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# Hilton Long Beach Hotel

701 West Ocean Boulevard, Long Beach, California

[www.HiltonLB.com](http://www.HiltonLB.com) | (562) 983-3400

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# BREAKFAST

## SEASONAL

cereals

juices

coffee

teas

pastries

milk

# BREAKFAST

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## The Catalina Continental Breakfast | 42

Freshly brewed house blend coffee and decaffeinated coffee


Served with Half and Half and 2% milk

A selection of black, herbal, and specialty teas

Orange, grapefruit, and cranberry juice 







An assortment of breakfast cereals with whole and 2% milk 

Individual fruit and plain yogurts  

Freshly baked morning pastries with fruit preserves and butter 

Locally and seasonally selected sliced fruit and berries    

## The Catalina Continental Breakfast Add-ons

Assorted Naked brand juices	9
Red Bull, regular and sugar-free	9
Monster and Vitamin waters	9
Energy smoothie with blueberries, blackberries, banana, kale, mint and almonds	10
Steel-cut oatmeal accompanied by brown sugar, dried fruits, raisins, nuts and milk 	8
New York bagels with regular and fat free cream cheese 	8
Pure and natural granola and Greek yogurt parfait with berries 	9
Western style breakfast burrito with salsa, and choice of soy chorizo or turkey 	10
Pancakes, waffles, or French toast with butter and syrup	10
Farm fresh scrambled egg and turkey sausage on a buttermilk biscuit	10
Grilled smokehouse ham and Swiss cheese on a croissant	10
Applewood smoked bacon, egg, and American cheese on an English muffin	10
Chilled hard-boiled eggs by the dozen  	48
Oat Milk or Almond Milk for Coffee Service per person	2

Based on a one-hour service with a minimum of 25 guests  
 (Pricing does not include 24% service charge or applicable taxes)

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## Breakfast Buffet | 46



Freshly brewed house blend coffee and decaffeinated coffee

Served with Half and Half and 2% milk

Selection of black, herbal and specialty teas

Orange, grapefruit and cranberry juice

Local and seasonally selected sliced fruits and berries    


Applewood smoked bacon and pork sausage  

Oven roasted breakfast potatoes with fresh herbs   

Scrambled eggs with tomato, cheese and scallions   

Select one:

Pancakes with butter 

Waffles with butter 



French toast with butter

Includes seasonal berries and selection of syrups

## Breakfast Buffet Add-ons




Classic eggs benedict 15

Quiche Lorraine 15

Smoked salmon with the traditional accompaniments and sliced bagels with low fat and regular cream cheese   17

Oat Milk or Almond Milk for Coffee Service per person 2

Action Station:

Omelets with cheddar and Swiss cheeses, diced smokehouse ham, sliced mushrooms, diced bell peppers, chopped sweet onions, spinach leaves, bacon, and salsa with eggbeaters (\*can be   ) 15

Action Station Requires One Uniformed Attendant per each 100 Guests | 150

Based on a one-hour service with a minimum of 25 guests.  
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## Plated Breakfast Classic | 24

Freshly brewed house blend coffee and decaffeinated coffee

Served with Half and Half and 2% milk

Orange juice

Two cage free eggs



Roasted potatoes



Mini croissants

Oat Milk or Almond Milk for Coffee Service \$2

**Select one:**

Chicken jalapeño sausage



Hickory smoked sausage



Apple smoked bacon



Based on a one-hour service with a minimum of 25 guests.  
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## Plated Breakfast Omelet | 26

Freshly brewed house blend coffee and decaffeinated coffee

Served with Half and Half and 2% milk

Orange juice



Cheese omelet  

Hash brown patty   

Oat Milk or Almond Milk for Coffee Service \$2

**Select one:**

Chicken jalapeño sausage  

Turkey sausage  

Hickory smoked sausage  

Apple smoked bacon  



## Plated Breakfast Frittata | 28

Freshly brewed house blend coffee and decaffeinated coffee

Served with Half and Half and 2% milk

Orange juice

Spinach and brie frittata

Roasted fingerling potatoes    

Mini cream cheese cinnamon rolls 

Oat Milk or Almond Milk for Coffee Service \$2

Based on a one-hour service with a minimum of 25 guests.  
(Pricing does not include 24% service charge or applicable taxes)



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# BREAKS

## DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda

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## Break Beverage Service | 18

