

# A TASTE OF *CALIFORNIA*

EXPLORE OUR CATERING MENU





A rooftop terrace at sunset. In the foreground, there's a lounge area with a fire pit, several sofas and armchairs, and a bar cart. A swimming pool is visible in the middle ground, surrounded by lounge chairs and palm trees. The background shows a city skyline under a warm, orange sky. The text is overlaid in the center.

*VIBRANT* GASTRONOMY  
IN ONE OF THE MOST DIVERSE CULINARY  
DESTINATIONS IN THE WORLD



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*GOOD*  
MORNING



## BUFFET BREAKFAST

### AMERICAN BREAKFAST

Sliced Seasonal Fruits and Berries  
Four Seasons Pastry Basket

### SELECT TWO

Scrambled Farm Fresh Eggs  
Miniature Egg White, Feta and Spinach Frittatas  
Miniature Egg, Bacon, Cheddar and Scallion Frittatas  
Breakfast Burritos

### SELECT ONE

Lemon Ricotta Pancakes  
Challah French Toast, Berry Compote  
Steel-Cut Oatmeal, Dried Blueberries, Flax Seeds, Honey  
Belgian Waffles, Housemade Nutella, Berry Compote, Whipped Cream, Toasted Almonds

### SELECT TWO

Applewood Smoked Bacon  
Traditional Pork Sausages  
Chicken and Apple Sausages  
Plant-Based Sausages

### SELECT ONE

California Hash Browns, EVOO and Scallions  
Herb and Spice Roasted Potatoes  
Skillet Red Creamed Potatoes  
Herb Roasted Cherry Tomatoes

Fresh Orange and Grapefruit Juices  
Lavazza Coffee and Rishi Teas

**\$78 PER PERSON**

### THE CONTINENTAL

Sliced Seasonal Fruits and Berries  
Bagels with Assorted Cream Cheeses  
Four Seasons Bakery Basket

Fresh Orange and Grapefruit Juices  
Lavazza Coffee and Rishi Teas

**\$55 PER PERSON**

### CALIFORNIA SUNRISE

#### SELECT TWO BREAKFAST SANDWICHES

Breakfast Burrito with Scrambled Eggs, Bacon, Cheddar, Black Beans, Potato, Molcajete Salsa  
Applewood Smoked Bacon, Fried Egg, Cheddar Cheese on an English Muffin  
Scrambled Eggs, Local Goat Cheese, Sautéed Spinach on a Tortilla  
Chicken Sausage, Fried Egg, Colby Jack Cheese, Chipotle Aioli on Brioche  
Smoked Salmon, Fried Egg, Caper Aioli, Sundried Tomato, Pickled Onion on an English Muffin

Fresh Orange and Grapefruit Juices  
Lavazza Coffee and Rishi Teas

**\$55 PER PERSON**







## ENHANCEMENTS

### OMELETTE STATION

Farm Fresh Eggs Made to Order

Smoked Bacon, Country Ham, Turkey Bacon, Smoked Salmon, Shrimp, Cheddar, Mozzarella, Goat Cheese, Plum Tomatoes, Onions, Sautéed Mushrooms, Peppers, Asparagus, Jalapenos, Spinach, Scallions

**\$25 PER PERSON\***

### CAMBRIDGE HOUSE SMOKED SALMON

Bakery Basket of Warm Bagels

Whipped Cream Cheeses

Cambridge House Smoked Salmon

Sliced Tomatoes, Diced Red Onion, Watermelon Radishes, Cucumbers, Capers, Grated Eggs, Dill, Lemons

**\$28 PER PERSON**

### JUICE BAR

Fresh Juices Made to Order with: Watermelon, Honeydew, Pineapple, Green Apple, Lemon, Grapefruit, Asian Pear, Papaya, Pomegranate, Orange, Cucumber, Carrot, Beet, Kale, Celery, Spinach, Ginger, Mint, Parsley, Basil, Cayenne, Turmeric, Activated Charcoal, Bee Pollen, Spirulina

**\$30 PER PERSON\* | 50 GUEST MINIMUM**

### AVOCADO TOAST STATION

Assorted Toasted Breads

Simply Smashed Avocado

Herb Scrambled Eggs

Watermelon Radish, Edamame, Arugula, Microgreens, Sprouts, Assorted Grains and Seeds, California Sea Salt

Local Honey, Lemon-Basil Vinaigrette

**\$35 PER PERSON\***

### ADDITIONAL ENHANCEMENTS

Irish Steel-Cut Oatmeal

**\$16 PER PERSON**

Cold Cereals

**\$16 PER PERSON**

Yogurt Parfaits, Granola, California Berries

**\$12 PER PERSON**

Classic Eggs Benedict

**\$16 PER PERSON\***

Smoked Salmon Benedict

**\$18 PER PERSON\***

Miniature Açai Bowls with Nuts and Seeds

**\$18 PER PERSON**

**\*STATION ATTENDANT REQUIRED \$350**





## BUILD A BREAK

### SAVORY

Roasted Kale with Lemon Salt

**\$10 PER PERSON**

Tortilla Chips with Salsa and Guacamole

**\$18 PER PERSON**

Fresh Popcorn with Butter, Truffle, Cheddar

**\$12 PER PERSON**

California Artisan Cheese Board, Local Honey, Crostini

**\$28 PER PERSON**

California Artisan Cheese and Charcuterie Board, Marinated Olives, Marcona Almonds

**\$38 PER PERSON**

### Tea Sandwiches

Chino Farms Organic Egg Salad

Smoked Salmon & Cream Cheese

Ham, Apple and Brie

Roast Beef and Horseradish

Albacore Tuna and Caper-Lemon Salad

**\$10 PER PIECE**

Roasted Cashews

**\$12 PER PERSON**

Honey Sumac Almonds

**\$12 PER PERSON**

Roasted Pistachios

**\$12 PER PERSON**

### SWEET

Four Seasons Chocolate Chip Cookie

**\$95 PER DOZEN**

California Sea Salt Chocolate Brownie

**\$95 PER DOZEN**

Miniature Pies (Cherry, Peach, Apple)

**\$115 PER DOZEN**

Seasonal Cake Pops

**\$6 EACH**

Energy Bars & Granola Bars

**\$8 PER ITEM**

### Antioxidant Snack Bar

Dried Cranberries, Dried Blueberries, Yogurt Covered Raisins, Dried Papaya, California Almonds, Dark Chocolate, Pecans

**\$16 PER PERSON**

### Sorbet & Gelato Cart

Tahitian Vanilla, Strawberry, Raspberry, Mango, Coconut and Pineapple Sorbets

Chocolate Mint Chip Gelato

**\$15 PER PERSON | 50 GUEST MINIMUM**

### Cookie Sandwiches

Oatmeal with Cinnamon Cream

Chocolate Chip with Chocolate Cream

Peanut Butter with Salted Caramel Cream

**\$15 PER PERSON**

### FRESH

Seasonal Berries

**\$16 PER PERSON**

Fresh Market Crudités, Sundried Tomato and Zaatar Hummus, Pita Chips

**\$15 PER PERSON**

### BEVERAGES

Lavazza Coffee & Rishi Tea

**\$110 PER GALLON**

Lemonade

**\$40 PER PITCHER**

Freshly Brewed Iced Tea

**\$40 PER PITCHER**

Assorted Bottled Ice Teas & Juices

**\$9 PER ITEM**

Assorted Regular & Diet Soft Drinks

**\$9 PER ITEM**

Assorted Spring & Mineral Waters

**\$9 PER ITEM**

### JUICE BAR

Fresh Juices Made to Order with: Watermelon, Honeydew, Pineapple, Green Apple, Lemon, Grapefruit, Asian Pear, Papaya, Pomegranate, Orange, Cucumber, Carrot, Beet, Kale, Celery, Spinach, Ginger, Mint, Parsley, Basil, Cayenne, Turmeric, Activated Charcoal, Bee Pollen, Spirulina

**\$30 PER PERSON\* | 50 GUEST MINIMUM**

\*STATION ATTENDANT REQUIRED \$350



## SPECIALTY BREAKS

### COFFEE HOUSE

Cappuccinos, Espresso, Lattes and other Specialty Coffees made to order with: Dairy, Oat and Nut Milks, Flavored Syrups, Shaved Chocolate, Cinnamon, Whipped Cream

Beignets

Gluten Free Chocolate Espresso Bars

**\$25 PER PERSON\* |  
50 GUEST MINIMUM**

### ENERGY BREAK

Individual Vegetable Crudités with Green Goddess Dressing

Almond Sesame Bar

Flax, Chocolate, Date, Peanut and Coconut Energy Bites

Roasted Cashews

Ginger, Turmeric and Cayenne Power Shots

**\$30 PER PERSON |  
50 GUEST MINIMUM**

### MEDITERRANEAN MEZZE

House-Made Hummus

Sundried Tomato Hummus

Zaatar Hummus

Local Vegetable Crudités

Flatbread Triangles

Marinated Tuna Stuffed Peppers

Dolmas

Citrus-Rosemary California Olives

**\$30 PER PERSON |  
50 GUEST MINIMUM**

### ANTIOXIDANT

Melon and Papaya Skewers with Tajin

Peanut Butter Protein Balls

Granola Parfaits

Coconut and Activated Charcoal Power Shots

**\$30 PER PERSON**

### ACAI DREAMING

Individual Organic Açai Bowls

Vanilla Almond Granola

Pumpkin Seed and Flax Granola

Fresh Berries, Banana Slices, Dragon Fruit, Mango, Kiwi

Coconut Shavings, Almond Butter, Chia Seeds, Flax Seeds, Goji Berries, Local Honey, Bee Pollen

