



SHERATON  
Gateway Los Angeles Hotel



# Banquet Menu



## Quick Start Continental | \$36 per person

Selection of Assorted Chilled Juices, Individual Greek Yogurts, Seasonal Fresh Fruits and Berries  
Freshly Baked Breakfast Pastries and Muffins, Sweet Butter and Fruit Preserves  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

## The Sheraton Continental | \$40 per person

Selection of Assorted Chilled Juices, Individual Greek Yogurts, Seasonal Fresh Fruits and Berries  
Freshly Baked Breakfast Pastries and Muffins, Sweet Butter and Fruit Preserves  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

### **Choice of One (Based on one sandwich per person):**

English Muffin Sandwich—Sausage, Egg, Cheddar Cheese  
Chorizo Breakfast Burrito—Potatoes, Peppers, Egg, Cheddar Cheese  
Croissant Sandwich—Ham, Egg, American Cheese  
Sausage Biscuit Sandwich—Buttermilk Biscuit, Sausage, American Cheese

## American Sunrise Breakfast | \$45 per person

Selection of Assorted Chilled Juices, Individual Greek Yogurts, Seasonal Fresh Fruits and Berries  
Freshly Baked Breakfast Pastries and Muffins, Sweet Butter and Fruit Preserves  
Fluffy Scrambled Eggs with Chives  
Applewood-Smoked Bacon and Country Sausage Links  
Roasted Breakfast Potatoes with Sautéed Peppers and Onions  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tazo Teas



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# Century Boulevard Breakfast | \$50 per person

Selection of Assorted Chilled Juices, Individual Greek Yogurts, Seasonal Fresh Fruits and Berries

Freshly Baked Breakfast Pastries and Muffins, Sweet Butter and Fruit Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

## Choose Five of the Below Selections:

### Egg Selections

Fluffy Scrambled Eggs with Chives

Cali Scrambled Eggs—Avocado, Asparagus, Vella Jack Cheese

Southwest Scrambled Eggs—Green Chili, Chorizo,  
Pico de Gallo, Jack Cheese

Assorted Mini Quiches

### Sandwich Selections

English Muffin Sandwich—Sausage, Egg, American Cheese

Chorizo Breakfast Burrito—Potatoes, Peppers, Egg,  
Cheddar Cheese

Croissant Sandwich—Ham, Egg, American Cheese

Sausage Biscuit Sandwich—Buttermilk Biscuit, Sausage,  
American Cheese

### Griddle Selections

Maple French Toast—Mixed Berry Compote

Belgian Waffles—Maple Syrup and Fresh Fruit

Cheese Blintz—Mixed Berry Compote

Freshly Baked Cinnamon Rolls

### Meat Selections

Applewood-Smoked Bacon

Country Sausage Links

Sausage Patties

Chicken Apple Sausage

Grilled Ham Steak

### Potato Selections

Breakfast Potatoes—Peppers and Onions

Country Potatoes

Crispy Mini Potato Cakes



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# Breakfast Stations | \$15 per person per station

(Stations can be added to any Breakfast Buffet.) \*1 Chef attendant required per 100 guests at \$175

## Omelet and Eggs Made to Order\*

Farm Eggs, Egg Whites, Smoked Bacon, Country Ham, Mushrooms, Spinach, Onions, Tomatoes, Peppers, Cheddar Cheese, Jalapeños, Salsa

## French Toast and Pancakes\*

Fresh Berries, Pecans, Sliced Banana, Chocolate Chips, Whipped Cream, Maple Syrup, Whipped Butter

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## Sheraton Plated Breakfast

Selection of Assorted Chilled Juices, Family Style Freshly Baked Breakfast Pastries, Sweet Butter, Fruit Preserves

