



Catering Menu 2025

S O F I T E L
LOS ANGELES AT BEVERLY HILLS



Breakfast

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, 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

\$55/person

Up to 60 minutes of service

Additional hour of service \$15

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

\$50/person

Maximum of 100 guests

Mini Croissant, Chocolate Croissant, French Baguette,
Assorted Mini 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

Fresh Herbs, Onions, Seasonal Vegetables, Feta
Cheese, Baby Greens, Champagne Dressing

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)
Press Juices (\$5)

Enhancements

Price per person

Granola Parfait (\$6)
Fruit Platter (\$12)
Assorted Cereals with Milk (\$7)
Oatmeal with Dried Apricots, Almonds (\$9)
Ham & Cheese Filled Petit Pain (\$12)
Eggs Benedict: English Muffin, Canadian Bacon, Poached
Egg, Hollandaise (\$14)
Buttermilk Pancakes, Maple Syrup, (\$8)
Belgian Waffles, Maple Syrup, Whipped Cream, (\$12)
Croissant French Toast, Maple Syrup, Whipped Cream (\$8)
Mini Spanish Omelette, Spicy Tomato Sauce, Onions,
Potatoes (\$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



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 or Lyonnaise Potatoes

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



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, Fava Bean Dip
Hummus, Tabbouleh, Babaganoush & Spinach Dip
with Zhoogh,
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)

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



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)

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



Working Cold Lunch Buffet

1 soup / 2 salads / 3 sandwiches / 1 dessert - **\$65/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, Caramelized Aioli, Baby Spinach, Crispy French Baguette

Smoked Salmon Lox Sandwich: Sliced Tomato, Cucumber, Red Onions, Lemon Dill, Rye Bread with Cream Cheese

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, Sliced Tomato on Mini Brioche Bun

Falafel Wrap: Housemade Lavash, Pickled Fennel, Baby Lettuce, **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, Shaved Fennel, Pecan, Feta & Champagne Vinaigrette **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Lemon 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, Madeleine Cookies, 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

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



Working Hot Lunch Buffet

1 soup / 2 salads / 2 proteins & 1 vegetarian / 2 sides / 1 dessert - **\$74/person**
Minimum 25 guests for up to 60 Minutes of Service

Soup

Sweet Corn Chowder **VF/GF**
Butternut Squash Bisque **VF/GF**

Entrees

Fish:

Red Snapper, Creole Cream Sauce **GF**
Roasted Seabass, Sauce Vierge (Olive Oil and Lemon) **GF**
Atlantic Salmon, Puttanesca Sauce **GF**
Seared Steelhead Salmon **GF**

Poultry:

Chicken Fricassee **GF**
Mary's Roasted Chicken, Dijonnaise **GF**
Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:

Braised Short Rib, Short Rib Jus **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**
Veggie Paella, Peas, 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 Kale Caesar Salad, Parmesan **VG**
Baby Spinach, Pecan, Feta **VG**
Spring Green Mix Salad, Spring Mix, Oven Dried Tomato,
Pickled Red Onion, Goat Cheese **VG**

Sides

Mashed Potatoes, French Green Beans, Roasted
Seasonal Vegetables, Roasted Potatoes, Grilled
Squash, Saffron Rice

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, Madeleine Cookies, 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



Working Hot Lunch Buffet - Italian

\$74/person

Minimum 25 guests for up to 60 Minutes of Service

Soup

Minestrone
Pasta E Fagioli

Entrees

Chicken Cacciatore, Mushrooms, Tomatoes, Polenta
Cheese Ravioli, Lemon Basil Sauce
Short Ribs Ravioli, Arrabbiata Sauce

Beverage Service

\$5/person

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

Salads

Italian Salad, Chopped Romaine, Tomatoes, Bell Peppers,
Olives, Shaved Red Onions, Crouton, Parmesan **VG**
Caprese Salad, Heirloom Tomatoes, Arugula, Balsamic
Glaze **VG**

Sides

Grilled Seasonal Vegetables
Garlic Bread

Desserts

Assorted Mini Italian Desserts

Working Hot Lunch Buffet - Far East

\$74/person

Minimum 25 guests for up to 60 Minutes of Service

Soup

Miso Soup **V/GF**
Thai Chicken Soup, Coconut Milk, Lemon Grass,
Tomatoes, Kaffir Lime Leaves, Mushrooms, Thai Chiles,
Cilantro **GF**

Entrees

Grilled Asian Chicken, Minced Garlic & Ginger, Soy Sauce,
Mirin, Sesame Oil **DF**
Korean Barbeque Short Ribs, Minced Garlic & Ginger, Soy
Sauce **DF**

Beverage Service

\$5/person

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

Salad

Stir Fry Vegetables, Green Beans, Onions, Bell Peppers,
Chinese Cabbage, Sesame Oil **V/GF**

Sides

Mashed Potatoes, French Green Beans, Roasted
Seasonal Vegetables, Roasted Potatoes, Grilled
Squash, Saffron Rice

Desserts

Mini Coconut Pineapple
Mini Lemon Tartlet

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

Plated Lunch

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

Minimum 40 guests

Soup

Vegan Tomato Basil **V/GF**

Entrees

Fish:

Roasted Seabass **GF**

Salmon **GF**

Poultry:

