate Croissant, Assorted  
Tea Breads, Chef's Choice 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

\$50/person

Mini Croissant, Chocolate Croissant, Assorted  
Tea Breads  
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

Choice of One:

Eggs Benedict

*Free Range Poached Eggs, Canadian Bacon, Hollandaise,  
Hash Browns*

Mushroom Omelet

*Gruyere Cheese, Herb Roasted Fingerling Potatoes*

Breakfast Burrito

*Cage Free Eggs, Spinach, Bell Peppers, Diced Onion,  
Hash Brown, Cage Free Egg, Ham, Bacon, Hash Brown  
Salsa Roja, Sour Cream, Pico de Gallo, House Tortilla  
Chips*

American Breakfast

*Scrambled Eggs, Applewood Smoked Bacon  
Chicken Sausage, Hash Browns*

Smoked Salmon on Bagel

*Open Face, Roasted Potatoes, Jalapeno Caper Cream  
Cheese, Arugula, Poached Egg, Teragon Spice  
Hollandaise*

Citrus Scented French Toast

*Blueberry cream cheese, Market Berries, Vermont Maple  
Syrup*

GF Gluten Free | VG Vegetarian | V Vegan



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*Breaks*



# AM Breaks

## FRENCH CORNER

\$20/person

Up to 60 Minutes of Service

Mini Croissants

Chocolate Croissants

Tea Breads

Chef's Choice Assorted Pastries

Coffee (add \$10/person)

## FOCUSED BREAK

\$30/person

Up to 60 Minutes of Service

Hard Boiled Eggs

Fruit Smoothies

Granola Parfaits

Seasonal Fruit and Berries

Trail Mix

Pressed Juices (Cal Juice Co.)

Coffee (add \$10/person)

Chef's Table

## PARFAIT BAR

\$38/person

Season's Best Melons & Fruit

Greek Yogurt

White Chocolate-Seasons Best Berries-Pumpkin Seed Granola (GF)

Coconut Chia Parfait

Seasons Best Berries

Toasted Coconut-Mango Coulis (V)

Jalapeno Cheddar – Plain – Everything Bagel

Whipped Butter-Artisan Fruit Jams – Whipped Cream Cheese – Strawberry Cream Cheese

## PARFAIT BAR DIAMOND

\$42/person

Seasonal Whole Fruit Display

Season's Best Melons Spiced Honey

Cage Free Hard Boiled Eggs

Greek Yogurt Parfaits

*Locally Sourced Mixed Berries-Toasted Coconut-House Granola*

Chef's Daily Breakfast Bakery Selection to include Artisan Baked Assorted Danish-

Assorted Bagels

*Whipped Butter-Artisan Fruit Jams-Cream Cheese*

Chilled Orange Juice

Freshly Lavazza Coffee

Decaffeinated Coffee

Featured Art of Teas

## BAGEL BAR

\$38/person

29 Guests Min

Original, Everything, Sesame, Blueberry, Jalapeno Cheddar

Whipped Cream Cheese, Strawberry Cream Cheese, Roasted Garlic Herbed Cream Cheese, Crushed Avocado, Strawberry Jam, Almond Butter

