THE LONDON
WEST HOLLYWOOD
AT BEVERLY HILLS

CATERING MENUS
BREAKFAST BUFFET

Includes freshly squeezed orange and grapefruit juices
freshly brewed coffee, decaffeinated coffee and a selection of teas

DELUXE CALIFORNIA CONTINENTAL
15 person minimum
Bakery Basket Selection of Croissants, Pain Au Chocolate,
Danish Pastries and Muffins
Fresh Seasonal Sliced Fruit and Berries
Yogurt Parfait, Homemade Fruit Compotes
Homemade Granola and Assorted Cereals
$40 per person

AMERICAN BREAKFAST
20 person minimum
Bakery Basket Selection of Croissants, Pain Au Chocolate,
Danish Pastries and Muffins
Fresh Seasonal Sliced Fruit and Berries
Yogurt Parfait, Homemade Fruit Compotes
Roasted Breakfast Potatoes

SELECT ONE
Farm Fresh Scrambled Eggs
Egg Whites with Kale and Sun-dried Tomatoes
Mini Egg Frittata with Goat Cheese and Spinach

SELECT ONE
Buttermilk Pancakes  I  Brioche French Toast
Served with Fresh Berries, Pecans, Whipped Cream,
Sweet Butter and Warm Vermont Maple Syrup

SELECT TWO
Pork Sausage
Turkey Bacon
Applewood Smoked Bacon
Chicken Apple Sausage
$58 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service
** Chef attendant required at $200/per attendant
BREAKFAST BUFFET

Includes freshly squeezed orange and grapefruit juices
freshly brewed coffee, decaffeinated coffee and a selection of teas

FULL LONDON BREAKFAST
20 person minimum
Bakery Basket Selection of Croissants, Pain Au Chocolate,
Danish Pastries and Muffins
Fresh Seasonal Sliced Fruit and Berries
Yogurt Parfait, Homemade Fruit Compotes with Seasonal Berries
Farm Fresh Scrambled Eggs, Grilled Mushrooms and Tomatoes
Applewood Smoked Bacon and Pork Sausage
Roasted Breakfast Potatoes
$52 per person

WEST HOLLYWOOD BREAKFAST
20 person minimum
Sweet Greens Cold Pressed Juice
Fresh Seasonal Sliced Fruit and Berries
Acai Bowls with your choice of toppings to include
Blueberries, Banana, Coconut Shavings and Chia Seeds
Smoked Salmon with Traditional Garnishes of Capers, Red Onion,
Sliced Cucumber and Lemon
Everything Bagels with Cream Cheese
Egg Frittata with Broccoli, Cheddar Cheese and Sun-dried Tomatoes
Chicken Apple Sausage
$58 per person

Gluten-Free Bakeries may be substituted for Bakery Basket Selection
Additional $3 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service
** Chef attendant required at $200/per attendant
# BREAKFAST ENCHANCEMENTS

All accompaniments are designed and priced to enhance a continental or buffet breakfast | Not to be sold separately

## CLASSIC

<table>
<thead>
<tr>
<th>OMELETTE STATION**</th>
<th>BELGIAN WAFFLES**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prepared to Order with a selection of fillings to include: Dice Ham, Bacon, Cheddar and Swiss Cheeses, Peppers, Salsa, Mushrooms, Spinach, Asparagus, Tomatoes.</td>
<td>Vermont Maple Syrup, Fresh Berries, Sweet Butter, Pecans, Whipped Cream.</td>
</tr>
<tr>
<td>$16 per person</td>
<td>$15 per person</td>
</tr>
</tbody>
</table>

## MORNING SANDWICHES

Scrambled Eggs, Applewood Smoked Bacon, Peppers, Cheddar Cheese on Brioche Bun. Egg Whites, Kale, Caramelized Onion, Sriracha Mayo on Brioche Bun. $12 per person

## BREAKFAST BURRITO STATION

Classic Burrito, Warm Flour Tortilla, Scrambled Eggs, Monterey Jack Cheese, Crisp Bacon. Garden Burrito, Warm Flour Tortilla, Scrambled Eggs, Cheddar Cheese and Garden Fresh Vegetables. Served with Sour Cream and Salsa. $12 per person

## BAGEL SHOP

Assorted Bagels: Plain, Seasonal Fruit and Fresh Garden Herb Cream Cheeses. $10 per person

## SCOTTISH HIGHLAND SMOKED SALMON

Smoked Salmon with Traditional Garnish of Capers, Red Onion, Sliced Tomatoes, Sliced Cucumber, Lemon. $18 per person. With Bagels and Cream Cheese. $24 per person

## CLASSIC EGGS BENEDICT

$14 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service. ** Chef attendant required at $200/per attendant.
BREKKFAST ENCHANTMENTS