Freshly brewed house blend coffee and decaffeinated coffee

A selection of black, herbal and specialty teas

Collection of soft drinks and bottled water

Oat Milk or Almond Milk for Coffee Service \$2


## AM Break Add-ons

Choose up to 3 items | 20

Choose up to 5 items | 25

Designer trail mix station with sunflower seeds, mixed dried fruit, almonds, mixed nuts, pretzels, and wasabi peas 

Pure and natural granola, and energy bars 

Buttery crumbly coffee cake 

Display of various breakfast breads and muffins 

Local and seasonally selected whole fruit 

Sliced melons, seasonal fruits and berries 

Warm cinnamon rolls with gooey cream cheese glaze 

Based on a 30-minute service maximum  
(Pricing does not include 24% service charge or applicable taxes).



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## Drink Add-ons

Assorted Naked brand juices	9
Additional assortment of bottled juices	9
Red Bull, regular & sugar-free	9
Energy smoothie	9
Coffee, Decaf or Hot Tea (per gallon)	95

## The following items are priced individually

Seasonal sliced fruit   	11
Individual berry parfait 	11
Assorted whole fruit platter   	30

## The following items are priced per dozen

Assorted bagels with cream cheese 	52
Assorted scones 	55
Zucchini and banana breads 	55
Assorted freshly baked breakfast pastries 	58
Tea cakes 	60

Based on a 30-minute service maximum.  
(Pricing does not include 24% service charge or applicable taxes).

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## Afternoon Beverage Service | 18

Freshly brewed house blend coffee and decaffeinated coffee

A selection of black, herbal and specialty teas

Collection of soft drinks and bottled water

Oat Milk or Almond Milk for Coffee Service \$2

## PM Break Add-ons

Choose up to 3 items | 22


Choose up to 5 items | 25

Cracker Jacks with caramel popcorn and peanuts  

White cheddar popcorn  

Local and seasonally selected whole fruit   



Sliced melons, seasonal fruits and berries   

Toasted pita triangles and smooth hummus 

Blend of mixed nuts   

Lemon tart bars 

Decadent fudge brownies 

Farm fresh Crudité display with buttermilk ranch and blue cheese dips    

Based on a 30-minute service maximum.

(Pricing does not include 24% service charge or applicable taxes).

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## PM Break Add-ons Continued

Assorted bags of potato, pretzels, corn and vegetable chips 

Tortilla chips, guacamole and salsa  

Assorted fresh baked cookies 

Pure and natural granola, and energy bars 

Designer trail mix station with sunflower seeds, mixed dried fruits, almonds, mixed nuts, pretzels, and wasabi peas    

Based on a 30-minute service maximum.  
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## Drink Add-ons

Assorted sodas	6
Sparkling water	7
Assorted Naked brand juices	9
Additional assortment of bottled juices	9
Red Bull, regular & sugar-free	9
Energy smoothie	9
Coffee, Decaf or Hot Tea (per gallon)	95

## The following items are priced individually

Individual trail mix  	6
Individual bags of potato chips and pretzels  	6
Assorted protein and energy bars 	7
Assorted granola bar 	7
Jumbo pretzels with mustard 	7
Individual bags of popcorn 	7
Tortilla chips with guacamole and salsa   	12
Crudités with hummus and ranch    	14
A pound of mixed nuts    	40

Based on a 30-minute service maximum.  
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## The following items are priced per dozen

Assorted French macarons		50
Fresh baked brownies and blondies		50
Assorted freshly baked cookies		52
Chocolate dipped strawberries	  	55
Assorted cupcakes		55

Based on a 30-minute service maximum.  
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## Beverage Service | 18

Freshly brewed house blend coffee and decaffeinated coffee

A selection of black, herbal and specialty teas


Collection of soft drinks and bottled water

## Energizer | 22

Energy smoothies    

Dark chocolate chips and raw nuts



Energy bars 

Smoked salmon, avocado and chives on 7-grain toast





## The Sugar Rush | 20

Variety of flavored cupcakes 

Freshly baked cookies 

Assorted miniature candies 

## Powerhouse | 25

Assorted protein shakes    

Power bars and protein bars 

Assorted nuts and dried fruits    

Greek yogurt with seasonal berries    

## South of the Border | 25

Tortilla chips with guacamole and salsa   

Poquito chicken taquitos

Locally and seasonally selected sliced fruits



## Wake Up Call | 27

Dried fruits and nuts with spicy wasabi peas



Rich chocolate brownies and zesty lemon bars 

Starbucks double shot espresso

Starbucks Frappuccino drinks

Based on a 30-minute service maximum.  
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# LUNCH

