

# **CATERING MENU**



# **BREAKFAST**

Continental Breakfast - \$22.00 per person
Assorted breakfast pastries
Seasonal sliced fruit & berries
Sweet butter & fruit preserves
Orange, grapefruit & apple juices
Freshly brewed coffee & Mighty Leaf Tea

Deluxe Continental - \$28.00 per person
Assorted breakfast pastries
Honey Greek yogurt parfait
Seasonal sliced fruit & berries
Plain bagels and cream cheese
Sweet butter & fruit preserves
Orange, grapefruit & apple juices
Freshly brewed coffee & Mighty Leaf Tea

Sunrise Breakfast Buffet - \$42.00 per person
Assorted breakfast pastries
Honey Greek yogurt parfait
Seasonal sliced fruit & berries
Farm fresh scrambled eggs
Apple wood smoked bacon, chicken apple sausages
Breakfast potatoes
Sweet butter & fruit preserves
Orange, grapefruit & apple juices
Freshly brewed coffee & Mighty Leaf Tea

#### **Enhancements**

Pancakes, waffles or french toast \$10.00 per person
Scrambled eggs \$10.00 per person
Apple wood smoked bacon & sausage \$12.00 per person
Assorted bagels with cream cheese \$9.00 per person
Lox with tomatoes, onions & capers \$14.00 per person
Honey Greek yogurt parfait \$9.00 per person
Steel cut Irish oatmeal \$8.00 per person
Assorted cereal \$5.00 per person
Assorted smoothies \$10.00 per person

All Prices are subject to a 23% service charge and 9% California sales tax.

1000 Westmount Drive, West Hollywood, CA 90069 (310) 657-7400 www.chamberlainwesthollywood.com



# **LUNCH**

#### **Buffet**

Deli - \$39.00 per person

Market soup

Organic baby mixed greens salad with balsamic vinaigrette

Platters of sliced roasted turkey breast, roast beef and ham

Grilled sliced vegetables

Sliced jack and white cheddar cheese

Sliced tomatoes, lettuce, red onions, house made pickles

Country potato salad

Pasta salad

Dijon mustard, mayonnaise

Home-style cookies

**Lunch Box** - \$37.00 per person

Roast beef on pretzel bun with horseradish aioli, red onions, spinach Smoked turkey on ciabatta roll with roasted tomato, avocado, bacon Chipotle chicken salad on demi-fusil

Seasonal fruit salad

Tomato salad with mozzarella, basil, cherry tomatoes

Potato chips

Flourless chocolate cake bites

Market salad bar - \$44.00 per person
Organic baby mixed greens salad
Balsamic vinaigrette, creamy strawberry vinaigrette
Dried fruit, assorted roasted seeds
Dice avocado, carrots, tomatoes, cucumbers, fennel
Crumbled goat cheese, bacon, grilled chicken, chopped eggs
Seasonal fruit cobbler



Baja California - \$45.00 per person

Butter lettuce salad with chipotle ranch, red onions

Cucumbers, feta cheese

Jicama cabbage slaw

Skirt steak, lime cilantro marinade fish

Warm Corn tortillas, sour cream, guacamole, Pico de Gallo,

Tortilla chips

Black beans and Mexican rice

Rum caramel flan



# **BREAKS & SNACKS**

At the border break - \$13.00 per person

Corn tortilla chips

Fresh guacamole, pico de gallo

Mini cinnamon churros with chocolate sauce

Fresh agua fresca

From the bakery break - \$13.00 per person
Freshly baked cookies and brownies
Fruit tartlets
Cake pops
Coffee cream puffs

Made in Sonoma break- \$ 18.00 per person
Artisanal cheese display
Country breads
House made chocolate truffles
Assorted charcuterie and plate

The spa break - \$19.00 per person
Cucumber mini sandwiches
Mini scones with house made marmalade
Bites of hummus with pita chips
Iced tea
Fruit infused water

Chocolate lovers break - \$19.00 per person
Chocolate cover strawberries
Chocolate cream puffs
Chocolate cake pops
Chocolate almonds