Santa Barbara Smoke House Salmon Cucumbers, Red Onion, Capers



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# AM Enhancements

## Price Per Person

- Hard Boiled Eggs \$42 Per Dozen
- Scrambled Eggs \$6
- Seasonal Whole Fruit \$8
- Kind Granola Bars \$6
- Fruit Platter \$12
- Oatmeal With Raisins \$10
- Eggs Benedict \$14 Per Person  
*English Muffin, Canadian Bacon, Poached Egg, Hollandaise*
- Steele Cut Oat Meal \$12 Per Person  
*Whipped Butter, Brown Sugar, Sundry Cranberries, Candy Pecans*
- Doughnut Wall \$12 Per Dozen
- Belgian Waffle \$12  
*Maple Syrup, Whipped Cream, Powder Sugar*
- Breakfast Burrito \$15  
*Bacon, Sausage, Peppers, Onions, Cheddar Cheese, Hash Brown, Wrapped in a Flour Tortilla, Fire Roasted Salsa*
- Lox n' Bagel \$12 Each  
*Salmon Lox Bagel, Tomato, Jalapeno Cream Cheese, Arugula, Capers, Shaved Red Onion*
- Avocado Toast \$12 Each  
*Multigrain Toast, California Avocado, Hard Boiled Egg, Pea Shoots, Toasted Quinoa*
- Brioche French Toast \$10  
*Berry Compote, Maple Syrup, Whipped Butter*
- Breakfast Croissant Sandwich \$15  
*Applewood Smoked Bacon, Cage Free Egg, Gruyere Cheese*



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## PM Breaks

### STADIUM BREAK

MINIMUM ORDER 20PPL - \$36

Jumbo Pretzel – Spicy Mustard – Cheese Fondue  
Chef Choice Cookie Assortment  
Infused Water Station  
Assorted Coca-Cola Products  
Freshly Brewed Lavazza Coffee  
Decaffeinated Coffee-Featured Art of Teas

### DIP IT - \$35

Dip it  
Fire Roasted Salsa – Garlic Hummus – French  
Onion Dip – Guacamole – Buttermilk Ranch  
Vegetable Crudit  – Lavash – Kettle Chips –  
Garlic Crostini's  
Assorted Coke Products  
Freshly Brewed Lavazza Coffee  
Decaffeinated Coffee-Featured Art of Teas

### MIX AND MATCH – BUILD YOUR OWN TRAIL MIX - \$42

Dried Cranberries – Chocolate Chips – White  
Chocolate Chips – M&M's – Banana Chips –  
Candy Peanuts – Roasted Walnuts – Wasabi  
Peas – Mini Pretzels  
Assorted Coke Products  
Freshly Brewed Lavazza Coffee  
Decaffeinated Coffee-Featured Art of Teas

### O SO SWEET - \$55

Assorted Cup Cakes  
Assorted Cookies  
Chef's Choice Assorted Desserts  
Brownies  
Assorted Coke Products  
Freshly Brewed Lavazza Coffee  
Decaffeinated Coffee-Featured Art of Teas

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### ENERGIZED PM BREAK \$30

\$30/person  
Up to 60 Minutes of Service

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

### SOUTH OF BORDER PM - \$35

Assorted Mexican Bread – Fruta Loca &  
Chamoy – House Made Chips – Guacamole –  
Salsa Roja – Pico De Gallo  
Assorted Jarritos  
Freshly Brewed Lavazza Coffee  
Decaffeinated Coffee  
Featured Art of Teas

# 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)

Lemonade (\$7/item)

Iced Tea (\$7/item)

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



## AGUA FRESCA - \$34

Choice of 3:

Watermelon Basil, Horchata, Jamaica, Spiced Tamarind, Melon

Assorted Granola Bars

Assorted Coke Products

Freshly Brewed Lavazza Coffee

Decaffeinated Coffee-Featured Art of Teas

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## 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 Cudités with Dip (\$13/person)

Hummus and Pita Bread (\$8/person)

Assorted Brownies (\$45/dz)

Assorted Cookies (\$45/dz)

Chips with Salsa and Guacamole (\$12)





Lunch



# Plated Lunch

1 soup or salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - \$80/ person  
Minimum 25 guests

## 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

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## 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*

Veggie Paella

*Saffron Rice, Fennel, Patty Pan, Squash V/G*

## SIDES

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



## BYO - \$45

Turkey  
Ham  
Roast Beef  
Roasted Portabella  
Garlic Herb Aioli  
Whole Grain Mustard  
Pickles  
Red Onion  
Leaf Lettuce  
Tomato  
Alfalfa Sprouts  
Cheddar Cheese  
Swiss  
Pepper Jack  
White Bread  
Whole Wheat  
Sourdough Sliced Breads  
Mixed Green  
Cherry Tomato  
Cucumber  
Feta Cheese  
Shredded Carrot  
Buttermilk Ranch  
Golden Balsamic Vinaigrette  
Macaroni Salad  
Bagged Chips  
Chef Choice Cookies  
Evian Water  
Assorted Coke Products  
Lemonade

