



E-CENTRAL
Downtown Los Angeles Hotel



BANQUET MENU

BREAKFAST TABLES

ALL BREAKFAST TABLES ARE ACCOMPANIED WITH:

La Colombe Coffee Roasters® Fresh Brewed Regular and Decaffeinated Coffee, La Colombe Teas, Organic and Herbal Condiments. Based on 60 minutes of continuous service, minimum 25 guests (\$150 additional fee for small groups).

GOOD MORNING!

Fresh Squeezed Valencia Orange and Ruby Red Grapefruit Juice

House Baked Basket of Croissant, Pain Au Chocolat and Danish

Hand Selected California Seasonal Fruits and Berries

Assorted Mini Yogurt

Sweet Cream Butter and Preserves

36 PER PERSON



BREAKFAST TABLES

CONTINUED

SUNSET

Fresh Squeezed Valencia Orange and Ruby Red Grapefruit Juice

House Baked Basket of Croissant, Pain Au Chocolat and Danish

Hand Selected California Seasonal Fruits and Berries

Fresh Baked LA Bagels: Plain, Everything and Cinnamon Raisin

Whipped Cream Cheese, Sweet Cream Butter and Preserves

Homemade Flax Seed Granola, Goji Berries and Greek Yogurt Parfait

Charcuterie and California Artisanal Cheeses with Baguette

39 PER PERSON

DTLA

Fresh Squeezed Valencia Orange and Ruby Red Grapefruit Juice

House Baked Basket of Croissant, Pain Au Chocolat and Danish

Hand Selected California Seasonal Fruits and Berries

Fresh Baked LA Bagels: Plain, Everything and Cinnamon Raisin

Whipped Cream Cheese, Sweet Cream Butter and Preserves

Steel Cut Irish Oatmeal, Brown Sugar, Golden Raisins, Raw Almonds

Scrambled Farm Fresh Cage-Free Eggs, Chives

Applewood Smoked Bacon and Chicken Apple Breakfast Sausage

Red Bliss Breakfast Potatoes, Sweet Peppers and Green Onion

54 PER PERSON



BREAKFAST TABLE

ENHANCEMENTS

An Enhancement is priced as an addition to a purchased complete menu. If you would like to purchase these items à la carte, please contact your meeting & events manager for pricing.

FRESH BAKED LA BAGELS | 18 PER PERSON

Plain, Everything and Cinnamon Raisin

Whipped Cream Cheese, Sweet Cream Butter and Preserves

Smoked Salmon with Heirloom Tomato, Bermuda Onion, and Caper Berries

HOMEMADE FLAX SEED GRANOLA | 6 PER PERSON

Greek Yogurt Parfait

FRENCH TOAST | 11 PER PERSON

Mixed Berries, Pure Maple Syrup

BREAKFAST BURRITO | 9 PER PERSON

Scrambled Cage-Free Eggs, Aged Cheddar, Pico de Gallo, Flour Tortilla

STEEL CUT IRISH OATMEAL | 8 PER PERSON

Brown Sugar, Dried Fruits, Raw Almonds and Honey

CLASSIC EGGS BENEDICT | 18 PER PERSON

Poached Organic Brown Eggs, Cured Canadian Bacon, Hollandaise

OMELET AND SCRAMBLED EGG STATION | 22 PER PERSON

Onions, Peppers, Mushrooms, Tomato, Spinach, Chicken Apple Sausage, Smoked Bacon, Salsa and Fresh Herbs

**chef attendant required*

BELGIAN WAFFLE STATION | 24 PER PERSON

Tahitian Vanilla Whipped Cream, Nutella®, Chocolate Sauce, Caramel Sauce, Warm Maple Syrup, Fresh Berries, Dark Chocolate Chips

**chef attendant required*

SMOOTHIE ENERGY STATION | 15 PER PERSON

Blueberries, Açai, Strawberries, Banana, Fruit Juices, Flax Seed, Greek Yogurt

**chef attendant required*





CONSUMPTION BEVERAGE STATION

FRESHLY BREWED LA COLOMBE
COFFEE ROASTERS® | **98 PER GALLON**

Regular | Decaffeinated

SELECTION OF ASSORTED
LA COLOMBE® HOT TEAS | **78 PER GALLON**
Fresh Lemon and Honey

