

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
Additional hour of service \$9.60*

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

Maximum of 100 guests
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 (\$12)

Choose 2 Sides

Applewood Smoked Bacon
Pork Sausage Links
Chicken & Apple Sausage
Turkey Bacon
Hash Brown Potatoes
Breakfast Potatoes, Hash browns or Diced Potatoes



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 (\$9)
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)
Bagels and Cream Cheese (\$7)
Scrambled Eggs (\$6)
Breakfast Burrito (\$10)
Breakfast Potatoes, Hashbrowns or Diced Potatoes (\$6)



BRUNCH



BEVERLY BRUNCH - \$65

Minimum of 25 guests, up to 60 minutes of service

Buffet

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

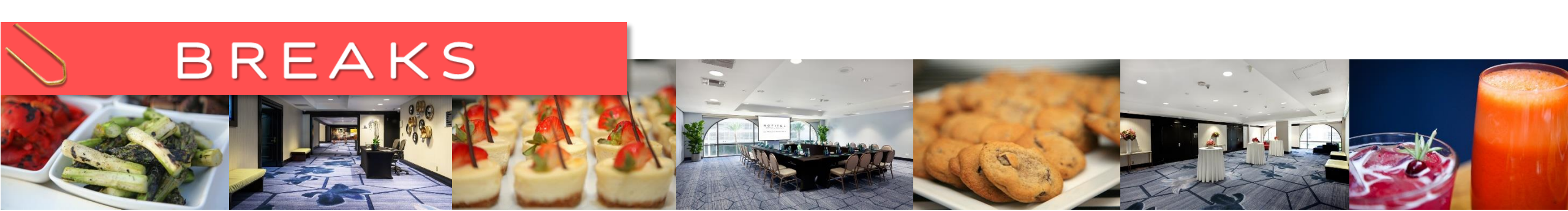
MAGNIFIQUE BRUNCH - \$75

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 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





FRENCH CORNER - \$18

Up to 60 Minutes of Service

- Mini Croissants
- Chocolate Croissants
- French Baguette
- Assorted Mini Muffins

FOCUSED BREAK - \$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

ENERGIZED BREAK- \$22

Up to 60 Minutes of Service

- Trail Mix
- Kind Bars
- Veggie Chips
- Date Energy Drink
- Matcha Green Smoothie

CHEESE AND CHARCUTERIE - \$35

Minimum of 15 Guests, up to 60 Minutes of Service

- Selection of three French and Californian Cheese
- Saucisson Sec, Country Pate and Coppa
- Assorted French Breads and Butter
- Assorted Sea Salts
- Cornichons
- Marinated Olives
- Dried Fruits and Nuts



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, Ferrarelle 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 Ferrarelle (\$6/item)

Large Evian or Ferrarelle (\$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)

Assorted Brownies (\$45/dz)

Assorted Cookies (\$45/dz)

Chips with Salsa and Guacamole (\$12)



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
Additional hour of service \$11.00

SOUP

Vegan Tomato Basil **V/GF**
French Onion Soup, Cheese Crostini

SALAD

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**

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**

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

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

BEVERAGE SERVICE ADD ON - \$5

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

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

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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 **V/GF**
French Onion Soup, Cheese Crostini

SALAD

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

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

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

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**

ENTREES

Fish :
Tilapia, Ginger and Scallion Sauce **GF**
Fennel Pollen Roasted Seabass, Fine Herbs Nage **GF**
Seared Steelhead Salmon, Black Olive Vinaigrette **GF**

Poultry:
Chicken Veloute, Mushrooms **GF**
Mary's Roasted Chicken, Roasted Balsamic Jus **GF**
Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:
Braised Short Rib **GF**
Cumin Marinated Grilled Skirt Steak **GF**
Roasted Rib Eye, Red Wine Sauce **GF** (*Minimum 25 guests*)

Vegetarian:
Wild Mushroom Risotto, Asparagus, Truffle Cream **VG**
Ancient Grain Bowl, Quinoa, Farro, Bulgur with Spicy Tomato Sauce **V/GF**
Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash **V/GF**

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

BEVERAGE SERVICE ADD ON - \$5

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

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



SALAD BAR LUNCH BUFFET



SALAD BAR LUNCH BUFFET - \$45

LETTUCE

Choose 3

- Spring Mix
- Romaine
- Iceberg
- Baby Kale

CHEESE

Choose 3

- Shredded Cheddar
- Mozzarella
- Pepper Jack
- Crumbled Blue

ADDITIONS

- Diced Onion
- Scallion
- Bell Pepper
- Carrots
- Celery
- Tomato
- Cucumber
- Hardboiled Egg
- Crumbled Bacon
- Diced Chicken
- Ham
- Croutons
- Toasted Almonds
- Candied Walnuts
- Balsamic
- Ranch
- Blue Cheese
- Olive Oil
- Champagne & Lemon Vinegar