## BOXED LUNCH

Choose 2 \$50

Choose 3 \$55

### 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

### SANDWICHES

#### Beef Bánh mì

*Pickled Vegetables, Mint, Cilantro, Cucumber, Hoisin  
Aioli*

#### Ruben Sandwich

*Corned Beef, 1000 Island, Swiss Cheese, Sauerkraut,  
Marble Rye*

#### Burrata Sandwich

*Honey Tomato Pesto Aioli, Baby Kale, Seasons Best  
Tomato*

#### Cubano

*House Carnitas, Spicy Mustard Aioli, Swiss Cheese,  
Dill Pickle, French Loaf*

#### Roast Beef

*Shaved Roast Beef, Garlic Aioli, Caramelized  
Onion Blue Cheese, Arugula, Ciabatta*

#### TBLTA

*House Roasted Turkey Breast, Avocado Mustard,  
Leaf Lettuce, Crispy Bacon, White Bread*

#### Garden Vegetable

*Hummus, Tomato, Mozzarella, Cucumber,  
Pepperoncini, Alfalfa Sprout, Whole Wheat*



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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

## SOUP

Vegan Tomato Basil V/GF

Tomato Bisque VG

Potato Leek Soup VG

Lentil Soup V

Soupe au Pistou: Vegetable Soup with  
Legumes

Chicken Noodle

## 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

## 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*

Ruben Sandwich

*Corned Beef, 1000 Island, Swiss Cheese, Sauerkraut,  
Marble Rye*

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 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 Buffet



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## SOUTH OF THE BORDER LUNCH \$74 DINNER \$90

Tortilla Soup or Albondiga Soup

Chopped Romaine  
*Cherry Tomatoes, Roasted Corn, Black Beans, Mixed Bell Peppers, Cotija Cheese, Tortilla Strips, Avocado Vinaigrette*

Chipotle Garlic Beef Fajitas  
*Peppers, Onions*

Honey Achiote Chicken Fajitas  
*Peppers, Onions*

Garlic Portabella Mushrooms Fajitas  
*Peppers, Onions*

Spanish Rice

Sofrito Refried Black Beans

Blue Corn Tortillas  
*House Made Chips, Salsa Roja, Salsa Verde, Guacamole, Chimichurri, Spicy Crema, Pickled Onions, Limes*

Cinnamon Sugar Churros  
*Abuelita Chocolate Sauce*

Sliced Watermelon, Cucumber, Papaya & Jicama  
*Chamoy*

Infused Water Station

Assorted Coca-Cola Products

## SMOKING BACKYARD BBQ LUNCH \$78 DINNER \$94

Beef Chili  
*Corn Chowder Bisque*

Field Green Salad  
*Heirloom Tomato, Cucumber, Shaved Carrot, Breakfast Radish, Garlic Crouton, Golden Balsamic Vinaigrette, Jalapeno Ranch Dressing*

Fingerling Potato Salad  
*Chopped Egg, Smoked Bacon, Green Onions, Jalapeno Sour Cream, Cheddar Cheese*

Grilled Baby Back Ribs  
*Chimichurri*

Spiced Peach BBQ Glazed Chicken Breast

Veggie Patty Sliders  
*Jalapeno Aioli, Caramelized Onions, Arugula*

Corn On the Cob  
*Whipped Butter*

Homemade Jalapeno Cheddar Cornbread  
*Whipped Butter*

Raspberry Crumble Bar

Mini Cheese Cake









Dinner



# 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  
Tomato Bisque VG  
Potato Leek Soup VG  
Lentil Soup V  
Soupe au Pistou: Vegetable Soup with Legumes  
Chicken Noodle