FRESHLY BREWED ICED TEA | **65 PER GALLON**

ASSORTED SOFT DRINKS | **6 EACH**

BOTTLED WATER | **5 EACH**

ASSORTED JUICES | **65 PER GALLON**

Orange, Apple, Grapefruit





SPECIALTY BREAKS

All breaks are based on 20 minutes of continuous service, minimum 25 guests (additional fee for small groups).

RECHARGE

Clif Energy Bars®

Dried Fruits and Roasted Nuts

Flat and Sparkling Flavored Water

19 PER PERSON

ENERGIZE

Farmer's Market Seasonal Fruit Basket

Blended Pomegranate-Acai Smoothie Shooters

House Made Natural Trail Mix

Bottled Still and Sparkling Water

21 PER PERSON

CONCESSION STAND

Roasted Nuts

Truffle Sea Salt Popcorn

Tortilla Chips and Salsa

Assorted Sodas and Mineral Waters

22 PER PERSON

SPECIALTY BREAKS

CONTINUED

MATINEE

Jumbo Sourdough Pretzels

Chili Lime Kettle Chips

Sambal Cashews | M&M's

Assorted Sodas and Mineral Waters

24 PER PERSON

OLVERA STREET

Homemade Tortilla Chips with Guacamole,
Pico de Gallo, Salsa Verde

Churros | Jalapeno Poppers

Chef's Agua Fresca

24 PER PERSON

KETO BREAK

Charcuterie and Artisanal Cheese

Hard Boiled Eggs

Keto Trail Mix: Nuts, Shaved Coconut, Dark Chocolate Chips

Guacamole with Carrot & Celery Sticks

24 PER PERSON

AFTERNOON RECHARGE

Crispy Pita Chips

Selection of Hummus: Black Bean, Red Pepper and Traditional

Heirloom Cherry Tomato & Fresh Mozzarella Skewer, Basil Pesto

Toasted Whole Almonds, Sea Salt | Dark Chocolate Brownies

25 PER PERSON



SPECIALTY BREAKS

ENHANCEMENTS

An Enhancement is priced as an addition to a purchased complete break menu. If you would like to purchase these items à la carte, please contact your meeting & events manager for pricing.

FRUIT INFUSED WATER STATION | **35 PER GALLON**

SEASONAL HARVEST WHOLE FRUITS | **5 PER PERSON**

DRIED FRUIT | **5 PER PERSON**

ASSORTED FLAVORED INDIVIDUAL YOGURTS | **5 PER PERSON**

CHOICE OF FRESHLY BAKED DOUBLE CHOCOLATE CHIP,
PEANUT BUTTER OR OATMEAL RAISIN COOKIES | **56 PER DOZEN**

DOUBLE CHOCOLATE BROWNIES OR BLONDIES | **56 PER DOZEN**

TORTILLA CHIPS WITH SALSA AND GUACAMOLE | **18 PER PERSON**

FRESHLY BREWED REGULAR AND DECAFFEINATED LA COLOMBE® COFFEE |
98 PER GALLON

LA COLOMBE® COFFEE COLD DRAFT COFFEE CANS | **7 PER ITEM**

REGULAR AND SUGAR-FREE RED BULL® | **8 PER ITEM**





LUNCH TABLES

All Lunch tables are accompanied with La Colombe Coffee Roasters® Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf®, Whole Leaf Teas, Organic and Herbal condiments, Water, Iced Tea, and Lemonade.

Based on 60 minutes of continuous service, minimum 25 guests.