All accompaniments are designed and priced to enhance a continental or buffet breakfast | Not to be sold separately

HEALTHY START

SUNSHINE SMOOTHIES
Marcona Almond & Irish Oats Smoothie with Banana, Strawberries, Yogurt
Illy Espresso Smoothie with Banana, Ground Almonds, Coconut Water
Organic Blueberry Smoothie with Blueberries, English Cucumber, Banana
$14 per person

ACAI BAR
Acai Bowls with choice of toppings to include
Blueberries, Banana, Granola, Coconut Shavings and Chia Seeds
$14 per person

AVOCADO TOAST BAR**
Fresh Avocado, Multi-Grain or Sourdough Bread with choice of toppings to include
Cherry Tomatoes, Bacon, Goat Cheese, Strawberries, and Farm Fresh Boiled Egg
$16 per person

STEEL CUT OATMEAL BAR
Brown Sugar, Cinnamon, Honey, Assorted Dried Fruits, Almonds and Pecans
Selection of Milk to include Almond, Oat and Non-fat
$12 per person

GREEK YOGURT BAR
Plain Greek Yogurt with choice of toppings to include
Shaved Coconut, Granola, Dried Cherries, Almonds, Flax Seeds and Honey
$10 per person

FRESH PRESSED JUICE BAR
100% Organic Cold-Press Juices
Sweet Greens Juice with Apple, Spinach, Pineapple, Kale, Lemon
Roots Juice with Carrot, Beet, Tumeric, Ginger, Celery
Earth’s Glow Juice with Orange, Carrot, Lemon, Ginger
$12 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

** Chef attendant required at $200/attendant
BREAKS

THE LONDON
WEST HOLLYWOOD
AT BEVERLY HILLS
SWEET

SEASONAL SWEET TREATS
Assorted Fresh Fruit Tartlets
Meyer Lemon Bars
Red Velvet and Strawberry Cheesecake Cupcakes
Assorted French Macarons
$24 per person

CHOCOLATE
Maldon Salted Chocolate Chip Cookies
Chocolate Ganache Brownies
Salted Chocolate Caramel Tarts and Dark Chocolate Truffles
$22 per person

CANDY SHOP
Red Vines, M&Ms, Sour Patch Kids, Milk Duds, Hershey Bars
and Reese’s Peanut Butter Cups
$17 per person

ICE CREAM CART
An Assortment of Ice Cream Bars, Cones and Paletas
$18 per person

CAFFEINE CHARGED DOUGHNUT SHOP
Homemade Signature French Doughnuts, Doughnut Holes and Biscotti
$20 per person
Barista serving Specialty Coffees to include Illy Coffee Mocchacino,
Cappuccino and Espresso and Cold Brew Coffee**
**Barista required at $200/per attendant
$28 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service
** Chef attendant required at $200/per attendant
SAVORY

MEDITERRANEAN
Selection of Marinated Olives, EVOO and Herbs
Roasted Peppers and Market Fresh Vegetables
Hummus, Tzatziki and Marinated Feta Cheese
Served with Warm Pita
$24 per person

SOUTHWEST
Tortilla Chips
Guacamole, Salsa Verde and Salsa Fresca
Chili Roasted Corn with Black Beans
Churros
$20 per person

BAR BITES
Warm Salted Pretzel Bites, Spicy Mustard, Cheese Sauce
Assorted Mixed Nuts
Truffle Kennebec Chips
$18 per person

TEA SANDWICHES – SELECT THREE
Apple and Cherry Wood Smoked Salmon, Black Brioche, Dollop of Sour Cream
Cured Ham, Red Mustard Cress, Onion Butter, White Bread
Egg and Watercress, English Cucumber, Soft Sweet Cream Butter
Roasted Organic Chicken with Grapes, Walnut and Raisin Bread
Smoked Salmon and Cucumber
Traditional Roast Beef and Horseradish
$20 per person
HEALTHY

BOOST
Assorted KIND® Bars and PowerBar®
Low Fat Greek Yogurts
Cold Pressed Juice Bar to include Greens, Roots and Earth Glow Juices

$20 per person

ENERGY
Build Your Own Trail Mix
Homemade Granola Clusters, Dark Chocolate, Almonds, Cashews,
Walnuts, Dried Local Fruit
Acai and Banana Smoothies

$20 per person

CRUDITE
Assorted Farmers Market Vegetables
Served with Hummus, Garden Herb and Garlic Dips

$18 per person

FRUIT
Sliced Fresh Seasonal Fruit, Mixed Berries
Served with Honey Yogurt

$16 per person

À LA CARTE REFRESHMENTS
Assorted Breakfast Pastries, Muffins or Breakfast Breads
$66 per dozen
Assorted Cookies or Brownies
$66 per dozen
Whole Fresh Fruit
$5 each

