



# *Banquet Menus*

## *2014*

*525 N. Sepulveda Boulevard  
El Segundo, California 90245  
(310) 615-0015 or (800) 421-5900  
[www.HaciendaHotel.com](http://www.HaciendaHotel.com)*

ALL BANQUET MENU PRICES ARE AS OF JANUARY 1, 2014 AND SUBJECT TO CHANGE.

## *Refreshment Breaks*

<i>Coffee / Decaffeinated Coffee / Tea.....</i>	<i>\$34.00++ per gallon</i>
<i>Hot Cocoa with Mini Marshmallows.....</i>	<i>\$34.00++ per gallon</i>
<i>Bottled Water.....</i>	<i>\$3.50++ each</i>
<i>Soft Drinks (Regular &amp; Diet).....</i>	<i>\$3.50++ each</i>
<i>Soft Drinks (Regular &amp; Diet).....</i>	<i>\$14.95++ per pitcher</i>
<i>Chilled Juice (Orange, Cranberry, or Apple).....</i>	<i>\$14.95++ per pitcher</i>
<i>Fruit Punch or Lemonade.....</i>	<i>\$34.00++ per gallon</i>
<i>Bakery Fresh Danish .....</i>	<i>\$28.00++ per dozen</i>
<i>Bagels &amp; Cream Cheese.....</i>	<i>\$28.00++ per dozen</i>
<i>House baked Cookies.....</i>	<i>\$15.00++ per dozen</i>
<i>The Incredible Disappearing Brownies.....</i>	<i>\$16.00++ per dozen</i>
<i>Assorted Fruit Yogurts.....</i>	<i>\$2.25++ each</i>
<i>Granola Bars .....</i>	<i>\$18.00++ per dozen</i>
<i>Potato Chips &amp; Onion Dip.....</i>	<i>\$25.00++ per bowl</i>



*All food & beverage are subject to 21% Service Charge & 9% Sales Tax*

## **Themed Breaks**

(20 guests Minimum)

### ***The Hacienda.....\$9.95++ per person***

*Fresh Made Tortilla Chips, Salsa Ranchera, Salsa Verde, & Guacamole*

*Served with House made Horchata*

### ***Cookie Monster.....\$9.95++ per person***

*Fresh Chocolate Chip, Oatmeal Raisin, Peanut Butter, Snicker Doodles, & Fudge Brownies*

*Served with Pitchers of Ice Cold Milk*

### ***Heart Healthy.....\$9.95++ per person***

*Carrot, Celery, Jicama Sticks & other Veggies served with House Made Hummus.*

*Served with Iced Green Tea*

### ***Zen.....\$9.95++ per person***

*Fresh Fruit Kabobs served with Yogurt Dip and Granola Bars*

*Served with Hibiscus-Ginger Cooler*

### ***Everybody Loves Pie.....\$9.50++ per person***

*Fresh Apple, Cherry, Coconut Cream, & Lemon Meringue Pie*

*Served with Pitchers of Ice Cold Milk*



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SERVED BREAKFAST

## **Served Breakfast**

*(25 guests Minimum)*

*Choice of one juice, Orange-Grapefruit-Cranberry-Apple-Tomato or Fresh Fruit Cup*

*All Entrees are served with Assorted Breakfast Pastries*

*Fruit Preserves and Butter, Coffee, Tea or Milk*

### **Entrees**

*(Choice of One)*

**Scrambled Eggs..... \$14.95++ per person**

*Served with Breakfast Potatoes and Choice of Bacon or Link Sausage*

**Cinnamon Brioche French Toast ..... \$15.95++ per person**

*Thick Sliced Cinnamon Brioche, Dipped in Rich Egg Batter*

*Served with Pork Link Sausages*

**Turkey Hash & Poached Eggs..... \$17.95++ per person**

*Roasted Turkey Breast with Potatoes, Onions and Peppers,*

*Topped with 2 Poached Eggs and Classic Hollandaise Sauce*

**Chorizo & Eggs Burrito ..... \$15.95++ per person**

*Breakfast Potatoes, Scrambled Eggs, Chorizo Sausage, and Cheese*

*Served with Refried Beans, Spanish Rice and Fresh Salsa on the Side*

**Steak 'n Eggs ..... \$22.95++ per person**

*Hand Cut USDA Choice Angus NY Steak Grilled to Perfection*

*Served with Mushroom & Sweet Onion Hash, and Scrambled Eggs*



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## **Continental Breakfast Buffet**