## ESSENCE

salads

fish

beef

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## Boxed Lunch | 45

Bag of Chips or Pretzels, Cookie or Brownie and Whole Apple  
Soft Drink or Bottled Water

Choice of Two:

Oven roasted turkey with Provolone Cheese




Smoked Ham with Cheddar

Roast Beef with Smoked Gouda



Vegetarian Wrap with Grilled Vegetables 

## The Fiesta Package | 55

Spicy corn and fresh cilantro tortilla soup or chips and assorted dips    

Mexican salad with pico de gallo and tortilla chips    

Grilled marinated beef tri-tip fajitas with warm tortillas, fried roasted salsa, sour cream and housemade guacamole  

Potato and Cheese enchiladas with house made sauce  

\*Substitute for salsa verde chicken enchiladas \$5

Spanish rice  

Slow cooked black beans topped with queso fresco   

Caramel flan 


Churros 



## Flavors of the Mediterranean | 58

Special Value Price Monday| 52



Today's soup or chips and assorted dips

Traditional Caesar salad with romaine hearts, shredded Parmesan cheese, and garlic croutons with Caesar dressing   

Mediterranean couscous salad with diced red onion, bell peppers, kalamata olives, and feta cheese with herbed vinaigrette 

Pan seared chicken breast with lemon, capers, and sun-dried tomatoes  

Roasted potatoes   

Steak kabobs with wild mushroom peppers, green marinated Cipollini onion and balsamic jus  

Bouquet of marinated and grilled vegetables    

Assorted mini tarts 

Pistachio French macarons 

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

\*excludes boxed lunch

Based on a one-hour service with a minimum of 25 guests

(Pricing does not include 24% service charge or applicable taxes)

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## From the Farmer's Produce Stand | 58



Special Value Price Tuesday | 52

Today's soup or chips and assorted dips

Buffalo mozzarella, beef steak tomato, and basil leaves with a champagne vinaigrette  

Romaine, iceberg and baby green salad with carrots, tomatoes, red onion, English cucumber, bell peppers, Parmesan cheese, Point Reyes blue cheese crumbles, bacon, hard-boiled eggs, alfalfa sprouts, sunflower seeds and garlic croutons   

Marinated and grilled sliced chicken breast, salmon and Portabella mushrooms  

Buttermilk ranch, creamy Caesar dressing and balsamic vinaigrette  

Assorted mini-Italian tarts 

Almond napoleons 




Pistachio French macarons 

## New Neighborhood Deli | 59

Special Value Price Wednesday | 53

Today's soup or chips and assorted dips

Chopped salad with Romaine, iceberg, diced tomatoes, chopped hard boiled eggs, blue cheese crumbles, and bacon with creamy vinaigrette

Traditional homemade coleslaw   

Whole grain mustard potato salad  

Double chocolate cake 

Cheesecake 

Choose up to 2 items:

Grilled chicken with pesto aioli on ciabatta

Sliced roast beef with aged cheddar, tomato, and horseradish mayonnaise on marble rye

Oven roasted turkey breast and Swiss on ciabatta with cranberry apple chutney, greens, tomatoes, and red onion

Vegetarian wrap with grilled portobello mushroom, arugula, roasted peppers, and tapenade  

Classic Italian submarine sandwich with genoa salami capicola, provolone cheese, lettuce, tomato, oil and vinegar potato chips, pickles, pepperoncini, olives, and cherry peppers

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

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## The Tuscan | 60

Special Value Price Thursday | 54



Today's soup or chips and assorted dips

Traditional Caesar salad with romaine hearts, and shredded Parmesan cheese, and garlic croutons with Caesar dressing 

Baby spinach salad with roasted pecans, cranberries, Julienne of crisp pears, and Cypress Grove goat cheese with balsamic vinaigrette  


Baked rigatoni with roasted garlic tomato sauce

Italian sausage, mozzarella and shaved Parmesan

Chicken farfalle chardonnay with grilled chicken, roasted tomatoes, artichokes and garlic confit  