**\$30 PER PERSON\***

### CHEESE & CHARCUTERIE

Assorted Local Cheeses and Meats

Crostini and House-Made Crackers

Marcona Almonds

Citrus-Rosemary Olives

Local Honey

Grain Mustard

**\$35 PER PERSON |  
50 GUEST MINIMUM**

### FRESHLY SQUEEZED JUICES

Green Goddess: Kale, Basil, Romaine, Apple, Ginger, Celery

Real Deal: Carrot, Beet

Sunset Blvd: Kale, Apple, Celery, Cucumber

**\$18 PER BOTTLE**

### DONUT SHOP

House-Made Doughnuts with Selection of Toppings: Cinnamon Sugar, Whipped Cream, Chocolate, Caramel, Chocolate Shavings, Coconut Shavings, Almonds, Sprinkles

**\$30 PER PERSON\* |  
50 GUEST MINIMUM**

### SWEET & BRIGHT

Strawberry Guava Panna Cotta

Hibiscus Yellow Watermelon Yuzu Parfait

Lemon Meringue Profiterole

Berry Pavlova

**\$30 PER PERSON**



**\*STATION ATTENDANT REQUIRED \$350**



## BRUNCH

### HOLLYWOOD BRUNCH

Fresh Orange and Grapefruit Juices

Lavazza Coffee and Rishi Teas

Seasonal Sliced Fruits and Berries

Freshly Baked Pastries with Sweet Butter and Preserves

Smoked Salmon with Sliced Tomatoes, Red Onion, Capers, Cucumbers, Watermelon Radishes, Grated Eggs, Dill

Assorted Bagels and Cream Cheeses

Belgian Waffles with Berries and Cream

Scrambled Eggs with Cheddar

Mushroom, Spinach and Tomato Egg White Frittatas

Yukon Breakfast Potatoes with Herbs

Farm Fresh Omelettes Made to Order with: Smoked Bacon, Country Ham, Turkey Bacon, Smoked Salmon, Shrimp, Cheddar, Mozzarella, Goat Cheese, Plum Tomatoes, Onions, Sautéed Mushrooms, Peppers, Asparagus, Jalapenos, Spinach, Scallions

Kale and Romaine Caesar, Parmesan, Croutons

Panzanella Salad, Cucumber, Heirloom Tomato, Ricotta Salata, Torn Croutons, Fresh Basil

Assorted Grains, Celery, Dried Cranberries, Dried Apricot, Champagne Vinaigrette

Seared Salmon with Black Rice and Cherry Tomato Vinaigrette

Honey Roasted Chicken with Heirloom Carrot

Chef's Selection of Miniature Desserts

**\$132 PER PERSON\***

### SUPPLEMENTS

Dim Sum **\$12 PER PERSON**

Sushi **\$25 PER PERSON**

Caviar **MARKET PRICE**

### BRUNCH COCKTAILS

**BARTENDER REQUIRED \$450**

### MIMOSA MORNING

#### BUBBLES OF CHOICE

Zardetto Prosecco **\$20 PER DRINK**

Roederer Estate Brut **\$25 PER DRINK**

Veuve Clicquot Yellow Label Brut **\$30 PER DRINK**

#### SOMETHING SWEET

Orange Juice, Grapefruit Juice, White Peach Purée, Summer Berry Purée

#### TO GARNISH

Candied Hibiscus, Candied Orange, Fresh Raspberries, Fresh Strawberries

### BLOODY MARY BAR

#### SPIRIT OF CHOICE

Ketel One Vodka **\$20 PER DRINK**

Grey Goose Vodka **\$25 PER DRINK**

#### STRENGTH OF CHOICE

Start the Day Easy

The Standard

Extra Spicy

#### TO GARNISH

Celery, Crudités, Cornichons, Lemon, Pearl Onions, Pimento Olives, Blue Cheese Olives, Bacon, Shrimp Cocktail

**\*STATION ATTENDANT REQUIRED \$350**





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# LUNCH *BREAK*





## THREE COURSE PLATED LUNCH

SELECT ONE STARTER, ONE MAIN, AND ONE DESSERT

### STARTERS

#### SOUPS

Roasted Tomato, Basil Pesto  
 Wild Mushroom, Truffle Foam  
 Asparagus, Crème Fraîche  
 Carrot, Honey and Ginger  
 Red Lentil, Lemon Broth  
 Pea, Lemon Ricotta  
 Chestnut Velouté

#### SALADS

Butter Lettuce Wedge Salad,  
 Smoked Bacon, Heirloom Tomato,  
 Green Onion, Blue Cheese Dressing  
 Young Hollywood Salad, Mesclun  
 Greens, Strawberry, Blueberry,  
 Cucumber, Tomato, Hemp Seed,  
 Napa Vinaigrette  
 Little Gem Caesar, Parmesan, Truffle  
 Crumb, Crispy Brussels Sprouts  
 Antioxidant Salad, Tuscan Kale,  
 Pistachio, Dark Berries, Pumpkin  
 Seed, Pomegranate, Goji Berry,  
 Aged Balsamic  
 Compressed Watermelon and  
 Halloumi Salad, Taggiasca Olive,  
 Mint  
 Bibb Lettuce, Shaved Market  
 Vegetables, Heirloom Radish,  
 Yogurt Green Goddess  
 Baby Heirloom Beet Salad, Goat  
 Cheese, Pickled Onion, Candied  
 Pecan, Watermelon Radish

### APPETIZERS

Bucatini Pomodoro, Roasted Cherry  
 Tomatoes, Shaved Parmesan, Basil  
 Spinach Tortellini, Heirloom Cherry  
 Tomato and Lemon Cream Sauce

### VEGETARIAN ENTRÉES

Vegetable Wellington,  
 Piquillo Purée, Frisée, Artichoke,  
 Asparagus Salad  
 Garbanzo and Quinoa Cake,  
 Green Curry Sauce, Seasonal  
 Vegetables, Golden Pea Shoots  
 Eggplant Vegan Parmigiana,  
 Tomato Confit Purée  
 Grilled Sweet Chili Tofu,  
 Soba Noodles, Stir Fried Vegetables  
 Ratatouille Stuffed in Red Pepper  
 on Bed of Quinoa

**\$94 PER PERSON**

### CHICKEN ENTRÉES

Honey-Rosemary Half Chicken,  
 Crispy Fingerling Potato,  
 Heirloom Carrots, Natural Jus  
 Roasted Airline Chicken Breast,  
 Garlic Mashed Potato, Maitake  
 Mushrooms, Brussels Sprout Slaw  
 Slow-Cooked Chicken Breast,  
 Cinnamon Carrot Purée,  
 Apple-Fennel Salad  
 Spinach, Feta and Mushroom  
 Stuffed Chicken, Haricot Vert,  
 Potato Purée

**\$94 PER PERSON**

### SEAFOOD ENTRÉES

Salmon, Smashed Purple Potatoes,  
 Crispy Baby Kale Leaves  
 Seared Branzino, Orzo, Snap Pea  
 Salad, Pea Tendrils, Watermelon  
 Radish, Charred Tomato Emulsion  
 Local Snapper, Potato Leek Stew,  
 Fennel, Capers  
 Striped Bass, Cauliflower Purée,  
 Artichoke and Golden Raisin Relish,  
 Shaved Green Asparagus,  
 Fennel Salad, Roasted Lemon  
 Miso Black Cod, Ginger Coconut  
 Rice, Chinese Broccoli,  
 Micro Cilantro  
 Seared Scallops, Charred  
 Asparagus, Caviar Butter Sauce

**\$98 PER PERSON**

### BEEF & VEAL ENTRÉES

Braised Short Rib, Pea Risotto, Snap  
 Pea Salad, Herb Purée, Pea Tendrils  
 Veal Loin, Celery Root Purée,  
 Tri-Color Cauliflower, Salsa Verde,  
 Shaved Celery  
 Roasted Filet of Beef, Pan Fried Red  
 Bliss Potato, Wilted Spinach, Wild  
 Mushroom Sauce  
 New York Strip, Yukon Haystack,  
 Peppercorn Sauce

**\$104 PER PERSON**



**DESSERTS**

**SELECT ONE DESSERT**

Chocolate Tortino, Fresh Berries, Berry Sauce, Vanilla Ice Cream

Lemon Panna Cotta Martini, Whipped Cream, Raspberries, Croquant, Edible Flower Petals

Strawberry Martini, Strawberry Ganache, Vanilla Pavlova Strawberry-Lime Consomme, Strawberry Whipped Cream

Hazelnut Crunch Bar, Flourless Chocolate Cake, Hazelnut Mousse, Fudge Sauce, Hazelnut Ice Cream, Chocolate Sand

Chocolate Peanut Bar, Chocolate Sable, Peanut Butter Crunch, Vanilla Ice Cream

Passion Fruit Olive Oil Cake, Coconut Ginger Crèmeux, Mango

Soaked Apple Cake, White Chocolate Mousse, Oatmeal Streusel, Apple Gelée

Pistachio Tart, Whipped Ganache, Raspberry Compote

Blueberry and Macadamia Tart, Blueberry Gelée, White Chocolate, Honey Whipped Cream