Invidiual Bags of Chips, Pretzels and Nuts
$5 each
Freshly Popped Popcorn
Choice of one of the following flavors
Traditional Butter, Three Cheese, Kettle Corn, Salted Carmel
$7 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service
** Chef attendant required at $200/per attendant
Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Teas  
$90 per gallon

Fresh Squeezed Lemonade or Iced Tea  
$35 per pitcher

Assorted Soft Drinks  
$7 each

Still and Sparkling Mineral Water  
$7 each

Red Bull (Regular or Sugar-Free)  
$8 each

Assorted Bottles of Komubucha  
$8 each

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service  
** Chef attendant required at $200/per attendant
LUNCH BUFFET

Includes freshly brewed coffee, decaffeinated coffee, selection of teas and iced tea

WORKING LUNCH BUFFET

15 person minimum

SOUP OF THE DAY

add $5 per person
Tortilla Jalapeño Soup, Coconut Milk
Homestyle Chicken Noodle Soup
Roasted Tomato Soup, Basil Olive Oil

SALADS – SELECT TWO

Caprese, Tomato, Mozzarella and Pesto Salad with Pine Nuts
Organic Lettuces with Tomatoes, Cucumbers, Croutons and Vinaigrette
Caesar Salad with Hearts of Romaine, Croutons and Parmesan
Kale Salad, Farro, Rapini, Candied Walnuts, Grapes

SANDWICHES – SELECT THREE

Turkey Avocado, Provolone, Lettuce, Tomato, Whole Wheat
Niçoise Salad, Tuna, Hard Boiled Egg, Tomato, Olive, French Baguette
Reuben, Multi-Grain Corned Beef, Sauerkraut, Swiss Cheese, Rye
Curried Chicken, Green Apple, Cilantro, Pickled Carrots, Cucumber, Pita
Chilled Shrimp Salad, Green Tomato Relish, Wasabi, Pita
Mediterranean Wrap, Falafel, Roasted Peppers
Caprese, Fresh Mozzarella, Tomato, Pesto, Balsamic Glaze, Greens, Ciabatta
Roast Beef, Arugula, Roma Tomato, Mustard, Rye

KENNEBEC CHIPS AND SEASONAL FRESH FRUIT SALAD

DESSERTS – SELECT TWO

Assorted French Macarons
Chocolate Ganache Brownies
Assorted Fresh Fruit Tartlets
Mini Cupcakes

$62 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 Hours of service

** Chef attendant required at $200/per attendant
LUNCH BUFFET

Includes freshly brewed coffee, decaffeinated coffee, selection of teas and iced tea

SOUP AND SALAD

SOUP – SELECT ONE
Tortilla Jalapeño Soup, Coconut Milk
Homestyle Chicken Noodle Soup
Roasted Tomato Soup, Basil Olive Oil

SALADS – SELECT THREE
Organic Lettuces, Tomatoes, Cucumbers, Croutons, Herb Vinaigrette
Caesar Salad, Croutons, Parmesan
Arugula, Quinoa and Heirloom Tomatoes, Chickpeas, Preserved Lemon, Lemon Vinaigrette
Mexican Bowl, Brown Rice, Cherry Tomatoes, Charred Corn, Black Beans, Chipotle Ranch
Thai Bowl, Shredded Cabbages, Julienned Carrots, Edamame, Crispy Wontons, Peanuts, Thai Dressing

OR

CHOPPED SALAD STATION
Variety of vegetables, toppings and dressings to make your own salad creation
Green Goddess, Cilantro Lime, Caesar, Balsamic and Olive Oil

PROTEINS – SELECT TWO
Roasted Chicken Breast
Grilled Shrimp
Lemon and Herb Salmon
Marinated Flank Steak

DESSERTS
Seasonal Fresh Fruit Salad
Maldon Salt Chocolate Chip Cookies
Meyer Lemon Bars

$66 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 Hours of service

** Chef attendant required at $200/per attendant
**LUNCH BUFFET**

Includes freshly brewed coffee, decaffeinated coffee, selection of teas and iced tea

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**LONDON LUNCH BUFFET**

25 person minimum

**SOUP – SELECT ONE**

- Tortilla Jalapeño Soup, Coconut Milk
- Homestyle Chicken Noodle Soup
- Roasted Tomato Soup, Basil Olive Oil

**SALADS – SELECT TWO**

- Caprese, Tomato, Fresh Mozzarella, Pesto
- Caesar Salad, Croutons, Parmesan
- Farmer’s Market Salad, Avocado, Herb Vinaigrette
- Greek Salad, Feta Cheese, Tomatoes
- Seasonal Fresh Fruit Salad

