

MAGNIFIQUE MEETINGS AT SOFITEL LOS ANGELES AT BEVERLY HILLS



WELCOME



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BREAKFAST



CONTINENTAL BREAKFAST - \$35

Up to 60 minutes of service

- Freshly Squeezed Orange and Cranberry Juice
- Smoothie Shooters
- 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 - \$48

Up to 60 minutes of service

- Choice of Two Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple
- Fresh Seasonal Fruit and Berries
- Scrambled Eggs with Fresh Chives
- Roasted Red Potatoes with Braised Bell Peppers
- Applewood Smoked Bacon and Chicken Sausage
- Mini Croissant & Chocolate Croissant, French Baguette, Assorted Mini Muffins
- Butter, Marmalade and Fruit Preserves
- Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

PLATED BREAKFAST - \$48

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

Choose 1 First Course

- Seasonal Fruit & Berries
- Yogurt Parfait
- Oatmeal, Maple Syrup, Banana & Golden Raisins

Choose 1 Main Course

- Scrambled Eggs with Fresh Chives
- Asparagus Frittata with Squash Blossom, Tomato & Basil
- Eggs Benedict (\$3)
- NY Strip & Scrambled Eggs (\$11)

Choose 2 Sides

- Applewood Smoked Bacon
- Pork Sausage Links
- Chicken & Apple Sausage
- Turkey Bacon
- Hash Brown Potatoes
- Breakfast Hash Potatoes (diced potato, onion & bell peppers) p. 3



BREAKFAST



BREAKFAST STATIONS

Up to 60 minutes of service

Bagel Bar - \$22 *25 guests minimum*

- Bagels (Choice of 3)
Plain, Whole Wheat, Onion, Cinnamon Raisin, Everything, Cheese
Onion, Blueberry
- Cream Cheese (Choice of 3)
Plain, Herb Garden, Truffle, Reduced Fat, Olive, Jalapeño Tomato,
Bacon, Scallion,
- Santa Barbara Smoked House Salmon, Red Onion, Capers,
Lemon

Omelette Station - \$25 \$250 per Chef (1 per 70 guests) *25 guests minimum*

- Free Range Eggs, Egg Whites
- Assorted Toppings: Tomatoes, Spinach, Basil, Onions,
Mushrooms, Bell Peppers, Jalapeños, Bacon, Chorizo
Ham, Swiss and Cheddar Cheese

BREAKFAST BUFFET ENHANCEMENTS

Price per item

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

BREAKFAST BUFFET ENHANCEMENTS

- Granola Parfait (\$6)
- Fruit Platter (\$12)
- Assorted Cereals with Milk (\$7)
- Oatmeal with raisins (\$9)
- Ham & Cheese Filled Petit Pain (\$12)
- Eggs Benedict: English Muffin, Canadian Bacon, Poached Egg,
Hollandaise (\$14)
- Buttermilk Pancakes, Maple Syrup, Powdered Sugar (\$8)
- Blueberry Pancakes, Maple Syrup, Powdered Sugar (\$8)
- Belgian Waffles, Maple Syrup, Whipped Cream, Powder Sugar
(\$12)
- Croissant French Toast, Maple Syrup, Whipped Cream (\$8)
- Mini Spanish Omelette, Onion Bell Pepper Sauce, Cilantro,
Pepper Jack Cheese (\$9)



BREAKS



FRENCH CORNER - \$18

Up to 60 Minutes of Service

Mini Croissants
Chocolate Croissants
French Baguette
Assorted Mini Muffins

RELAXING DELIGHT - \$24

Up to 60 Minutes of Service

Fruit Smoothies
Granola Parfaits
Chilled Cucumber Shooters
Seasonal Fruit and Berries
Trail Mix

MILK & COOKIES - \$18

Up to 60 Minutes of Service

Assorted Cookies: Chocolate Chip, Peanut Butter, Snickerdoodle, and Oatmeal & Raisin
Cold Milk: Regular, Almond or Soy

MEDITERRANEAN MARKET - \$24

Up to 60 Minutes of Service

Seasonal Crudités, Herb Yogurt and Carrot Harissa Dipping Sauce
Hummus, Tabbouleh, Babaganoush & Tzatziki with Homemade Lavash & Pita Bread
Cucumber Mint Water

