



BANQUET MENUS

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GLORIOUS MORNING

Breakfast Buffet Menu

Continental

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juices
Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
Buttery Mini-Croissants
Fresh, Whole, Seasonal Market Fruits
Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$18 pp

Heart & Soul

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juices
Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
Assortment Cereals
Low Fat Yogurts
Angeleno Granola
Fresh, Seasonal Fruit Salad
Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$22 pp

Wonderful Morning

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juices
Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
Buttery Mini-Croissants
Warm Bacon, Egg, & Cheese on English Muffin
Fresh, Seasonal Fruit Salad
Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$22 pp

Sunrise

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juices
Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter
Buttery Mini-Croissants
Angeleno Granola
Freshly Prepared Scrambled Eggs (or Egg Whites)
Skillet Browned Potatoes
Apple Smoked Bacon
Country Breakfast Sausage
Fresh, Seasonal Fruit Salad
Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$26 pp (10 guest minimum)

All prices are subject to a service charge of 20% & 8.25% California sales tax.
Prices are subject to change without notice. Menus are fully customizable.
Menu items are subject to seasonality & market availability.

Brunch Buffet

Breakfast

Fresh Morning Bakeries served with Fruit Preserves & Butter
Freshly Prepared Scrambled Eggs (or Egg Whites)
Skillet Browned Potatoes
Apple Smoked Bacon
Country Breakfast Sausage
Fresh, Seasonal Fruit Salad

Salad

*choose one**

Organic Baby Greens with Cherry Tomatoes
& Angeleno Vinaigrette
Classic Caesar Salad with Parmigiano and Croutons
Arugula, Radicchio & Endive Salad with Pear, Walnuts
& Blue Cheese with Balsamic

Entrées

*choose two**

Grilled Flat Iron Steak with Cabernet Jus
Airline Lemon Chicken Breast with Chardonnay Gravy
Seared Atlantic Salmon with Lemon Vinaigrette
Wild Mushroom Risotto
Penne Pasta with Grilled Chicken and Fresh Basil Pesto
Sautéed Sea Bass with Roasted Tomatoes and Olives

Accompaniments

*choose one**

Roast Field Mushrooms, Whipped Potatoes, Sautéed Lemon-Garlic Spinach,
Broccolini, Roast Asparagus, Herb Roasted New Potatoes, Jasmine Rice Pilaf,

Sweet Endings:

choose two:

Mandarin Orange Cheesecake, Dark Chocolate Soufflé Cake,
Meyer Lemon or Fruit Tartlet,
or
Assorted Homemade Cookies, Brownies & Petit Fours
Miniature Cakes & Pastries

\$45 pp

(Ten Guest Minimum)

*add a Salad or Platter **\$5 pp**

*add an Entrée **\$10 pp**

*add an Accompaniment **\$4 pp**

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Morning Enhancements

For Your Buffet

Tomato and Red Onion Frittata with Parmesan Cheese - **\$6 pp**

Eggs Benedict - **\$9 pp**

Spinach and Grilled Tomato Benedict - **\$12 pp**

Brioche French Toast - **\$6 pp**

Wild Blueberry Pancakes - **\$6 pp**

Country Ham with Brown Sugar Glaze - **\$4 pp**

Smoked Salmon Platter - **\$7 pp**

Served with Sliced Tomatoes, Capers, Red Onions, Bagels & Cream Cheese

A Selection of Fresh Seasonal Berries - **\$8 pp**

Live, On Stage

Omelet or Scrambled Egg Station

Egg or Egg Whites, Assorted Farmhouse Cheeses & Green Market Vegetables

Freshly Prepared to your taste by our Culinary Team

One Attendant serves 50 person @ \$100/attendant

\$8 pp

Fresh Fruit Smoothie Bar

Choose from a variety of made-to-order Fruit or Yogurt Smoothies:

Strawberry-Banana, Blood Orange-Vanilla, and Pineapple-Mango

One Attendant serves 50 person @ \$100/attendant

\$5 pp

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Eye Opener

Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas

\$5 pp half day/\$10 pp full day

Strategy

Fresh Morning Bakeries served with Fruit Preserves & Sweet Butter

Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas

\$10 pp

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RAY OF SUNLIGHT

Plated Breakfast Menu

Simply AM

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juices
Brioche French Toast **or** Blueberry Pancakes served with Warm Maple Syrup
& Butter

Country Breakfast Sausage **or** Applewood Smoked Bacon
Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$20 pp

On the Rise

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juices
Fresh, Seasonal Fruit Salad

Assorted Fruit Muffins & Breakfast Breads served
with Fruit Preserves & Butter

Freshly Made Scrambled Eggs (or Egg Whites) with Herbs
Country Breakfast Sausage **or** Smoked Ham
Skillet Browned Potatoes

Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$22 pp

Wake-Up!

