A TASTE OF *CALIFORNIA*

EXPLORE OUR CATERING MENU





VIBRANT GASTRONOMY

IN ONE OF THE MOST DIVERSE CULINARY DESTINATIONS IN THE WORLD


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 Selection of Teas

$82 PER PERSON

THE CONTINENTAL

Sliced Seasonal Fruits and Berries

Assorted Bagels with Cream Cheese

Four Seasons Bakery Basket

Fresh Orange and Grapefruit Juices

Lavazza Coffee and Selection of Teas

$58 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 Selection of Teas

$58 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

$28 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

$16 PER PERSON

Classic Eggs Benedict

$18 PER PERSON*

Smoked Salmon Benedict

$20 PER PERSON*

Miniature Açaí Bowls with Nuts and Seeds

$18 PER PERSON

***STATION ATTENDANT REQUIRED $375**



BUILD A BREAK

SAVORY

Roasted Kale with Lemon Salt

$10 PER PERSON

Tortilla Chips with Salsa and Guacamole

$22 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

$42 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

$12 PER PIECE | MINIMUM 150 PIECES

Roasted Cashews

$12 PER PERSON

Honey Sumac Almonds

$12 PER PERSON

Roasted Pistachios

$12 PER PERSON

SWEET

Four Seasons Chocolate Chip Cookie

$102 PER DOZEN

California Sea Salt Chocolate Brownie

$102 PER DOZEN

Miniature Pies (Cherry, Peach, Apple)

$120 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

$18 PER PERSON

Sorbet & Gelato Cart

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

Chocolate Mint Chip Gelato

$35 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 Fruit & Berries

$18 PER PERSON

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

$16 PER PERSON

BEVERAGES

Lavazza Coffee & Selection of Teas

$125 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

***STATION ATTENDANT REQUIRED $375**

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 & Biscotti

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

$35 PER PERSON | 50 GUEST MINIMUM

ANTIOXIDANT

Seasonal Fruits Skewers with Tajin

Peanut Butter Protein Balls

Yogurt Parfait with Granola

Coconut and Charcoal Immunity Shots

$35 PER PERSON

ACAI DREAMING

Individual Organic Açaí Bowls

Vanilla Almond Granola

Pumpkin Seed and Flax Seeds

Fresh Berries, Banana Slices, Seasonal Fruits

Coconut Shavings, Almond Butter, Flax Seeds, Local Honey, Bee Pollen

$35 PER PERSON*

CHEESE & CHARCUTERIE

Assorted Local Cheeses and Meats

Crostini and House-Made Crackers

Marcona Almonds

Citrus-Rosemary Olives

Local Honey

Grain Mustard

$42 PER PERSON | 50 GUEST MINIMUM

FRESHLY SQUEEZED JUICES

Green Goddess: Kale, Apple, Celery, Cucumber, Honeydew

Real Deal: Carrots, Beets, Ginger, Lemon

Sunset Blvd: Orange, Carrot, Pineapple, Turmeric

$20 PER BOTTLE

DONUT SHOP

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

$32 PER PERSON* | 50 GUEST MINIMUM

SWEET & BRIGHT

Strawberry Guava Panna Cotta

Hibiscus Yellow Watermelon Yuzu Parfait

Lemon Meringue Profiterole

Berry Pavlova

$32 PER PERSON

***STATION ATTENDANT REQUIRED $375**



BRUNCH

HOLLYWOOD BRUNCH

Fresh Orange and Grapefruit Juices

Lavazza Coffee and Selection of 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

$145 PER PERSON*

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 **$22 PER DRINK**

Grey Goose Vodka **$28 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 $375**





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

$102 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

$102 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

$108 PER PERSON

BEEF & VEAL ENTRÉES

Braised Short Rib, Pea Risotto, Snap Pea Salad, 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

$112 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 Semifreddo, Chocolate Sand

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

Passion Fruit Olive Oil Cake, Coconut Ginger Crémeux, 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 Selection of Teas





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 Selection of Teas

$125 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 Crémeux

Lavazza Coffee and Selection of Teas

$130 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 Selection of Teas

$130 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 Selection of Teas

$130 PER PERSON*

***STATION ATTENDANT REQUIRED $375**

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, Treviso, 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, Trofie 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