SWEET TEMPTATIONS - \$20

Up to 60 Minutes of Service

Assorted Popcorn: Plain, Herb Truffle, Caramel Cracker Jack
Mini M&Ms
Assortment of Customizable "Old School" Candies
Oxnard Strawberry Lemonade
Orange Grove Lemonade



BREAKS



BEVERAGE PACKAGES

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, Badoit Sparkling Water and Assorted Juices

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

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

A LA CARTE BEVERAGES

Coke, Diet Coke, Sprite (\$6/item)
Red Bull/Red Bull Sugar Free (\$7/item)
Individual Evian or Badoit (\$6/item)
Large Evian or Badoit (\$10/item)
Lavazza Coffee, Decaffeinated Coffee by the Gallon (\$90/gallon)

BREAK ENHANCEMENTS (prices below are based on adding the item to the break packages listed on page 5. 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)
Haagen Dazs 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)
Dried Fruits (\$6/person)
Assorted Brownies (\$45/dz)
Assorted Cookies (\$45/dz)



WORKING LUNCH BUFFET



WORKING COLD LUNCH BUFFET - \$55

1 soup / 2 salads / 3 sandwiches / 1 dessert
Minimum 25 guests for up to 60 Minutes of Service

SOUP

Vegan Tomato Basil
French Onion Soup, Cheese Crostini

SALAD

Organic Tuscan Kale Caesar Salad, Parmesan
Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California
Extra Virgin Olive Oil
Scarlet Quinoa, Organic Baby Beets, Vella Dry jack,
Sherry Vinaigrette
Belgium Endives, Granny Smith Apples, Candied Walnuts,
Point Reyes Blue, Balsamic Vinegar
Spring Green Mix Salad

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
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
Grilled Chicken Sandwich: Grilled Chicken, Boursin Cheese,
Roasted Red Pepper, Arugula, Rouille on a Ciabatta Roll

DESSERTS

Assorted French Mini Pastries: Classic Opera, French Macaron,
Berry Tartlet, Vanilla Rhum Canelé de Bordeaux, Chef's Choice
Mini Éclair
Assorted Cookies and Brownies: Chocolate Chips, Oatmeal and
Coconut Macaroon, Dark Valrhona Chocolate Madeleine,
Espresso Brownie
All Around Berries: Blueberry Clafoutis, Berry Tartlet,
Raspberry Pistachio Cake, Chocolate Chambord Mousse



WORKING LUNCH BUFFET



WORKING HOT LUNCH BUFFET - \$66

1 soup / 2 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert
Minimum 25 guests for up to 60 Minutes of Service

SOUP

Vegan Tomato Basil
French Onion Soup, Cheese Crostini

SALAD

Organic Tuscan Kale Caesar Salad, Parmesan
Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil
Scarlet Quinoa, Organic Baby Beets, Vella Dry jack, Sherry Vinaigrette
Belgium Endives, Granny Smith Apples, Candied Walnuts, Point Reyes Blue, Balsamic Vinegar
Spring Green Mix Salad

ENTREES

Fish:
Fennel Pollen Roasted Seabass, Fine Herbs Nage
Seared Steelhead Salmon, Black Olive Vinaigrette

Poultry:
Mary's Roasted Chicken, Roasted Balsamic Jus
Garden Herbs Chicken Piccata, Lemon Sauce

Meat:
Cumin Marinated Grilled Skirt Steak
Roasted Rib Eye, Red Wine Sauce

Vegetarian:
Mac & Cheese
Wild Mushroom Risotto, Asparagus, Truffle Cream
Seasonal Vegetable Tabbouleh, Roasted Baby Squash,
Braised Fennel, Roasted Red Pepper & Tomato Emulsion

SIDES

Buttermilk Mashed potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

DESSERTS

Assorted French Mini Pastries: Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Canelé de Bordeaux, Chef's Choice Mini Éclair

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

All Around Berries: Blueberry Clafoutis, Berry Tartlet, Raspberry Pistachio Cake, Chocolate Chambord Mousse



PLATED LUNCH



PLATED LUNCH - \$72

1 soup or 1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert
Minimum 40 guests

SOUP

Vegan Tomato Basil
French Onion Soup, Cheese Crostini

SALAD

Organic Tuscan Kale Caesar Salad, Parmesan
Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil
Scarlet Quinoa, Organic Baby Beets, Vella Dry jack, Sherry Vinaigrette
Belgium Endives, Granny Smith Apples, Candied Walnuts, Point Reyes Blue, Balsamic Vinegar
Spring Green Mix Salad