THE DTLA DELI

Our Soup du Jour

Hand-Cut Seasonal Fruit Salad

Little Gems Caesar Salad with Sourdough Croutons, Caesar Dressing and Grana Padano

Fingerling Potato Salad with Fresh Dill Pesto

Honey Cured Ham, Roasted Turkey Breast and Roast Top Rounds of Beef, Genoa Salami

Sliced Aged Cheddar, Gruyère and Provolone

Selection of Mayonnaise, Garlic Aioli, and Whole Grain Mustard

Ciabatta, Brioche Buns and French Baguette

Assortment of Cookies, Blondies, Brownies and Lemon Bars

58 PER PERSON

LUNCH TABLES

CONTINUED

GET FIT

Roasted Pepper Soup with Tomato and Cucumber Tartar

Tuscan Kale Salad, Fire Roasted Corn, Toasted Pumpkin Seeds, Edamame, Pomegranate Vinaigrette

Heirloom Tomato Gazpacho Salad: Tomato, Cucumber, Kalamata Olives, Herb Vinaigrette

Seared King Salmon, Wilted Arugula, Toasted Sesame, Shoyu

Grilled Jidori Chicken Breast, Stewed Heirloom Tomato and Fennel

Roasted Vegetable Quinoa Salad, Thyme

Fruit Salad with Lemongrass Syrup

59 PER PERSON

SOUTH OF THE BORDER

Sopa de Tortilla with Traditional Condiments

Chopped Romaine, Black Beans, Roasted Corn, Jicama, Black Olives and Chipotle Ranch Dressing

TAQUERIA BAR

Warm Corn and Flour Tortillas

Marinated Shredded Beef, Cilantro Garlic Shrimp and Char-Grilled Vegetables

Chopped White Onion, Cilantro, Green and Red Salsa,

Lime Wedges, Cotija, Guacamole and Mexican Crema

Southwest Chicken and Cheese Quesadilla
Refried Beans and Mexican Rice

Tres Leches Cake

62 PER PERSON



LUNCH TABLES

CONTINUED

MEDITERRANEAN

Baba ganoush, Hummus, Tabbouleh,
Stuffed Grape Leaves, Marinated Olives,
Marinated Feta

Hearts of Romaine Lettuce, Roasted Peppers,
Artichokes, Pickled Onions, Tomatoes,
Cucumbers, Garbanzo Beans and
Pepperoncini, Greek Vinaigrette and
Balsamic Dressing

GYRO STATION - BUILD YOUR OWN

Marinated Chicken and Beef, Red Onions,
Banana Peppers, Tomatoes, Kalamata Olives,
Feta and Shredded Lettuce, Tzatziki Sauce,
Hot Ssauce, Warm Pita Bread
Baklava and Tiramisu cake

62 PER PERSON

TUSCAN

Little Gems Caesar Salad with Sourdough Croutons,
Caesar Dressing and Grana Padano

Antipasti Salad, Tri-Colored Pasta, Genoa Salami,
Marinated Mushrooms, Pepperoncini, Roasted Red
Peppers, Fresh Mozzarella, Mixed Olives,
Artichoke Hearts, Red Wine Vinegar and Olive Oil

Grilled Swordfish Siciliana, Provençal Tomatoes,
Castelvetrano Olives, Capers, Pine Nuts

Pan-Seared Chicken Breast, Mushrooms, Caramelized
Onions, Marsala, Thyme

Gemelli Pasta with Stewed San Marzano Tomato, Basil,
Hand Dipped Ricotta

Seared Broccoli Rapini, Shallots, Roasted Garlic

Tiramisu, Coffee Mousse Cake and Mini Assorted Cannoli

65 PER PERSON





GRAB AND GO

All grab and go box meals are accompanied by choice of Soda or Bottled Water, Chocolate Chip Cookie, Apple, Kettle Style Potato Chips, condiment pack, cutlery kit and wet naps. Maximum choice of three menu items per group. Minimum 25 guests.