**Coffee break** - \$14.00 per person Chef selection of cookies, coffee & Might Leaf tea service

Breakfast break - \$14.00 per person
Assorted breakfast pastries, coffee & Might Leaf tea service



## **Healthy snacks**

Yogurt granola parfait \$5.00 each
Fruit kabobs with honey Greek yogurt \$7.00 each
Seasonal whole fresh fruit \$3.00 per piece
Seasonal sliced fruit \$6.00 per person
Fresh fruit smoothies station \$8.00 per person

## Salty treats snacks

Roasted spice nuts \$10.00 per person

Tortilla chips with guacamole and pico de gallo \$9.00 per person

Warm salted large pretzels with honey mustard \$34.00 per dozen

Hummus with warm pita \$6.00 per person

House made potato chips with onion dip \$7.00 per person

## From the pastry kitchen

Assorted muffins, Danishes and croissants \$36.00 per dozen
Assorted bagels with cream cheese \$28.00 per dozen
Freshly baked cookies \$30.00 per dozen
Brownies and Blondie's \$34.00 per dozen
Warm cinnamon rolls \$30.00 per dozen
Cake pops \$6.00 each

#### **Beverage Packages**

Slow roasted coffee & Mighty Leaf Tea
\$ 5.00 per person ½ day
\$10.00 per person full day

Orange, grapefruit, cranberry and apple juice
\$5.00 per person ½ day
\$10.00 per person full day

Lemonade \$40 per gallon

Assorted soft drinks service
\$8.00 per person ½ day - \$12.00 per person full day

Red Bull \$6.00 ea.

Still & sparkling water Small \$5.00 ea. Large \$8.00 ea.



# TRAY PASSED HORS D'OUERVES

Selection of 5 for \$39 per guest, Selection of 7 for \$49 per guest Selection of 9 for \$54 per guest

#### Cold

Fresh tomato, basil and mozzarella bruschetta
Crispy pita with hummus and feta cheese
Vegetable spring roll with sweet chili dipping
Fresh oyster on half shell with mango mignonette
Chicken almond salad on baguette toast
Seasonal gazpacho shooters
Ahi tuna ceviche served in crispy tortilla

#### Hot

Wild mushroom puree
Mini crab cakes with chipotle aioli
Fried spring roll with sweet sriracha sauce
Vegetable beef kabobs
Mini burger sliders
Braise short rib crostini with chili crème fraiche
Mini Fried oyster sandwich with chili slaw

A \$100 fee per server will be required for Any Tray Passed Hors D'oeuvres\*



# HORS D' OUERVES PLATTERS

Savory Platters
Serves up to 15 Guests

## Antipasti display \$165 ea.

Roasted pepper salad with artichoke hearts, grilled Mushrooms, caramelized cipollini onions, tomatoes

Provolone and burrata cheese

Marinated Olives

Cured Italian meats

## California cheese display \$185 ea.

Chef selection of cheeses

Served with fresh and dry fruit

Artisan breads and assorted crackers

## Charcuterie display \$200 ea.

Cured Italian meats and sausages
Fresh and dry fruit
Whole grain mustard
Olives and artisanal breads

## Seasonal crudité display \$100 ea.

Fresh raw vegetables, buttermilk ranch dressing, caramelized onion dip.

#### California guacamole \$125 ea.

Avocado, onion, cilantro, jalapenos tomatoes
Pico de Gallo, tomato sauce
Tortilla chips



Mediterranean display \$100 ea.

Roasted garlic hummus with feta cheese
Baba ghanoush
Sundry tomatoes tapenade
Marinated olives
Grilled vegetables with fresh herbs
Pita bread

Bruschetta platter \$100 ea.