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**HOT ENTRÉES – SELECT TWO**

<table>
<thead>
<tr>
<th>Options</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Branzino, Lemon Caper Butter</td>
<td>Roasted Chicken Breast, Mustard Sauce</td>
</tr>
<tr>
<td>Grilled Salmon with Lentils</td>
<td>Filet of Beef, Béarnaise Sauce</td>
</tr>
<tr>
<td>Maryland Crab Cakes, Aioli</td>
<td>72 hr. Braised Beef Short Ribs</td>
</tr>
<tr>
<td>Chilean Sea Bass, Miso Glaze</td>
<td>Chef’s Seasonal Ravioli</td>
</tr>
<tr>
<td>Chicken Fricassee, Sage, Tarragon</td>
<td>Quinoa Vegetarian Stir-Fry</td>
</tr>
</tbody>
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**VEGETABLES – SELECT ONE**

- Wild Mushrooms
- Grilled Seasonal Vegetables
- Haricots Verts with Almonds
- Roasted Asparagus
- Heirloom Tomatoes

**STARCHES – SELECT ONE**

- Roasted New Potatoes
- Garlic Mashed Potatoes
- Mac & Cheese
- Farro with Dried Cranberries and Toasted Hazelnuts

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**DESSERTS – SELECT TWO**

- Assorted Fresh Fruit Tartlets
- Lemon Meringue
- Maldon Salted Chocolate Chip Cookies
- Chocolate and Caramel Tarts
- Pistachio Ice Cream Profiteroles
- Chocolate Ganache Brownies
- Assorted French Macarons
- Mango Cheesecake

$76 per person

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10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 Hours of service

** Chef attendant required at $200/per attendant**
LUNCH BUFFET

Includes freshly brewed coffee, decaffeinated coffee, selection of teas and iced tea

ASIAN LUNCH BUFFET
25 person minimum

STARTERS
Tom Kha Soup, Coconut Milk and Shrimp
Chinese Chicken Salad
Spicy Tuna Tartare, Crispy Rice
Udon Noodle and Shiitake Mushroom Salad, Peanut Sauce
Edamame

MAINS AND SIDES
Yakitori Chicken and Steak, Sweet Barbeque
Soy Glazed Pork Belly, Stir-Fried Vegetables
Chilean Sea Bass, Bok Choy, Shiitake Mushrooms
Shrimp Fried Rice
Vegetable Pot Stickers

DESSERTS
Mochi Ice Cream
Matcha Crème Brulée
Almond Cookies

$80 per person
**MEXICAN LUNCH BUFFET**

25 person minimum

**STARTERS**
- Tortilla Jalapeño Soup, Coconut Milk
- Watermelon-Papaya Salad, Jicama, Lime Juice
- Ceviche, Fried Plantains
- Crisp Tortilla Chips, Pico de Gallo, Guacamole

**MAINS AND SIDES**
- Carne Asada and Baja Shrimp Tacos Served with Corn and Flour Tortillas
- Roasted Sea Bass, Gazpacho
- Chicken Tamales
- Black Beans and Spanish Rice
- Grilled Street Corn, Cotija Cheese

**DESSERTS**
- Tres Leches Cupcakes
- Churros

$76 per person

Includes freshly brewed coffee, decaffeinated coffee, selection of teas and iced tea.
LUNCH BUFFET

Includes freshly brewed coffee, decaffeinated coffee, selection of teas and iced tea

ROLL-IN LUNCH
12 person maximum

COLD
Local Burrata, Olives, Pea Shoots, Focaccia
Spicy Tuna Roll, Pickled Ginger, Wasabi
Fresh Vegetable Rolls, Peanut Sauce
Santa Maria Lettuces
Avocado Toast

HOT
Charcoal Grilled Salmon, Pesto Farro
Brown Rice Bowl, Braised Short Rib
Vegetable Tacos, Coleslaw, Salsa Verde

DESSERT
French Éclair, Lemon Cream
Cookie Jar

$70 per person

Includes whole fruit, cookie and chips | Boxed lunches are available to-go only for consumption off-property

INDIVIDUAL BOXED LUNCHES
10 person minimum

SANDWICHES – SELECT UP TO THREE
Roasted Beef, Watercress and Horseradish, Onion, Poppy Seed Roll
Baked Ham, Brie Cheese, Sweet Pepper, Tomato, Toasted Baguette
Roasted Turkey, Honey, Cranberry Marmalade and Coleslaw, Multi-Grain Bread
Curried Chicken Wrap, Green Apple, Cilantro, Pickled Carrots, Cucumber
Eggplant and Zucchini, Cucumber Yogurt on Garlic Naan
Caprese, Mozzarella, Pesto, Baguette