Roasted Turkey, Market Greens, Vine-Ripe Tomato,
Dijon Aioli, Soft Italian Ciabatta

Chicken Caesar Wrap on Whole Wheat Tortilla

Roasted Top Round of Beef, Caramelized Onion,
Vine-Ripe Tomato, Potato Roll

House Smoked Pastrami and Swiss on Seeded Rye

French Bistro Ham and Gruyère on Croissant

Herb Marinated Grilled Portobello and Sweet Peppers,
Basil Pesto, Spinach Wrap

50 PER PERSON

PLATED LUNCH

All hot plated lunches are accompanied with La Colombe Coffee Roasters® Fresh Brewed Regular and Decaffeinated Coffee, La Colombe® Teas, Organic and Herbal Condiments, Water, Iced Tea, and Lemonade. Pricing for hot plated lunches includes a selection of one starter, one entree and one dessert from the offerings below and is based on a minimum of three courses.

Minimum 15 guests.

STARTERS

(Please select one item)

Tomato and Roast Garlic Bisque,
Parmesan Crouton, Basil Yogurt

Tuscan White Bean Soup, Wilted Spinach

Organic Field Greens, Roasted Pear,
Marin Camembert, Candied Hazelnuts,
Brown Butter Vinaigrette

Wild Arugula, Basil Compressed
Watermelon, Feta Cheese, Five-Spice
Pepita, Sweet Sherry Vinaigrette

Escarole & Watercress, Ricotta Salata,
Tart Cherry, Ciabatta Crouton,
Balsamic Dressing

Bibb Lettuce, Italian Dolce Gorgonzola,
Petite Tomato, Crisp Applewood Bacon,
Chives, Creamy Buttermilk Dressing

ENTRÉE

(Please select one item)

Pan Seared Wild King Salmon,
Sweet Corn and Savoy Cabbage
Hash, Crisp Pancetta, Shiso Oil
57 PER PERSON

Braised Short Rib of Beef,
Farmhouse Cheddar Bacon
Polenta, Pea Tendrils, Chili Oil
63 PER PERSON

Grilled Petite Beef Tenderloin,
Roasted Fingerling Potato
Stewed Oyster Mushrooms and
Shallot-Maple Compote
72 PER PERSON

Thyme Roasted Chicken Breast,
Cured Tomato Chive Quinoa, Baby
Zucchini, Basil Miso Oil
72 PER PERSON

Maple Brined Pork Chop, Stewed Leeks,
Roasted Garlic Mashed Potato
72 PER PERSON

Artichoke Agnolotti, Squash Blossoms,
Wild Mushrooms
72 PER PERSON

Vegan Wild Rice & Farm Vegetable Stir
Fry, Toasted Garlic, Vegan Hoisin and
Cashew
72 PER PERSON

DESSERT

(Please select one item)

White Chocolate Cheesecake,
Glazed Strawberries and Mint

Tiramisu, Fresh Berries

Vanilla Crème Brûlée

Petite Berry Tartlet, Burnt Sugar Syrup





HORS D'OEUVRES

Minimum one piece per attendee, suggested six pieces per person/per hour.

HOT

7 EACH

Petite Beef Wellington, Whole Grain Mustard Sauce **(+2)**

Angus Beef Slider, Smokehouse Bacon, Aged Cheddar

Blue Cheese and Pear Wrapped in Philo

Thai Chicken Satay, Spicy Peanut Sauce

Bacon Wrapped Medjool Date, Almond

Crispy Fried Cozy Shrimp, Sweet Chili **(+1)**

Spinach and Feta Cheese Spanakopita

Crisp Asian Vegan Spring Rolls, Yuzu Soy Dipping Sauce

Roasted Pacific Oyster, Spinach, Crisp Pancetta, Sriracha

Beef Empanada, Salsa Verde

Chicken Thai Spring Roll, Coconut Curry

Chicken Quesadillas, Guacamole

Seasonal Flatbread Pizza Bites

Braised Beef Short Rib, Onion Marmalade Crostini **(+1)**

Vegetable Samosa, Mint Garlic Purée

Crispy Artichoke Stuffed with Feta Cheese

Pulled Pork Slider, Spicy Pickles

Korean BBQ Pork Belly Bao Bun, Cucumber, Pickled Carrot

Mini Raclette Grilled Cheese, Local Honey

Berberé Spiced Lamb Chop, Mint Chimichurri **(+2)**





HORS D'OEUVRES

Minimum one piece per attendee, suggested six pieces per person/per hour.