Burrata cheese, cherry tomatoes, basil, olive oil on crostini



# **DINNER**

#### **Stations**

Farmers market salad station - \$18.00 per person

Traditional Caesar salad with parmesan and croutons

Organic baby mixed greens salad with almonds, fennel, lemon vinaigrette

Baby spinach salad with tomatoes, red onions, balsamic vinaigrette

Pasta station - \$25.00 per person
Penne pasta, orecchiette pasta
Pink vodka sauce, alfredo sauce
Mushrooms, black olives, broccolini, roasted peppers
Italian sausages, diced chicken
Parmesan cheese garlic bread
Made to order / chef attended

Fajita station - \$27.00 per person

Marinated beef and chicken

Grilled pepper and onions

Mexican rice, refried beans

Pico de Gallo, guacamole sour cream

Warm corn tortillas, queso fresco

Slider station - \$20.00 per person

Beef sliders with bacon, caramelized onions

Paprika aioli

French fries, buttermilk ranch, ketchup

Oven roasted Scottish salmon station - \$23.00 per person Served with asparagus and lemon buerre blanc



## Slow cooked cedar river prime rib station- \$25.00 per person

Served with roasted fingerling potatoes, fresh horseradish

Grilled beef tenderloin station - \$27.00 per person
Green peppercorn sauce, jalapeno cheddar rolls
Creamy horseradish

Dessert station - \$19.00 per person
Individual crème brulee
Mini chocolate cakes
Mini Assorted fruit tarts and pies
Mini fruit cobblers
Coffee cream puffs
Freshly brewed coffee and mighty teas

Reception dinner display requires a minimum of 25 guests.

Service is schedule for one and a half hour.

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#### **Plated dinner**

First course (choice of one)

Organic baby mixed greens salad Strawberry vinaigrette, pears, fennel, roasted almonds

Baby beet salad

Roasted beets, caramel pecans, sweet citrus vinaigrette

Fresh burrata cheese

Caesar salad
Brioche croutons, parmesan cheese, house made dressing

Entrée (choice of one)

Roasted chicken breast - \$64.00 per person
Parsnip puree, seasonal vegetables, thyme au jus

**Grilled Scottish salmon** - \$67.00 per person Carrot puree, seasonal vegetables, lemon beurre blanc

**Grilled tenderloin beef** - \$70.00 per person

Breaded baked potato, grilled asparagus, beef au just

**Dessert** (choice of one)

Vanilla bean crème brulee

Seasonal fruit galette with chef choice gelato

Warm chocolate cake with vanilla gelato

Bread pudding with chef choice gelato



#### **Bar packages**

## **Hourly packages**

Bar packages are priced per person, per hour & for unlimited consumption. A \$125 bartender fee will applied for each attendant.

All packages include domestic beers, house wines, soft drinks and bottled water.

**Beer and wine** - \$18.00 per person/1<sup>st</sup> hour

**Unlimited Mimosas & Bloody Mary's** - \$18.00 per person/1<sup>st</sup> hour

**Premium brands -** \$23.00 per person/1<sup>st</sup> hour

**Deluxe brands -** \$28.00 per person/1<sup>st</sup> hour

(2<sup>nd</sup> hour-all packages \$15.00/hour)

(3<sup>rd</sup> hour- all packages \$13.00 hour)

**Beer and wine:** house red and white wine, domestic beer (a \$10.00 up charge per person will apply to include imported beers)

**Premium brands:** absolut, stoli (vodka), tanquery, bombay(gin), marker's mark(whiskey), myer's dark(rum), patron silver(tequila), baileys

**Deluxe brands:** grey goose, belvedere(vodka), bombay sapphire, Hendricks(gin), chivas, knob creek(whiskey), Bacardi silver, leblon cachaca(rum), patron silver, don Julio silver(tequila), baileys, Chambord(cordials), couvoisier(cognac)

## Soft drink packages/assorted soft drinks

\$8.00 per person/ half day service \$12.00 per person/ all day service

#### Coffee/tea

\$5.00 per person/ half day service \$10.00 per person/ all day service

#### A la carte

Still & sparkling bottled water
Small \$5.00 each/Large \$8.00 each
Soft drinks \$5.00 each
Red bull \$6.00 each

#### **Enhancements**

House champagne \$8.00 per glass Signature cocktail \$12-15 per drink

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