

S O F I T E L
HOTELS & RESORTS

LOS ANGELES AT BEVERLY HILLS

Catering

Menu

2022



Breakfast

Continental Breakfast

\$40/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

\$50/person

Up to 60 minutes of service

Additional hour of service \$12

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/person

Maximum of 100 guests

Mini Croissant, Chocolate Croissant, French Baguette,
Blueberry 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

Caramelized Onions, Roasted Zucchini, Feta Cheese
Baby Greens, Banyuls Vinaigrette

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

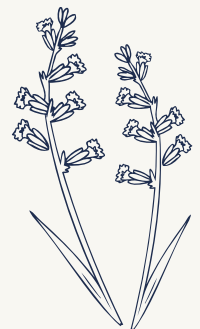
Seasonal Whole Fruit (\$5)
Yogurt (\$5)
Kind Granola Bars (\$5)
Seasonal Fruit Shooters (\$5)

Enhancements

Price per person

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, 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



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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, Herb Yogurt and
Carrot Harissa Dipping Sauce
Hummus, Tabbouleh, Babaganoush & Tzatziki with
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)



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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)



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Working Cold Lunch Buffet

1 soup / 2 salads / 3 sandwiches / 1 dessert - **\$60/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, 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

Soup

Vegan Tomato Basil **V/GF**

Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**
Baby Spinach, Apple, Pecan, Feta & Cider Vinaigrette **VG**
Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

Desserts

Assorted Classic Mini Pastries: Lemon Tartlet, Tiramisu, Pistachio Cream Puff, Raspberry Mousse Cake, Apple Tart Tatin, Croissant Bread Pudding, Exotic 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

Beverage Service

\$5/person

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

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Working Hot Lunch Buffet

1 soup / 2 salads / 3 entrees / 2 sides / 1 dessert - **\$66/person**

Minimum 25 guests for up to 60 Minutes of Service

Soup

Sweet Corn Chowder **VF/GF**

Butternut Squash Bisque **VF/GF**

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, 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**

Baby Spinach, 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

Assorted Classic Mini Pastries: Lemon Tartlet, Tiramisu, Pistachio Cream Puff, Raspberry Mousse Cake, Apple Tart Tatin, Croissant Bread Pudding, Exotic 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

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Plated Lunch

1 soup or 1 salad / 3 entrees / 2 sides / 1 dessert - **\$72/person**

Minimum 40 guests

Soup

Vegan Tomato Basil **V/GF**

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**

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

Salads

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

Baby Spinach, Apple, Pecan, Feta & Cider Vinaigrette **VG**

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

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 Classic Mini Pastries: Lemon Tartlet, Tiramisu,

Pistachio Cream Puff, Raspberry Mousse Cake, Apple Tart

Tatin, Croissant Bread Pudding, Exotic Cake

Beverage Service

\$5/person

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine

Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

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Boxed Lunch

Choice of 1 salad & 2 sandwiches - **\$45**

Choice of 1 salad & 3 sandwiches - **\$50**

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, Focaccia 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)

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Dinner Buffet

2 salads / 3 entrees / 2 sides / 1 dessert - **\$90/person**

1 soup / 3 salads / 3 entrees / 2 sides / 1 dessert - **\$100/person**

Minimum 40 guests for up to 120 Minutes of Service

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 **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 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

Assorted Classic Mini Pastries: Lemon Tartlet, Tiramisu, Pistachio Cream Puff, Raspberry Mousse Cake, Apple Tart Tatin, Croissant Bread Pudding, Exotic 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

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Plated Dinner

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

1 soup / 1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$110**

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

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Children's Buffet

Choice of 6

\$55/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

Cupcake Station

\$35/person

Choose 3

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

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



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Hors d'Oeuvres

Hot

Price per piece

Arancini (\$6)
Truffle, Grana Padano
Goat Cheese Tartlet (\$6)
Tomato Fondue
Lump Crab Cake (7)
Jalapeno, Cilantro
Wagyu Slider (\$8)
Aged White Cheddar, Caramelized Onion Spread
Braised Short Rib Tartlet (\$8)
Apricot, Crispy Leeks
Flatbread (\$6)
Caramelized Fennel, Grilled Pear, Blue Cheese
French Toast (\$6)
Candied Carnitas, Toasted Pumpkin Seeds
Spiced Falafel Fritter (\$6)
Citrus Yogurt, Pickled Onion
Vegetable Empanada (\$7)
Cilantro Chimichurri
Sweet & Spicy Grilled Shrimp (\$8)
Onion Jam, Basil

Cold

Price per piece

Smoked Salmon Crostini (\$7)
Pesto Fromage Blanc
Spicy Tuna (\$7)
Sesame Cone, Green Onion
Chicken Salad Tartlet (\$6)
Dried Cranberries, Green Apple
Seared Filet Of Beef (\$6)
Sweet Potato Croquette, Pickled Shallot
Crab Tostada (\$6)
Smoked Paprika Aioli, Cabbage Salad
Glazed Date (\$6)
Smoked Bacon, Blue Cheese
Hearts Of Palm Ceviche, (\$6)
Endive, Ajillo, Cilantro, Pomegranate
White Bean Hummus Crostini (\$6)
Pickled Vegetables, Basil



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Reception Stations

Farmer's Market

\$28/person

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/person

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, French Baguette, Crudités

French Delight

\$44/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



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Action Stations

Little Italy

\$32/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.

\$31/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 - \$17/person

Cranberry Cornbread Stuffing, Maple Roasted Brussels

Sprouts, Herbed Giblet Gravy

Slow Roasted Prime Rib - \$22/person

Creamy Yukon Gold Mashed Potatoes, Grilled Broccolini,

Sauce Bordelaise, Horseradish Cream

Roasted Leg of Lamb - \$19/person

Aged Cheddar Polenta, Honey Roasted Heirloom Carrots,

Red Wine Reduction, Cranberry Chutney

Mustard Crusted Bone In Ham - \$15/person

Smashed Sweet Potatoes, Buttered Haricot Vert, Sweet

& Sour Cherry Glaze

Pastrami Rubbed Sockeye Salmon Filet - \$17/person

Roasted Fennel And Butternut Squash, Sautéed Garlic

Kale, Sauce Chimichurri



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Bar A La Carte

Beer & Wine

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

Finlandia, Beefeater, Bacardi Silver, Sauza Plata, Famous Grouse Scotch, Jack Daniels, Jim Beam Rye, Disaronno, Baileys, Grand Marnier, Noilly Prat, Chandon 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 Bartenderfee

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



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



Sofitel Los Angeles at Beverly Hills Catering Menu
8555 Beverly Boulevard
Los Angeles, CA 90048
+1 310 358 5444

A 24.75% taxable administrative fee (16.50% to banquet staff and 8.25% to banquet and catering management) and prevailing California sales tax which is currently 9.5% will be applied to all food and beverage pricing. Above pricing is based on per person unless indicated as per item. A charge of \$250 plus administrative fee prevailing tax will be applied to all served meal functions consisting of less than 25 guests. All prices subject to change.

Bar A La Carte

Super Premium

Tito's Vodka, Bombay Sapphire, Bacardi Silver, Bacardi Ocho, Casamigos Silver, Johnnie Walker Black Label, Makers Mark, Templeton Rye, Hennessy VS, Noilly Prat Disaronno, Baileys, Grand Marnier, Moet & Chandon Champagne, 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 Bartenderfee

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



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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 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 Napa Valley, California, USA - \$84

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



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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



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