Strawberry Guava Tart, Cream Cheese Mousse, Guava Gelée

Tiramisu, Mascarpone Mousse, Espresso Soaked Cookie

All Desserts Served with Lavazza Coffee and Rishi Teas





PLATED LUNCH

BUFFET LUNCH

**BUFFET LUNCH****50 GUEST MINIMUM****GREENS & GRAINS****DESIGN YOUR OWN  
GRAIN BOWL:**

Warm Farro with Herbs  
 Wild Rice  
 Organic Red Quinoa  
 Dressed Organic Field Greens  
 Shredded Tuscan Kale  
 Plum Tomatoes  
 Charred Corn  
 Sliced Avocado  
 Assorted Nuts and Seeds  
 Goat Cheese Crumble  
 Parmesan Frico

**Proteins:**

Charred Lemon Chicken  
 Poached Salmon  
 Simply Grilled Prawns  
 Grilled Tofu

**Dressings:**

Lemon Vinaigrette, Green Goddess, Miso Tahini Dressing, Caesar Dressing

Olive Oil Cake with Citrus  
 Berries and Cream Pavlova

Lavazza Coffee and Rishi Teas

**\$110 PER PERSON\*****CALIFORNIA**

Hollywood Salad with Kale, Goji Berries, Roasted Pistachios, Bee Pollen

Compressed Watermelon and Halloumi, Lemon Olive Oil, Basil

California Cobb Salad

**SELECT TWO MAINS**

Grilled Herb and Citrus Chicken Paillard, Arugula Pesto, Pea Tendrils

Baked Pacific Sea Bass, Cherry Tomatoes, California Olives, Basil Vinaigrette

Slow Cooked Short Ribs, Pickled Onions, Arbol Jus

Breaded Eggplant, Mozzarella, Marinara, Basil

Grilled Broccolini and Asparagus with Lemon

Farro Salad with Local Goat Cheese and Herbs

Dark Chocolate Flourless Cake

Strawberry Orange Delight Parfait

Almond Crèmeux

Lavazza Coffee and Rishi Teas

**\$115 PER PERSON\*****ITALIANO**

Panzanella Salad with Burrata

Grilled Vegetable Antipasti with Lemon Garlic Basil Sauce

Baby Gem Caesar with Truffle Crumbs

**SELECT TWO MAINS**

Chicken Cacciatore

Rigatoni with Pancetta, Sweet Peas

Wild Mushroom Ravioli

Sweet Pea Ravioli

Grilled Swordfish, Roasted Tomato, Capers, Lemon-Olive Sauce

Barolo-Braised Beef Short Ribs, Mushroom Polenta

Baked Gnocchi alla Sorrentina

Truffle Parmesan Fries

Roasted Heirloom Cauliflower

Classic Tiramisu

Espresso Budino

Pistachio Cannolis

Lavazza Coffee and Rishi Teas

**\$115 PER PERSON\*****MEXICANA**

Tortilla Soup, Queso Fresco, Crema

Panela Cheese and Roasted Tomato Salad, Jalapeño-Lime Dressing

Tortilla Chips with Guacamole and Salsas

**SELECT TWO MAINS**

Achiote Rubbed Whole Roasted Chicken

Carne Asada in Tomatillo Sauce, Black Beans, Corn Tortillas

Chicken Mole Enchiladas, Pickled Onion

Baja Crispy Fish Tacos, Cilantro-Lime Slaw

Vegan Rojas, Poblano, Corn, Black Beans

Mexican Rice and Beans

Grilled Street Corn, Spicy Lime Crema, Cotija Cheese, Lime

Cinnamon Churros with Chocolate Sauce

Tres Leches Cake with Fresh Berries

Mexican Chocolate Pot de Crème

Lavazza Coffee and Rishi Teas

**\$110 PER PERSON\*****\*STATION ATTENDANT REQUIRED \$350**



PLATED LUNCH

**BUFFET LUNCH****BUFFET LUNCH****50 GUEST MINIMUM****PRONTO STYLE - "SO L.A."****SELECT THREE SALADS**

Little Gem Caesar, Crispy Onions,  
Shaved Parmesan, Caesar Dressing

Antioxidant Salad, Dark Berries,  
Pistachio, Balsamic, Bee Pollen

Tricolore Salad, Wild Arugula,  
Trevise, Frisée, Pear, Grapes,  
White Balsamic

Tomato Greek Salad, Cucumber,  
Olives, Feta, Pickled Onion, Herbs

Farro, Roasted Butternut Squash,  
Chopped Herbs, Pepitas,  
Lemon Dressing

Roasted Beets, Arugula, Orzo  
Pasta, Balsamic Vinaigrette

Pasta Caprese, Buffalo Mozzarella,  
Trotie Pasta, Heirloom Cherry  
Tomato

Quinoa, Green Peas, Fava Beans,  
Pomegranate, Champagne  
Vinaigrette

**SELECT TWO  
GRILLED & ROASTED**

Salmon, Mango Salsa

Chilled Poached Salmon,  
Grain Mustard Sauce

Branzino, Lemon, Cherry Tomatoes,  
Capers

Roasted Prawns

Flat Iron Steak, Salsa Verde

Jidori Chicken Breast,  
Mushroom Sauce

Crispy Tofu, Fried Garlic,  
Sweet Chili

**SELECT TWO SIDES**

Roasted Summer Baby Vegetables

Maple Roasted Brussels Sprouts,  
Tahini, Miso, Pomegranate

Heirloom Baby Carrots with Honey  
and Almonds

Roasted Garlic Parmesan  
Cauliflower

Macaroni & Cheese with Gruyere

Orecchiette Pasta, Cherry Tomato  
Pomodoro

Roasted Fingerling Potatoes with  
Smoked Paprika

Selection of Miniature Pastries,  
Tarts and Cookies

Lavazza Coffee and Rishi Teas

**\$115 PER PERSON\*****À LA CARTE**

Charcuterie and Cheeses,  
Baguette, Crackers, Fresh Fruit

**\$28 PER PERSON**

Spinach, Mushroom and  
Leek Quiche

**\$18 PER PERSON****\*STATION ATTENDANT REQUIRED \$350**





## BUFFET LUNCH

### MEDITERRANEAN

House-Made Hummus  
 Baba Ghanoush  
 Tzatziki  
 Tabbouleh  
 Flatbread Triangles  
 Dolmas  
 Citrus-Rosemary Marinated Olives  
 Horiatiki Greek Salad

### SELECT TWO

Chicken Kebabs with Dill Yogurt and Sumac  
 Beef Kebabs with Dill Yogurt and Sumac  
 Braised Lamb Shank Tagine with Saffron, Prunes and Dried Apricots  
 Roasted Lemon Chicken with Artichoke and Sundried Tomato  
 Branzino with Salsa Vierge

Saffron Rice with Sliced Almonds  
 Vegetable Moussaka

Greek Yogurt Panna Cotta  
 Pistachio and Walnut Baklava  
 Milopita Apple Cake

Lavazza Coffee and Rishi Teas

**\$110 PER PERSON\***

### FLAVORS OF THE EAST

Thai Green Papaya Salad, Napa Cabbage, Peanuts, Lime Dressing  
 Tofu Salad, Crispy Shallots, Scallion Dressing  
 Assorted Chinese Dim Sum with Ginger-Scallion Soy Sauce, Sambal  
 Pork and Cabbage Lumpia

### SELECT TWO

Miso Glazed King Salmon  
 Grilled Chicken Teriyaki, Sesame Seeds  
 Grilled Korean BBQ Skirt Steak

### SELECT TWO

Vegetable Fried Rice  
 Gai Lan Broccoli, Oyster Sauce, Fried Shallot  
 Wok Fried Green Beans in Chili Garlic Sauce  
 Sweet & Sour Japanese Eggplant, Garlic Crisps

Mango Sticky Rice Verrine  
 Ube Profiterole  
 Matcha Pot De Creme

Lavazza Coffee and Rishi Teas

**\$115 PER PERSON\***

**\*STATION ATTENDANT REQUIRED \$350**



## BUFFET LUNCH

50 GUEST MINIMUM

### THE LA DELI

#### SELECT THREE SANDWICHES

Roasted Eggplant, Fresh Mozzarella, Olive Tapenade, Ciabatta

Heirloom Tomato, Fresh Mozzarella, Avocado, Basil Pesto, Ciabatta

Goat Cheese, Cucumber, Pickled Carrots, Avocado, Sprouts, Multigrain Bread

Herb Roasted Turkey, Bacon, Avocado, Herb Mayonnaise, Sourdough

Mortadella, Pesto, Mozzarella, Foccacia

Dill and Celery Tuna Salad, Pickles, Organic Field Greens, Sourdough

#### SELECT TWO SALADS

Tuscan Kale Caesar Salad, Parmesan, Herbed Croutons

Farro Salad with Dried Fruits and Nuts, Blood Orange Vinaigrette

Antioxidant Salad with Kale, Goji Berries, Roasted Pistachios, Bee Pollen

Italian Panzanella Salad, Tomato, Cucumber, Torn Bread

Little Gem Salad, Market Vegetables, Green Goddess Dressing

Heirloom Tomato, Radish and Persian Cucumber Salad, Lemon Olive Oil

Classic Macaroni Salad

Potato Salad with Dijon and Dill

House-Made Sea Salt Potato Chips

House-Made Chocolate Chip Cookies

Grandma's Chocolate Cake

Cheesecake with Raspberry Coulis

Lavazza Coffee and Rishi Teas

**\$98 PER PERSON**





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# RECEPTION *HOUR*



**PASSED HORS D'OEUVRES****MINIMUM ORDER OF 25 PIECES PER ITEM | WE SUGGEST 8 PIECES PER PERSON FOR A ONE HOUR RECEPTION****HOT VEGETARIAN****\$10 PER PIECE**

