



Special Events Menu





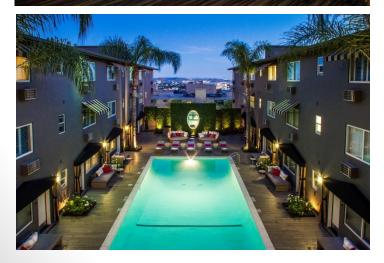
8462 West Sunset Boulevard West Hollywood, CA 90069

323.654.4600

www.graftononsunset.com







Oliver's Prime Steakhouse

Enjoy the sophistication of our award -winning Steakhouse Perfect for your breakfast, lunch or dinner event Accommodates up to 55 guests

Bar 20

A stunning mix of leather, illumination and metal Ideal for cocktail receptions, private events, wrap parties, corporate functions and more Accommodates up to 100 guests

Poolside

Take advantage of the year-round Southern California weather by having your event set against the tranquil background of the largest saltwater pool on Sunset Accommodates up to 125 guests

BREAKFAST

BUFFET

Minimum of 25 guests

Continental | \$25

Pastries, muffins, bagels, assorted jams, granola & yogurt, seasonal fruit, juice, coffee & tea

Sunset Strip Breakfast | \$33

Scrambled eggs, applewood smoked bacon, sausage, brioche french toast, breakfast potatoes, seasonal fresh fruit, granola, yogurt, assorted pastries, juice, coffee and tea

ADD ONS

Oatmeal | \$4 person

Eggs Benedict | \$6 person

Smoked Salmon | \$7 person

Hard Boiled Eggs | \$2 person

Omelet Station | \$8 person White cheddar, gruyere, tomato, spinach, peppers, onion, ham, Canadian bacon, chorizo (\$150 attendant fee applies)

PLATED

American Breakfast | \$24

Orange juice
Assortment of breakfast breads
Scrambled eggs
Bacon
Breakfast potatoes
Coffee, decaf or tea
Butter and marmalades

BRUNCH

BRUNCH | \$54

Minimum of 25 guests

Seasonal Sliced Fresh Fruit
Assortment of Muffins, Danish Pastry
Croissants
Selection of Juices
Scrambled Eggs
Sausage and Applewood Bacon
Breakfast Potatoes
Brioche French Toast

Oliver's Caesar Cobb Salad

Mary's Organic Chicken Breast Mushroom Risotto Salmon, seasonal preparation

Assorted Desserts
Coffee, Decaf and Tea
Butter and Marmalades

ENHANCEMENTS

BEVERAGES

Bloody Mary | \$10 each Bellini | \$10 each Mimosa | \$10 each

ADD ONS

Yogurt Parfaits | \$5 person Honey Greek yogurt, almond granola, seasonal berries

Omelet Station | \$8 person White cheddar, gruyere, tomato, spinach peppers, onion, ham, Canadian bacon, chorizo (\$150 attendant fee applies)

Pancakes | \$2 person Syrup

Lox and Bagels | \$8.00 person Capers, red onion and cream cheese

Charcuterie | \$12 person

Cheese Board | \$10 person

3REAKS

BREAKS

BEVERAGES

Coffee, Decaf, Hot Tea | \$45 per gallon Orange, Cranberry, Apple Juice | \$39 gallon Iced Tea, Fresh Lemonade | \$45 gallon Mineral Water | \$5 Assorted Soft Drinks | \$4

BOWLS

Trail Mix, 8 oz. | \$10 Yogurt Pretzels, 8 oz. | \$10 Mixed Nuts, 8 oz. | \$12 Assorted Whole Fruit | \$28 dozen

DISPLAYS

Pastries | \$7 person Fruit Platter | \$8 person Assorted Cookies | \$26 dozen Farmers Market Vegetables | \$5 person