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juices
Sliced, Ripe, Market Fruits & Berries with Yogurt

Tomato and Red Onion Frittata with Parmesan
Country Breakfast Sausage

Griddled Brioche French Toast with Warm Maple Syrup & Butter
Just-Brewed Angeleno Blend Coffee, Decaffeinated Coffee, & Assorted Teas
\$25 pp

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IN THE AFTERNOON

Deli Buffet Menu

Soup & Salad

(choose two)

Classic Caesar Salad with Parmigiano and Croutons
Organic Baby Greens with Angeleno Vinaigrette
Arugula, Radicchio & Endive Salad with Pear, Walnut & Bleu Cheese & Balsamic
Penne Pasta Salad with Tomato, Basil, Mozzarella & Fresh Basil Pesto
Grilled & Marinated Vegetable Platter
Mama's Chicken Noodle Soup
Black Bean Soup with Salsa Fresca & Cilantro Sour Cream
Wild Mushroom Soup
Tomato Basil Soup

Sandwiches & Panini

(choose three)

Grilled Steak with Bleu Cheese, Red Onion, Lettuce & Tomato
Italian Tuna Salad made with Capers, Tomato & Olive Oil
Grilled Chicken & Avocado
Roast Turkey, Swiss & Applewood Smoked Bacon with Lettuce, Tomato
& Lemon-Herb Mayo
Country Ham & Cheddar Baguette with Honey Mustard
Classic Grilled Cheese
Prosciutto, Mozzarella & Basil Panini
Grilled Eggplant, Zucchini, Roast Tomato & Goat Cheese Panini
Spicy Sausage & Pepper Panini

Accompanied by...

Kettle Cooked Potato Chips ♦ Whole Fresh Seasonal Fruit
Assorted Cookies & Brownies

\$28 pp

Unless count is provided, equal portions will be presented.

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Boxed Lunch

In a Hurry?

(only served TO GO)

Choose two of the following sandwich selections:

Grilled Steak with Bleu Cheese, Red Onion, Lettuce & Tomato
Italian Tuna Salad made with Capers, Tomato & Olive Oil
Grilled Eggplant, Zucchini, Roast Tomato & Goat Cheese Panini
Roast Turkey, Swiss & Applewood Smoked Bacon with Lettuce, Tomato
& Lemon-Herb Mayo
Country Ham & Cheddar Baguette with Honey Mustard

Accompanied by:

Kettle Cooked Potato Chips ♦ Dill Pickle ♦ Whole Fresh Seasonal Fruit
Cookie ♦ Bottled Water

\$18 pp

Plated Lunch Menu

Salad

(Choose one)

Organic Baby Greens & Cherry Tomatoes with Angeleno Vinaigrette
Classic Caesar Salad with Parmigiano and Croutons
Arugula, Radicchio & Endive Salad with Pear, Walnuts, Bleu Cheese & Balsamic

Entrée Choices

Grilled Flat Iron Steak, Parmigiano Whipped Potatoes, Grilled Asparagus
& Cabernet Sauce

\$35 pp

Seared Atlantic Salmon with Artichoke Hearts, Sweet Peas & Lemon Vinaigrette

\$32 pp

Penne Pasta with Grilled Chicken, Fresh Basil Pesto & Parmesan

\$28 pp

Chicken Breast with Tender Leeks, Herb Roasted New Potatoes
& Chardonnay Gravy

\$32 pp

Dessert

Cookies, Brownies & Petit Fours

Entrée count must be provided in advance

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Lunch Buffet

Salads & Platters

*choose two**

Organic Baby Greens with Cherry Tomatoes
& Angeleno Vinaigrette
Classic Caesar Salad with Parmigiano and Croutons
Arugula, Radicchio & Endive Salad with Pear, Walnuts & Blue Cheese & Balsamic
Grilled & Marinated Vegetables
Cured Italian Meats, Olives & Cheeses