***STATION ATTENDANT REQUIRED $375**

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 Selection of Teas

$130 PER PERSON*

À LA CARTE

Charcuterie and Cheeses, Baguette, Crackers, Fresh Fruit

$42 PER PERSON

Spinach, Mushroom and Leek Quiche

$18 PER PERSON





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 Sauce Vierge

Saffron Rice with Sliced Almonds

Vegetable Moussaka

Greek Yogurt Panna Cotta

Pistachio and Walnut Baklava

Milopita Apple Cake

Lavazza Coffee and Selection of Teas

$130 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 Selection of Teas

$130 PER PERSON*

***STATION ATTENDANT REQUIRED $375**

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

SIDES

Classic Macaroni Salad

Potato Salad with Dijon and Dill

House-Made Sea Salt Potato Chips

House-Made Chocolate Chip Cookies

Cheesecake with Raspberry Coulis

Lavazza Coffee and Selection of Teas

$105 PER PERSON



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 Grilled Cheese, Pesto, Spinach, Cheese

Beetroot Arancini, Lemon Aioli

Sundried Tomato and Feta Cheese Phyllo

SEAFOOD

$12 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

POULTRY AND MEAT

$11 PER PIECE

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

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

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

Wild Mushroom Bruschetta, Mushroom Mousse, Balsamic, Parmesan

SEAFOOD

$12 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

Thai Chicken Summer Roll

Thai Beef Salad, Baby Gem Lettuce Cups, Ginger, Soy, Orange, Scallion, Sesame

Beef Tartare, Wasabi Aioli, Capers, Dijon, Pumpernickel 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

$55 | $65 PER PERSON*

GRILLED FLANK STEAK

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

$45 | $55 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

$40 | $50 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

$40 | $50 PER PERSON*

SUSHI BAR

Nigiri Selection:

Salmon, Yellowtail, Tuna, Eel, Shrimp

Maki Roll Selection:

Spicy Tuna, Salmon, California Roll

$60 PER PERSON* | 5 PIECES
$70 PER PERSON* | 6 PIECES

Sashimi Selection:

Tuna, Salmon, Yellowtail

+$18 PER PERSON* | 3 PIECES

Premium Chef's Selection:

Caterpillar, Crab, Rainbow

+$18 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

$45 | $55 PER PERSON*

ROVING OYSTER SHUCKER

Oysters Shucked to Order

Champagne Mignonette

Cocktail Sauce, Horseradish, Lemons

$12 PER OYSTER
SUGGESTED 2.5 PER PERSON

***CHEF ATTENDANT REQUIRED $375 | 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

$50 | $60 PER PERSON

LA OLA

SELECT TWO TACOS

Pork or Chicken Al Pastor

Chicken Tinga

Marinated Mushrooms

Carne Asada

Baja Shrimp

Mahi Mahi in Achiote

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

$50 | $60 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

$50 | $60 PER PERSON

CHOW MEIN STATION

Stir Fry Yakisoba Noodles

SELECT TWO

Chicken, Beef, Shrimp, Tofu

ACCOMPANIMENTS

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

$45 | $55 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 | $70 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

$55 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

$68 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

$45 | $55 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 | $50 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 | $40 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