$48 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 Hours of service

* Chef attendant required at $200/per attendant
PLATED LUNCH

Three course includes appetizer, assorted artisan rolls and butter, entrée and dessert
freshly brewed coffee, decaffeinated coffee, selection of teas and iced tea

PLATED LUNCHEON
20 person minimum

APPETIZERS – SELECT ONE
Roasted Tomato Soup, Basil Olive Oil
Caprese, Tomato, Fresh Mozzarella, Pesto
Farmer’s Market Salad, Avocado, Herb Vinaigrette
Kale Salad, Farro, Broccolini, Candied Walnuts, Dried Cranberries

ENTRÉES – SELECT ONE
Rotisserie Chicken Cobb Salad, Smoked Bacon, Hard Boiled Eggs, Green Goddess Dressing
$66 per person
Tuna Niçoise, Mixed Greens, Haricot Verts, Fingerling Potatoes, Olives
$66 per person
Roasted Cauliflower Steak, Portobello, Vadouvan, Charred Onion, Shishito Pepper
$68 per person
Baked Salmon, Puffed Wild Rice, Lobster Sauce
$70 per person
Chilean Sea Bass, Yellow Thai Curry and Coconut, Jasmine Rice
$74 per person
Roasted Chicken Breast, Radicchio, Apple, Blue Cheese
$72 per person
Braised Beef Short Rib, Mashed Potatoes, Broccoli Rabe
$72 per person
Filet Mignon, Fondant Potatoes, Béarnaise Sauce, Asparagus
$74 per person

DESSERTS – SELECT ONE
Valrhona Chocolate Fondant with Brown Butter Caramel and Vanilla Ice Cream
Hazelnut Praline Crunch, Whipped Cream
Mango Cheesecake
Fresh Fruit Sorbet

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 Hours of service
** Chef attendant required at $200/per attendant
DINNER

THE LONDON
WEST HOLLYWOOD
AT BEVERLY HILLS
**LONDON DINNER BUFFET**
35 person minimum

**SOUP – SELECT ONE**
- Classic Gazpacho
- Asparagus with Morel Mushrooms
- Lobster Bisque
- Parsnip with Truffle
- Minestrone
- Tortilla Soup, Coconut Milk

**SALADS – SELECT TWO**
- Roasted Beets, Endive, Goat Cheese, Walnut Vinaigrette
- Farro Salad, Dried Cranberries, Candied Pecans, Citrus Dressing
- Fried Chickpeas, Tomato, Cucumber, Green Goddess Dressing
- Farmers Market Salad, Avocado, Parmesan, Herb Vinaigrette
- Caprese, Fresh Mozzarella, Heirloom Tomatoes, Pesto
- Classic Caesar Salad

**ENTRÉE – SELECT TWO**
- Baked Salmon, Lemon Caper Sauce
- Miso Marinated Chilean Sea Bass
- Roasted Organic Chicken, Mustard Sauce
- Lemon and Thyme Chicken Breast
- Angus Beef Tenderloin, Bordelaise Sauce
- Braised Short Ribs
- Quinoa and Vegetable Stir-Fry
- Seasonal Ravioli

**SIDES – SELECT THREE**
- Creamy Polenta, Mascarpone
- Garlic Mashed Potatoes
- Green Beans with Toasted Almonds
- Roasted Rosemary Fingerling Potatoes
- Kimchi Fried Rice
- Wilted Kale
- Potato Fennel Gratin
- Fresh Seasonal Grilled Vegetables
- Roasted Asparagus

**DESSERTS – SELECT TWO**
- Meyer Lemon Elderflower Cake
- Crème Brûlée
- Opera Cake
- Mixed Berry Cobbler
- Pot de Crème
- Assorted Fresh Fruit Tartlets

$105 per person

*Third entrée selection is available | additional $15 per person*

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service

**Chef attendant required at $200/per attendant**
LONDON PLATED DINNER
20 person minimum

APPETIZERS – SELECT ONE
Belgian Endive, Goat Cheese, Walnut Vinaigrette
Petite Spinach Salad, Shrimp, Scallops and Avocado
Spicy Tuna Tartare, Pickled Ginger, Toasted Pine Nuts
Short Rib Tortellini, Brussels Sprouts
Lobster Bisque
Santa Monica Farmers Market Salad, Avocado, Parmesan, Herb Vinaigrette
Caprese, Fresh Mozzarella, Heirloom Tomatoes, Pesto