Vegetable Spring Roll, Garlic Sweet Chili Sauce  
 Quiche of Grilled Corn, Scallion, Asparagus, Goat Cheese  
 Miniature Green Grilled Cheese, Avocado, Pesto, Spinach, Cheese  
 Beetroot Arancini, Lemon Aioli  
 Sundried Tomato and Feta Cheese Phyllo  
 Wild Mushroom Bruschetta, Mushroom Mousse, Balsamic, Parmesan

**SEAFOOD****\$11 PER PIECE**

Santa Monica Shrimp Spring Roll, Chili Hoisin  
 Panko Coconut Fried Shrimp, Mango Chutney  
 Premium Maryland Miniature Lump Crab Cakes, Miso Aioli  
 Shrimp Potsticker, Sesame Ginger Soy

**COLD VEGETARIAN****\$10 PER PIECE**

Compressed Watermelon, Feta Cheese, Balsamic Reduction  
 Local Farm Fresh Tomato, Basil Bruschetta, Olive Crust  
 Yellow Beet Poke, Sesame Cones, Tamari  
 Green Pea and Mint Hummus, Crispy Tortilla

**SEAFOOD****\$11 PER PIECE**

Hamachi Poke, Wakame Salad, Soy, Furikake, Taro Root  
 Smoked Salmon Roll, Potato Latke, Crème Fraîche, Dill  
 Asian Tuna Tartare, Sesame Cone, Yuzu Wasabi Cream  
 Warm Potato Blini, Caviar, Crème Fraîche, Chives  
 Miniature Lobster Roll, House-Made Ranch Dressing  
 Crab and Mascarpone Tart  
 Scallop Ceviche, Cucumber, Avocado, Lime, Micro Cilantro

**POULTRY AND MEAT****\$11 PER PIECE**

Steamed Ginger Chicken Bun  
 Tandoori Chicken Kebab, Curry Sauce  
 Chicken Satay, Peanut Chili Sauce  
 Chicken and Lemongrass Potsticker  
 Peking Duck Spring Roll, Honey, Chili and Hoisin Sauce  
 Rosemary-Rubbed Lamb Lollipops, Mint and Yogurt Sauce  
 Moroccan Lamb Kofta, Tahini Sauce  
 Asian Short Rib Pot Pie  
 Beef Barbacoa Taquito  
 Crispy Tempura Kalbi Short Rib, Soy Sesame Hoisin Sauce  
 Slow Cooked Short Rib Slider, Brioche Bun, Pickled Vegetables, Tomato Jam  
 Beef Empanada, Chipotle Crema

**POULTRY AND MEAT****\$11 PER PIECE**

Thai Chicken Summer Roll  
 Thai Beef Salad, Baby Gem Lettuce Cups, Ginger, Soy, Orange, Scallion, Sesame  
 Beef Tartare, Wasabi Aioli, Capers, Dijon, Pumpnickel Toast  
 Crusted Medjool Dates, Bacon, Goat Cheese, Chili Maple Glaze  
 Beef Bresaola, Asparagus, Ricotta  
 Prosciutto, Melon, Balsamic, Basil





## CHEF ACTION STATIONS

MINIMUM OF 50 GUESTS | PRICED PER PERSON BASED ON ONE-HOUR OR TWO-HOUR RECEPTION

### CARVING

All Carving Stations Include Petite Rolls, Sliced Breads and Lavash

#### PRIME RIB ROAST

Garlic & Herb Crusted Prime Rib  
Served with Horseradish Cream,  
Au Jus, Dijon and Whole Grain  
Mustards, Chimichurri

**\$50 | \$60 PER PERSON\***

#### GRILLED FLANK STEAK

Marinated Grilled Flank Steak  
Served with Spinach Salad with  
Warm Bacon Vinaigrette, Red  
Onions, Wild Mushrooms

**\$42 | \$52 PER PERSON\***

#### SUSHI BAR

##### Nigiri Selection:

Salmon, Yellowtail, Tuna, Eel,  
Shrimp

##### Maki Roll Selection:

Spicy Tuna, Salmon,  
California Roll

**\$55 PER PERSON\* | 5 PIECES**

**\$65 PER PERSON\* | 6 PIECES**

##### Sashimi Selection:

Tuna, Salmon, Yellowtail

**+\$15 PER PERSON\* | 3 PIECES**

##### Premium Chef's Selection:

Caterpillar, Crab, Rainbow

**+\$15 PER PERSON\***

#### ROASTED LEG OF LAMB

Rosemary & Thyme Leg of Lamb  
Served with Mint Sauce, Roast  
Gravy, Buttery Maple and Cumin  
Carrots, Baked Beans

**\$50 | \$60 PER PERSON\***

#### WHOLE CHICKEN

Roasted Whole Chicken Served  
with Roast Gravy, Saffron Sauce,  
BBQ Sauce, Herb Roasted  
Potatoes, Haricot Vert

**\$38 | \$50 PER PERSON\***

#### BAO BUN

##### SELECT TWO PROTEINS

Roasted Hoisin Duck

Kalbi Short Ribs

Teriyaki Chicken

Pork Belly

Maitake Mushroom

Steamed Baos

Scallions, Fried Leeks, Cucumber

Hoisin Sauce, Plum Sauce

**\$42 | \$52 PER PERSON\***

#### WHOLE SNAPPER OR SALMON

Catch of the Day Marinated  
with Lemon, Dill and Lemongrass  
Served with Cherry Tomato  
Vinaigrette, Pineapple Salsa,  
Lemon & Caper Sauce,  
Sautéed Local Sweet Peppers,  
Fried Capers

**\$35 | \$45 PER PERSON\***

#### ROVING OYSTER SHUCKER

Oysters Shucked to Order

Champagne Mignonette

Cocktail Sauce, Horseradish,  
Lemons

**\$10 PER OYSTER**

**SUGGESTED 2.5 PER PERSON**



\*CHEF ATTENDANT REQUIRED \$350 | SUSHI & SHUCKER CHEF ATTENDANT \$450



**KOREAN BBQ TACOS**

Korean Short Ribs  
 Marinated Korean BBQ Chicken  
 Flour Tortillas  
 Assorted Kimchis, Watermelon  
 Radishes, Sprouts, Cucumbers,  
 Toasted Sesame Seeds, Gojuchang

**\$40 | \$58 PER PERSON****THE TACO TRUCK****SELECT TWO TACOS**

Pork or Chicken Al Pastor  
 Chicken Tinga  
 Marinated Mushrooms  
 Carne Asada  
 Baja Shrimp  
 Mahi Mahi in Achioté  
 Pork Carnitas

Served with Refried Beans, Tortilla  
 Chips, Guacamole, House-Made Salsas,  
 Pico de Gallo, Queso Fresco, Pickled  
 Jalapenos, Chopped Cilantro, Radishes,  
 Shredded Red Cabbage, Mexican  
 Crema, Limes

**\$48 | \$64 PER PERSON****CALIFORNIA  
PIZZA STATION****SELECT THREE**

Classic Margherita  
 Farmer's Market Vegetable  
 Wild Mushroom, Truffle, Pesto & Ricotta  
 Classic Pepperoni  
 Chicken with Pesto  
 Spicy Salami and Honey

**\$42 | \$52 PER PERSON****ICED POKE BOWL BAR**

Ponzu Marinated Ahi Tuna, Salmon,  
 Hamachi  
 Sushi Rice  
 Spicy Mayonnaise  
 Seaweed Salad  
 Served with Radish, Sprouts, Scallions,  
 Red Cabbage, Pickled Onion,  
 Cucumber, Edamame, Toasted Sesame,  
 Toasted Coconut, Crispy Shallots,  
 Togarashi, Sesame, Furikake

**\$42 | \$62 PER PERSON****CHOW MEIN STATION**

Stir Fry Yakisoba Noodles

**SELECT TWO**

Chicken, Beef, Shrimp, Tofu  
 Broccoli, Peas, Beans, Napa Cabbage,  
 Snap Peas, Shredded Carrots, Sprouts,  
 Bell Pepper, Bok Choy  
 Served with Scallions, Cilantro,  
 Crispy Wontons, Soy Sauce,  
 Sambal Chili Sauce

**\$40 | \$48 PER PERSON****GRILLED KEBAB STATION**

Tandoori Chicken  
 Beef Kebabs  
 Lamb Kofta  
 Spiced Potato Patties  
 Served with Mango Chutney, Raita,  
 Paratha, Crispy Papadum, Mint Yogurt

**\$60 | \$68 PER PERSON**





## DISPLAYED STATIONS

MINIMUM OF 50 GUESTS | PRICED PER PERSON BASED ON ONE-HOUR OR TWO-HOUR RECEPTION

### FARMSTEAD CHEESES & MEATS

Chef's Selection of Five Artisan Cheeses  
Bresaola, Prosciutto, Salami  
Rustic Crostini and Crackers  
Dried Fruits, Grapes and Nuts  
Chutneys and Jams

**\$45 PER PERSON**

### RAW BAR ON ICE

Oysters on the Half Shell  
Shrimp Cocktail  
Alaskan King Crab Legs  
Clams on the Half Shell  
Green Lipped Mussels  
Champagne Mignonette  
Cocktail Sauce, Garlic-Lemon Aioli