Grain Salad

Bean Salad

Caesar Salad

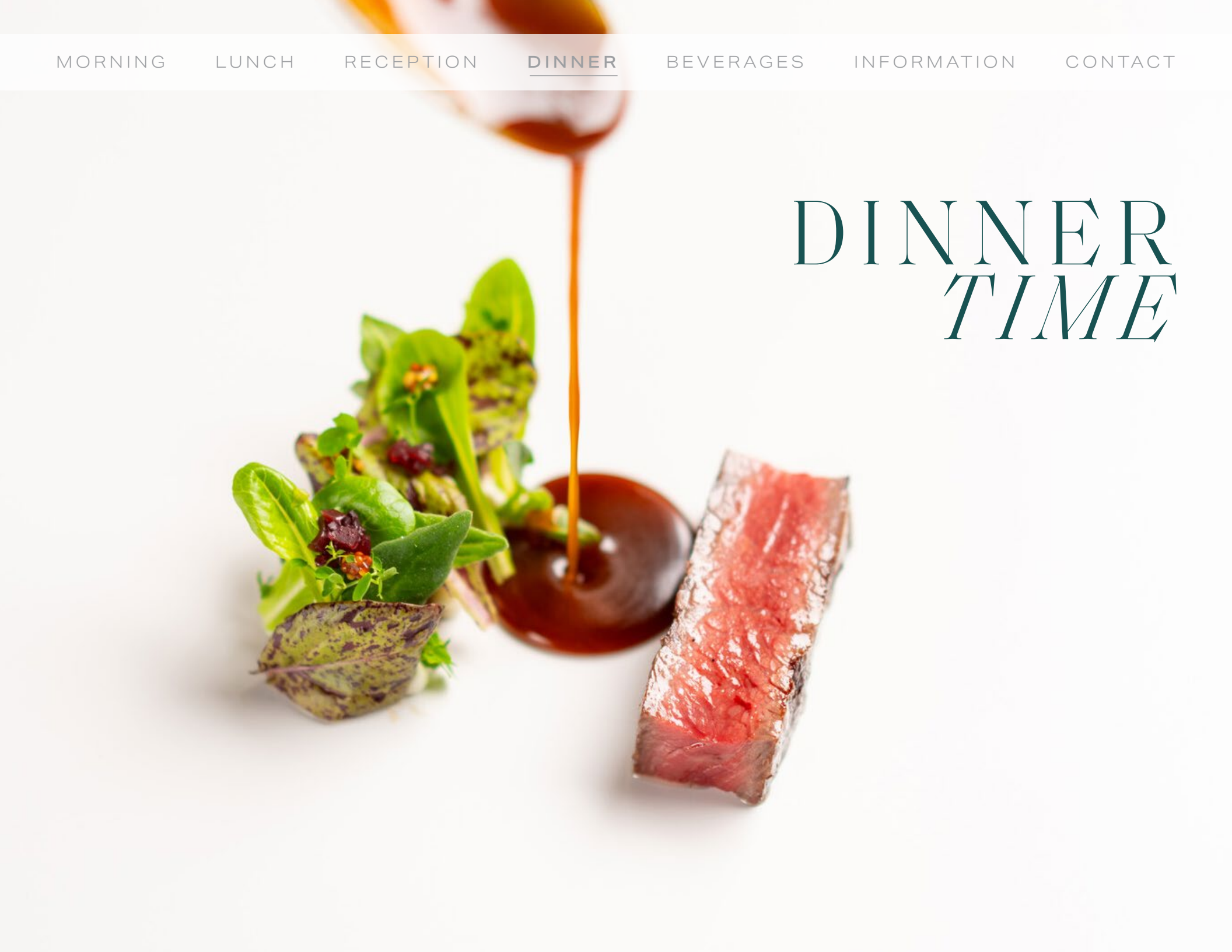
Seafood Salad

SELECT TWO PROTEINS

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

$45 | $55 PER PERSON

DINNER *TIME*





PLATED DINNER

ENTRÉE

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

Three-Course Chicken
$136 PER PERSON

Three-Course Fish
$140 PER PERSON

Three-Course Vegetarian
$136 PER PERSON

Three-Course Beef, Lamb or Veal
$148 PER PERSON

Four-Course Chicken
$148 PER PERSON

Four-Course Fish
$154 PER PERSON

Four-Course Vegetarian
$148 PER PERSON

Four-Course Beef, Lamb or Veal
$162 PER PERSON



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

Anjous Pear with Parsnip

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

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, Pecorino Cheese

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

Pan Seared Scallop topped with Caviar, Potato-Parsley Purée, Lemon Beurre Blanc

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

Maine Lobster Risotto, Asparagus Coulis, Lobster Claw

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

Wagyu Beef Ravioli, Wild Mushroom, Porcini Cream Sauce

Rigatoni with Fennel Sausage, Broccolini, Pepperoncini, Anchovy Gremolata

PLATED DINNER

MAINS

VEGAN & VEGETARIAN

Pumpkin Gnocchi, Buttered Truffle Sauce

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

$136 | $148 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

$136 | $148 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 (Seasonal), 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