Garlic and cheese toasted on Focaccia 

Seasonal fresh vegetables    



Tiramisu with espresso-soaked ladyfingers, cocoa and mascarpone 

Sweet ricotta filled cannoli 

## The Enclave | 77


Special Value Price Friday | 69

Today's soup or chips and assorted dips

Chopped salad with Romaine and iceberg lettuce, diced tomatoes, chopped hard boiled egg, blue cheese crumbles, and bacon with creamy vinaigrette  

Whole grain mustard potato salad 

Crispy buttermilk fried chicken

Macaroni and cheese with spiral pasta and a creamy cheese blend 

Salmon with tomato caper sauce  

Cornbread 

Double chocolate cake 

Apple pie 

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

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## Plated Lunch First Course



Select one






Baby field green salad with ripe cherry tomato, English cucumber, and carrot Julienne with balsamic vinaigrette   


Traditional Caesar salad with crisp Romaine hearts, shredded Parmesan cheese, and garlic croutons with traditional Caesar dressing 

Baby spinach salad with roasted pecans, poached pears, and Cypress Grove goat cheese with balsamic vinaigrette   

Iceberg wedge with diced tomato, bacon, and blue cheese crumbles with champagne vinaigrette or blue cheese dressing  

Italian Roma tomato soup, cipolini onions and fresh basil    

New England clam chowder, applewood smoked bacon and sweet corn

Fire roasted tortilla soup with fresh cilantro   

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.  
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## Plated Lunch Main Course

Select one

Wild baby arugula salad with shaved Parmesan cheese, and red teardrop tomatoes with lemon basil vinaigrette    34

Boston Bibb lettuce salad, toasted almonds slivers, and red cherry tomatoes with blue cheese dressing    34

Long Beach house salad with baby mixed greens, heirloom tomatoes, and shredded carrots with house dressing    34

Classic Caesar salad with garlic croutons and shaved Parmesan cheese with Caesar dressing  34

Add Chicken to Any Salad | 6

Add Salmon to Any Salad | 8

Add Shrimp to Any Salad | 10

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

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## Plated Lunch Main Course Continued

Select one

- Herbed roasted chicken breast with roasted rosemary potatoes, oyster mushrooms and garlic broccolini and white wine sauce  48
- Orecchiette pasta with free range chicken, medley of seasonal vegetables, aged Parmesan and fondue sauce 50
- Miso glazed black cod with baby Bok Choy, shitake mushrooms, green onion and lotus root chips  54
- Roasted Atlantic salmon fillet with Yukon mashed potatoes, baby carrots and caramelized sweet onions  58
- Pan seared Pacific Seabass with roasted peewee potatoes, green beans and oven roasted tomatoes  60
- Pan seared halibut with mango relish, lemon, red and white quinoa, roasted asparagus, baby carrots and lemon sauce   62
- California short rib pot roast with Yukon gold mashed potatoes, glazed pear onions, oyster mushroom and roasted carrots  63
- Beef tenderloin with spinach mashed potatoes, roasted heirloom tomatoes, charred wild broccoli and a demi sauce  68

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

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## Plated Lunch Dessert

Select one

Decadent chocolate mousse with seasonal berries and whipped sweet cream 

Lemon Chiffon Cake 

Cheesecake with fresh fruit compote 

Fresh fruit tart 

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

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# RECEPTION

## ESSENCE

shrimp

Sushi

bruschetta

tenderloin

dim sum

cheese



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## Seasonal Fruit Display | 11

Sliced melons, pineapple, seasonal fruits and berries and a minted vinaigrette



## Crudités | 12

Crisp raw vegetables



Buttermilk ranch and chipotle-Parmesan dips



Pita chips and crostini



Creamy hummus



## Sustainable Artisanal Cheese Display | 20

A gourmet assortment of local and international specialty cheeses



## Viennese Pastry Table | 25

Assorted Italian mini tarts



Assorted French pastries



Chocolate covered strawberries



Assorted French macarons



Mexican Pecan “Wedding” Cookies



Mini Assorted Cheesecakes



## Farmstand Chop Salad | 25

Mixed baby field greens with roasted mushrooms, julienne carrots, diced tomatoes, shaved red onion, sliced cucumbers, Parmesan cheese, crumbled bacon, hard-boiled eggs and croutons