MAIN COURSE – SELECT ONE
Wild Mushroom Risotto
$80 per person
Eggplant Stack, Sweet Tomato Basil
$82 per person
Roasted Halibut, Yellow Thai Curry and Coconut, Shrimp Jasmine Rice
$92 per person
Baked Salmon Filet, Puffed Wild Rice, Red Pepper Bisque
$95 per person
Maine Lobster Risotto, Lemon Butter Asparagus, Aged Parmesan
$98 per person
Roasted Branzino, Farro Salad
$92 per person
Roasted Organic Chicken Breast, Potato Gnocchi, Mustard Sauce
$85 per person
Braised Berkshire Pork Belly, Shrimp Stir-Fried Rice, Kimchi
$90 per person
Herb Crusted Filet of Beef, Grilled Asparagus
$107 per person
Roasted Prime Rib, Yorkshire Pudding
$101 per person
Roasted Lamb Chop Merguez, Sausage, Couscous, Fig Jam
$100 per person

10% Surcharge for groups under per person minimum | All buffets and stations are based on 1.5 hours of service
** Chef attendant required at $200/per attendant
DESSERT – SELECT ONE
Mango Cheesecake
Classic Crème Brûlée, Fresh Berries
Hazelnut Praline Crunch, Whipped Cream
Valrhona Chocolate Fondant, Brown Butter Caramel, Vanilla Ice Cream
Mixed Berry Cobbler, Vanilla Bean Ice Cream
Lemon Curd Tart, Meringue, Fresh Berries
English Sticky Toffee Pudding, Whipped Cream
Eton Mess, Meringue, Fresh Berries, Strawberry Sorbet
Homemade Ice Creams & Sorbets

CHOICE OF ENTRÉE OFFERED TABLESIDE
A choice of three entrées (including vegetarian) is available for your guests.
If the two entrée prices differ, the higher price prevails.
Additional $15 per person surcharge.

PRE-SELECTED CHOICE OF ENTRÉE
A pre-selected choice of three entrées (including vegetarian) is available for your guests.
The entrée selection count must be communicated one week prior to your event.
If the entrée prices differ, the higher price prevails.

4th Course available and priced based on menu selection
RECEPTION

DISPLAYED STATIONS
20 person minimum

CHEESE STATION
Selection of International and Domestic Cheeses, Fresh Breads and Assorted Crackers
Dried Fruits, Fresh Fruits, Homemade Fruit Chutney and Roasted Nuts
$22 per person

CHARCUTERIE STATION
Selection of International and Domestic Cured Meats, Homemade Fruit Chutney, Pickles and Selection of Breads and Rolls
$24 per person

NOODLE BAR
Glass Noodles, Steak and Scallions
Udon Noodles, Shiitake, Ginger and Cabbage
Soba Noodles, Sichuan Sausage, Spinach and Cashew
Served in Take-Out Boxes with Chopsticks
$24 per person

FISH & CHIPS
Crispy Golden Fried Halibut and Chips,
Tartar Sauce, Ketchup and Malt Vinegar
$22 per person

MEDITERRANEAN TAPAS STATION
Crispy Fried Chickpea Tahini Croquettes
Warm Pita served with Tzatziki, Hummus, Baba Ghanoush and Fresh Chopped Tabbouleh
Grilled Mediterranean Vegetables, Marinated Feta and Olives, Toasted Pistachios and Preserved Lemon
$24 per person

All buffets and stations are based on 1.5 Hours of service | ** Chef attendant required at $200/per attendant
RECEPTION

ICED SEAFOOD STATION
Jumbo Shrimp, Crab Claws or Jumbo Snow Crab Claws, Maine Lobster, Shucked Oysters and Little Neck Clams
Served with Brandied Cocktail Sauce, Lemon Wedges and Horseradish
Market Price

SALAD BAR
Garden Lettuces, Arugula, Romaine
Radish, Spring Onions, Olives, Artichokes, Marinated Tomato
Quinoa, Avocado, Goat Cheese, Feta Cheese, Mozzarella, Pine Nuts, Candied Pecans, Croutons
Lemon Vinaigrette, Creamy Basil Dressing, Caesar Dressing, Balsamic Vinaigrette
$22 per person
Add Grilled Chicken or Shrimp
$10 per person

SUSHI BAR***
Assorted Rolls: Spicy Tuna, California, Salmon, Vegetable, Shrimp Tempura, Barbecued Eel
Nigiri: Tuna, Salmon, Prawn, Unagi, Halibut, Crab
Served with Soy Sauce, Wasabi, Pickled Ginger
Four Pieces: $26 per person
Six Pieces: $38 per person
Eight Pieces: $48 per person
Add Assorted Hand Rolls
Shrimp Tempura, Crab and Tuna
$18 per person

***Sushi Chef required at $250.00 per chef attendant.
Groups over 150 guests require two (2) chef attendants

All buffets and stations are based on 1.5 Hours of service | ** Chef attendant required at $200/per attendant
RECEPTION