BEVERAGE SERVICE ADD ON - \$5

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



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 **V/GF**
French Onion Soup, Cheese Crostini

SALAD

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**

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**

ENTREES

Fish:
Tilapia, Ginger and Scallion Sauce **GF**
Fennel Pollen Roasted Seabass, Fine Herbs Nage **GF**
Seared Steelhead Salmon, Black Olive Vinaigrette **GF**

Poultry:
Chicken Veloute, Mushrooms **GF**
Mary's Roasted Chicken, Roasted Balsamic Jus **GF**
Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:
Braised Short Rib & 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**

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
Assorted French Mini Pastries: Classic Opera, Berry Tartlet, Chef's Choice Mini Éclair
Final Protein Count Must Be Decided Upon 3 Days Prior to Event

BEVERAGE SERVICE ADD ON - \$5

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

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

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BOXED LUNCH



BOXED LUNCH

Choice of 1 salad & 2 sandwiches - \$40
Choice of 1 salad & 3 sandwiches - \$45
Maximum 100 guests
Dine in fee of \$250

SALAD

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

Spring Green Mix Salad – Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

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 **V**

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 **VG**

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

BEVERAGE

Assorted Sodas

Still Bottled Water (No Glass Bottles)

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



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 **V/GF**
French Onion Soup, Cheese Crostini
Lobster Bisque (Additional \$3)

SALAD

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**

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**

ENTREES

Fish:

Tilapia, Ginger and Scallion Sauce **GF**
Fennel Pollen Roasted Seabass, Fine Herbs Nage **GF**
Seared Steelhead Salmon, Black Olive Vinaigrette **GF**

Poultry:

Chicken Veloute, Mushrooms **GF**
Mary's Roasted Chicken, Roasted Balsamic Jus **GF**
Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:

Braised Short Rib **GF**
Cumin Marinated Grilled Skirt Steak **GF**
Roasted Rib Eye, Red Wine Sauce (*Minimum 25 guests*) **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**

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

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

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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 **V/GF**

French Onion Soup, Cheese Crostini

Lobster Bisque (Additional \$3)

SALAD

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**

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**

ENTREES

Fish:

Tilapia, Ginger and Scallion Sauce **GF**

Fennel Pollen Roasted Seabass, Fine Herbs Nage **GF**

Seared Steelhead Salmon, Black Olive Vinaigrette **GF**

Poultry:

Chicken Veloute, Mushrooms **GF**

Mary's Roasted Chicken, Roasted Balsamic Jus **GF**

Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:

Braised Short Rib **GF**

Cumin Marinated Grilled Skirt Steak **GF**

Roasted Rib Eye, Red Wine Sauce (*Minimum 25 guests*) **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**

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

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

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DESSERT STATIONS



CHOICE OF 3 MINI DESSERTS - \$30

\$10 for individual dessert

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

BUILD YOUR OWN TART- \$40

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

- Tart Shell
- Chocolate and Vanilla Custard
- Assorted Berries and Sprinkles

CHOCOLATE FOUNTAIN – \$20

Minimum 25 guests

Includes: Marshmallow, Fresh Bananas, Rice Crispy Treat Bites, Strawberries, Donut Holes

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



CHILDREN'S BUFFET



CHOICE OF 6 - \$45

Up to 120 minutes of service

- Corn Dogs
- Mini Hot Dogs
- Mini Beef Sliders
- Chicken Tenders
- Mozzarella Sticks
- Tater Tots
- Caesar Salad
- Pasta with Alfredo Sauce
- Spaghetti with Meatballs
- Tomato and Cheese Flatbread
- Regular Fries
- Plain and Chicken Quesadillas
- Housemade Guacamole and Tortillas Chips

STATIONS

Minimum 25 guests, up to 90 minutes of service

Soda Bar - \$25

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

Ice Cream Station - \$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

CUPCAKE STATION - \$35

Choose 3

- Red Velvet Cupcake
- Chocolate on Chocolate Cupcake
- Vanilla Bean Cupcake
- Lemon Meringue Cupcake
- Peanut Butter Cupcake
- Jelly Roll Cupcake