**\$65 PER PERSON | BASED ON  
6 PIECES PER PERSON**

### DIM SUM CART

Pork & Shrimp Siu Mai  
Mushroom Dumplings  
Shrimp Har Gow  
Vegetable Spring Roll  
Chicken Pot Stickers  
BBQ Pork Buns  
Served with Hoisin,  
Sambal Chili Sauce,  
Soy Sauce and Hot Mustard

**\$42 PER PERSON**

### MEDITERRANEAN MEZZE STATION

Marinated Mixed Olives  
Warm Pita with Hummus and  
Baba Ghanoush  
Feta with Rosemary and  
Olive Oil  
Grilled Mediterranean  
Vegetables  
Tabbouleh, Cous Cous, Fattoush  
Dolmas  
Falafel  
Samosas  
Dates, Dried Apricots, Walnuts

**\$40 PER PERSON**

### POTATO SKIN BAR

Warm Potato Skins  
Smoked Bacon, Sour Cream,  
Green Onion, Broccoli, Chili,  
Avocado, Cheddar Cheese,  
Queso Fresco, Tomato, Red  
Onion, Smoked Salmon, Chives

**\$30 | \$38 PER PERSON**

**\*LOBSTER SUPPLEMENT  
+\$16 PER PERSON**

### SANTA MONICA FARMER'S MARKET

#### SELECT THREE SALADS

Antioxidant Salad  
Shaved Market Vegetable Salad  
Quinoa Salad  
Tabbouleh Salad  
Honey & Ginger Carrot Salad  
Heirloom Grain Salad  
Bean Salad  
Caesar Salad  
Seafood Salad

#### SELECT TWO PROTEINS

Grilled Chicken Breast, Poached  
Salmon, Smoked Salmon,  
Seared Ahi Tuna, Grilled Tofu,  
Local Catch, Grilled Tri-Tip

**\$45 | \$55 PER PERSON**



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## PLATED DINNER

### ENTRÉE

CHOICE OF ENTRÉE AT TIME  
OF SEATING AVAILABLE AT AN  
ADDITIONAL \$25 PER PERSON

Three-Course Chicken

**\$130 PER PERSON**

Three-Course Fish

**\$134 PER PERSON**

Three-Course Vegetarian

**\$130 PER PERSON**

Three-Course Beef, Lamb or Veal

**\$142 PER PERSON**

Four-Course Chicken

**\$142 PER PERSON**

Four-Course Fish

**\$148 PER PERSON**

Four-Course Vegetarian

**\$142 PER PERSON**

Four-Course Beef, Lamb or Veal

**\$156 PER PERSON**



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## PLATED DINNER STARTERS

### SOUPS

Honey and Cinnamon Roasted  
Butternut Squash

Leek and Potato with Crispy Leek

Lobster Bisque, Crème Fraîche, Tarragon

Green Pea and Mint

Asparagus with Caviar

Seafood Chowder with Crab Meat

Roasted Cauliflower with Miso

Anjou Pear with Parsnip

### SALADS

Butter Lettuce Wedge Salad, Smoked  
Bacon, Heirloom Cherry Tomato,  
Scallions, Blue Cheese Dressing

Young Hollywood Salad, Mesclun  
Greens, Strawberry, Blueberry,  
Cucumber, Tomato, Hemp Seed,  
Napa Vinaigrette

Little Gem Caesar, Parmigiano Reggiano,  
Truffle Crumb, Crispy Brussels Sprouts

Salad of Baby Greens, Red & Golden  
Beets, Watermelon Radish, Goat Cheese,  
Pickled Red Onion, Candied Pecans,  
Late Harvest Wine Vinaigrette

Compressed Watermelon and Feta  
Salad, Dried Olives, Fresh Garden Salad

Kohlrabi and Green Apple Salad,  
Parmigiano Reggiano, EVOO Yuzu, Dill,  
Sweet Teardrop Peppers, Red Baby Gem

Heirloom Tomato Caprese, Mozzarella,  
Basil Pesto, Balsamic Pearls

Roasted Peach, Burrata & Pistachios,  
Baby Arugula, Citrus Vinaigrette  
(seasonal)

### APPETIZERS

Grilled Cauliflower Steak, Curry Sauce,  
Black Bean Purée, Crispy Cauliflower

Heirloom Beets, Brulee of Goat Cheese,  
Caramelized Walnuts and Beet Tuile,  
Frisée

Linguini, Truffle Cream Sauce

Pumpkin Gnocchi, Herbed Ricotta,  
Sage Brown Butter Sauce

Sweet Corn Ravioli, Charred Corn,  
Corn Purée, Crumbled Goat Cheese

Seared Ahi Tuna, Furikake Rice,  
Crispy Onion, Fennel, Sea Asparagus,  
Edamame, Tomato Salsa,  
Maple Ginger Soy

Grilled Scallops topped with Caviar,  
Potato-Parsley Purée, Romesco Sauce

Alaskan King Crab Cake, Charred  
Corn and Pineapple Relish, Calabrian  
Remoulade

Maine Lobster Risotto, Asparagus Coulis,  
Lobster Claws

Flavors of Trio Tartare, Ahi with Green  
Onions, Salmon with Yuzu Avocado  
Purée, Yellowtail with Jalapeno

Cured Salmon, Beets, Quail Egg,  
Caper Berry, Wasabi Purée

Orange Ponzu Dressed Salmon  
Carpaccio, Sprouts, Micro Cilantro

Ahi Tuna Tartare, Pea and Avocado  
Purée, Market Vegetables, Tarot Root  
Crisps

Chilled Prawns, Cucumber and Basil  
Soup, Avocado Mousse, Squid Ink Crisp

Wagyu Beef Ravioli, Wild Mushroom,  
Porcini Cream Sauce

Rigatoni with Fennel Sausage, Broccolini,  
Peperoncini, Anchovy Gremolata

## PLATED DINNER

## MAINS

VEGAN &  
VEGETARIAN

Pumpkin Gnocchi,  
Buttered Truffle Sauce

Fried Three Cheese Ravioli,  
Sage, Squash Purée, Roasted  
Pepitas, Caramelized Onion

Ratatouille Stuffed Eggplant,  
Fried Basil, Feta and Parmesan  
Crumb, Pomegranate Sauce

Red Lentil Cake, Yellow Curry  
Sauce, Seasonal Vegetables,  
Pea Shoots

Wild Mushroom and Spinach  
Ravioli, Porcini Ragout

**\$130 | \$142 PER PERSON**

## CHICKEN

Honey-Rosemary Chicken  
Breast, Butternut-Potato Purée,  
Caulilini, Crispy Potato

Herb Marinated Airline  
Chicken Breast, Saffron Orzo,  
Orange Braised Fennel,  
Broccolini, Natural Jus

Roasted Airline Chicken Breast,  
Colcannon Mashed Potato,  
Smoked Trumpet Mushroom,  
Brussels Sprout Slaw

**\$130 | \$142 PER PERSON**

## SEAFOOD

Salmon, Basil-Potato Purée,  
Caulilini, Spinach, Sundried  
Tomato Cream Sauce

Salmon, Saffron Risotto,  
Fennel and Snap Pea Salad,  
Caviar Beurre Blanc

Panko Crusted Halibut,  
Smashed Purple Potatoes,  
Asparagus, Crispy Baby Kale  
Leaves, Lemon Dill Sauce

Striped Bass, Black Rice Risotto,  
Broccolini, Cherry Tomato,  
Aged Balsamic, Roasted Lemon

Striped Sea Bass, Marble Potato,  
Blanched Baby Vegetables,  
Fish Velouté

Black Cod, Turmeric Rice,  
Coconut Curry Sauce,  
Stir Fried Vegetables

Branzino, Warm Tomato  
Cous Cous, Ratatouille,  
Roasted Lemon

Black Cod, Miso Broth,  
Buckwheat Noodles, Stir Fried  
Napa Cabbage and Bok Choy

Grilled Local Snapper, Steamed  
Red Potato, Wild Mushrooms,  
Sauce Vierge

Grilled Lobster, Corn Fritters,  
Mixed Seafood, Saffron and  
Tomato Broth

Chilean Seabass, Butternut  
Squash Purée, Asparagus,  
Bagna Cáuda, Tarragon Dust

**+\$12 PER PERSON**

**\$134 | \$148 PER PERSON**

## BEEF, LAMB &amp; VEAL

Filet of Beef, Truffle Cauliflower  
Soufflé, Broccolini, Red Wine  
Sauce, Squid Ink Coral

Filet of Beef, Wild Mushroom  
and Truffle Scented Risotto,  
Haricots Verts, Red Wine

Slow-Cooked Short Rib,  
Le Puy Green Lentil Stew,  
Romanesco, Candied Cipollini

Braised Osso Buco, Pea Risotto,  
Snap Pea and Arugula Salad,  
Micro Greens, Red Wine Jus

Beef Lasagna, Parmesan Fondue,  
Tomato Coulis, Basil Oil

Short Rib, Horseradish Celeriac,  
Charred Broccolini, Jus

Rib Eye Steak, Garlic and  
Parmesan Dutch Potato,  
Honey Roasted Parsnip,  
Rosemary Jus, Crispy Rosemary

Marinated Rack of Lamb,  
Fresh Herbs, Potato Gratin,  
Cherry Tomato, Black Olive Oil

**+\$12 PER PERSON**

Slow-Cooked Veal Cheek,  
Soft Polenta, Celery Root, Port  
Wine Sauce, Cherry Tomato