ACTION STATIONS
20 person minimum

L.A. STREET TACOS
Grilled Chile-Lime Chicken, Carne Asada, Chipotle Seasonal Vegetables
Salsa Bar with Pico de Gallo, Tomatillo, Mango, and Roasted Tomato
Diced Onions, Cilantro, Guacamole
Served with Warm Flour or Corn Tortillas

$30 per person

RISOTTO STATION**
Risotto, Mascarpone Cheese, Parmigiano-Reggiano, Sea Salt, Sweet Water Shrimp,
Asparagus, Wild Mushrooms, Truffle Oil

$34 per person

MINI SLIDER STATION
Angus Beef, Turkey or Veggie Patties
Onion Marmalade, Sun-Dried Tomato Aioli,
Candied Jalapeño Peppers
Smoked Barbecue Sauce, English Cheddar, Sweet and Dill Pickles,
Assorted Ketchups and Mustards
Served on Mini Brioche Rolls

$28 per person

GRILLED CHEESE STATION
Three Cheese
Short Rib and Arugula
Goat Cheese and Truffle

$20 per person

PASTA STATION**
Selection of Pastas served with Grilled Chicken,
Sautéed Garlic Shrimp or Italian Sausage
Mushroom, Grilled Squash, Stewed Peppers
Parmesan, Herbed Olive Oil, Alfredo, Pesto and Tomato Sauces

$30 per person

PAELLA VALENCIANA**
Saffron Rice with Spanish Chorizo, Chicken, Clams, Prawns and Tomato

$32 per person

All buffets and stations are based on 1.5 Hours of service | ** Chef attendant required at $200/per attendant
CARVING STATIONS*
20 person minimum

BAKED SALMON IN PASTRY, FENNEL AND MUSHROOMS
$22 per person

ROASTED TURKEY BREAST, CRANBERRY RELISH
$25 per person

BRAISED BERKSHIRE PORK BELLY, COTTAGE CHEESE ROLLS
$27 per person

SNAKE RIVER FARM KOBE BEEF BRISKET
$30 per person

ALL NATURAL BLACK ANGUS BEEF FILLET, BÉARNAISE
$30 per person

SALT ENCRUSTED ROASTED PRIME RIB, YORKSHIRE PUDDING
$35 per person

SONOMA LAMB RACK MUSTARD AND HERB CRUST
$32 per person

CARVING STATION ENHANCEMENTS

Mac & Cheese 
Truffle French Fries
Garlic Mashed Potatoes
Roasted Brussel Sprouts
Kimchi Fried Rice
Roasted Kabocha Squash

$10 per person per item

All buffets and stations are based on 1.5 Hours of service | ** Chef attendant required at $200/per attendant
RECEPTION

TRAY-PASSED HORS D’OEUVRES
All Tray passed Hors D’oeuvres are priced per piece

COLD

Caprese, Fresh Mozzarella, Basil $6
Ceviche, Shrimp, Halibut, Peppers, Citrus $8
Prosciutto Wrapped Marinated Asparagus $5
Herb Pancake, Smoked Salmon, Crème Fraîche $7
Deviled Egg, Smoked Duck $6
Pita Chip, Curried Chicken, Yogurt $5
Spicy Tuna, Rice Cake $6
California Roll $6
Whipped Burrata, Fruit Chutney Crostini $5
Summer Roll, Asian Vegetables, Sweet Chili $7
Chilled Melon Gazpacho $6
Roasted Beef, Yorkshire Pudding, Horseradish $7

CONE SELECTION $7

Lobster Salad
Curried Chicken
Sweet Crab and Sriracha

All buffets and stations are based on 1.5 Hours of service | ** Chef attendant required at $200/per attendant
### RECEPTION

**TRAY-PASSED HORS D’ŒUVRES**

All tray passed hors d’oeuvres are priced per piece  
Minimum order of 25 pieces per item

<table>
<thead>
<tr>
<th>HOT</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat Cheese Beignet</td>
<td>$6</td>
</tr>
<tr>
<td>Crispy Pork Bao Bun</td>
<td>$8</td>
</tr>
<tr>
<td>Mini Shepherd’s Pie</td>
<td>$8</td>
</tr>
<tr>
<td>Chicken Empanadas, Cilantro Salsa</td>
<td>$6</td>
</tr>
<tr>
<td>Lobster Mac &amp; Cheese Shots</td>
<td>$8</td>
</tr>
<tr>
<td>Fish &amp; Chips in Cone</td>
<td>$9</td>
</tr>
<tr>
<td>Vegan Samosas, Coriander</td>
<td>$5</td>
</tr>
<tr>
<td>Maryland Crab Cakes</td>
<td>$7</td>
</tr>
<tr>
<td>Mozzarella &amp; Veal Meatball</td>
<td>$6</td>
</tr>
<tr>
<td>Chicken Satay, Peanut Sauce</td>
<td>$6</td>
</tr>
<tr>
<td>Wild Mushroom in Pastry</td>
<td>$5</td>
</tr>
<tr>
<td>Coconut Shrimp Skewer, Chili Sauce</td>
<td>$7</td>
</tr>
<tr>
<td>Tortilla Coconut Milk Soup</td>
<td>$6</td>
</tr>
<tr>
<td>Steak Yakitori</td>
<td>$7</td>
</tr>
<tr>
<td>Avocado Toast</td>
<td>$5</td>
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</tbody>
</table>