Breakfast Potatoes with Sautéed Peppers and Onions

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

### Starter (Select One)

Vanilla Yogurt Parfait—Ripe Seasonal Berries, Granola, Fresh Mint

Steel Cut Oatmeal—Brown Sugar, Fresh Blueberries, Milk

Seasonal Sliced Fresh Fruit and Berries

### Accompaniments (Select One)

Applewood-Smoked Bacon

Country Sausage Links

Chicken Apple Sausage

Grilled Ham Steak

### Entrée Selection

**Farm Fresh Scramble** | \$30 per person

Fluffy Scrambled Eggs, Cheddar Cheese, Chives

**French Toast** | \$35 per person

Cinnamon and Maple Anglaise, Whipped Butter, Syrup

**Corned Beef Hash** | \$35 per person

Potatoes, Onions, Spices, Two Scrambled Eggs

**Steak and Eggs** | \$50 per person

Grilled Flat Iron Steak, Two Scrambled Eggs



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## Breaks (Priced for 30 Minutes of Service)

### **Early Riser** | \$22 per person

Fresh Fruit Skewers, Vanilla and Strawberry Yogurt, Granola, Fresh Berries

### **Morning Power** | \$30 per person

Granola, Energy Bars, Assorted Nuts, Fresh Whole Fruits, Fruit Kabobs with Honey Yogurt, Assorted Bottled Juices

### **Jump Start** | \$22 per person

Apples, Bananas, Peanut Butter, Nutella, Pretzels, Assorted Crackers, Shortbread Cookies

### **Chips and Dips** | \$22 per person

Kettle Chips with Bacon, Onion Dip, Pita Chips with Hummus, Tortilla Chips with Salsa and Guacamole

### **The Ballpark** | \$30 per person

Soft Pretzels with Yellow Mustard and Cheese Dip, Nachos with Jalapeños, Nathan's Mini Hot Dogs, Crackerjacks, Root Beer

### **L.A. Refresh** | \$30 per person

Assorted Nutri-Grain Bars, Dried Fruits and Nuts, Seasonal Fresh Fruit and Berries, Crudités of Raw Vegetables with Hummus Dip, Cucumber Mint Agua Fresca

### **Pop Goes The Corn** | \$25 per person

Freshly Popped Buttered Popcorn with a Variety of Seasonings, Cheddar Cheese and Caramel Popcorn, Assorted Soft Drinks, Bottled Water



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# Break Enhancements

## Bake Shop

- Assorted Bagels and Cream Cheese | **\$45** per dozen
- Jumbo Muffins—Chocolate, Blueberry and Cranberry Lemon | **\$45** per dozen
- Freshly Baked Jumbo Cookies | **\$45** per dozen
- Dessert Bars—Blondies, Brownies, Raspberry, Lemon | **\$45** per dozen
- Jumbo Cupcakes—Vanilla, Chocolate, Red Velvet | **\$50** per dozen
- Assorted Macarons | **\$55** per dozen
- Individual Yogurts | **\$7** each
- Assorted Dry Cereals and Milk | **\$5** per person

## Snacks

- Sliced Fruit and Berries | **\$250** per platter (serves 25)
- Imported and Domestic Cheeses, Sliced Breads and Crackers  
**\$350** per platter (serves 25)
- Vegetable Crudités with Red Pepper Hummus and Green Chili Ranch Dips  
**\$250** per platter (serves 25)
- Seasonal Whole Fruits | **\$45** per dozen
- Fresh Fruit Kabobs with Honey Yogurt Dip | **\$7** each
- Candy Bars, Granola, Energy Bars, Individual Bags of Chips, Trail Mix, Pretzels | **\$5** each
- Gourmet Mixed Nuts | **\$30** per pound
- Bavarian Pretzel Sticks with Mustard Dip | **\$50** per dozen

## Beverages

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee | **\$95** per gallon
  - Selection of Gourmet Herbal Hot Teas | **\$95** per gallon
  - Freshly Brewed Iced Tea, Lemonade, Fruit Punch | **\$70** per gallon
  - Go Green Water—Infused Water Station with a Selection of Citrus, Cucumber Mint, Berry Basil | **\$45** per gallon
- ### Individual Juices:
- Orange, Grapefruit, Cranberry, Apple, Tomato Juice, V8 | **\$7** each
  - Assorted Soft Drinks, Bottled Water | **\$6** each
  - Individual Bottle of Iced Tea | **\$7** each
  - Sparkling Water | **\$7** each
  - Sports and Energy Drinks | **\$7** each
  - Naked Juice | **\$9** each



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# Three-Course Plated Lunch

(All entrée selections include choice of soup or salad, dessert, freshly baked rolls and butter, regular and decaffeinated Starbucks® coffee, hot tea or iced tea.)