ENTREES

Fish:
Fennel Pollen Roasted Seabass, Fine Herbs Nage
Seared Steelhead Salmon, Black Olive Vinaigrette

Poultry:
Mary's Roasted Chicken, Roasted Balsamic Jus
Garden Herbs Chicken Piccata, Lemon Sauce

Meat:
Braised Short Rib & Jus
Roasted Rib Eye, Red Wine Sauce

Vegetarian:
Wild Mushroom Risotto, Asparagus, Truffle Cream
Seasonal Vegetable Tabbouleh, Roasted Baby Squash,
Braised Fennel, Roasted Red Pepper & Tomato Emulsion

SIDES

Buttermilk Mashed potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

DESSERTS

Seasonal Fruit Tart, Pastry Cream
New York Cheesecake
Berry Tartlet, Brown Butter Filing
Classic Opera, Moist Sponge Cake, Coffee & Chocolate Layers
Trio of French Pastries

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



BOXED LUNCH



BOXED LUNCH

Choice of 1 salad & 2 sandwiches - \$40
Choice of 1 salad & 3 sandwiches - \$45

SALAD

Little Gem Caesar Salad, Shaved Parmesan, Anchovies, Focaccia Croutons, Caesar Dressing

Butter Lettuce, Wild Arugula, Pistachio, Avocado, Green Goddess Dressing

SIDES (EACH LUNCH BOX CONTAINS)

Whole Fruit

Gourmet Bag of Kettle Chips

Cookie or Brownie

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

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

Grilled Chicken Sandwich: Grilled Chicken, Boursin Cheese, Roasted Red Pepper, Arugula, Rouille on a Ciabatta Roll

BEVERAGE

Assorted Sodas
Still Bottles Water (No Glass Bottles)



DINNER BUFFET



DINNER BUFFET

2 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert – \$85

1 soup / 3 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert – \$95

Minimum 40 guests for up to 120 Minutes of Service

SOUP

Vegan Tomato Basil
French Onion Soup, Cheese Crostini
Lobster Bisque (Additional \$3)

SALAD

Organic Tuscan Kale Caesar Salad, Parmesan

Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil

Scarlet Quinoa, Organic Baby Beets, Vella Dry jack, Sherry Vinaigrette

Belgium Endives, Granny Smith Apples, Candied Walnuts, Point Reyes Blue, Balsamic Vinegar

Spring Green Mix Salad

ENTREES

Fish:

Roasted Salmon, Lemon-Garlic Sauce
Fennel Pollen Roasted Sea Bass, Acqua Pazza

Poultry:

Mary's Roasted Chicken, Roasted Balsamic Jus
Seared Duck Breast, Truffle Jus

Meat:

Seared Lamb Sirloin, Herbed Lamb Jus
Roasted Ribeye, Red Wine Sauce
Braised Short Rib, Jus

Vegetarian:

Forrest Mushroom Risotto with Seasonal Vegetables and Black Truffle
Seasonal Vegetable Tabbouleh, Roasted Baby Squash, Braised Fennel, Roasted Red Pepper & Tomato Emulsion

SIDES

Buttermilk Mashed potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

DESSERTS

Assorted French Mini Pastries: Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Canelé de Bordeaux, Chef's Choice Mini Éclair

All Around Berries: Blueberry Clafoutis, Strawberry Brown Butter Filing Tartlet, Raspberry Pistachio Cake, Chocolate Chambord Mousse

All Around Chocolate: Classic Opera, Chocolate Mini Éclair, Flourless Chocolate Cake, Mocha Mousse, Chocolate Grand Marnier Hazelnut Bar, Chocolate Covered Strawberry

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



PLATED DINNER



PLATED DINNER

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

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

Minimum 40 guests

SOUP

Vegan Tomato Basil
French Onion Soup, Cheese Crostini
Lobster Bisque (Additional \$3)

SALAD

Organic Tuscan Kale Caesar Salad, Parmesan
Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil
Scarlet Quinoa, Organic Baby Beets, Vella Dry jack, Sherry Vinaigrette
Belgium Endives, Granny Smith Apples, Candied Walnuts, Point Reyes Blue, Balsamic Vinegar
Spring Green Mix Salad