## CHOICE OF 1 SALAD

Little Gem Lettuce Chop  
*Cherry Tomatoes, Crumbled Smoked Bacon, Cucumbers Chopped Hard Boiled Egg, Pickled Red Onion, Point Reyes Blue Cheese, Avocado Vinaigrette*

Caesar Salad  
*Romaine Lettuce, Baby Kale, Parmesan Crisp, Tomato Confit, Garlic Crouton, House Caesar Dressing*

Beet Salad  
*Roasted Baby Beets, Whipped Honey Goat Cheese, Caramelized Onion Mousse, Breakfast Radish, Baby Arugula, Toasted Quinoa, Balsamic Glaze*

Burrata Cheese  
*Heirloom Tomato, Baby Kale, Sweet Pickled Red Onion, Gazpacho, Crispy Serrano Ham, Toasted Marcona Almond, Multigrain Toast*

Field Green Salad  
*Heirloom Tomato, Cucumber, Shaved Carrot, Breakfast Radish, Garlic Crouton, Golden Balsamic Vinaigrette*

## CHOICE OF 2 ENTREES

Pan Roasted Chicken Breast  
*Lemon Garlic Broccolini, Blistered Cherry Tomato, Mushroom Risotto, Mushroom Poultry Demi*

Roasted ½ Cornish Game Hen  
*Honey Roasted Carrots, Baby Zucchini, Papas Bravas, Spanish Mole*

Cranberry, Brie & Brioche Stuffed Chicken Breast  
*Wilted Garlic Spinach, Sunburst Patty Pan, Chicken Caramelized Onion Demi*

Grilled Shrimp  
*Red Sofrito Polenta Cake, Parsnip Puree, Roasted Zucchini, Tomato Confit, Scampi Butter Sauce*

Pan Roasted Halibut  
*Minted Pea Couscous, Tomato Braised Fennel, Baby Pea Shoots, Artichoke Tomato Caper Jam*

Crispy Skin Salmon  
*Forbidden Coconut Rice, Corn Succotash, Tarragon Caper Cream*

Pan Seared Scallop  
*Coconut Tapioca Pearls, Parsnip Puree, Mango Bell Pepper Relish, Friese, Brown Butter*

Braised Short Rib Rigatoni  
*Blistered Heirloom Tomato, Caramelized Onion, Arugula, Shaved Manchego Cheese Creamed Demi, Gremolata, Poached Egg*

Pepper Crusted Filet  
*Grilled Asparagus, Blistered Cherry Tomatoes, Roasted Fingerling Potato, Pepper Corn Demi*

## CHOICE OF 2 ENTREES CONTINUED...

Prime NY Steak  
*Caramelized Cippolini Onion Risotto Cake, Pan Roasted Patty Pans, Parsnip Puree, Almond Rosemary Brown Butter*

Braised Mushrooms  
*Roasted Asparagus, Grilled Asparagus, Tomato Confit, Crushed Potato, Mushroom Demi*

Chicken & Fish Duo

Beef & Fish Duo

Beef & Chicken Duo

## CHOICE OF 1 DESSERT

Raspberry Bar  
*Salted Caramel, Berries, Chocolate Shavings*

NY Cheese Cake  
*Bananas Foster Butter Sauce*

Tiramisu

Seasonal Fruit Tart  
*Caramel, Chantilly*

Chocolate Mousse Trilogy  
*Seasonal Berries*

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*For  
Children*





# 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

## 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 - \$22

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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*Appas & Hors d'Oeuvres*