Entrées

*choose two**

Grilled Flat Iron Steak with Cabernet Jus
Lemon Rosemary Chicken Breast with Chardonnay Gravy
Seared Atlantic Salmon with Lemon Vinaigrette
Wild Mushroom Risotto
Penne Pasta with Grilled Chicken, Basil Pesto & Parmesan
Sautéed Sea Bass with Roasted Tomatoes and Olives

Accompaniments

*choose two**

Roast Field Mushrooms, Whipped Potatoes, Sautéed Lemon-Garlic Spinach,
Broccolini, Roast Asparagus, Herb Roasted New Potatoes, Basmati Rice Pilaf,

Sweet Endings:

choose two:

Mandarin Orange Cheesecake, Dark Chocolate Soufflé Cake,
Meyer Lemon Fruit Tartlet,
or
Assorted Homemade Cookies, Brownies & Petit Fours
Miniature Cakes & Pastries

\$45 pp

(Ten Guest Minimum)

All counts for Buffet must be provided in advance.

*add a Salad or Platter **\$5 pp**

*add an Entrée **\$10 pp**

*add an Accompaniment **\$4 pp**

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Gimme a Break

So Cal

Red & Blue & Yellow Corn Tortilla Chips
Spicy Salsa Fresca
Black Bean Dip
Sopapillas with Cinnamon Sugar
Meyer Lemonade
\$12 pp

Refresh

Sliced Seasonal Fruits & Berries
Assorted Granola Bars
Sweet & Spicy Mixed Nuts
Assorted Yogurts
Bottled Mineral Water
Orange or Pomegranate Juice
\$15 pp

Chocoholic

Assorted Chocolate Bars
Double Fudge Brownies
Chocolate Chocolate Chip Cookies
Chocolate Covered Pretzels
Iced Chocolate Milk
Assorted Sodas
\$16 pp

Wired

Assorted Energy Bars
Chocolate Covered Espresso Beans
Fresh Fruit Protein Shakes
Red Bull Energy Drink
Just-Brewed Angeleno Blend Coffees & Teas
\$15 pp

Grandma

Assorted Freshly Baked Cookies & Brownies
Iced Cold Milk
Sodas & Bottled Mineral Water
\$12 pp

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Packaged Bites

Standard Reception

Please Choose Two Cold & Two Hot Hors D'Oeuvres:

Cold Hors D'Oeuvres

Hummus with Crispy Pita Toast
Gold & Red Tomato Bruschetta
Eggplant Caponata on Grilled Tuscan Bread
Asparagus Wrapped in Prosciutto
Beef Carpaccio on Grilled Sourdough with Horseradish Mascarpone
Smoked Chicken Cobb Spoons with Ranch Dressing

Hot Hors D'Oeuvres

Toasted Cheese Ravioli with Spicy Tomato Sauce
Chicken Satay with Green Peanut Sauce
Crispy Panang Shrimp Rolls with Thai Peanut Sauce
Toasted Mushroom & Goat Cheese Tartlets
Crispy Pork Potstickers with Sweet Chili
Vegetable Spring Rolls with Ponzu Dipping Sauce
Rosemary Focaccia Pizza with Mozzarella, Roasted Tomato & Basil
Truffled Mac and Cheese with Shaved Pecorino

One Hour **\$ 24 pp**
Two Hours **\$ 36 pp**
Additional Hours **\$ 8 pp**

Additional Items available at **\$5 pp** supplement per hour.

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Deluxe Reception

Please Choose Three Cold & Three Hot Hors D'Oeuvres:

Cold Hors D'Oeuvres

Hummus with Crispy Pita Toast
Gold & Red Tomato Bruschetta
Asparagus Wrapped in Prosciutto
Beef Carpaccio on Grilled Sourdough with Horseradish Mascarpone
Eggplant Caponata on Grilled Tuscan Bread
Lobster Salad on Toasted Brioche Croutons
Seared Tuna on Crispy Wontons with Pineapple Pico de Gallo
American Caviar on Latkes with Crème Fraiche
with Smoked Salmon **ADD \$2 PP**
Smoke Chicken Cobb Spoons with Ranch Dressing
Bloody Mary Shrimp Cocktail