## Soup Selections

Tortilla Soup with Avocado Relish, Crispy Tortillas and Pico de Gallo

Roasted Tomato Bisque with Mini Grilled Cheese Sandwich and Basil Oil

Broccoli Cheddar with French Baguette and Chili Oil

## Salad Selections

Greek Spring Mix with Cucumbers, Kalamata Olives, Vine-Ripened Tomatoes, Red Onions, Feta, Lemon Herb Vinaigrette

Romaine Hearts with Shaved Parmesan Cheese, Ciabatta Croutons, Classic Caesar Dressing

West Coast Wedge with Grape Tomatoes, Bacon, Jack Cheese, Crispy Onions, Creamy Avocado Dressing

Vine-Ripened Tomato Caprese with Fresh Mozzarella, Frisée, Pickled Onions, Basil Aioli

## Entrée Selections

(All entrées include a seasonal selection of vegetables.)

### Beef and Pork

Grilled Pork Tenderloin with Scallion, Roasted Garlic Smashed Potato, Grainy Mustard Jus | **\$55** per person

Braised Beef Short Rib with Yukon Potato Purée, Roasted Tomato Jus | **\$65** per person

Grilled Flat Iron Steak with Smoked Cheddar Potato Gratin, Sautéed Wild Mushrooms | **\$65** per person

## Seafood

Blackened Mahi-Mahi with Cilantro Lime Rice, Baby Bok Choy, Charred Pineapple Salsa | **\$50** per person

Oven-Roasted California Sea Bass with Haricot Vert, Roasted Fingerling Potatoes, Citrus Brown Butter | **\$65** per person

Citrus-Glazed Salmon with Blistered Tomatoes, Asiago Polenta Cake | **\$52** per person

Jumbo Sautéed Shrimp with Herb Fettucine Pasta, Broccolini, Oven-Dried Tomatoes, Kalamata Olives, Basil Pesto | **\$50** per person

## Poultry \$50 per person

Chicken Piccata with Garlic Whipped Potatoes, Blistered Tomato

Chicken Marsala with Roasted Mushrooms, Lemon Herb Risotto, Marsala Jus

Boursin-Stuffed Chicken Breast with Spinach, Red Peppers, Chicken Jus, Roasted Garlic Potato Gratin

## Dessert Selections

Tiramisu—Mascarpone Cream, Espresso Lady Fingers, Cocoa Powder

Seasonal Fruit Tart—Vanilla-Almond Shortbread, Diplomat Cream

Chocolate Cake—Ganache, Crème Anglaise, Raspberry Coulis

Carrot Cake—Cream Cheese Frosting, Cinnamon Anglaise

New York Cheesecake—Graham Cracker Crust, Strawberry Coulis

Apple Tartlet—Shortbread Crust, Sliced Apples, Almond Cream, Cinnamon Anglaise



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# Two-Course Plated Lunch

(All entrée selections include choice of soup or salad, freshly baked rolls and butter, regular and decaffeinated Starbucks® coffee, hot tea or iced tea.)