FAVORITES

Chips and Salsa | \$5 person

Chips and Guacamole | \$7 person

Bavarian Pretzel Bar | \$9 person Mustard trio, cheese sauce

Roasted Garlic Hummus | \$9 person Tomatoes, feta, olives, warm pita

Fruit Dip | \$13 person Fruit skewers Chocolate dipping sauce Pound cake squares

Trail Mix Bar | \$8 person Mixed nuts, dried fruit, M&M's, yogurt pretzels, chocolate chips

Sweet Tooth | \$8 person Assorted candy, caramel popcorn, marshmallow

LUNCH

BUFFET

includes freshly brewed coffee, decaf or tea

Oliver's Deli Table Buffet | \$35

Caesar salad, mixed greens, soup of the day Assortment of ham, turkey, chicken and roast beef Cheddar, mozzarella or pepper jack cheese Accompaniments and assorted breads Chef's choice of assorted desserts

The Strip | \$42

Mixed baby greens, Oliver's Caesar, Mary's chicken, grilled salmon, roasted fingerling potatoes, charred broccolini, assorted dessert

PLATED

Choice of Oliver's Caesar salad or lobster bisque Bread basket, dessert Freshly brewed coffee, decaf or tea

Mushroom Risotto | \$30

Field mushrooms, corn, parmesan, truffle oil

Short Ribs | \$39

American wagyu, potato puree, crispy onions, seasonal vegetable

Salmon | \$39

Baby potatoes, pea tendrils, lobster bisque

Grilled Chicken Breast | \$32

Roasted fingerlings, frisee, granny smith apples, truffle oil

Tuscan Steak Sandwich | \$39

Grilled steak, bleu cheese, balsamic onion marmalade, wild arugula, fries

SELECTIONS

Served with choice of Oliver's Caesar salad, cobb salad or lobster bisque Bread basket, dessert, Freshly brewed coffee, decaf or tea

Mushroom Risotto | \$39

Field mushrooms, corn, parmesan, truffle oil

Mary's Organic Chicken Breast | \$49

Roasted fingerlings, frisee, granny smith apples, truffle oil

Lamb Chops | \$69

Sonoma county, exotic spices, medjool dates, endive, almonds

Salmon | \$54

Baby potatoes, pea tendrils, lobster bisque

Petite Filet Mignon | \$64

USDA prime angus barrel cut, nebraska, roasted fingerlings, broccolini

35 Day Dry Aged New York | \$84

USDA prime, creekstone farms, baby vegetables, onion rings

Short Ribs | \$49

American wagyu, potato puree, crispy onions, baby squash

RECEPTION

RECEPTION

Hand Passed*
Priced per piece

Tuna tartar sandwiches on togarashi toast | \$5
Shrimp cocktail with gazpacho shooter | \$5
Braised short rib slider with garlic aioli | \$4
Grilled portobello mushroom sliders | \$4
Arancini risotto balls | \$4
Hanger steak crostini & creamy horseradish | \$5
Tomato and mozzarella skewers | \$4
Smoked salmon on pumpernickel toast | \$5
Chicken or beef satay | \$5
Mini crab cake | \$7
Lollipop thai chicken wings | \$4
Bleu cheese mousse stuffed medjool dates | \$4

*\$50 labor charger per server

Moroccan spiced lamb phyllo purse | \$5

DISPLAYS

Priced per person

Cheese Board | \$10
Charcuterie | \$12
Fruit Plate | \$8
Chips and Salsa | \$4
Assorted Vegetables | \$8

DESSERTS

Prices per piece

Assorted Cookies | \$3 Signature Bread Pudding Bites | \$3

RECEPTION PACKAGES

Hand passed hors d'oeuvres

Basic | \$24

6 pieces per person

Arancini risotto balls, braised short rib sliders with garlic aioli, tomato and mozzarella skewers, lollipop thai chicken wings, chips and salsa display

Deluxe | \$36

8 pieces per person

Arancini risotto balls, braised short rib sliders with garlic aioli, tomato and mozzarella skewers, chicken satay, tuna tartar sandwich on togarashi toast, chips and salsa display, cheese board