Fresh rolls and butter



Ranch and vinaigrette dressings



## Anti-pasti | 28

Fresh buffalo mozzarella with vine ripened tomatoes, fresh basil and extra-virgin olive oil



Prosciutto with fresh melon



Grilled Italian herb marinated vegetables, served chilled



Pistachio mortadella and Genoa salami and grilled olive oil artichoke hearts



Crostini and crackers



Based on a one-hour service with a minimum of 25 guests.  
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## Pasta Bar | 30

Penne and tortellini pastas, accompanied by roasted peppers, caramelized onions, baby spinach, and roasted mushroom 

Italian sausage and grilled chicken  



Gorgonzola and Parmesan cheese  

Herb cream and marinara sauce  

Focaccia with roasted garlic and cheese bread 

Add Shrimp | 10  

## Charcuterie Board | 30

Assorted meats, cheeses and olives  

## Oriental Noodle and Dim Sum Bar | 34

Choose up to 2 noodles


Soba 

Udon 

Pho 

Ramen 

Choose up to 2 Dim Sum

Vegetable spring rolls 

Crisp vegetable potstickers 

Pork potstickers

Chicken Shumai

Char Siu Bao

Based on a one-hour service with a minimum of 25 guests.  
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## Carving Stations



### Herb Roasted Whole Breast of Turkey | 28

Cranberry relish, herb mayonnaise and traditional accompaniments  

Mashed potatoes and turkey gravy  

### Slow Roasted Prime Rib of Beef | 35

Horseradish sauce, au jus, Yorkshire pudding and roasted red bliss potatoes   

Cauliflower cheese  

### Cedar Plank Roasted Salmon | 35

Sweet Dijon glaze served with plum sauce, jasmine white rice and stir-fried seasonal vegetables    

Carving Stations Require One Uniformed Attendant  
per each 100 Guests | 150

Based on a one-hour service with a minimum of 30 guests.  
(Food and Beverage Item Pricing does not include 24% service charge or applicable taxes)

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## Cold Canapés Display | 46



Choose up to 4 items

Smoked salmon with cream cheese on cucumber  

Jumbo shrimp with cocktail sauce  

Thai Beef Tenderloin on crostini

Mushrooms, artichoke hearts, mozzarella and grape tomato kabob    

Variety of California Rolls with soy-wasabi dip  

Bruschetta with tomato and basil vinaigrette  

Melon wrapped in prosciutto  

Deviled eggs with bacon and chives  

Pan seared scallop on cucumber melon  

Add Tray Pass Service | 10

Based on a one-hour service with a minimum of 25 guests.  
(Pricing does not include 24% service charge or applicable taxes)

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## Hot Canapés Display | 54

Choose up to 4 items

- Beef sate with peanut sauce 
  - Spicy beef empanada
  - Miniature beef wellington with mushroom duxelles in puff pastry
  - Chicken tandoori with spicy yogurt dip  
  - Chicken quesadilla with chipotle sour cream
  - Spanakopita  
  - Pigs in a blanket
  - Crispy chicken pot sticker with soy ginger sauce
  - Baked raspberry and Brie in puff pastry 
  - Vegetarian spring rolls with sweet chili and soy sauce 
  - Teriyaki beef with glaze and pineapple  
  - Three cheese quesadilla with salsa 
  - Parmesan crusted artichoke hearts 
  - Tempura shrimp with sweet chili sauce
  - Scallops wrapped in bacon  
  - Maryland crab cake with mustard aioli
- Add Tray Pass Service | 10

Based on a one-hour service with a minimum of 25 guests.

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# DINNER

## FLAVOR

fish

poultry

beef

desserts



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## Comforts | 82

Bay Area clam chowder with red potatoes

Walnut and apple salad with cranberries and sweet potatoes with white balsamic dressing    

Spinach salad with egg, red onions and mushrooms with bacon maple dressing   

Smoked turkey with herb gravy and whole cranberry sauce  

Roast beef with mushroom and cippolini onions in a wine reduction  

Yukon gold and white cheddar mashed potatoes  




Green beans    



Apple streusel 

Chocolate ganache cake 

## South | 84

Chicken and Sausage Gumbo





Arugula salad with roasted peaches, glazed pecans and feta cheese with a balsamic emulsion   

Chopped salad with egg, tomatoes, blue cheese, and bacon with peppercorn creamy dressing  