**\$142 | \$156 PER PERSON**

## DESSERT

Chocolate Tortino, Fresh Berries,  
Berry Sauce, Vanilla Ice Cream

Lemon Panna Cotta Martini,  
Whipped Cream, Raspberries,  
Croquant, Edible Flower Petals

Strawberry Martini, Strawberry  
Ganache, Vanilla Pavlova  
Strawberry-Lime Consomme,  
Strawberry Whipped Cream

Hazelnut Crunch Bar, Flourless  
Chocolate Cake, Hazelnut  
Mousse, Fudge Sauce, Hazelnut  
Ice Cream, Chocolate Sand

Chocolate Peanut Bar,  
Chocolate Sable, Peanut Butter  
Crunch, Vanilla Ice Cream

Passion Fruit Olive Oil Cake,  
Coconut Ginger Cremeux,  
Mango

Soaked Apple Cake, White  
Chocolate Mousse, Oatmeal  
Streusel, Apple Gelée

Pistachio Tart, Whipped  
Ganache, Raspberry Compote

Blueberry and Macadamia Tart,  
Blueberry Gelée, White  
Chocolate, Honey Whipped  
Cream

Strawberry Guava Tart, Cream  
Cheese Mousse, Guava Gelée

Tiramisu, Mascarpone Mousse,  
Espresso Soaked Cookie





## BUFFET DINNER

### MELROSE PLACE

#### MINIMUM 150 GUESTS

##### Passed Dors d'Oeuvres

Crispy Goat Cheese, Pineapple,  
Local Honey Compote

Miniature Elote Con Queso Bowls

Coconut Shrimp, Mango Sweet Chili

Tuna Tartare, Seaweed Salad,  
Taro Root Taco, Cilantro

##### Kebab Station

Beef Kebab, Chimichurri

Marinated Chicken Kebab, Mint Sauce

Vegetable Kebab

Flatbread, Hummus, Baba Ghanoush,  
Beet Yogurt

Pickled Cucumber Salad, Tabbouleh

Marinated Olives and Feta

##### Paella Station

Paella with Saffron, Shrimp, Calamari,  
Mussels, Chicken, Sausage, Green Peas

Tapas: Cured Meats, Cheese, Grapes, Figs,  
Citrus, Grilled Bread

Grilled Vegetable Antipasto

Bruschetta of Summer Squash, Tomato,  
Burrata

##### Baja California Station

Mexican Fruit Cups with Fresh Lime  
and Tajin

Aguachile with Crispy Tostada

Tacos and Quesadillas Made to Order  
with Flour & Corn Tortillas

Citrus Marinated Mahi Mahi, Pineapple Salsa

Chicken Tinga, Pico de Gallo, Queso Fresco

Mushroom, Oaxacan Cheese, Citrus Slaw

Jicama, Cabbage and Citrus Slaw, Cilantro,  
Lime

Mango Pico de Gallo, Roasted Tomato  
Chipotle Salsa, Housemade Guacamole,  
Housemade Tortilla Chips

##### Sweets

Churros with Chocolate Sauce

Tequila Key Lime Verrine

Tres Leches Cake

Strawberry Hibiscus Parfait

Lavazza Coffee and Rishi Teas

**\$245 PER PERSON\***

**\*STATION ATTENDANTS REQUIRED \$350**





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## BUFFET DINNER

### RODEO DRIVE

#### MINIMUM 150 GUESTS

##### Passed Hors d'Oeuvres

Compressed Watermelon, Aged Balsamic, Feta Snow

Lobster Lollipop, Sesame Seed, Tropical Fruit Tapenade

Miniature Lump Crabcake, Miso Aioli

Saffron Arancini

##### Asian Station

Black Cod, Teriyaki, Ginger

Asian Vegetables, Bok Choy

Peking Duck, Baos, Hoisin Sauce, Cilantro

Vegetable Tempura, Ponzu Dipping Sauce

Vegetable Fried Rice, Pork Belly, Quail Egg, Crispy Wontons

##### Carving Station

Roasted Beef Sirlon, Chimichurri, Red Wine

Grilled Salmon Medallions, Creamy Dill Sauce

Summer Squash, Baby Spinach, Mint, Herb Ricotta

Roasted Golden Beets, Watermelon Radish, Pistachio, Citrus Vinaigrette

Rosemary Potatoes

##### Italian Station

Heirloom Tomato, Grilled Pear, Burrata, Pickled Onion, Petit Basil, Mint, Aged Balsamic

Salumi and Italian Cheese Display, Taralli Bread, Housemade Pickles, Marinated Olives, Grilled Ciabatta

Cavatelli Pasta, Tomato Sauce, Buffalo Mozzarella, Petit Basil

Wild Mushroom and Goat Cheese Ravioli, Sautéed Spinach, Mushroom Ragout, Pine Nuts, Truffle Cream Sauce

##### Sweets

Affogato Station

Roving Cannoli Attendant with Vanilla Cream, Chocolate Cream, Miniature Chocolate Chips and Pistachios

Lemon Meringue Profiterole

Mango Sticky Rice Verrine

Green Tea Tart

Lavazza Coffee and Rishi Teas

**\$245 PER PERSON\***

**\*STATION ATTENDANTS REQUIRED \$350**



## DESIGN YOUR OWN BUFFET

SELECT: SALADS (3), ENTRÉES (2), SIDES (2), DESSERTS (3) | \$172 PER PERSON

SELECT: SALADS (4), ENTRÉES (3), SIDES (3), DESSERTS (4) | \$195 PER PERSON

MINIMUM 100 GUESTS | ADDITIONAL ENTRÉES AT \$15+ PER PERSON

### SALADS

Seasonal Fruit and Heirloom  
Tomato Salad, Torn Herbs

Roasted Red and Golden Beet  
Salad, Pickled Onion, Candied  
Pecan, Shaved Candy Stripe

Curried Cauliflower, Golden  
Raisins, Marcona Almonds

Sweet Potato with Castelvetro  
Olives, Marinated Tomato

Little Gem Caesar, Parmigiano  
Reggiano, Truffle Crumb, Crispy  
Brussels Sprouts

Antioxidant Salad, Tuscan Kale,  
Dark Berries, Pistachio, Pumpkin  
Seeds, Pomegranate, Goji  
Berries, Aged Balsamic

Mixed Green Salad, Shaved  
Vegetables

Butter Lettuce Wedge Salad,  
Smoked Bacon, Heirloom Cherry  
Tomato, Scallions, Blue Cheese  
or Ranch Dressing

Little Gem Salad, Yogurt Green  
Goddess, Parmesan

Asian Vegetable Salad,  
Crispy Wontons

Smoked Bacon Potato Salad

### CHICKEN ENTRÉES

Honey-Rosemary Airline Chicken  
Breast

Lemon-Thyme Roasted 8-Cut  
Chicken

Chicken Paillard, Cherry Tomato  
Vinaigrette

Chicken Milanese, Arugula,  
Parmesan

Coq Au Vin, Napa Valley Red  
Wine Braised Chicken Stew,  
Mushrooms, Pearl Onions

Chicken Chasseur

Creamy Chicken Orzo, Celery,  
Carrot, Spinach

Thai Coconut Chicken

### SEAFOOD ENTRÉES

Miso Black Cod with Gai Lan

Roasted Salmon, Heirloom  
Cherry Tomato Vinaigrette

Grilled Mahi Mahi, Pineapple  
Salsa

Branzino with Olives and Capers

Striped Bass with Tomato and  
Chimichurri

Snapper with Ratatouille

### BEEF, LAMB & VEAL

Red Wine Braised Short Ribs,  
Pickled Pearl Onions

Lamb Shank Tagine, Vegetable,  
Dried Fruits

Oxtail Stew, Baby Carrot,  
Yukon Potato, Celery Root,  
Napa Valley Red Wine Sauce