Hot Hors D'Oeuvres

Toasted Cheese Ravioli with Spicy Tomato Sauce
Chicken Satay with Thai Peanut Sauce
Toasted Mushroom & Goat Cheese Tartlets
Crispy Panang Shrimp Rolls with Thai Peanut Sauce
Crispy Pork Potstickers with Sweet Chili
Vegetable Spring Rolls with Ponzu Dipping Sauce
Rosemary Focaccia Pizza with Mozzarella, Roasted Tomato & Basil
Mini-Blue Crab Cakes with Spicy Chile Aioli
Grilled Baby Lamb Chops with Roasted Pepper Coulis
Spicy Lemon-Garlic Grilled Shrimp Skewers
Truffled Mac and Cheese with Shaved Pecorino
Beef "Sliders" with Caramelized Onions and Baby Arugula

One Hour **\$ 30 pp**
Two Hours **\$ 45 pp**
Additional Hours **\$ 10 pp**

Additional Items available at **\$5 pp** supplement per hour.

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Prices are subject to change without notice. Menus are fully customizable.
Menu items are subject to seasonality & market availability.

Just A Bite

Cold Hors D'Oeuvres

- Lobster Salad on Toasted Brioche Croutons **\$5**
- American Caviar on Latkes with Crème Fraiche **\$4**
(with Smoked Salmon) **\$6**
- Asparagus Wrapped in Prosciutto **\$3**
- Beef Carpaccio on Grilled Sourdough with Horseradish Mascarpone **\$4**
- Eggplant Caponata on Grilled Tuscan Bread **\$3**
- Hummus with Crispy Pita Toast **\$3**
- Seared Tuna Tartar on Wontons with Pineapple Pico **\$5**
- Gold & Red Tomato Bruschetta **\$3**
- Smoked Chicken Cobb Spoons with Ranch Dressing **\$4**
- Bloody Mary Shrimp Cocktail **\$5**

Hot Hors D'Oeuvres

- Toasted Cheese Ravioli with Spicy Tomato Sauce **\$3**
- Mini-Blue Crab Cakes with Spicy Chile Aioli **\$5**
- Rosemary Focaccia Pizza with Mozzarella, Roast Tomato & Basil **\$3**
- Grilled Baby Lamb Chops with Roasted Pepper Coulis **\$6**
- Panang Shrimp Rolls with Thai Peanut Sauce **\$4**
- Spicy Lemon-Garlic Grilled Shrimp Skewers **\$5**
- Chicken Satay with Thai Peanut Sauce **\$4**
- Pork Potstickers with Sweet Chili **\$4**
- Vegetable Spring Rolls with Ponzu Dipping Sauce **\$3**
- Toasted Mushroom & Goat Cheese Tartlets **\$3**
- Truffled Mac & Cheese with Shaved Pecorino **\$4**
- Beef "Sliders" with Caramelized Onions and Baby Arugula **\$5**

**All items priced per piece.
Twenty Piece Minimum.**

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Platters

Raw Bar

Served with Classic Cocktail Sauce, Mignonette & Lemon Wedges

Assortment of East & West Coast Oysters on the Half Shell

Littleneck Clams On the Half Shell

Scallop Ceviche Shooters

Mussels

Chilled Shrimp

\$22 pp

King Crab Legs (**\$8** extra pp)

Maine Lobster Tails (**\$8** extra pp)

Artisanal Cheese Platter

Assortment of Cow, Sheep & Goat's Milk European & American Cheeses

Dried Fruits, Nuts & Berries

Vineyard Fresh Grapes

Sliced Walnut Raisin & Tuscan Breads

\$15 pp

Grilled & Marinated Vegetable Platter

Herbed Artichoke Hearts,

Herbed Mushrooms

Marinated Mixed Olives,

Grilled Radicchio Wedges

Whole Roasted Heirloom Chile Peppers,

Grilled Eggplant, Asparagus & Sweet Peppers

Bread Sticks & Sliced Baguette Bread

Herb Dip

\$10 pp

Vegetable Raw Bar

Served with Herb Ranch Dip & Roast Pepper Hummus

Assortment of Farmers Market Raw or Blanched Vegetables

including but not limited to:

Baby Carrots, Celery Sticks, Cucumber, Sweet Pepper Strips, Broccolini Spears,

Tender Asparagus, Cauliflower, Grilled Baby Artichokes

Heirloom Cherry Tomatoes

\$7 pp

(10 person minimum on all platters)

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ITALIAN BUTCHER BLOCK

Assortment of Italian Meats & Cheeses including but not limited to:

Parmigiano-Reggiano, Gorgonzola, Ricotta Salata
Prosciutto Di Parma, Bresaola, Hot & Mild Sopresata or Capicola,
Fresh or Aged Salami, Mortadella
Marinated Olives

\$12 pp

CHIPS & DIPS

Warm Spinach & Artichoke Fondue with Sliced Baguette & Focaccia

\$6 pp

Charred Tomato Salsa, Guacamole with Blue, White & Yellow Corn Tortilla Chips

\$5 pp

Baba Ganoush & Hummus with Toasted Pita Chips

\$4 pp

Four Onion Sour Cream Dip served with Homemade Garlic Potato Chips

\$3 pp

SUSHI

Available by request either as passed Hors D'Oeuvres or Platter.
Priced per item accordingly.

SWEET ENDINGS

Assorted Homemade Cookies, Brownies & Petit Fours **\$6 pp**

Seasonal Fresh Fruit & Berry Bowl with Vanilla Whipped Cream **\$8 pp**

Miniature Cakes & Pastries **\$8 pp**

choice of three:

Mandarin Orange Cheesecake, Dark Chocolate Soufflé Cake,
Meyer Lemon or Fruit Tartlet, Strawberry Shortcake,
Vanilla or Chocolate Mousse Cups, Tiramisu Parfait

(10 person minimum on all platters)

Bring Your Own Cake

Cutting Fee of **\$6.00 pp**

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Prices are subject to change without notice. Menus are fully customizable.
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IN THE EVENING

Plated Dinners

Bronze

Appetizers & Salads

choose one

Organic Baby Greens with Cherry Tomatoes & Angeleno Vinaigrette
Classic Caesar Salad with Parmigiano & Croutons
Arugula, Radicchio & Endive Salad with Pear, Walnuts & Blue Cheese & Balsamic
Tomato-Basil, Wild Mushroom or Black Bean Soup
Fresh Mozzarella & Heirloom Tomato Salad
Short Rib Ravioli with Rosemary Fonduta

Entrées

choose three

Grilled Flat Iron Steak with Whipped Potatoes, Roast Asparagus & Cabernet Jus
8 oz. Petit Filet (**\$5 pp** supplement)
Farfalle Pesto Primavera
Airline Lemon Chicken with New Potatoes, Garlic Spinach & Chardonnay Gravy
Jumbo Shrimp with Sautéed Baby Bok Choy and Hoisin
Sautéed Sea Bass with Roasted Tomatoes & Olives, Haricots Verts
& New Potatoes

Desserts

choose two

Mandarin Orange Cheesecake
Dark Chocolate Soufflé Cake,
Meyer Lemon or Fruit Tartlet,
Strawberry Shortcake,
Chocolate Pot de Crème,
Classic Vanilla Crème Brulee,
Tiramisu Parfait

\$50 pp

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Silver

Prima

choose one

Organic Baby Greens with Cherry Tomatoes
& Angeleno Vinaigrette
Classic Caesar Salad with Parmigiano & Croutons
Arugula, Radicchio & Endive Salad with Pear, Walnuts & Blue Cheese & Balsamic
Tomato Basil, Wild Mushroom or Black Bean Soup
Fresh Mozzarella & Heirloom Tomato Salad

Seconda

choose one

Short Rib Ravioli with Rosemary Fonduta
Spicy Tuna Tartar with Avocado & Lime
Grilled Shrimp Cocktail with Citrus Cocktail Sauce
Grilled Baby Artichokes with Lemon Aioli

Entrées

choose three

Grilled Kobe Flat Iron with Whipped Potatoes, Roast Asparagus & Cabernet Jus
Petit Filet (**\$5 pp** supplement)
Farfalle Pesto Primavera
Airline Lemon Chicken with New Potatoes, Garlic Spinach & Chardonnay Gravy
Jumbo Shrimp with Sautéed Baby Bok Choy & Hoisin
Pan Roasted Alaskan Salmon with Sweet Peas & Lemon Dill Beurre Blanc
Seared Sea Scallops with Roast Baby Beets & Creamy Herb Polenta
Seared Ahi Tuna with Pineapple Pico & Sweet Potato Pave
Sautéed Sea Bass with Roasted Tomatoes & Olives, Haricots Verts & New
Potatoes