Hot

DISPLAYED OR TRAY PASSED  
\$9

Polenta Cake  
Ratatouille

Herb Crusted Feta  
Spiced Tahini-Toasted Pine Nuts

Korean BBQ Satay  
Green Onion-Black Sesame Seed

Lemongrass Chicken Satay  
Peanut Sauce

Marinated Beef Rib Eye Skewer  
Romesco

Pork Carnitas  
Balsamic Gastrique-Tomato Fondue-Brioche Crostini

Vegetable Empanada VG

Spiced Falafel Fritter V VG

Flatbread VG

Chicken Barbacoa Sope  
Shaved Cabbage-Queso Fresco-Crème Fresh

Plantain  
Grilled Shrimp-Avocado Mousse-Salsa Verde

Apple Wood Smoked Bacon Wrapped Scallop  
Maple Syrup

Bacon Wagyu Slider  
Truffle Cheddar-House 1000 Islands-Mini  
Brioche

Mini Grilled Cheese  
Pear Mustard-Mt.Tam-Truffle Gudda-Buttered  
Sourdough

Crab Artichoke Tartlet  
Crispy Leek

Crispy Pork Belly Skewer  
Hoisin Glaze-Sesame Seed-Green Onion

Roasted Green Lip Muscle  
Sriracha Aioli-Crispy Shallots

Jumbo Lump Crab Cake  
Lemon Caper Aioli-Fennel Salad

Grilled Lamb Lollipop  
Honey Gremolata



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# Cold

DISPLAYED OR TRAY PASSED  
\$9

## Shrimp Tostada

*Avocado, Cherry Tomato, Chipotle Crème, Micro Cilantro*

## Candied Bacon Deviled Egg

*Crispy Shallot*

## Mini Charcuterie Skewer

*Prosciutto, Chorizo, Olive, Roasted Tomato, Point Reyes Toma*

## Ahi Tuna

*Ponzu, Avocado Mousse, Plantain Chip*

## Chive Pancake

*Smoked Salmon, Horseradish Crème Fresh, Crispy Shallot*

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## Avocado Toast

*Pea Tendril, Balsamic Glaze*

## Beef Tar Tar

*Shallot, Whole Grain Mustard, Caper Berry, Taro Chip*

## Chicken Tartlet

*Coconut Curry, Fingerling Potato, Micro Coriander*

## Grilled Artichoke Crostini

*Charred Carrot Puree, Breakfast Radish*

## Mini Ribeye Bite

*Caramelized Onion, Point Reyes Blue Cheese, Horseradish Aioli, Mini Brioche*

## Fresh Spring Roll

*Grilled Vegetable, Rice Noodle, Basil, Mint, Peanut Sauce*



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*Stations*





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# Reception Stations

## FARMERS 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

## TASTE OF LA

\$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

## MEDITERRANEAN

\$28/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







# Carving Stations Add Ons

## SAGE TURKEY BREAST \$23

Cranberry Butter – Turkey Gravy

## COFFEE SPICED TRI TIP \$27

Butter Mashed Potato – Honey Brussels Sprouts  
Mushroom Peppercorn Beef Demi – Creamed  
Horseradish – Herb Garlic Aioli

## ACHIOTE HONEY ROASTED SALMON \$27

Artichoke Orzo Pasta – Lemon Broccolini  
Romesco – Tartar Sauce

## ROASTED GARLIC PEPPER NEW YORK STRIP \$28

Roasted Fingerling Potato – Grilled Asparagus  
Peppercorn Beef Demi – Creamed Horseradish – Herb  
Garlic Aioli

## WHOLE GRAIN MUSTARD PORK LOIN \$24

Apple Chutney – Calvados Caramelized Onion Demi –  
Wholegrain Mustard  
Seasonal Vegetables – Sage Apple Stuffing – Dinner  
Rolls – Honey Whipped Butter

## HARISSA SPICED ROASTED COLORADO MUTTON RACK \$28

Tzatziki – Harissa – Tahina – Hummus – Spiced Olives  
Garlic Saffron Rice – Mediterranean Salad – Grilled Nan



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*Beverages*



# 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

## SUPER PREMIUM

Grey Goose, Bombay Sapphire, Bacardi Silver, Bacardi Ocho, Casamigos Silver, Johnnie Walker Black Label, Makers Mark, Templeton Rye, Hennessy VS, Noilly Prat Disaronno, Baileys, Grand Marnier, 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

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

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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
- 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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