Smoked pork loin with a maple bourbon glaze  

Filet of sole with a shrimp Cajun sauce  

Wild rice pilaf   

Roasted broccolini and baby carrots    

Lemon raspberry cake 

Bananas foster bread pudding 

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

(Pricing does not include 24% service charge or applicable taxes)

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## The Dynasty | 85

Special Value Price Monday | 78





Today's soup or chips and assorted dips




Baby spinach salad with mandarin oranges, red onions, carrots, sliced almonds with sesame dressing    

Cabbage ginger slaw with bell peppers, snow peas, cilantro, green onions and crispy wontons    


Miso glazed black cod  

Korean marinated flank steak with king oyster mushrooms  

Baby Bok Choy and carrots    

Forbidden black jasmine rice   




Green tea mousse cake 

Sweet plantain lumpia   

## Nuevo Latino | 85

Special Value Price Tuesday | 78

Southwestern chicken and tortilla soup with sour cream and green onion or chips and assorted dips  



Tequila citrus Romaine salad with shaved red onion and tortilla chips with chipotle Caesar dressing   

Jicama jalapeño slaw with julienne carrots, bell peppers and sweet mayonnaise dressing   

Char-grilled marinated skirt steak chimichurri with garlic, onions and fresh herbs  

Catch of day with pineapple mango relish and grilled lemon  

Frijoles Charros with field tomatoes, minced jalapeño, red onion and cilantro    

Arroz Espanola, roasted squash, tomatoes and onion  

Miniature Flan 

Tres Leche cakes 

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

(Pricing does not include 24% service charge or applicable taxes)

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## Vito Italiano | 85



Special Value Price Wednesday | 78


Today's soup or chips and assorted dips

Traditional Caesar salad with crisp Romaine, shredded Parmesan cheese and homemade croutons with Caesar dressing 

Fresh spinach leaf salad with roasted pecans, cranberries, poached pears and point Reyes blue cheese with champagne vinaigrette   

Parmesan crusted boneless breast of chicken with roasted garlic tomato sauce

Grilled salmon puttanesca with chopped tomatoes, olives and capers  

Herb roasted potatoes   

Marinated and grilled vegetables    


Focaccia and extra-virgin olive oil 


Tiramisu with espresso-soaked ladyfingers and mascarpone filling 



## Chop House | 88



Special Value Price Thursday | 81

Today's soup or chips and assorted dips

Chopped iceberg salad with diced tomato, bacon and blue cheese crumbles with champagne vinaigrette  

House Caesar with Romaine, shaved Parmesan cheese and homemade croutons with Caesar dressing 

Pan roasted salmon fillets  

Oven roasted chicken breast with wild mushroom ragout  

Seared Tri Tip with a Cabernet Sauce 

Maître d'hôtel butter, whole-grain mustard, lemon aioli and horseradish cream   

Oven roasted steakhouse asparagus    

Marinated vegetables    

Cheesecake with fresh fruit compote 

Chocolate decadence cake with raspberry coulis 

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

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## Plated Dinner First Course





Select one

Baby field greens salad with cherry tomato, English cucumber and vegetable vermicelli with balsamic vinaigrette    

Traditional Caesar salad with romaine hearts, shredded Parmesan cheese and garlic croutons with Caesar dressing 

Baby spinach salad with roasted pecans, cranberries, Julienne of crisp pears and Cypress Grove goat cheese with balsamic vinaigrette  

Iceberg wedge with diced tomato, bacon and Point Reyes bleu cheese crumbles with champagne vinaigrette or blue cheese dressing 

Caprese with fresh mozzarella, beefsteak tomatoes, basil leaves, baby frisée and arugula with extra-virgin olive oil    

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

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## Plated Dinner Entrées

Airline chicken with wild mushroom ragout	68
Portobello and vegetable short stack with roasted and grilled zucchini, squash, eggplant, red onion, peppers, wilted spinach and pesto oil	68
Vegetable Wellington with balsamic glaze	75
Dijon Crusted Atlantic salmon fillet with lemon butter	80
Boneless beef short ribs and natural jus	88
Grilled Halibut with Lemon Beurre Blanc	90
Medallions of beef tenderloin Diane, mushroom pan jus	108
Airline chicken duet and tiger shrimp	110
Beef fillet with crab meat	130

Includes seasonally selected vegetables and choice of one accompaniment:

- Roasted red bliss potatoes
- Whipped mashed potatoes
- Forbidden rice
- Vegetable rice pilaf

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.