Desserts

choose two

Mandarin Orange Cheesecake
Dark Chocolate Soufflé Cake
Meyer Lemon Fruit Tartlet
Strawberry Shortcake
Chocolate Pot de Crème
Classic Vanilla Crème Brulee
Tiramisu Parfait

\$60 pp

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Gold

Salads

Choose one

Organic Baby Greens with Cherry Tomatoes
& Angeleno Vinaigrette
Classic Caesar Salad with Parmigiano & Croutons
Arugula, Radicchio & Endive Salad with Pear, Walnuts & Blue Cheese & Balsamic
Tomato Basil, Wild Mushroom or Black Bean Soup
Fresh Mozzarella & Heirloom Tomato Salad

Appetizers

choose one

Porcini Gnocchi with Baby Spinach & Sherry Cream Sauce
American Caviar on Fingerling Potatoes with Crème Fraîche & Chives
Seared Foie Gras on Toasted Brioche with Cherry-Shallot Confit
Short Rib Ravioli with Rosemary Fonduta
Spicy Tuna Tartar with Avocado & Lime
Grilled Shrimp Cocktail with Citrus Cocktail Sauce
Grilled Baby Artichokes with Lemon Aioli

Entrées

choose three

Lobster & Crab Risotto
Grilled Kobe Flat-Iron with Whipped Potatoes, Roast Asparagus & Cabernet Jus
Farfalle Pesto Primavera
Airline Lemon Chicken with New Potatoes, Garlic Spinach & Chardonnay Gravy
Jumbo Shrimp with Sautéed Baby Bok Choy & Hoisin
Pan Roasted Alaskan Salmon with Sweet Peas & Lemon Dill Beurre Blanc
Seared Sea Scallops with Roast Baby Beets & Creamy Herb Polenta
Seared Ahi Tuna with Pineapple Pico & Sweet Potato Pave
Grilled Beef Tenderloin with Roast Fingerling Potatoes & Onions Confit
Herb Crusted Rack of Lamb with Mint Jus, Garlic Spinach & Parmesan Mashed Potatoes
Sautéed Sea Bass with Roasted Tomatoes & Olives, Haricots Verts & New Potatoes

Desserts

choose two

Mandarin Orange Cheesecake
Dark Chocolate Soufflé Cake
Meyer Lemon or Fruit Tartlet
Strawberry Shortcake
Chocolate Pot de Crème
Classic Vanilla Crème Brulee
Tiramisu Parfait

\$75 pp

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Dinner Buffet

Salads & Platters

*choose two**

Organic Baby Greens with Cherry Tomatoes
& Angeleno Vinaigrette
Classic Caesar Salad with Parmigiano and Croutons
Arugula, Radicchio & Endive Salad with Pear, Walnuts & Blue Cheese & Balsamic
Tomato-Basil, Wild Mushroom or Black Bean Soup
Fresh Mozzarella & Heirloom Tomato Salad
Grilled & Marinated Vegetables
Cured Italian Meats, Olives & Cheeses

Entrées

*choose three**

Grill Flat Iron with Cabernet Jus
Airline Lemon Chicken Breast with Chardonnay Gravy
Seared Atlantic Salmon with Lemon Vinaigrette
Wild Mushroom Risotto
Cider Glazed Pork Loin with Roast Apples
Seared Ahi Tuna with Pineapple Pico de Gallo
Farfalle Pesto Primavera
Sautéed Sea Bass with Roasted Tomatoes & Olives

Accompaniments

*choose two**

Roast Field Mushrooms, Whipped Potatoes, Sautéed Lemon-Garlic Spinach,
Broccolini, Roast Asparagus, Herb Roasted New Potatoes, Jasmine Rice Pilaf,

Sweet Endings:

choice of three:

Mandarin Orange Cheesecake, Dark Chocolate Soufflé Cake, Meyer Lemon or
Fruit Tartlet, Chocolate Pot de Crème, Strawberry Shortcake,
Classic Vanilla Crème Brulee, Tiramisu Parfait
or
Assorted Homemade Cookies, Brownies & Petit Fours
Miniature Cakes & Pastries

\$60 pp

(Ten Guest Minimum)

All counts for Buffet must be provided in advance.