Beef Osso Buco,  
Red Wine Demi-Glace, Parsnips

Braised Brisket with  
Spinach Polenta

Braised Beef Bourguignon,  
Cremini Mushrooms

Grilled Ginger Marinated  
Skirt Steak

### SIDES & VEGETABLES

Roasted Broccolini

Grilled Asparagus with  
Roasted Lemon

Roasted Heirloom Root  
Vegetables

Smashed Crispy Fingerling  
Potatoes, Rosemary, Garlic

Heirloom Roasted Cauliflower

Honey and Butter Roasted Yams

Olive Oil Potato Puree

Herb Roasted Parsnips

Creamed Pasilla Peppers  
and Corn

Plant-Based Meatballs,  
Pomodoro

### DESSERTS

Churros with Caramel or  
Chocolate Sauce

Classic Tiramisu

Raspberry Financier

Flourless Chocolate Cake

Strawberry Shortcake

Assorted French Macarons

Olive Oil Cake

Vanilla Profiteroles

Grandma's Chocolate Cake  
Squares

Lemon Meringue Tart

Seasonal Fruit Tart

Chocolate Dipped Strawberries

Berry and Almond Trifle

S'mores

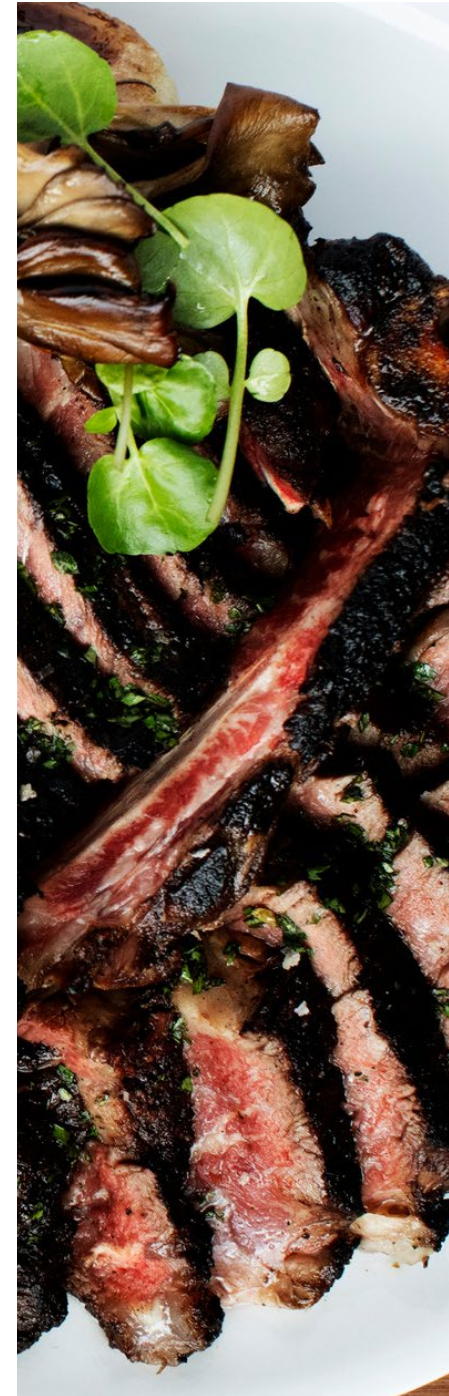
Classic Cheesecake

Salted Butterscotch Budino

Lavazza Coffee and Rishi Teas

Pastry Chef's Selection  
of Personalized Desserts  
(Select Six)

**+\$30 PER PERSON**





## DESSERT DISPLAYS

MINIMUM OF 50 GUESTS

### SELECT SIX

Churros with Caramel or  
Chocolate Sauce  
Classic Tiramisu  
Raspberry Financier  
Flourless Chocolate Cake  
Strawberry Shortcake  
Assorted French Macarons  
Olive Oil Cake  
Vanilla Profiteroles  
Grandma's Chocolate  
Cake Squares  
Lemon Meringue Tart  
Seasonal Fruit Tart  
Chocolate Dipped Strawberries  
Berry and Almond Trifle  
S'mores  
Classic Cheesecake  
Assorted Cookies  
Citrus Panna Cotta  
Salted Butterscotch Budino

**\$32 PER PERSON**

### ENHANCEMENTS

#### GELATO COUNTER

Selection of Six Seasonal Gelatos  
and Sorbets  
Served with Chocolate and  
Caramel Sauce, Sprinkles,  
Chocolate Pearls, Toasted Nuts,  
Maraschino Cherries

#### DONUT SHOP

Fresh Doughnuts Made-To-Order  
Served with Chocolate Ganache,  
Caramel Glaze, Sprinkles,  
Cinnamon, Sugar, Chocolate  
Pearls, Toasted Pistachios

#### AFFOGATO STATION

Vanilla Gelato  
Espresso  
Chocolate Sauce  
Hazelnut Sauce

#### CHURRO STATION

Fresh Churros Made To Order  
Chocolate Sauce  
Caramel Sauce  
Berry Sauce

**\$32 PER ENHANCEMENT,  
PER PERSON\***

\*STATION ATTENDANT REQUIRED \$350



## AFTER PARTY

### HANGOVER PREVENTION

Cheeseburger Sliders  
 French Fries and Truffled Tater Tots  
 Miniature Grilled Cheeses on Brioche  
 Ginger and Lemon Wellness Shots  
 Coconut Waters  
 Vitamin Waters

**\$40 PER PERSON**

### CULINA PIZZERIA

Classic Margherita  
 Salami & Calabrian Chili  
 Farmer's Market Vegetable  
 Wild Mushroom, Pesto & Ricotta

**\$40 PER PERSON**

### MIDNIGHT BREAKFAST

Miniature Breakfast Burritos  
 Breakfast Sandwiches  
 Miniature Chicken and Waffle Sandwiches  
 French Toast Sticks with Maple Syrup  
 Seasonal Doughnut Holes  
 Citrus Wellness Shots

**\$40 PER PERSON**

### CHINATOWN AFTER DARK

Vegetable Lo Mein in Take Out Boxes  
 Wok-Fired Pork Fried Rice in Take Out Boxes  
 Served from Steamer Baskets:  
 Assorted Dumplings to Include Shrimp & Chive, Pork & Leek, Cabbage & Shiitake  
 Ginger-Scallion Soy Sauce, Chile Crisp

**\$40 PER PERSON**

### LA TAQUERIA

Pork Al Pastor Tacos  
 Chicken Tinga Tacos  
 Corn & Poblano Tacos  
 Tortilla Chips  
 Guacamole  
 House-Made Salsas  
 Served with Radishes, House-Made Hot Sauce, Pickled Onions, Pickled Fresno Chiles, Limes, Cabbage Slaw, Mexican Crema, Queso Fresco, Cilantro

**\$40 PER PERSON**



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# *BEVERAGES*





**BAR****BARTENDERS REQUIRED \$450****PREMIUM SPIRITS**

Ketel One Vodka  
 Tito's Vodka  
 Tanqueray Gin  
 Jack Daniel's Tennessee Whiskey  
 Traveller Whiskey  
 El Jimador Silver Tequila  
 Havana Club Rum  
**\$16 PER DRINK**

**DELUXE SPIRITS**

Grey Goose Vodka  
 Belvedere Vodka  
 Bombay Sapphire Gin  
 Johnnie Walker Black Label  
 Patron Silver Tequila  
 Maker's Mark Bourbon  
 Bulleit Bourbon  
 Bacardi Original Rum  
 Myer's Dark Rum  
 Rittenhouse Rye Whiskey  
**\$18 PER DRINK**

**SPARKLING WINES  
BY THE GLASS**

Sommelier's Choice  
**\$16 PER DRINK**

**WINES BY  
THE GLASS**

Sommelier's Choice  
**\$16 PER DRINK**

**IMPORTED AND  
CRAFT BEERS**

Heineken, Corona, Stella Artois,  
 Stone Brewing IPA  
**\$11 PER DRINK**

**DOMESTIC BEERS**

Budweiser Light, Coors Light,  
 Samuel Adams  
**\$10 PER DRINK**

**SHERRY & PORT**

Dry Sack Sherry & Graham's Port  
**\$14 PER DRINK**

**CORDIALS &  
LIQUEURS**

Amaretto di Saronno  
 Frangelico  
 Baileys Irish Cream  
 Grand Marnier  
 Kahlúa  
 Courvoisier VSOP Cognac  
 Cointreau  
**\$16 PER DRINK**

**BAR PACKAGES****2025:**

5-Hour or 6-Hour Classic Bar  
**\$125 | \$135 PER PERSON**

**2026:**

5-Hour or 6-Hour Classic Bar  
**\$130 | \$140 PER PERSON**

**EACH ADDITIONAL HOUR AT  
\$15 PER PERSON**

**ONE BARTENDER FOR EVERY  
75 GUESTS REQUIRED**

**ADDITIONAL BARS ARE  
SUBJECT TO A SET-UP FEE OF  
\$500 PLUS ADDITIONAL \$450  
BARTENDER FEE**

**SOFT DRINKS,  
JUICES & WATERS**

Coke, Diet Coke, Sprite,  
 Ginger Ale, Cranberry Juice,  
 Orange Juice, Pineapple Juice,  
 Sanpellegrino Mineral Water  
**\$9 PER DRINK**

Bottled Water Tableside  
**\$12 PER LITER**



**BEVERAGE STATIONS**

BARTENDERS REQUIRED \$450 | 30 GUEST MINIMUM

**MARTINI BAR****SELECT FIVE**

Classic Gin Martinis, Dirty Vodka Martinis, Espresso Martinis, Classic Cosmopolitans, Lemon Drop Martinis, Peach Martinis, Grapefruit Martinis, Lychee Martinis

**\$25 PER DRINK****MOJITO BAR****SELECT THREE**

Traditional Mojitos with Fresh Mint, Peach Mojitos, Mango Mojitos, Strawberry Mojitos, Pomegranate Mojitos

**\$18 PER DRINK****MIMOSA MORNING****BUBBLES OF CHOICE**

Zardetto Prosecco

**\$20 PER DRINK**

Roederer Estate Brut

**\$25 PER DRINK**

Veuve Clicquot Yellow Label Brut

**\$30 PER DRINK****SOMETHING SWEET**

Orange Juice, Grapefruit Juice, White Peach Purée, Summer Berry Purée

**TO GARNISH**

Candied Hibiscus, Candied Orange, Fresh Raspberries, Fresh Strawberries

**BLOODY MARY BAR****SPIRIT OF CHOICE**

Ketel One Vodka

**\$20 PER DRINK**

Grey Goose Vodka

**\$25 PER DRINK****STRENGTH OF CHOICE**

Start the Day Easy

The Standard

Extra Spicy

**TO GARNISH**

Celery, Crudités, Cornichons, Pearl Onions, Pimento Olives, Blue Cheese Stuffed Olives, Lemons, Limes, Smoked Bacon

**FOUR SEASONS  
SUMMER COCKTAILS**

Lemongrass and Cucumber Martinis, Mango Margaritas, Mojitos with Fresh Mint, White Wine Sangria with Summer Berries

**\$18 PER DRINK****FOUR SEASONS  
FALL COCKTAILS**

Cranberry Martinis, Double Chocolate Espresso Martinis, Cable Cars with Rock Candy, Strawberry-Pineapple Tequila Infusions, Red Sangria with Apple, Pear, Orange and Cinnamon