## Soup Selections

Tortilla Soup with Avocado Relish, Crispy Tortillas and Pico de Gallo

Roasted Tomato Bisque with Mini Grilled Cheese Sandwich and Basil Oil

Broccoli Cheddar with French Baguette and Chili Oil

## Salad Selections

Greek Spring Mix with Cucumbers, Kalamata Olives, Vine-Ripened Tomatoes, Red Onions, Feta, Lemon Herb Vinaigrette

Romaine Hearts with Shaved Parmesan Cheese, Ciabatta Croutons, Classic Caesar Dressing

West Coast Wedge with Grape Tomatoes, Bacon, Jack Cheese, Crispy Onions, Creamy Avocado Dressing

Vine-Ripened Tomato Caprese with Fresh Mozzarella, Frisée, Pickled Onion, Basil Aioli

## Entrée Selections

All sandwiches and wraps served with Kettle Chips.

Roast Beef Sandwich—Caramelized Onions, Horseradish Cream, Havarti Cheese, Arugula, Roasted Red Peppers, Ciabatta Bun or Wrap | **\$36** per person

Chipotle-Grilled Chicken—Pepper Jack Cheese, Vine-Ripened Tomato, Butter Lettuce, Roasted Corn Pico, Avocado Aioli, Ciabatta Bun or Wrap | **\$32** per person

Smoked Pit Ham—Applewood-Smoked Bacon, Cheddar Cheese, Honey Mustard, Butter Lettuce, Freshly Baked Pretzel Roll | **\$32** per person

Oven-Roasted Turkey—Sliced Cheddar Cheese, Bacon, Vine-Ripened Tomato, Cranberry Spread, Soft Roll or Wrap | **\$32** per person

Italian Hero—Capicola, Genoa Salami, Smoked Ham, Provolone Cheese, Banana Peppers, Spicy Mustard, Torpedo Bun | **\$30** per person

Barbecue Chicken Salad—Smoked Bacon, Roasted Corn, Pico de Gallo, Crispy Tortilla, Jack Cheese, Avocado Lime Dressing | **\$32** per person

Asian Tuna Salad—Seared Ahi Tuna, Cilantro, Roasted Peanuts, Shaved Vegetables, Cabbage, Sesame Soy Vinaigrette | **\$42** per person



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# Themed Lunch Buffets (Themed lunch buffets designed for a minimum of 25 guests.)

## **Century Boulevard Deli** | \$52 per person

Organic Baby Field Lettuces—Local Vegetables, Selection of Vinaigrettes

Red Bliss Potato Salad—Smoky Bacon Bits

Selection of Deli Meats and Cheeses Including Smoked Pit Ham, Roasted Angus Beef, Oven-Roasted Turkey, Alpine Swiss Cheese, Sharp Cheddar Cheese, Provolone Cheese

Selection of Sliced Deli Breads and Rolls

Freshly Baked Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

## **It's a Wrap** | \$52 per person

Chef's Soup Creation of the Day

BLT Pasta Salad—Tri-Color Rotini, Smoked Bacon, Grape Tomatoes, Red Onions, Creamy Ranch

Local Green Salad—Local Vegetables, Vinaigrette, Parmesan Cheese, Chive Potato Chips

Vegetarian Wrap—Portobello Mushrooms, Marinated Grilled Vegetables, Red Pepper Hummus

Turkey Tortilla Wrap—Cheddar Cheese, Bacon, Tomato, Romaine Lettuce, Cranberry Mustard Aioli

Roast Beef Wrap—Roasted Peppers, Pepper Jack Cheese, Baby Arugula, Horseradish Aioli

Freshly Baked Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

## **The Gourmet Sandwich Shoppe** | \$60 per person

Roasted Tomato Basil Bisque

Mediterranean Macaroni Salad

Local Green Salad—Local Vegetables, Vinaigrettes

Iceberg Wedge Salad—Blue Cheese Crumbles, Blistered Tomatoes, Chopped Bacon, Creamy Blue Cheese Dressing

### **Assorted Gourmet Sandwiches**

Hot Italian Panini—Capicola, Salami, Roasted Red Peppers, Provolone Cheese, Wild Arugula, Basil Pesto Aioli

Reuben—Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing

Apple Chicken Salad—Toasted Walnuts, Butter Lettuce, Flakey Croissant

Grilled Mediterranean Vegetable and Red Pepper Hummus Wrap

Double Fudge Brownies, Freshly Baked Cookies, Lemon Bars

Freshly Brewed Regular and Decaffeinated Coffee Service, Assorted Tazo Teas



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**Southern Barbecue In The City** | \$65 per person

