

CAMBRiA LAX

CATERING MENUS 2023



BREAKFAST BUFFETS

Minimum Guest Count of 10

CONTINENTAL BREAKFAST

Freshly Baked Assorted Muffins- Served with Butter & Jelly
Bagels- Served with Cream Cheese and Honey,
Assorted Fruit Flavored Yogurts, Berries& Granola, Seasonal Fruit Salad
Selection of Chilled Juices
Freshly Brewed Lavazza Coffee, Decaf Coffee, Hot Water and Assorted Teas
\$17.00 per Person

ALL-AMERICAN HOT BREAKFAST

Fresh Fruit Salad
Farm Fresh Scrambled Eggs
Served with Cheese and Salsa
Breakfast Potatoes, Bacon or Sausage
Selection of Chilled Juices
Freshly Brewed Lavazza Coffee, Decaf Coffee, Hot Water and Assorted Teas
\$19.00 per Person

*OMELET STATION

Available Upon Request
Ingredient Options: Turkey, Ham, Sausage, Bacon, Cheddar Cheese, Pepper Jack, Swiss, Tomatoes, Bell Peppers,
Onions, Spinach, Mushrooms
15 People Minimum
\$18.00 Per Person
\$50.00 Chef Attendant

BREAKS

ALL Breaks include Lavazza Regular & Decaf Coffee, Hot Water & Assorted Teas
OR
Lemonade, Iced Tea

AM/ PM BREAK

HEALTHY BREAK

Trail Mix,
Yogurt Parfait Cups
\$14.00 per Person

PASTRY BREAK

Muffins,
Cinnamon Rolls
\$13.00 per Person

COOKIE MONSTER

Assorted Cookies
\$13.00 per Person

SWEET TOOTH BREAK

Candy Bars,
Chocolate Brownies
\$13.00 per Person

BREAK

SMOOTHIE BREAK

3 Different Flavored Smoothies
Granola bars
\$13.00 per Person

SNACK TIME

Spinach Dip & Hummus
w/ Pita Bread
\$13.00 per Person

LUNCH BUFFETS

Minimum Guest Count of 10
All buffet menus include Soft Drinks. .

BUILD YOUR OWN DELI SANDWICH

Sliced Turkey, Sliced Ham, Tuna Salad
Assorted Cheeses: American, Swiss & Provolone
Lettuce, Tomato, Onion & Pickles
Black Pepper Mayo & Mustard
Served with Ciabatta and 9 Grain Bread
Chef's Selection of Dessert
\$22.00 per Person

MEXICAN TACO BAR

Seared Chicken Fajitas- Peppers, Onions
Seasoned Ground Beef Tacos, Rice & Beans
Guacamole, Shredded Cheese, Sour Cream,
Lettuce Flour Tortillas & Salsa
Chef's Selection of Dessert
\$24.00 per Person

MEXICAN CHICKEN FAJITAS

Seared Chicken w/ onion & peppers
Served with Rice & Beans, & garden salad
Flour Tortillas & Salsa
Chef's Selection of Dessert
\$22.00 per Person

ITALIAN BUFFET

Cambria Caesar Salad served w/Garlic Croutons, Parmesan,
Caesar Dressing
Ciabatta Bread & Butter
(Please select 1 pasta)

Lasagna

Ground Beef or Vegetarian Option Fresh Creamy Tomato
Sauce

Penne Pasta

Chicken Alfredo, tomatoes & pesto

Linguine w/ Bolognese

Ground beef, Tomato, Tomato sauce, Parmesan

Chef's Selection of Dessert

\$26.00 per Person

ASIAN BUFFET

Chicken & Beef Teriyaki
Jasmine Rice
Seasonal Vegetables & Eggrolls
Chef's Selection of Dessert
\$22.00 per Person

BOXED LUNCH

All boxed lunch selections include Soft Drink, Bag of Potato Chips, Whole Fruit and Cookie.

\$23 Per Person

Select One Item of the following:

- **Grilled Chicken Club**
Chicken, Bacon, Avocado, Tomato, Red onion, Iceberg Lettuce & Lemon Garlic Aioli on Wheat Bread
- **California Vegetable Wrap**
Jalapeño Hummus, Tomato, Lettuce, Red Onion, Pepper Jack Cheese, Avocado, Chopped Cilantro tossed in a Lemon Garlic Aioli served in a Tortilla
Add Chicken for \$5.00
- **Turkey Sandwich**
Turkey, Swiss Cheese, Tomato, Lettuce, Onion, Bacon, & Black Pepper Aioli on Wheat Bread.
- **American Angus Burger**
Cheese, Lettuce, Tomato, Pickle, Onion, 1000 Island, Brioche Bun
- **Flat breads**
Margarita or BBQ chicken

Select one Salad of the following:

- **Cambria Caesar Salad**
Romain Lettuce, Parmesan, Croutons, w/ Caesar dressing
- **Cobb Salad**
Chopped Romaine, Diced Ham, Turkey, Bacon, Tomato, w/ Balsamic Dressing
- **Kale Salad**
Green Kale, Roasted Cauliflower, Avocado, Corn, Tomato, Bleu Cheese, Pomegranate Vinaigrette Add Chicken for \$5.00

PLATED LUNCH

Minimum Guest Count of 10

Groups under 10 guests are subject to a \$150.00 service charge.