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

+$12 PER PERSON

$140 | $154 PER PERSON

BEEF, LAMB & VEAL

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

Beef Tenderloin, 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

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

$148 | $162 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 Semifreddo, 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 Selection of Teas

$265 PER PERSON*

***STATION ATTENDANTS REQUIRED $375**





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 Selection of Teas

$265 PER PERSON*

***STATION ATTENDANTS REQUIRED $375**

DESIGN YOUR OWN BUFFET

SELECT: SALADS (2), ENTRÉES (2), SIDES (2), DESSERTS (3) | $185 PER PERSON

SELECT: SALADS (3), ENTRÉES (3), SIDES (4), DESSERTS (5) | $225 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 Castelvetrano 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

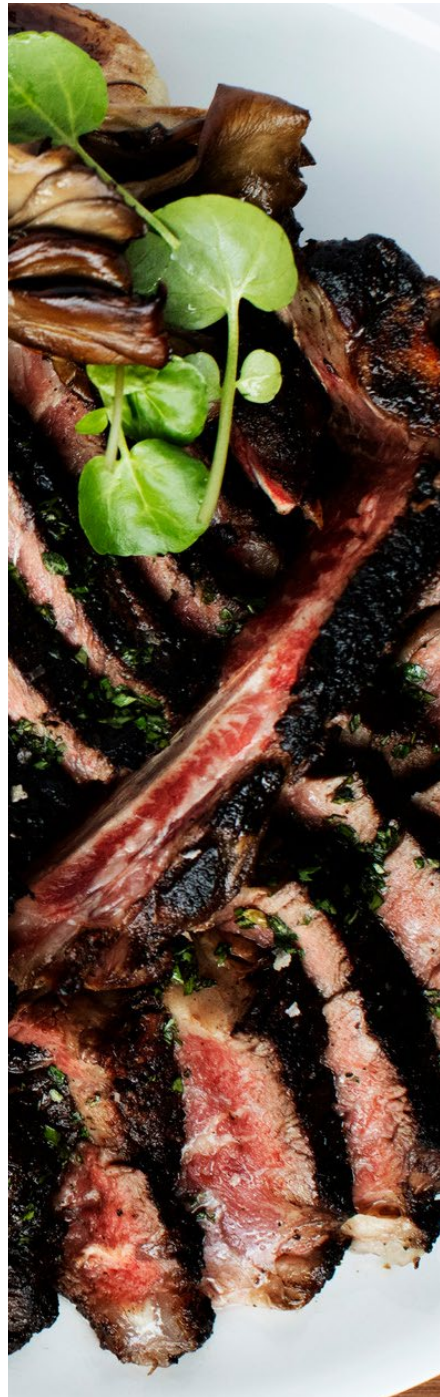
Berry and Almond Trifle

S'mores

Classic Cheesecake

Salted Butterscotch Budino

Lavazza Coffee and Selection of Teas





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

$36 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

$35 PER ENHANCEMENT, PER PERSON*

***STATION ATTENDANT REQUIRED $375**

AFTER PARTY

HANGOVER PREVENTION

Cheeseburger Sliders

French Fries and Truffled Tater Tots

Miniature Grilled Cheeses on Brioche

Coconut Waters

Vitamin Waters

$50 PER PERSON

CULINA PIZZERIA

Classic Margherita

Salami & Calabrian Chili

Farmer's Market Vegetable

Wild Mushroom, Pesto & Ricotta

$42 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

$45 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

$45 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

$45 PER PERSON



BEVERAGES





BAR

BARTENDERS REQUIRED $450

PREMIUM SPIRITS

Reyka Icelandic Vodka
Tanqueray Gin
Diplomático Planas Rum
Jim Beam White Label Bourbon
Cazadores Blanco Tequila
Rittenhouse Rye
Del Maguey Vida Mezcal
Glenfiddich 12 Year Scotch

$22 PER DRINK

DELUXE SPIRITS

Ketel One Vodka
Hendrick's Gin
Diplomático Reserva Rum
Maker's Mark Bourbon
Patrón Silver Tequila
Michter's Rye
Los Siete Misterios Mezcal
Johnnie Walker Black Scotch