*add a Salad or Platter **\$5 pp**

*add an Entrée **\$12 pp**

*add an Accompaniment **\$4 pp**

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Buffet Enhancements

Carving Station*

Choose two:

Cracked Black Peppered Prime Rib served
with Fresh Horseradish & Mushroom au Jus

\$275 (serves 25 guests)

Ginger Maple Baked Country Ham served
with Whole Grain Honey Mustard & Biscuits

\$225 (serves 25 guests)

Slow Roasted Organic Turkey served with
Apple Sausage-Sage Stuffing, Cranberry Relish,
& Chardonnay Gravy

\$250 (serves 25 guests)

Beef Tenderloin served with Cab Jus & Onion Confit

\$325 (serves 25 guests)

**One Carver/100 guests @ \$100*

Risotto Station*

Choose one:

Wild Mushroom & Truffle

Spicy Sausage & Tomato

Lobster, Shellfish & Sweet Pepper

Pancetta, Pea & Parmigiano-Reggiano

\$15 pp (minimum 50 guests)

**One Risotto Attendant/50 guests @ \$100*

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A Toast to You!

The Package Bars

Charged per Person, per Hour
Bartender Fee of **\$100**

Standard Bar

Including Items such as:

House Red, White & Sparkling Wines

Smirnoff ♦ Beefeaters ♦ Sauza Silver
J & B ♦ Cutty Sark ♦ Seagram's 7 ♦ Wild Turkey ♦ Amaretto
Baileys ♦ Campari ♦ Kahlua ♦ Sambuca

Heineken, Amstel Light, Corona, Guinness

One Hour **\$20 pp**
Two Hours **\$28 pp**
Three Hours **\$35 pp**
Additional Hours **\$6 pp**

Premium Bar

Including Items such as:

House Red, White & Sparkling Wines

Absolut ♦ Stolichnaya ♦ Bombay ♦ Tanqueray ♦ Bacardi ♦
Malibu ♦ Captain Morgan ♦ Meyers Dark ♦ Jose Cuervo Gold ♦
Johnny Walker Red ♦ Dewars ♦ Bushmills ♦ Glenfiddich ♦ Makers Mark ♦ Jack Daniels ♦
Courvoisier VS ♦ Hennessy VS ♦ Cointreau ♦ Frangelico ♦ Tia Maria

Heineken, Amstel Light, Corona, Guinness

One Hour **\$28 pp**
Two Hours **\$35 pp**
Three Hours **\$40 pp**
Additional Hours **\$8 pp**

All prices are subject to a service charge of 20% & 8.25% California sales tax.
Prices are subject to change without notice. Menus are fully customizable.
Menu items are subject to seasonality & market availability.

Super-Premium Bar

Including Items such as:

House Red, White & Sparkling Wines

Ketel One ♦ Belvedere ♦ Grey Goose ♦ Chopin ♦ Hangar One
Tanqueray 10 ♦ Goslings ♦ Patron Silver ♦ Patron Gold ♦ Don Julio Anejo
♦ Jameson ♦ Crown Royal ♦ Johnny Walker Black ♦ Chivas Regal
Macallan 12 Year ♦ Basil Hayden ♦ Glenlivet ♦ Knob Creek ♦ Courvoisier VSOP
Remy Martin VSOP ♦ Grand Marnier ♦ Cointreau ♦ Chambord

One Hour **\$30 pp**
Two Hours **\$37 pp**
Three Hours **\$45 pp**
Additional Hours **\$9 pp**



The Self Service Bar

Charged per bottle, maximum 25 persons.

Set-up Fee of \$50 required

Heineken, Amstel, Corona & Guinness

\$6 per bottle

House Red, White & Sparkling Wines

\$40 per bottle

The Consumption Bar

Bartender Fee of **\$100** per 50 Guests.

Charged per Drink for Cocktails. Per Bottle for Wine & Beer.

Totals taken at end of Event.

Selection includes items such as those listed in Package Bars.

Prices Available upon Request.

Corkage Fee

\$25 per bottle

Corkage not Available for Beer or Liquor

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Menu items are subject to seasonality & market availability.