Whole Grilled Chicken Breast Over Caesar Salad- \$25.00

Seared Chicken over Romaine lettuce, Parmesan cheese, tomatoes, and croutons with dressing on the side

Lemon Chicken & Broccoli -\$30.00

Lemon-Seared Breast of Chicken, Sautéed Broccoli & Charred Onions on a Bed of Rice Pilaf

Wild Caught Alaskan Salmon -\$32.00

Tender Garlic Salmon with Crispy Roasted Potatoes, Asparagus with a Garlic Butter Sauce

Flat Iron Steak-\$35.00

Seared Flat Iron Steak, Bordelaise sauce, Pesto, Garlic Spinach & Mushrooms. Served with French Fries

All buffet menus include the following:

Iced Tea and Fresh Lemonade

Fresh Baked Rolls

House Salad

Chef Choice of Dessert

DINNER BUFFETS

Minimum Guest Count of 15

All dinner buffets include All dinner buffets include Iced Tea & Soft Drinks.

BURGER BUFFET

Cambria American Angus Burger

Cheese, Lettuce, Tomato, Pickle, Onion, 1000

Island Dressing

Served on a Soft Bun

or

Chicken Burger

Cheese, Lettuce, Tomato, Pickle, Onion, 1000

Island Dressing

Served on a Soft Bun

Served with French Fries

&

Macaroni Salad

\$27.00 per Person

A TOUR THROUGH ITALY

Caesar Salad

Romaine Lettuce, Croutons, Parmesan,

and Caesar dressing

Garlic Bread

Garlic-Sautéed Broccoli

(select one pasta)

Penne Pasta with Alfredo Sauce

Beef or Veggie Lasagna

Brownies

\$32.00 per Person

SOUTHWESTERN BBQ

Southwestern Salad

Corn, 3 Beans, Bell Peppers, Green Onions, Tortilla Strips

BBQ Chicken

Mac and Cheese

Corn

Coleslaw

Corn Bread

\$32.00 per Person

MEXICO CITY BUFFET

Cheese Enchiladas w/ Red Sauce Cilantro

Avocado Salad

Tomatoes, Onions, Lettuce, Whole Avocado, Cilantro Dressing

or

Taco Salad Bowl

Chicken or Ground Beef

Flour Tortilla Bowl, Lettuce, Tomatoes, Onions, Sour Cream,

Cheese

Flan

\$28.00 per Person

MARKET BUFFET

Caesar Salad

Romaine Lettuce, Croutons, Parmesan, Caesar Dressing

Lemon-Seared Chicken Breast

Sauteed Broccoli & Charred Onions

\$35.00 per Person

or

Seared Flat Iron Steak (3oz)

with

Garlic Spinach & Pesto

served with Roasted Potatoes

\$40.00 per Person

Lemon Pound Cake

PLATED DINNER

Minimum Guest Count of 10

All plated dinners include Iced Tea & Soft Drinks.

STARTERS

Caesar Salad

Tomato, Croutons, Parmesan, Caesar Dressing

Kale Salad

Bleu Cheese, Tomato, Cauliflower, Avocado,
Corn, Pomegranate Vinaigrette

DESSERT

Lemon Pound Cake

Cheesecake Bites

One Scoop, Please!

Vanilla Ice Cream or Chocolate Ice Cream

ENTRÉE

Flat Iron Steak

Seared Flat Iron Steak, Bordelaise Sauce, Pesto,
Garlic Spinach & Mushrooms, French Fries

\$35 per person

Lemon Chicken & Broccoli

Lemon-Seared Chicken Breast
Sautéed Broccoli & Charred onions

\$30 per person

Cambria American Angus Burger

American Cheese, Lettuce, Tomato, Onion,
Pickles, Thousand Island Dressing, French Fries

\$30 per person

Atlantic Salmon

Lemon-Seared Atlantic Salmon
Avocado, Tabbouleh Salad

\$31 per person

Pasta Primavera

Penne w/Roasted Veggies and Parmesan
Cheese

\$30 per person

RECEPTIONS

CHILLED

Spinach & Artichoke Dip \$36
tortilla chips

Tomato Basil Bruschetta (serves 20) \$75
chopped tomatoes, basil pesto, crostini

Pesto-Hummus Bites (serves 25) \$25
tomato basil tapenade, hummus, pita bread

Cheese Plate

Assorted Cheeses & Crackers
serves up to 20 people **\$55**
serves up to 40 people **\$95**

Fruit Platter

Serves up to 15 people **\$40**
Serves up to 40 people **\$80**

Veggie Platter

serves up to 15 people **\$40**
serves up to 40 people **\$80**

Caesar Salad (serves 15) \$30

chopped romaine, grated parmesan, diced tomatoes, croutons, caesar dressing

Classic Macaroni Salad \$35

elbow pasta, onion, red bell pepper, celery, mayo & mustard.