Premium | \$48

10 pieces per person

Arancini risotto balls, braised short rib sliders with garlic aioli, shrimp cocktail with gazpacho shooter, beef satay, tomato and mozzarella skewers, hanger steak crostini & creamy horseradish, tuna tartar sandwich on togarashi toast, chips and salsa, charcuterie

BAR PACKAGES

Prices per person

Beer and Wine

House red and white wine | All draft beer selections

First hour | \$20 Additional hours | \$10

Beer | Wine | Call Spirits

House red and white wine | All draft beer selections | Absolut Vodka | Tanqueray Gin | Bacardi Rum Cuervo Gold Tequila | Jack Daniels | Johnny Walker Red Scotch

First hour | \$22 Additional hours | \$11

Beer | Wine | Premium Spirits

House red and white wine | All draft beer selections | Grey Goose Vodka | Bombay Sapphire Gin | Patron Tequila Appleton Rum | Woodford Reserve Bourbon | Johnny Walker Black Scotch | Glenlivet Scotch

First hour | \$24 Additional hours | \$14

WINES

Champagne & Sparkling Wines

Mionetto Brut, Prosecco, Veneto, Italy, NV | \$46 Roederer Estate Brut, Anderson Valley, California, NV | \$64 Laurent-Perrier Brut, Champagne, France, NV | \$85 Veuve Clicquot Brut, "Yellow Label," Champagne, France, NV | \$139

Whites and Pinks

Ballard Lane by Bien Nacido, Central Coast, California, 2013 | \$45 Cuvaison Carneros, Napa Valley, California, 2011 | \$58 Mer Soleil *Unoaked*, "Silver," Santa Lucia Highlands, California, 2012 | \$64 Kim Crawford, *Sauvignon Blanc*, Marlborough, New Zealand, 2013 | \$38 Louis Latour, Montagny, *White Burgundy*, "La Grande Roche," *Premier Cru*, France, 2011 | \$42 Esperto, *Pinot Grigio*, delle Venezie, Italy, 2012 | \$44 Les Domaniers, *Rosé*, by Domaine Ott, Côtes de Provence, France, 2012 | \$52

WINES CONTINUED

Reds

Garnet, Pinot Noir, Monterey County, California, 2012 | \$48
Belle Glos, Pinot Noir, "Las Alturas Vineyard," Santa Lucia Highlands, California, 2012 | \$71
Seven Falls, Merlot, Columbia Valley, Washington 2011 | \$44
Flora Springs, Napa Valley, California, 2012 | \$52
Lewis Cellars, "Alec's Blend," Syrah Blend, Napa Valley, California, 2012 | \$99
Portillo, Malbec, Mendoza, Argentina, 2013 | \$48
Mollydooker, Shiraz, "The Boxer," South Australia, 2012 | \$66
Lamole Di Lamole, Chianti Classico, Tuscany, Italy, 2011 | \$72
Stags' Leap Winery, Petite Sirah, Napa Valley, California, 2010 | \$85
Ridge, Zinfandel, Lytton Springs, California, 2011 | \$93
Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington, 2011 | \$38
Justin, Cabernet Sauvignon, Paso Robles, California, 2011 | \$72
Cedar Knoll Vineyard Co., Cabernet Sauvignon, Napa Valley, California, 2010 | \$95

*Full Oliver's Prime wine list available upon request

SPECIALTY DRINKS

The Headliner

Citrus vodka, english cucumber, mint, lemon juice, club soda

Blueberry Lemonade

Stoli blueberi, blueberries, lemon juice, sprite, club soda

Antioxidant Mojito

Silver rum, lime juice, pomegranate juice, mint, club soda, mixed berries

Oliver's Spicy Twist

Silver tequila, muddled cucumber, fresh jalapeno, lime juice

Basilwood

Bourbon, lemon juice, ginger beer, basil, angostura bitters

\$14.00 each