(Pricing does not include 24% service charge or applicable taxes)



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## Plated Dinner Dessert

Select one

Decadent chocolate mousse with sliced berries and whipped sweet cream 

Chocolate decadent cake with berry coulis 

Cheesecake with fresh fruit compote 

Strawberry Shortcake 

Includes freshly brewed house blend coffee, decaffeinated coffee, a selection of black, herbal and specialty teas, and iced tea upon request.

Based on a one-hour service with a minimum of 25 guests.



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BEVERAGE

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# BEVERAGE

## ENJOY

- margaritas
- red wine
- white wine
- beer
- non-alcoholic

# BEVERAGE

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## Tier One | 16

Vodka, Conciere, LeVecke

Rum, Conciere (Silver), LeVecke

Gin, Conciere, LeVecke

Bourbon, Conciere, LeVecke

Tequila, Conciere (Silver), LeVecke

Triple Sec, Conciere, LeVecke

Cabernet Sauvignon, Sycamore Lane, Trinchero

Pinot Noir, Maggio, Oak Ridge Winery

Chardonnay, Sycamore Lane, Trinchero

Sauvignon Blanc, Maggio, Oak Ridge Winery

Requires One Bartender for up to 4 hours of Service | 150

Prices are per cocktail

(Beverage Price does not include 24% service charge or applicable taxes)

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## Tier Two | 18

Vodka, New Amsterdam, Gallo  
Rum, Don Q Cristal, Serralles  
Gin, Gordon's, Diageo  
Bourbon, Jim Beam, Beam  
Tequila, Camarena (Silver), Wm Grant  
Triple Sec, DeKuyper, Beam  
Scotch, Grant's, William Grant  
Brandy, E&J, Gallo  
Dry Vermouth, Carpano Dry Vermouth- 375mL, Branca  
Sweet Vermouth, Carpano Classico Sweet Vermouth- 375mL, Branca  
Cabernet Sauvignon, Chloe, The Wine Group  
Red Blend, Chloe, The Wine Group  
Pinot Noir, Chloe, The Wine Group  
Rose, Chloe, The Wine Group  
Chardonnay, Chloe, The Wine Group  
Sauvignon Blanc, Chloe, The Wine Group  
Prosecco, Chloe, The Wine Group

Requires One Bartender for up to 4 hours of Service | 150

Prices are per cocktail  
(Beverage Price does not include 24% service charge or applicable taxes)

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## Tier Three | 22

Vodka, Ketel One, Diageo  
Rum, Bacardi Superior, Bacardi  
Gin, Hendrick's, Wm Grant  
Bourbon, Maker's Mark, Beam Suntory  
Tequila, Casamigos Repo, Casamigos  
Triple Sec, Cointreau, Remy Cointreau  
Scotch, Johnnie Walker Black, Diageo  
Brandy, Courvoisier VSOP, Beam Suntory  
Dry Vermouth, Carpano Dry vermouth- 375mL, Branca  
Sweet Vermouth, Carpano Classico Sweet Vermouth- 375mL, Branca  
Cabernet Sauvignon, Silver totem, Banfi  
Red Blend, H3, SMWE  
Pinot Noir, Imagery, The Wine Group  
White Zinfandel, Rodney Strong, Rodney Strong  
Chardonnay, Chalk Hill RRV, Foley  
Sauvignon Blanc, Clos Pegase, VWE  
Moscato, Vietti, Dalla Terra  
Sparkling, Benvolio, Jackson Family

Requires One Bartender for up to 4 hours of Service | 150

Prices are per cocktail

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## Add-ons

### Non-Alcoholic

Red Bull

7

### Domestic Beer

Angry Orchard

10

Blue Moon

10

Bud Light

10

Coors Light

10

Heineken

10

Michelob Ultra

10

Miller Lite

10

Stone IPA

10

Truly

10

### Imported Beer

Dogfish Head 60 IPA

12

Guinness

12

Modelo

12

Weihenstephanier Hefe Weissbier

12

Requires One Bartender for up to 4 hours of Service | 150

Prices are per cocktail  
(Beverage Price does not include 24% service charge or applicable taxes)