Loaded Potato Soup

Baby Spinach with Candied Pecans, Crumbled Blue Cheese, Pickled Onions, Bacon, Mustard Dressing, Red Bliss Potato Salad, Scallion Vinegar Cole Slaw

Barbecue Brisket with Texas BBQ Sauce

Smoked Pulled Pork with Sweet Rolls

Broiled Chicken with Gumbo Sauce

Corn on the Cob

Southern Green Beans with Brown Butter Bacon and Fried Onions

Brown Sugar Baked Beans with Bacon

Sweet Corn Bread with Whipped Maple Butter

Red Velvet Cake, Peach Cobbler, German Chocolate Cake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

**South of The Border** | \$60 per person

Tortilla Soup

Field Greens, Cotija Cheese, Pico de Gallo, Red Onions, Cucumbers, Creamy Poblano Dressing

Southwest Chopped Salad—Shaved Romaine Lettuce with Jicama, Corn, Black Beans, Jack Cheese, Cilantro Lime Vinaigrette

Grilled Chicken and Steak Fajitas with Soft Flour Tortillas, Shredded Lettuce, Tomatoes, Sour Cream, Guacamole, Shredded Cheese

Spanish Rice, Ranchero Beans, Queso Fresco

Corn Bread, Cotija Butter

Arroz Con Leche, Mexican Tea Cookies, Churros with Honey

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

**Now That's Italian** | \$60 per person

Italian Sausage and Potato Soup

Caprese Salad—Vine-Ripened Tomatoes, Fresh Mozzarella, Basil Pesto Aioli

Mediterranean Penne Pasta Salad—Cucumbers, Feta, Kalamata Olive, Red Wine Vinaigrette

Italian Panini—Capicola, Salami, Roasted Red Peppers, Provolone Cheese, Wild Arugula, Basil Pesto Aioli

Spinach and Cheese Tortellini with Italian Sausage,

Roasted Peppers, Parmesan Cheese, San Marzano Tomatoes

Chicken Provolone al Forno with Parmigiano Cream, Marinara Sauce, Fresh Herbs

Roasted Italian Vegetables

Tiramisu, Cannoli, Biscotti, Amaretto Mousse

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# Grab 'N' Go Boxed Lunches

Maximum 3 Selections **\$42**

(All Grab 'N' Go selections include a sandwich, side salad, fresh fruit, snack and dessert. The same item from each selection will be included in all boxed lunches.)

## Sandwiches

### Roasted Turkey

Oven-Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Swiss Cheese, Cranberry Spread, Whole Wheat Roll

### Chipotle-Grilled Chicken

Grilled Chicken, Pepper Jack Cheese, Vine-Ripened Tomato, Butter Lettuce, Roasted Corn Salsa, Avocado Aioli, Brioche Bun

### Grilled Chicken Wrap

Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan Cheese, Creamy Caesar Dressing, Herb Tortilla

### The Gateway Delight

Slow-Roasted Beef, Caramelized Onions, Horseradish Cream, Havarti Cheese, Arugula, Roasted Red Pepper, Ciabatta Bun

### Italian Hero

Capicola, Genoa Salami, Smoked Ham, Provolone Cheese, Banana Peppers, Spicy Mustard, Torpedo Bun

### The Garden Veggie Wrap

Portobello Mushrooms, Roasted Squash, Asparagus, Red Pepper Hummus, Spinach Tortilla

## Please Select One From Each Category Below:

### Side Salads

Penne Pasta with Feta, Cucumber, Tomatoes, Kalamata Olives, Olive Oil

Creamy Poppy Seed Coleslaw

Marinated Vegetable Salad

Red Skin Potato Salad

### Fresh Fruit

Red Delicious Apple, Granny Smith Apple, Navel Orange, Banana

### Snack

Granola Bar, Kettle Chips, Kettle Corn, Pretzels, Trail Mix

### Dessert

Jumbo Chocolate Chip Cookie, Brownie, Blondie, Rice Crispy Square

### Boxed Lunch Enhancements

Candy Bar **\$7**, Individual Fruit Yogurt **\$7**

Regular or Diet Soft Drink **\$5**

Bottled Water or Bottled Iced Tea **\$7**, Sport or Energy Drink **\$7**



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# Reception Selections

(Hors d'oeuvres priced per piece; ordered in increments of 25 pieces.)