**\$20 PER DRINK****ICED TEA &  
LEMONADE BAR****SELECT TWO**

Passion Fruit Iced Tea, Ginger Iced Tea, Raspberry Iced Tea, Strawberry Lemonade, Blueberry Lemonade, Arnold Palmer

**\$12 PER DRINK | ADDITIONAL  
OPTIONS AT \$3 EACH****HOT COCOA &  
MULLED CIDER BAR**

Choice of Dark or White Hot Chocolate and Mulled Hot Cider

**TO GARNISH**

Marshmallows, Peppermint Sticks, Whipped Cream, Shaved Chocolate, Cinnamon Sticks and Orange Slices

**\$12 PER DRINK****CAPPUCCINO &  
ESPRESSO BAR**

Cappuccinos, Espresso, Lattes and other Specialty Coffees made to order with: Dairy, Oat and Nut Milks, Flavored Syrups, Cinnamon, Nutmeg, Rock Candy Stirrers, Sugar Cubes, Shaved Chocolate, Whipped Cream

Plain and Chocolate Biscotti

**\$25 PER PERSON |  
50 GUEST MINIMUM****BAR SNACKS**

Served in Individual Bowls: Marcona Almonds, Marinated Olives, Housemade Potato Chips, Pretzels, Mixed Nuts, Wasabi Peas, Terra Chips

**\$22 PER BOWL**





## WINE SELECTION

ALL WINES PRICED BY THE BOTTLE

### CHAMPAGNE

|   |              |
|---|--------------|
| Laurent-Perrier La Cuvee Brut, France       | <b>\$110</b> |
| Moët & Chandon Imperial Brut, France        | <b>\$120</b> |
| Henriot Brut Souverain, France              | <b>\$125</b> |
| Veuve Clicquot Yellow Label Brut, France    | <b>\$145</b> |
| Perrier-Jouët Grand Brut, France            | <b>\$145</b> |
| Moët & Chandon Nectar Impérial Rosé, France | <b>\$165</b> |
| Dom Pérignon Vintage Champagne, France      | <b>\$390</b> |

### SPARKLING

|                                  |             |
|----------------------------------|-------------|
| Zardetto Prosecco, Italy         | <b>\$65</b> |
| Zardetto Prosecco Rosé, Italy    | <b>\$65</b> |
| Domaine Chandon Brut, California | <b>\$70</b> |
| Domaine Chandon Rosé, California | <b>\$75</b> |

### WHITE

|   |              |
|---|--------------|
| Hayes Ranch Chardonnay, California      | <b>\$55</b>  |
| Proverb Chardonnay, California          | <b>\$60</b>  |
| Patz & Hall Chardonnay, California      | <b>\$95</b>  |
| Flowers Chardonnay, California          | <b>\$115</b> |
| Hayes Ranch Sauvignon Blanc, California | <b>\$55</b>  |
| Honig Sauvignon Blanc, California       | <b>\$65</b>  |
| Groth Sauvignon Blanc, California       | <b>\$80</b>  |
| Henri Bourgeois Sancerre, France        | <b>\$85</b>  |
| Casa do Valle Vinho Verde, Portugal     | <b>\$55</b>  |

### WHITE & ROSÉ (continued)

|   |             |
|---|-------------|
| Hayes Ranch Pinot Grigio, California            | <b>\$55</b> |
| Jermann Pinot Grigio, Italy                     | <b>\$55</b> |
| Lafite Les Legendes Bordeaux Blanc, France      | <b>\$60</b> |
| Dr Konstantin Frank Semi-Dry Riesling, New York | <b>\$55</b> |
| Mirabeau Belle Année Rosé, France               | <b>\$60</b> |
| Hayes Ranch Rosé, California                    | <b>\$65</b> |
| Chateau d'Esclans Whispering Angel Rosé, France | <b>\$80</b> |

### RED

|   |              |
|---|--------------|
| Angel's Ink Pinot Noir, Central Coast             | <b>\$65</b>  |
| Lyric Etude Pinot Noir, California                | <b>\$70</b>  |
| Schug Pinot Noir, California                      | <b>\$85</b>  |
| Canyon Road Cabernet Sauvignon, California        | <b>\$55</b>  |
| Hayes Ranch Cabernet Sauvignon, California        | <b>\$55</b>  |
| Proverb Cabernet Sauvignon, California            | <b>\$55</b>  |
| Broadside Cabernet Sauvignon, California          | <b>\$65</b>  |
| Ravel & Stitch, Cabernet Sauvignon, Central Coast | <b>\$65</b>  |
| Groth Cabernet Sauvignon, California              | <b>\$140</b> |
| Hayes Ranch Merlot, California                    | <b>\$55</b>  |
| Canyon Road Merlot, California                    | <b>\$55</b>  |
| Duckhorn Merlot, California                       | <b>\$100</b> |
| Poggio Scalette Chianti Classico, Italy           | <b>\$60</b>  |
| Lafite Les Legendes Bordeaux Rouge, France        | <b>\$60</b>  |

## EVENT INFORMATION

### LOCAL TAXES

All food and beverage is subject to a 9.5% tax, and a 15% administrative fee (also taxed at 9.5%).

### PARKING

The hotel offers Valet Parking only at an event rate of \$25 per car. Vendors may arrange for self-parking (subject to availability) with their catering or conference manager.

### ADDITIONAL FEES

Chef Attendant Fees: \$350 each  
 Bartender Fees: \$450 each  
 Sushi Chefs: \$450 each  
 Coat Check Attendant: \$350 each  
 Restroom Attendant: \$350 each  
 Security Officer Fee: \$85 per hour, 6 hour minimum  
 Cake Cutting Fee: \$12 per person  
 Box Handling Fee: \$350 per event  
 Overtime Fee: \$1,250 per hour  
 (Lunch Events past four hours, Dinner Events past six hours)  
 Kashrus Supervision - OK Kosher of Los Angeles, Rabbi Sholom Kesselamn: From \$3,500 per event

### SHIPPING & RECEIVING

All deliveries must be arranged in advance with a catering or conference manager. Boxes must be clearly marked with the name and date of event, contact name, and catering/conference manager name. Fees for storing and delivering may apply.

Vehicles are only permitted to park on the loading dock while loading or unloading and must be moved immediately upon completion. When loading or unloading, all vehicles must be parked parallel to the curb. Backing into the loading dock is a violation of Los Angeles city ordinance. Unauthorized vehicles will be towed at the owner's expense and hotel assumes no liability for damage or theft with any vehicle parked at the loading dock.

The loading dock is located on Wetherly Drive between Burton Way and Third Street and may be accessed from 7:00am to 10:00pm daily.

### SECURITY

Dedicated security officers can be arranged through the hotel at the rate of \$85 per officer, per hour, and there is a six hour minimum. Please consult with your catering or conference manager for any security needs you may have. All bar/bat mitzvahs and proms require dedicated security for the duration of the event.

All event spaces except for the Wetherly Room may be double locked for a high level of security, and access to that space can be coordinated by client and security officer. Although rooms can be double locked for added security, if leaving items of extreme value, the hotel still recommends hiring a dedicated security officer.

### VENDOR INFORMATION

A certificate of liability insurance is required from all outside vendors.

Vendors are required to use proper care and protect event space during set-up and teardown, using protective equipment during installation. No pins, staples or nails are permitted on awnings, chairs or tables. No items are permitted to be hung from the ceilings, walls, chandeliers, sconces, or other hotel furnishings without advanced approval. All cables are to be taped down with gaffer tape only; duct tape is not permitted. Event spaces must be left in the same condition as they were prior to set-up and any damages and cleaning fees incurred by the hotel will be charged to the client.

A minimum 36" clearance to all exits is required by law. No cables, draping, decoration, staging, etc. are permitted to block these exits. All fire exit signs must remain visible at all times.

Due to limited storage and fire regulations, equipment must be stored in the event space or in vendor's vehicle until set-up time. All service hallways must remain clear of equipment.

To ensure the safety and privacy of our guests, drones are not permitted anywhere on property.

The use of fireworks, fire dancers, smoke machines, etc. will not be permitted.

The use of candles anywhere on property (including outdoor spaces) requires a permit from the City of Los Angeles fire marshal in advance of the event.

All decorations must be approved by the city of Los Angeles fire marshal and a certificate of fire retardant fabric must be provided in advance. Helium tanks must be secured at all times. Decorations cannot block fire exit doors, fire extinguishers or exit signs.

All tents, canopies, awnings must be approved in advance by the city of Los Angeles fire marshal and Director of Security. A certificate of insurance is required from the tent company and the tent supplier is responsible for providing all life and fire safety materials as required by law. Any structure above 36" must be approved in advance and a permit must be provided to the hotel.

All events with press lines must have a fire marshal on site for the duration of the event. No roaming video cameras are allowed unless approved in advance by the Los Angeles County fire marshal.

### SMOKING POLICY

Smoking is not permitted anywhere on property (including outdoor event spaces) except for designated smoking areas.





# CONTACT *US*

Four Seasons looks forward to coordinating your event.  
Please contact our Events department for more details.

OR VISIT US AT  
[FOURSEASONS.COM/LOSANGELES](https://www.fourseasons.com/losangeles)

FOUR SEASONS HOTEL LOS ANGELES AT BEVERLY HILLS

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LOS ANGELES, CALIFORNIA, 90048, U.S.A.  
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