ENTREES

Fish:
Spiced Ahi Tuna, Tomato Sauce
Roasted Salmon, Lemon-Garlic Sauce
Fennel Pollen Roasted Sea bass, Acqua Pazza

Poultry:
Mary's Roasted Chicken, Roasted Balsamic Jus
Seared Duck Breast, Truffle Jus

Meat:
Seared Lamb Sirloin, Herbed Lamb Jus
Petit Filet, Creamy Blue Cheese Sauce
Braised Short Rib, Jus

Vegetarian:
Forrest Mushroom Risotto with Seasonal Vegetables and Black Truffle
Seasonal Vegetable Tabbouleh, Roasted Baby Squash, Braised Fennel, Roasted Red Pepper & Tomato Emulsion

SIDES

Buttermilk Mashed potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

DESSERTS

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

Final entree count must be provided 3 days prior to the event



DESSERT STATIONS



CHOICE OF 5 MINI DESSERTS - \$25

Up to 60 minutes of service

- Tiramisu Glass
- Blood Orange Mascarpone Mousse
- Hazelnut Ganache
- Mixed Berry Mini
- Coppa Catalana
- Coppa Raspberries and Cream
- Chocolate Salted Caramel Soufflé

CREPE STATION - \$44

*\$250 action station chef fee
Minimum 25 guests, up to 60 minutes of service*

- Selection of Sweet Crepes to Include:
- Sugar
 - Nutella
 - Chocolate
 - Strawberry coulis
 - Raspberry coulis
 - Whipped cream
 - Banana



CHILDREN'S BUFFET



CHOICE OF 6 - \$45

- Onion Rings
- Corn Dogs
- Mini Hot Dogs
- Mini Beef Sliders
- Chicken Tenders
- Mozzarella Sticks
- Caesar Salad
- Pasta with Pesto Alfredo Sauce
- Tomato and Cheese Flatbread
- Regular Fries
- Plain and Chicken Quesadillas
- Housemade Guacamole and Tortillas Chips
- Seasonal Crudité, Herb Yogurt and Carrot Harissa
- Dipping Sauce
- Hummus, Tabouli, Babaganoush & Tzatziki with
- Homemade Lavash & Pita Bread

STATIONS

Minimum 25 guests, up to 90 minutes of service

Soda Bar - \$25

Coca Cola, Sprite, Root Beer, Orange Soda
Grenadine and 1 Signature Mocktail of Choice

Ice Cream Station - \$18

3 Flavors of Ice Cream Cups, Whipped Cream, Chocolate & Caramel Sauce, Assorted Candies and Mixed Berries

Sweet Tooth Station - \$22

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





HORS D'OEUVRES



HOT HORS D'OEUVRES

Price per piece

Flat Bread Provençale, Caramelized Onion, Tomato, Mozzarella, Basil (\$6)

Portobello Tart with Melted Leeks and Camembert Cream (\$6)

Arancini, Smoked Mozzarella (\$6)

Mushroom Profiteroles (\$6)

Lamb Kefta, Pomegranate Molasses and Tzatziki (\$7)

Vegetarian Empanadas (\$7)

Chicken Satay (\$8)

Roasted Fennel Shrimp Skewer, Grain Mustard Seaweed Dressing (\$8)

Mini Crispy Crab Cake (\$8)

Mini Beef Sliders (\$9)

COLD HORS D'OEUVRES

Price per piece

Caramelized Onion & Pear Pizzetta (\$6)

Spring Roll Provençale, Spicy Pesto Sauce \$6)

Confit Cherry Tomato, Fresh Burratta Cheese, Basil (\$6)

Smoked Salmon, Potato Pancake, Crème Fraiche (\$7)

Sesame Tuna Tartare Cone (\$8)

Seared beef, Crostini, Fleur De Sel (\$8)

Ahi Tuna Mini Tostadas, Herb Salad (\$8)



RECEPTION STATIONS



FARMERS MARKET - \$28

Minimum of 25 guests, up to 60 minutes of service

Chefs Selection of Farmers Market Crudités

Sun-Dried Tomato Hummus, White Bean Hummus, Avocado Green Goddess Dip, Sweet Onion Dip

House Garlic Pita Bread, Whole Grain Crackers

MEDITERRANEAN - \$26

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, Rosemary Hazelnut Crackers, Crudités