## Hot Selections

**\$7**

### Chicken Satay

Thai Peanut Sauce, Cilantro

### Spanakopita

Feta, Dill, Lemon Oil

### Artichoke Beignet

Boursin, Crispy Artichoke Heart

### Brie and Raspberry Filo Triangle

Double Cream Brie

### Breaded Mushroom

Boursin, Balsamic Glaze, Panko Breadcrumb

### Quinoa Albondigas

Mole Poblano, Queso Fresco, Cilantro

### Sweet Chili Meatball

Lime Zest, Cilantro

### Southwestern Chicken Spring Roll

Poblano Ranch

**\$10**

### Peking Duck Spring Roll

Sweet Chili Dipping Sauce

### Bacon-Wrapped Scallop

Pomegranate Molasses

### Beef Slider

Pickled Red Onion

### Maryland Style Crab Cake

Old Bay Seasoning, Lemon Aioli

### Fried Chicken Slider

Coleslaw, Buffalo Ranch

### Firecracker Shrimp

Sweet 'n' Sour Sauce

### Seared Beef Tenderloin

Horseradish Cream Cheese,  
Rye Crostini



## Cold Selections

**\$7**

### Golden Beet

Whipped Goat Cheese, Lemon Oil

### Balsamic Fig Tart

Goat Cheese, Toasted Pecan, Balsamic Reduction

### Antipasto Kabob

Basil Oil, Balsamic Reduction

### Heirloom Tomato Bruschetta

Aged Parmesan Cheese, Balsamic Glaze,  
Garlic Crostini

### Caprese Skewer

Heirloom Tomato, Mozzarella, Basil, Balsamic Glaze

### Mediterranean Skewer

Feta, Sun-Dried Tomato, Kalamata Olive, Artichoke Heart

### Deviled Egg

Crispy Shallot, Capers, Smoked Paprika

**\$12**

### Shrimp Cocktail Ceviche

Avocado, Salsa, Crispy Tortilla

### Brioche-Smoked Salmon

Dill Cream, Lemon, Chive

### Ahi Tuna Cone

Toasted Sesame Seeds, Wakame, Ponzu



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## Reception Display Sections

### **Selection of Imported and Domestic Cheeses | \$350** (serves 25)

Brie, Goat Cheese, Blue Cheese, Aged Cheddar Cheese, Gouda Served with Dried Fruits, Nuts, Crackers, Sliced Baguette

### **Harvest Seasonal Fresh Fruits and Berries | \$275** (serves 25)

Local Honey Yogurt Dip

### **Crudité Display | \$275** (serves 25)

Carrot, Celery, Radish, Cucumber, Broccoli, Pepper, Red Pepper Hummus, Roasted Poblano Ranch Dip

### **Cured Italian Meats | \$350** (serves 25)

Genoa Salami, Mortadella, Capicola, Basil-Marinated Mozzarella, Grilled and Marinated Vegetables, Pickles, Grilled Breads

### **Scottish Smoked Salmon | \$350** (serves 25)

Bagel Chips, Lemon, Capers, Tomatoes, Red Onions, Cucumbers, Pickles



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## Carving Stations

(All stations are served with silver dollar rolls. Carver fee required per 75 guests at \$150 each.)