COLD

7 EACH

Smoked Salmon, Fried Capers, Saffron Aioli, Focaccia

Artichoke, Sun Dried Tomato, Flat Leaf Parsley, Crostini

Big Eye Tuna Poke Spoon, Sesame, Green Onion

Grilled Vegetable Bruschetta, Midnight Moon Gouda, Chiffonade Basil

Lump Crab and Mango, Wonton Crisp, Green Onion, Sesame **(+2)**

Eggplant Caviar and Smoked Almond Spoon, Feta, Dried Chili Oil

Seasonal Melon, Shaved Parma Prosciutto

Fresh Goat Cheese, Tomato Jam, Sourdough Crisp

Crisp Papadum, Chorizo Pineapple Salsa

Seared Beef Carpaccio, Dijon, Cornichon, Crostini

Heirloom Cherry Tomato, Fresh Mozzarella, Pesto Oil

Caramelized Brussels Sprouts, Pine Nuts, Ricotta Toast

Smoked Duck, Fig Spread, Camembert, Arugula, Crostini

Petite Lobster Roll, Tarragon Aioli, Brioche Roll **(+3)**

Ceviche Shooter, Shrimp, Jalapeno, Cilantro

Raw Fanny Bay Oyster, Lemon, Horseradish, Sea Grapes



RECEPTION TABLES

Reception Tables are based on 60 minutes of continuous service, minimum 30 guests. (additional fee for small groups)

IMPORTED & DOMESTIC ARTISANAL CHEESES | **24 PER PERSON**

Artisan Cheese Display includes Hard and Soft Ripened Cheeses, Assorted Nuts, Dried and Fresh Fruits, Berries, Crusty Breads and Savory Crackers

CHEF'S VEGETABLE GARDEN | **23 PER PERSON**

Market Fresh Vegetable Display Including Broccoli, Cauliflower, Radishes, Cucumber, Carrots, Jicama, Vine-Ripe Tomato, Sweet Bell Peppers served with Roasted Red Pepper Hummus, Applewood Bacon Blue Cheese Dip, Chipotle Ranch

SPICE OF THE MIDDLE EAST | **26 PER PERSON**

Hummus, Baba Ghanoush, Tabouleh, Lemon Marinated Feta, Assorted Marinated Olives, Stuffed Grape Leaves, Grilled Pita and Syrian Flatbread

POACHED JUMBO WHITE SHRIMP | **120 PER DOZEN**

On Ice with Cocktail Sauce and Yuzu Chili and Lemon Wedges

INTERNATIONAL CHIPS AND DIPS STATION | **24 PER PERSON**

Stone Ground Corn Tortilla Chips with Black Bean and Corn Salsa, Guacamole and Pico de Gallo

Crispy Pita Chips with Traditional Hummus and Spicy Red Pepper Hummus

French Baguette Crostini with Boursin Cheese Spread

ANTIPASTI BOARD | **25 PER PERSON**

Assorted Italian Meats to include Mortadella, Prosciutto, Sopressata and Salami

Grilled Seasonal Vegetables, Manchego, Gorgonzola, Aged Provolone and Fresh Mozzarella

Marinated Olives, Cured Tomato, Roasted Peppers, Grilled Artichokes, Charred Fennel

Ciabatta, Breadsticks and Herb Focaccia



RECEPTION STATIONS

Reception Tables are based on 60 minutes of continuous service, minimum 30 guests. (additional fee for small groups)

MAC N' CHEESE | 33 PER PERSON

(Please select two items)

Smoked Sharp Cheddar Cheese and Bacon

Grilled Diced Chicken with Sun Dried Tomatoes and Gorgonzola Cream Sauce

Traditional Mac N Cheese

Black Truffle Mac N Cheese (+4)

Rock Shrimp with Peas, Maui Onions, Smoked Gouda Asiago Cheese (+2)

STREET TACOS | 36 PER PERSON

Carne Asada, Pollo Asado, Pork Carnitas Tacos Guacamole, Salsa Verde & Rojo, Shredded Cabbage, Cilantro, White Onion, Queso Fresco