HORS D'OEUVRES



HOT HORS D'OEUVRES

Price per piece

Flat Bread Provençale, Caramelized Onion, Tomato, Mozzarella, Basil (\$6) **VG**
Portobello Tart with Melted Leeks and Camembert Cream (\$6) **VG**
Arancini, Smoked Mozzarella (\$6) **VG**
Mushroom Profiteroles (\$6) **VG**
Lamb Kefta, Pomegranate Molasses and Tzatziki (\$7)
Vegetarian Empanadas (\$7) **VG**
Chicken Satay (\$8)
Roasted Fennel Shrimp Skewer, Grain Mustard Seaweed Dressing (\$8)
Mini Crispy Crab Cake (\$8)
Mini Beef Sliders (\$9)
Spanakopita (\$6) **VG**
Veggie Pot Stickers (\$6) **VG**
Crispy Orange Cauliflower Bites (\$7) **V**
Gratineed Eggplant with Mahogany Glaze (\$7) **V/GF**

COLD HORS D'OEUVRES

Price per piece

Caramelized Onion & Pear Pizzetta (\$6) **VG**
Spring Roll Provençale, Spicy Pesto Sauce (\$6) **VG**
Smoked Salmon, Potato Pancake, Crème Fraiche (\$7)
Sesame Tuna Tartare Cone (\$8)
Ahi Tuna Mini Tostadas, Herb Salad (\$8)
Cold Veggie Spring Rolls (\$6) **VG**
Poached Carrot and Hummus with Rosewater and Honey (\$6) **V/GF**

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

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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 CHARCUTERIE BLISS - \$44

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
- 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

SEAFOOD STATION - \$44

Minimum of 25 guests, up to 60 minutes of service

- Local Oysters on Half Shell (3 Per Person)
- Snow Crab Claw (2 Per Person)
- Shrimp Cocktail (3 Per Person)
- Cocktail Sauce, Brandy Louis Sauce, Mignonette Sauce, Lemon Wedges
- ADD ONS:**
- Oysters (\$5.50)
- Poached Maine Lobster (\$150)
- Snow Crab Claw (\$6)
- Jumbo Shrimp (\$6)
- Mussels Meuniere (\$5.50)



ACTION STATIONS



LITTLE ITALY - \$25

Minimum of 25 guests, up to 60 minutes of service
\$250 action station chef fee (up to 50 guests)
\$500 action station chef fee (over 50 guests)

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 TACOS - \$35

Minimum of 25 guests, up to 60 minutes of service
\$250 action station chef fee (up to 50 guests)
\$500 action station chef fee (over 50 guests)

Choice of three
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)



BAR A LA CARTE



BEER AND WINE 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

PREMIUM 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

SUPER PREMIUM 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 *
- 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

* 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



ADDITIONAL INFORMATION



COMPLIMENTARY PROVIDED BY SOFITEL

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 - \$250 (need to work on wording)
Bartender Fee - \$250 Per 75 Guests
Chef Attendant Fee - \$250 Action Station Fee (up to 50 guests)
Chef Attendant Fee - \$250 Action Station Fee (over 50 guests)
Corkage Fee - \$35 Per Bottle of Wine
Cake Cutting Fee - \$3 Per Person
Valet Parking Fee - \$18 Per Vehicle
Coat Attendant Fee - \$250 Each
Gift Attendant Fee - \$250 Each

ADDITIONAL FEES CONTINUED

Security Fee - \$60 Per Hour
Furniture Removal Fee - \$750
Boardroom Table Removal Fee - \$1,500
Outside Caterer Second Floor Kitchen Buyout Fee - \$1,000
Internet – Pricing available upon request
Audio Visual – Pricing available upon request



KOSHER



KOSHER STYLE BRUNCH - \$65

Minimum of 25 guests, up to 60 minutes of service

Fresh Seasonal Fruit and Berries
Bagel & Lox Display with Sliced Tomato, Red Onion,
Capers, Cream Cheese, Assorted Bagels and
Pan Seared Salmon with Black Olive Vinaigrette
Farfalle and Pesto Cream
Spring Mix Salad with Champagne Vinaigrette
Scrambled Eggs
Fresh Squeeze Orange Juice, Grapefruit Juice, Apple Juice

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

OUTSIDE KOSHER CATERING - \$95

Young Adult - \$40

5 Hours of Cocktail and Dinner Reception Time
5 Hour Super Premium Bar
Hotel white or black linens, Tables, Banquet Chairs
Hotel China, Glassware and Silverware
Hotel Staging and Black Dancefloor
Professional Service Staff to Orchestrate Your Event
Exclusive Access to the Second Floor Event Space when utilizing the Beverly Ballroom
Discounted Overnight Guest Room Rates
Bartender fee waived for up to 5 hours of continuous service (additional hour at \$150/bartender
Room rental waived for traditional ceremony rooms