Grilled Beef Tenderloin with Cognac Peppercorn Sauce and Creamy Horseradish | **\$425** (serves 15)

Herb and Garlic Roasted Prime Rib with Creamy Horseradish and Garlic au Jus | **\$525** (serves 35)

Brandt Beef Brisket with Cornbread and Barbecue Sauce | **\$325** (serves 20)

Oven-Roasted Turkey Breast with Turkey Gravy and Cranberry Orange Chutney | **\$275** (serves 25)

Whole Roasted Suckling Pig with Roasted Shallot Jus | **\$525** (serves 100)

Maple and Mustard Glazed Pit Ham with Dijon Velouté | **\$375** (serves 50)

Hawaiian Barbecue Glazed Pork Loin with Pineapple Hoisin Glaze | **\$175** (serves 25)

Slow-Roasted Leg of Lamb with Dried Cherry Demi-Glace | **\$325** (serves 25)



**SHERATON**  
Gateway Los Angeles Hotel

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# Plated Dinner **Three-Course Plated Dinner Suggestions**

All entrée selections include choice of soup or salad, dessert, freshly baked rolls and butter, regular and decaffeinated Starbucks® coffee, hot tea or iced tea.

## **Soups**

Carrot Ginger Soup—Toasted Coconut, Cilantro

Tortilla Soup—Avocado Relish, Crispy Tortillas, Pico de Gallo

Roasted Tomato Bisque—Garlic Crostini, Aged Parmesan Cheese, Basil Oil

Broccoli Cheddar—French Baguette, Chili Oil

## **Salads**

Gateway Green Salad—Petite Greens, Strawberries,  
Mandarin Oranges, Toasted Pistachios, Goat Cheese, Red Wine Vinaigrette

Greek Greens—Cucumbers, Kalamata Olives, Vine-Ripened Tomatoes, Red Onions,  
Feta, Lemon-Oregano Vinaigrette

Caesar Salad—Shaved Parmesan Cheese, Ciabatta Crouton, Classic Caesar Dressing

West Coast Wedge—Roasted Grape Tomatoes, Crispy Bacon,  
Shredded Jack Cheese, Creamy Avocado Dressing

Blistered Tomato Salad—Fresh Mozzarella, Frisée, Pickled Onion, Balsamic Glaze,  
Basil Pesto Vinaigrette

Local Baby Kale—Local Goat Cheese, Pickled Red Onions, Roasted Roma Tomatoes,  
Aged Sherry Vinaigrette

Romaine Hearts and Gala Apple Salad—Shaved Celery, Grapes, Candied Walnuts,  
Raspberry Vinaigrette

## **Appetizer Suggestions**

(Available as an optional fourth course for a supplemental charge of \$19 per person.)

Jumbo Lump Crab Cake—Charred Corn Relish, Old Bay Butter, Wilted Spinach

Sesame-Crusted Ahi Tuna—Avocado, Watermelon, Jalapeño, Citrus

Old Bay Shrimp Cocktail—Radish Sprouts, Curly Frisée, Chili Cocktail Sauce

Truffle Risotto—Parmigiano, Fine Herbs, Truffle

## **Intermezzo Sorbet Suggestions**

(Available as an optional course for a supplemental charge of \$4 per person.)

Wild Strawberry, Passion Fruit, Coconut, Blood Orange



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## Plated Dinner Entrée Suggestions

(All entrées include a seasonal selection of vegetables.)