Mexican Rice & Refried Beans
Served with Corn & Flour Tortillas

SLIDERS | 35 PER PERSON

Angus Beef, Crab Cakes and Pulled Pork Sliders

Red Cabbage Slaw, Caramelized Onions, Seeded Bun

Smoked Mozzarella, Crumbled Blue Cheese

Smoked Paprika Aioli, Mango Chutney, Spicy Ketchup

PASTA | 38 PER PERSON

Tri-color Cheese Tortellini, Penne, Potato Gnocchi

Shrimp, Chicken, Tofu

Cherry Tomato, Asparagus, Snap Peas, Roasted Garlic Pesto, Stewed Heirloom Tomato

Served with Parmesan Cheese, Cracked Red Pepper and Italian Breads

POKE | 38 PER PERSON

Yellowtail Poke, Cucumber, Yuzu, Cilantro, Shaved Coconut

Salmon Poke, Mango, Black Sesame, Jalapeno

Ahi Tuna Poke, Avocado, Ginger, Toasted Sesame Oil

Sticky Rice



CARVING TABLE

Reception tables minimum 30 guests, one chef attendant required per 75 guests)

BEEF TENDERLOIN | 48 PER PERSON

Cabernet Demi, Horseradish

WHOLE TURKEY | 35 PER PERSON

Sage Rubbed, Traditional Gravy, Cranberry

NEW YORK STRIP LOIN | 45 PER PERSON

Mustard Seed Crusted, Horseradish Cream

PRIME RIB OF BEEF | 46 PER PERSON

Sea Salt and Peppercorn Crusted

Caramelized Onion Reduction, Au Jus

BONE IN HAM | 35 PER PERSON

Maple Glazed, Grape Mostarda, Maple Dijon Aioli



E-CENTRAL
Downtown Los Angeles Hotel

A SMALL GROUP FEE OF \$150 WILL BE APPLIED TO GROUPS OF LESS THAN 25. ABOVE PRICES ARE SUBJECT TO SERVICE CHARGE OF 23% AND 9.5% SALES TAX. MENUS AND PRICES ARE SUBJECT TO CHANGE.

PLATED DINNER

All hot plated dinners are accompanied with La Colombe Coffee Roasters® Fresh Brewed Regular and Decaffeinated Coffee, La Colombe® Teas, Organic and Herbal Condiments, Water, Iced Tea, and Lemonade.

Pricing for hot plated dinners includes a selection of one starter, one entree and one dessert from the offerings below and is based on a minimum of three courses. Counts due three business days in advance of event or subject to 10% surcharge.

Minimum 15 guests.

STARTERS

Tomato and Roast Garlic Bisque, Parmesan Crouton, Basil Yogurt

Tuscan White Bean Soup, Wilted Spinach

Organic Petite Greens, Roasted Chioggia Beets, Fresh Goat Cheese, Miso Vinaigrette

Wild Arugula, Shaved Fennel, Walnut, Herb Feta Cheese, Dried Cranberry, Thyme Champagne Vinaigrette

Heirloom Tomato, Stracciatella, Ciabatta Toasts, Aged Balsamic, Extra Virgin Olive Oil

Frisée & Endive, Roasted D'Anjou Pear, Point Reyes Blue Cheese, Toasted Pecans

ENTRÉE

PAN SEARED DIVER SCALLOPS | **89 PER PERSON**
Pea Greens, Wild Mushroom Risotto, Pumpkin Seed Oil

PAN ROASTED WILD KING SALMON | **78 PER PERSON**
Sweet Corn and Savoy Cabbage Hash, Crisp Pancetta, Shiso Oil

GRILLED SUSTAINABLE LINE-CAUGHT PACIFIC SWORDFISH | **79 PER PERSON**
Peruvian Fava Bean, Ginger Stewed Heirloom Tomato

SHORT RIB OF BEEF | **83 PER PERSON**
Port Lime Leaf Braised, Roasted Garlic Polenta, Rapini