CHEESE DELIGHT - \$29

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

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

CHARCUTERIE BLISS - \$27

Minimum of 25 guests, up to 60 minutes of service

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



ACTION STATIONS



LITTLE ITALY - \$25

*Minimum of 25 guests, up to 60 minutes of service
\$250 action station chef fee*

Pastas: Linguini, Penne, Farfalle

Sauces: Pesto, Alfredo, Marinara

Condiments: Diced Red Onions, Diced Bell Peppers, Diced Zucchini & Yellow Squash, Diced Tomato, Baby Spinach, Black Olives, Marinated Artichokes, Diced

Chicken & Forest Mushrooms

SOUTH OF THE BORDER - \$35

*Minimum of 25 guests, up to 60 minutes of service
\$250 action station chef fee*

Choice of three

Can be made in Tacos, Tortas or Fajitas

Cumin Marinated Skirt Steak

Chicken Tinga

Chili-Lime Tilapia

Spiced Vegetables

Pork El Pastor

Chicken Tortilla Soup

Shrimp Salad with a Cilantro-Lime Vinaigrette

CARVING STATIONS

*Up to 60 minutes of service
250\$ action station chef fee (up to 50 guests)
500\$ action station chef fee (over 50 guests)*

Rosemary crusted Leg of Lamb - \$300 Per Leg of Lamb

Roasted Red Potato, Sautéed Spinach, Mint Jelly & Rosemary Jus
(Serves Approximately 20 Guests)

Herb crusted Salmon - \$350 Per Salmon

Parsley New Potatoes, Dill Green Beans, Horseradish Sauce
(Serves Approximately 20 Guests)

Slow Roasted Prime Rib - \$450 Per Loin

Mashed Potato, Bordelaise, Béarnaise & Horseradish Cream
(Serves Approximately 20 Guests)



BRUNCH



BEVERLY BRUNCH - \$65

Comes with

Seasonal Smoothie Shooters
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

Selection of 1 item per category

Salads: Garden Goddess Salad, Farmers Market Salad, or Chef's
Seasonal Salad
Eggs: Scrambled Eggs with Cheese, Egg White Frittata, or Farm
Egg Omelet with Cheese
Proteins: Applewood Smoked Bacon, Chicken Sausage, Turkey
Bacon, or Turkey Sausage Bread: Buttermilk pancakes or French
toast
Side: Roasted Red Potatoes or Hash Browns

Selection of 2 items

Juices: Orange, Grapefruit, Cranberry, Apple, Tomato or
Pineapple

MAGNIFIQUE BRUNCH - \$95

Minimum of 25 guests, up to 60 minutes of service

Buffet

Fresh Seasonal Fruit and Berries
Steel-Cut Oatmeal with Berries and Brown Sugar
Scrambled Eggs with Chives
Applewood Smoked Bacon and Chicken Sausage
Smoked Salmon, Lemon, Capers and Red Onion
Bagel Bar: Whole Wheat, Cinnamon Raisin, Blueberry and Plain
Butter, Fruit Preserves and Cream Cheese
Peanut Butter, Nutella, Butter, Marmalade and Fruit Preserves
Croissant French Toast, Maple Syrup, Whipped Cream
Spring Mix Salad with Champagne Vinaigrette
Organic Tuscan Kale Caesar Salad, Parmesan
Seared Salmon, Horseradish Cream
Chicken Paillard, Arugula Pesto

Sides (choice of 2)

Buttermilk Mashed potatoes, French Green Beans, Steamed
Seasonal Vegetables, Roasted potatoes, Farfalle Pasta, Wild Rice
Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash



BAR A LA CARTE



SILVER PACKAGE

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**)

GOLD PACKAGE

Finlandia, Beefeater, Bacardi Light, Sauza Silver, Famous Grouse Scotch, Jack Daniels, Disaronno, Baileys, Grand Marnier, 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 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**)

PLATINUM PACKAGE

Grey Goose, Bombay Sapphire, Bacardi Light, Bacardi Ocho, Patron Silver, Don Julio Blanco, Johnnie Walker Black Label, Makers Mark, Crown Royal, Hennessy VS, Disaronno, Baileys, Grand Marnier, 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 - \$34
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 (**\$16 Hosted / \$17 Cash Bar**)
Champagne (**\$18 Hosted / \$20 Cash Bar**)



WINE LIST



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

* Wine selection for packages

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 Nappa Valley, California, USA - \$84