Bowtie Pasta Salad \$35

Bowie pasta, red bell pepper, onion, corn, Italian dressing

Turkey Club Sandwich (12 halves) \$45

sourdough or multigrain bread, turkey, swiss, bacon, tomato, lettuce, mayo

BEVERAGES

Lemonade **\$22** gal.

Iced Tea (sweetened or unsweetened) **\$22** gal.

Assorted soft drinks **\$2.50** each

HOT

Mushroom & Meatball (50 pieces) \$100
skewered mushroom cap & meatball, morel sauce
basil pesto, parmesan

Wings (20 pieces) \$35

Hot | BBQ | Teriyaki | Garlic Parmesan

Crispy Chicken Tenders (1 Dozen) \$25

Hamburger or Chicken Sliders (1 Dozen) \$35

Lettuce, Tomato, Onions, 1000 Dressing

Tomato Soup & Mini Grilled Cheese

serves up to 20 people **\$40**
serves up to 40 people **\$70**

Chicken Quesadilla (12slices) \$35

Flour tortilla, jack cheese, served with sour cream & salsa

Italian / Chicken Wraps (12 halves) \$40

Italian - turkey, ham, pepperoni, provolone cheese, basil pesto, tomato

Chicken- grilled chicken, lettuce, mozzarella, ranch dressing

FLATBREADS

Meat Lovers **\$12**

pepperoni, sausage, kalamata olive, peppers, mozzarella

BBQ Chicken **\$12**

bbq, chicken, red onion, mozzarella

Margarita **\$12**

roasted garlic oil, sliced tomato, mozzarella, basil

DESSERTS

Fudge Brownies (dozen) **\$22**

Chocolate Chip Cookies (dz) **\$22**

Oatmeal Raisin Cookies (dz) **\$22**

Sugar Cookies (dozen) **\$22**

Assorted Muffins (dozen) **\$24**

Assorted Granola Bars **\$2** each

HOST AND CASH BAR

CRAFT BEERS 12oz Bottle

310 California Blonde Ale Santa Monica Brew Works	\$8
805 Firestone Walker Brewing Co.	\$8
Angel City IPA Angel City Brewery	\$8
Mayberry IPA El Segundo Brewing	\$8

DOMESTIC & IMPORT BEERS

Coors Light	\$6
Bud Light	\$6
Miller Lite	\$6
Michelob Ultra	\$6
Beck's Non-Alcoholic	\$6
Stella Artois	\$7
Modelo	\$7
Corona	\$7
Corona Extra	\$7

WINE

Cambria Winery Chardonnay California	\$36
Cambria Winery Pinot Noir California	\$39
Cambria Winery Rosé California	\$34
Carl Graff, Riesling Mosel, Germany	\$30
K J Cabernet Sauvignon California	\$31
K J Reserve Merlot California	\$30

\$100.00 Bartender Fee, per bartender is required. Includes up to (3) Three Hours bartender fee waived if bar sales exceed \$400 - recommend one bartender per 50 guests

OUR HOTEL

GENERAL EVENT INFORMATION

INTRODUCTION

As dedicated event specialists, we would like to share some general information that will assist you during your planning process. Please refer to the below conditions and let us know if you have any further inquiries.

GUEST COUNT GUARANTEES

A final confirmation/guarantee of attendance is required by 12:00 pm (hotel time) three (3) business days prior to your scheduled event. At this time, the attendance guarantee may not be reduced.

SERVICE CHARGE AND SALES TAX

A 23% Service charge and all applicable State and Local taxes will be added to all food, beverage and room rental fees.

CANCELLATION

Should it be necessary for you to cancel a function, any advance deposits will not be refund-ed. In addition, a cancellation fee may be charged, due and payable at the time of cancellation. These amounts are due as liquidated damages, not as a penalty.

PARKING

Complimentary Parking is available for all events taking place at Cambria LAX.

SECURITY

Cambria LAX does not assume responsibility for the damage and loss of any merchandise brought into the Hotel. Please advise your sales manager if you require security personnel on site for your event.

LABOR FEES

Additional Bartender Fee \$125.00

Additional Specialty Station Attendant \$125.00

Corkage \$15.00 per bottle (WINE ONLY)

ADDITIONAL INFORMATION

The Hotel will not be prepared to serve in excess of 3% above the final guarantee. In the event the total number of guests is over 3% set, Cambria LAX will charge \$10.00 per person in addition to the cost of the meal.

If a change of original room set up is requested on event day a \$150.00 charge will be added to banquet check.

Cambria LAX reserves the right to refuse alcoholic beverage service to individual or groups as deemed necessary.

All signage/advertisement of event must be pre-approved by Cambria LAX 48 Hours prior to scheduled event.

All Beverage & Food prices are priced per person, unless noted otherwise. Menu selection and pricing will be guaranteed upon a signed banquet event order.