SEARED PORCINI DUSTED BEEF TENDERLOIN | **96 PER PERSON**
Roasted Fingerling Potato, Petite Vegetable and Calvados Demi-Glace

ROASTED JIDORI CHICKEN BREAST | **72 PER PERSON**
Celery Root Puree, Baby Fennel, Cherry Tomato, Sunburst Squash
Roast Garlic Jus



PLATED DINNER

CONTINUED

CIDER CURED GRILLED BERKSHIRE PORK CHOP | 72 PER PERSON

Caramelized Cauliflower, Garlic Spinach

ARTICHOKE AGNOLOTTI (VG) | 76 PER PERSON

Squash Blossoms, Wild Mushrooms

MASALA ROASTED CAULIFLOWER (V) | 67 PER PERSON

Charred Poblano, Cilantro, Coconut Masala

WILD RICE & FARM VEGETABLE STIR FRY (V) | 68 PER PERSON

Toasted Garlic, Vegan Hoisin and Cashew

DESSERT

(Please select one item)

White Chocolate Cheesecake,
Glazed Strawberries and Mint

Tiramisu, Fresh Berries

Vanilla Crème Brulée

Petite Berry Tartlet, Burnt Sugar Syrup





TWO ENTREES	95
THREE ENTREES	105
FOUR ENTREES	115

DINNER TABLES

All Dinner tables are accompanied with La Colombe Coffee Roasters® Fresh Brewed Regular and Decaffeinated Coffee, Mighty Leaf®, Whole Leaf Teas, Organic and Herbal condiments, Water, Iced Tea, and Lemonade.

Based on 60 minutes of continuous service, minimum 25 guests (additional fee for small groups).
All buffets include selection of two starters, two sides and two desserts

DINNER TABLES

CONTINUED

STARTERS

CAESAR SALAD

Crispy Romaine, Focaccia Crouton, Shaved
Grana Padano, Classic Caesar Dressing

Tuscan Kale, Ricotta Salata, Toasted
Pistachio, Pomegranate,
Thai Basil Vinaigrette

Radicchio, Butter Bibb, Endive, Toasted
Hazelnuts, Sherry Vinaigrette

Heirloom Tomato, Stracciatella, Shaved
Fennel, Extra Virgin Olive Oil

Roasted D'Anjou Pear, Cured Prosciutto, Toasted
Walnuts, Lavender Honey Vinaigrette

Arugula, Jicama, Sweet Bell Peppers, Grape
Tomato, Cucumber, Cilantro Lime Vinaigrette

BRUSCHETTA BAR

Heirloom Tomato, Basil; Castelvetro Olive
Tapenade; Sweet Pepper, Thyme, Cannellini;
Artisan Breads, Herb Focaccia

Artisan Charcuterie with Pickled Onion and
Cornichons

Rustic Heirloom Tomato Soup, Basil Pesto



DINNER TABLES

CONTINUED

ENTRÉE

Orecchiette, Seared Shrimp, Walnut Basil Pesto

Port Lime Leaf Braised Angus Beef Short Rib

Eggplant Parmesan, Toasted Almond Thyme Romesco

Pan Seared Jidori Chicken, Wild Mushrooms, Madeira

Sesame Crusted King Salmon, Miso, Green Onion

Sweet Corn Ravioli, Squash Blossoms

Pancetta Wrapped Pork Tenderloin, Rosemary, Medjool Dates

Blackened Sustainable Line-Caught Swordfish, Sesame Ponzu Spinach

SIDES

Berbere Roasted Cauliflower

Roasted Seasonal Vegetables

Oven Baked Fingerling Potatoes, Rosemary

Meyer Lemon and Wild Mushroom Risotto

Yukon Gold Mashed Potato

Haricots Vert, Petite Carrots

Toasted Farro, Roasted Fennel, Cured Tomato

DESSERTS

Tiramisu

Tres Leche Cake

Black Forest Cake

Mini Assorted Cannoli

Chocolate Hazelnut Mousse

NY Style Cheesecake

Caramel Flan