Mary's Roasted Chicken **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**

Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash

V/GF

Cauliflower Steaks with Smoked Chimichurri **VG**

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

Salads

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

Baby Spinach, Pecan, Feta **VG**

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

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

Sides

Buttermilk Mashed Potatoes, French Green Beans,

Steamed Seasonal Vegetables, Roasted Potatoes,

Saffron Rice, Grilled Squash, Honey Cumin, Roasted

Carrots

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

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



Boxed Lunch

Choice of 1 salad & 2 sandwiches - **\$50**

Choice of 1 salad & 3 sandwiches - **\$55**

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, 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)

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



Dinner Buffet

2 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$95/ person**

1 soup / 3 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$105/ person**

Minimum 40 guests for up to 120 Minutes of Service

Soup

Vegan Tomato Basil **V/GF**

Entrees

Fish:

Kampachi **GF**

Roasted Seabass **GF**

Salmon **GF**

Poultry:

Mary's Roasted Chicken **GF**

Herb Marinated Chicken Breast, Chicken Jus

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/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, Pecan and Feta **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato,
Pickled Red Onion, Goat Cheese **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

\$60/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

Sweet Tooth Station - \$22

Caramel Pop Corn, Assorted Cookies, Brownies, Rice
Krispie Treats & Doughnut Holes

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



Hors d'Oeuvres

Hot

Price per piece

Arancini (\$6) GF VG
Roasted Tomato Sauce
Goat Cheese Tartlet (\$6) VG
Fig Jam, Chopped Walnuts
Lump Crab Cake (7)
Spicy Remoulade
Wagyu Slider (\$8)
Cheddar, Caramelized Onion Spread
Braised Short Rib Tartlet (\$8) GF
Green Onions
Flatbread (\$6) VG
Caramelized Fennel, Grilled Pear, Blue Cheese
Assorted Mini Quiche (\$6)
Spiced Falafel Fritter (\$6) V VG
Citrus Yogurt, Pickled Onion
Vegetable Empanada (\$7) VG
Cilantro Chimichurri
Charred Shrimp (\$8) GF
Chipotle Aioli

Cold

Price per piece

Smoked Salmon Crostini (\$7)
Whipped Dill Cream Cheese, Cucumbers
Spicy Tuna (\$7)
Sesame Cone, Green Onion
Chicken Salad Tartlet (\$6)
Dried Cranberries, Green Apple
Beef Wellington (\$6)
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
Roasted Pepper, 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, Fava Bean Dip
Pita Chips, French Baguette, Crudités

French Delight

\$50/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

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



Action Stations

Little Italy

\$35/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.

\$35/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 - \$25/person

Cranberry Cornbread Stuffing, Maple Roasted Brussels Sprouts, Herbed Giblet Gravy

Slow Roasted Prime Rib - \$30/person

Creamy Yukon Gold Mashed Potatoes, Grilled Broccolini, Sauce Bordelaise, Horseradish Cream

Roasted Leg of Lamb - \$27/person

Creamy Polenta, Honey Roasted Heirloom Carrots, Fresh Herb Sauce, Roasted Vegetable Medley

Mustard Crusted Bone In Ham - \$20/person

Smashed Sweet Potatoes, Buttered Haricot Vert, Sweet & Sour Cherry Glaze

Oven Baked Salmon Filet - \$25/person

White Wine, Shaved Fennel, Garlic, Lemon Wheels, Marble Potatoes, Roasted Asparagus, Smoked Chimichurri

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



Bar A La Carte

Beer & Wine

Montmartre, French Sparkling
Cuvalier Los Andes, Malbec
Château Picaron, Bordeaux
Orchard Ln., Sauvignon Blanc
Folie à deux, Chardonnay
Heineken, Corona, Stella Artois, Budweiser, Bud Light,
Lagunitas-IPA
Assorted Sodas, Juices, Still And Sparkling Water

Open Bar

One Hour - \$25
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
Champagne - \$18 Hosted / \$20 Cash Bar
Assorted Sodas, Juices, Still and Sparkling Water - \$6

Premium

Kettle One, Vodka
Tanqueray, Gin
Bacardi, Rum
Casamigos, Tequila, Blanco
Johnny Walker, Black, Scotch
Jameson, Whiskey
Jack Daniels Rye, Whiskey
Baileys, Cream liqueur
Grand Marnier, French liqueur
Noili Pratt, Vermouth

Montmartre, French Sparkling
Cuvalier Los Andes, Malbec
Château Picaron, Bordeaux
Orchard Ln., Sauvignon Blanc
Folie à deux, Chardonnay
Heineken, Corona, Stella Artois, Budweiser, Bud Light,
Lagunitas-IPA
Assorted Sodas, Juices, Still And Sparkling Water

Open Bar

One Hour - \$35
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- \$13 Hosted / \$14 Cash Bar
Champagne - \$18 Hosted / \$20 Cash Bar
Assorted Sodas, Juices, Still and Sparkling Water - \$6



Bar A La Carte

Super Premium

Grey Goose, Vodka
Hendricks, Gin
Ron Zacapa, Rum
Casamigos, Tequila, Reposado
Macallan 12yr, Whiskey
Buffalo trace, Whiskey
Bulliet Rye, Whiskey
Grand Marnier, French liqueur
Noili Pratt, Vermouth

Montmartre, French Sparkling
Cuvalier Los Andes, Malbec
Château Picaron, Bordeaux
Orchard Ln., Sauvignon Blanc
Folie à deux, Chardonnay
Heineken, Corona, Stella Artois, Budweiser, Bud Light, Lagunitas-IPA
Assorted Sodas, Juices, Still And Sparkling Water

Open Bar

One Hour - \$40
Each additional hour - \$25
\$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
Assorted Sodas, Juices, Still and Sparkling Water - \$6

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



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 Broses, 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

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



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

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