**Oven-Roasted Breast of Chicken** | \$65 per person

Anson Mills Polenta, Maple Bourbon Glaze

**Seared Rosemary Chicken Breast** | \$65 per person

Herb-Roasted Potatoes, Rosemary Jus

**Stuffed Airline Chicken Breast** | \$68 per person

Boursin, Spinach, Red Peppers, Wild Rice Pilaf

**California Sea Bass** | \$80 per person

Crispy Potato Cake, Carrot Purée, Dill Saffron Beurre Blanc

**Grilled Salmon** | \$68 per person

Herb Lemon Risotto, Citrus Brown Butter

**Braised Beef Short Rib** | \$80 per person

Potato Purée, Leek Ragoût, Natural Jus

**Grilled NY Strip** | \$82 per person

Roasted Garlic Mash, Wild Mushrooms, Red Wine Jus

**Herb Roasted Beef Tenderloin** | \$83 per person

Chive and Cheddar Mashed Yukon Potatoes, Crispy Onions, Port Wine Sauce

**Grilled Pork Tenderloin** | \$65 per person

Whipped Sweet Potatoes, Balsamic Tomato Jus

## Dessert Suggestions

Tiramisu—Mascarpone Cream, Espresso Lady Fingers, Cocoa Powder

Seasonal Fruit Tart—Vanilla-Almond Shortbread, Diplomat Cream

Chocolate Cake—Ganache, Crème Anglaise, Raspberry Coulis

Carrot Cake—Cream Cheese Frosting, Cinnamon Anglaise

New York Cheesecake—Graham Cracker Crust, Strawberry Coulis

Apple Tartlet—Shortbread Crust, Sliced Apples, Almond Cream, Cinnamon Anglaise



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# Themed Dinner Buffets

(Designed for a minimum of 30 guests.)

## **Southern Barbecue** | \$85 per person

Chuck Wagon Chili Bar with Cheddar Cheese, Jalapeños, Scallion, Onions, Sour Cream

Mixed Field Greens—Shaved Vegetables, Vinaigrette Dressing

Mustard Potato Salad—Celery, Egg, Scallion

Creamy Poppy Seed Coleslaw

Barbecue Beef Brisket

Barbecue Pulled Pork

Beer-Braised Chicken

Buttered Corn on the Cob

Green Beans

Mac 'n' Cheese

Peach Cobbler, Banana Cream Pie, Pineapple Upside-Down Cake

Freshly Brewed Regular and Decaffeinated Coffee Service, Assorted Tazo Teas

## **Cucina Italiana** | \$85 per person

Minestrone—Orzo, Garden Vegetables

Classic Caesar Salad—Crisp Romaine Hearts, Seasoned Croutons, Parmesan Cheese, Creamy Caesar Dressing

Caprese Salad—Vine-Ripened Tomatoes, Fresh Mozzarella, Basil

Rotini Pasta Salad—Roasted Peppers, Artichokes, Olives, Salami, Mozzarella Cheese

Antipasti—Marinated Olives, Pickled Pepperoncini, Marinated Mozzarella, Roasted Peppers, Onions, Herb-Marinated Vegetables, Capicola, Salami, Mortadella

Rosemary-Baked Chicken with Balsamic-Braised Cipollini Onions

Barolo-Braised Short Ribs with Braising Vegetables

Penne Pasta Carbonara with California Rock Shrimp, Creamy Pancetta Sauce, Sweet Peas, Shaved Parmesan Cheese

Eggplant Parmesan

Tiramisu, Cannolis, Chocolate Profiterole

Freshly Brewed Regular and Decaffeinated Coffee Service, Assorted Tazo Teas



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# Themed Dinner Buffets

(Designed for a minimum of 30 guests.)

## **Taste of L.A.** | \$85 per person

Matzo Ball Soup—Mary's Chicken, Homemade Matzo Balls

California Cobb Salad—Roasted Corn Salsa, Avocados, Pepitas, Cotija Cheese, Cilantro Vinaigrette

Green Papaya Salad—Carrots, Green Beans, Peanuts, Scallion, Chili Lime Dressing

Chinese Chicken Salad—Cabbage, Carrots, Scallion, Pulled Chicken, Ginger Soy Vinaigrette

Cheesy Mole Enchiladas

Marinated Kalbi Short Ribs

Kung Pao Chicken Thighs, Bell Peppers, Roasted Peanuts

Mexican Street Corn on the Cob, Chipotle Lime Mayonnaise, Cilantro, Cotija Cheese, Ancho Chili Powder

Stir-Fried Baby Bok Choy

Spanish Rice

Vegetable Fried Rice

Tajin-Roasted Brussels Sprouts

Churros With Honey, Strawberry Doughnuts, Butterscotch Buddino

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tazo Teas



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