**SLIDERS**

Angus Beef, American Cheese  
Impossible (Plant Based), Russian Dressing  
Maryland Crab Cake, Slaw, Lemon Aioli

Your choice of slider served with Fries in Cone  $10

**SWEET**

Miniature Cupcakes  
Assorted Fruit Tartlets  
Cream Puffs  
Chocolate Ganache Brownie Bites  
Nutella Doughnut Holes

All buffets and stations are based on 1.5 Hours of service | ** Chef attendant required at $200/per attendant
DESSERT

ASSORTMENT OF PETITE FOURS AND TRUFFLES
$12 per person

FRENCH MACARONS
$12 per person

COTTON CANDY**
$12 per person

LIQUID NITROGEN ICE CREAM STATION**
Seasonal Flavors of Ice Cream and Sorbet, Prepared and Frozen to Order by Chef with add-ins to include
Fresh Assorted Berries, Macarons, Cookies, Chocolate Shavings, Chocolate and Caramel Sauces
$22 per person

VIENNESE PASTRY TABLE
Assortment of Seasonal Fruit Tartlets, Éclairs, Dessert Jars, Miniature Cheesecakes, Chocolate Truffles and Maldon Salt Chocolate Chip Cookie Jars
$26 per person

DOUGHNUT STATION
House-Made Signature French Doughnuts, Glazed Doughnuts and Beignets
Cinnamon Sugar, Powdered Sugar, Chocolate and Caramel Dipping Sauces
$22 per person

CUPCAKE TOWER
Assorted Miniature Cupcakes to include
Red Velvet, Chocolate, Vanilla, Carrot Cake, Strawberry Cheesecake
$18 per person

ICE CREAM
Ice Cream Cart with and assortment of Ice Cream Bars, Cones and Paletas
or
Soft Serve Ice Cream with Assorted Toppings**
$18 per person

All buffets and stations are based on 1.5 Hours of service | ** Chef attendant required at $200/per attendant
**RECEPTION**

**BEVERAGE**

<table>
<thead>
<tr>
<th>DELUXE FULL BAR</th>
<th>PREMIUM FULL BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>First Two Hours:</strong> $40 per person</td>
<td><strong>First Two Hours:</strong> $44 per person</td>
</tr>
<tr>
<td><strong>Each Additional Hour:</strong> $16 per person</td>
<td><strong>Each Additional Hour:</strong> $18 per person</td>
</tr>
</tbody>
</table>

**LONDON BEER & WINE BAR**

| **First Two Hours:** $36 per person | **Each Additional Hour:** $15 per person |

**ON CONSUMPTION**

<table>
<thead>
<tr>
<th>Deluxe Liquor: $16 each</th>
<th>London Wine: $14 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Liquor: $17 each</td>
<td>Soft Drinks: $7 each</td>
</tr>
<tr>
<td>Beer: $8 each</td>
<td>Still and Sparkling Water: $7 each</td>
</tr>
<tr>
<td></td>
<td>Juices: $7 each</td>
</tr>
</tbody>
</table>

**DELUXE LIQUOR**

- Tito’s
- Ketel One
- Captain Morgan White
- Sauza
- Volcan Blanco
- Tanqueray
- Jack Daniel’s
- Johnnie Walker Red
- Maker’s Mark
- Glenmorangie 10

**PREMIUM LIQUOR**

- Belvedere
- Grey Goose
- Bacardi
- Casamigos
- Don Julio Silver
- Nolet’s
- Bombay Sapphire
- Johnnie Walker Black
- Bulleit
- Macallan 12

**BEER**

- Amstel Light
- Corona
- Sam Adams
- Fat Tire
- Lagunitas IPA
- Stella
- Heineken
- Blue Moon

**WINE**

**TIER ONE**

- Leese-Fitch, California: Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay
- Pol Clemente Sparkling Brüt, France

**TIER TWO**

- Summerland, California: Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay
- Chandon Sparkling Brüt, California
- Chandon Sparkling Rosé, California

*Bartender required at $200 per bartender; up to 4 hour period | One (1) bartender per 75 guests*