$24 PER DRINK

RESERVE SPIRITS

Belvedere Vodka
Roku Gin
Zacapa No. 23 Rum
Michter's Bourbon
Don Julio Reposado Tequila
WhistlePig 10 Year Rye
The Lost Explorer Espadín Mezcal
The Macallan 12 Year Scotch

$35 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, IPA

$12 PER DRINK

DOMESTIC BEERS

Bud Light, Coors Light,
Budweiser

$10 PER DRINK

SHERRY & PORT

Dry Sack Sherry & Graham's Port

$16 PER DRINK

CORDIALS & LIQUEURS

Amaretto di Saronno
Frangelico
Baileys Irish Cream
Grand Marnier
Kahlúa
Cointreau
Martell VSOP Cognac

$18 PER DRINK

BAR PACKAGES

(PREMIUM / DELUXE SPIRITS)

2026:

5-Hour or 6-Hour

$130 | $140 PER PERSON

2027:

5-Hour or 6-Hour

$135 | $145 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

$28 PER DRINK

MOJITO BAR

SELECT THREE

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

$22 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

$22 PER DRINK

Grey Goose Vodka

$28 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

$24 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

$28 PER DRINK

ICED TEA & LEMONADE BAR

SELECT TWO

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

$16 PER PERSON

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

$18 PER PERSON

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	$140
Moët & Chandon Imperial Brut, France	$120
Veuve Clicquot Yellow Label Brut, France	$145
Perrier-Jouët Grand Brut, France	$145
Dom Pérignon Vintage Champagne, France	$390
Perrier-Jouët Blason Rosé, France	$165
Perrier-Jouët Belle Epoque Rosé, France	$390

SPARKLING

Zardetto Prosecco, Italy	$68
Zardetto Prosecco Rosé, Italy	$68
Roederer Estate Brut, California	$70
Roederer Estate Rose, California	$95

WHITE

Hayes Ranch Chardonnay, California	$55
Flowers Chardonnay, California	$115
Wente Central Coast Chardonnay, California	$60
Wente Riva Ranch Chardonnay, California	$70
Wente Unoaked Chardonnay, California	$85
Hayes Ranch Sauvignon Blanc, California	$55
Wente Louis Mel Sauvignon Blanc	$60
Groth Sauvignon Blanc, California	$80

WHITE & ROSÉ (continued)

Henri Bourgeois Sancerre, France	$85
Hayes Ranch Pinot Grigio, California	$55
Hayes Ranch Rosé, California	$65
Chateau Sainte Marguerite 'Symphonie', France	$80
Domaines Ott Romassan, Provence France	$110

RED

Angel's Ink Pinot Noir, Central Coast	$65
Lyric Etude Pinot Noir, California	$70
Schug Pinot Noir, California	$85
Hayes Ranch Cabernet Sauvignon, California	$55
Ravel & Stitch, Cabernet Sauvignon, Central Coast	$65
Groth Cabernet Sauvignon, California	$140
Hayes Ranch Merlot, California	$55
Wente Sandstone Merlot, California	$60
Duckhorn Merlot, California	$100



EVENT INFORMATION

LOCAL TAXES/FEES

A taxable administrative fee of 8% will be added to all function and event orders. The entirely of the administrative fee will go to the Hotel and none will be distributed to wait staff or service employees.

A taxable service charge of 15% will be added to all food and beverage orders. The entire service charge will be distributed to service staff employees.

All food and beverage selections are subject to a 10.25% sales tax.

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: $375 each

Bartender Fees: $450 each

Sushi Chefs: $450 each

Coat Check Attendant: $375 each

Restroom Attendant: $375 each

Security Officer Fee: $85 per hour, 6 hour minimum

Cake Cutting Fee: $12 per person

Box Handling Fee: $375 per event

Overtime Fee: $1,500 per hour

(Lunch Events past four hours, Dinner Events past six hours)

Kashrus Supervision - OK Kosher of Los Angeles, Rabbi Sholom Kesselman: 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

FOUR SEASONS HOTEL LOS ANGELES AT BEVERLY HILLS

300 SOUTH DOHENY DRIVE
LOS ANGELES, CALIFORNIA, 90048, U.S.A.
Tel. 1 (310) 273-2222

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@fslosangeles @fslosangelesevents @culinala