*(10 guests Minimum)*

**\$11.95++ per person**

*Chilled Fruit Juices  
Danish, Muffins & Croissants  
Sliced Breads & Toaster with Fruit Preserves & Butter  
Coffee, Tea, and Milk*

## **American Breakfast Buffet**

*(25 guests Minimum)*

**\$18.95++ per person**

*Chilled Fruit Juices  
Sliced Seasonal Fresh Fruit & Berries  
Fresh Scrambled Eggs  
Crispy Bacon, Pork Link Sausages, & Grilled Ham Steak  
Roasted Breakfast Potatoes  
Assorted Fruit Yogurts  
Assorted Danish and Muffins with Fruit Preserves and Butter  
Coffee, Tea or Milk*

## **Mexican Breakfast Buffet**

*(25 guests Minimum)*

**\$16.95++ per person**

*Chorizo Sausage and Potato Hash  
Mini Huevos Rancheros  
Fluffy Scrambled Eggs & Refried Beans  
Served with Warm Tortillas & Salsa  
Coffee, Tea and Milk*



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SERVED LUNCHEON

## Served Luncheon

(25 Guest Minimum)

### Choice of one Salad

*Mixed Green Salad with Choice of Dressing*

*Caesar Salad with House Made Croutons & Parmesan*

*Spinach Salad with Mushrooms, Tomatoes, Hard Eggs & Warm Bacon Dressing*

*All Entrée's Served with Choice of Potato or Rice and Fresh Seasonal Vegetables,  
Warm Rolls and Butter, Coffee, Tea, or Milk*

### Entrees

(Choice of One)

**1/2 Herb Roasted Chicken..... \$19.95++ per person**

*Seasoned with Herbs and Spices and Served with a Garlic Citrus Jus*

**Chicken California..... \$20.95++ per person**

*Boneless Breast of Chicken topped with Tomato, Avocado, and Provolone*

**Braised Swiss Steak..... \$20.95++ per person**

*Tender Braised Steak with a Rich Mushroom Demi-Glace*

**Sirloin Tips..... \$20.95++ per person**

*Tender Slices of Sautéed Beef Tips with Peppers & Mushroom Demi-Glace*

**Sole Amandine..... \$20.95++ per person**

*Sautéed and Topped with Toasted Almonds, Parsley and Brown Butter Sauce*

**Grilled Salmon Filet..... \$21.95++ per person**

*Fresh Filet of Salmon Served with a Tomato Basil Butter.*

**Chicken Parmesan..... \$21.95++ per person**

*Breaded Cutlet topped with Marinara, Basil, and Melted Mozzarella*

**Blackened Chicken Breast..... \$23.95++ per person**

*Topped with a Shrimp Creole Sauce*

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## **Dessert Selections**

*(Choice of One)*

***German Chocolate Cake***

*Rich Chocolate Layer Cake with Chocolate Frosting & Coconut*

***Carrot Cake***

*Layers of Carrot Cake with Cream Cheese Frosting and Chopped Walnuts*

***Strawberry Shortcake***

*Light Vanilla Sponge Cake with Strawberries and Whipped Cream*

***New York Cheese Cake***

*Creamy Decadence served with Strawberry Sauce*

***Chocolate Fudge Cake***

*Rich Chocolate Cake Layered with Chocolate Ganache*

***White & Dark Chocolate Mousse***

*1/2 layered White Chocolate & 1/2 layered Dark Chocolate Mousse*

***Red Velvet Cake***

*Moist Cake with a touch of Cocoa, topped with Cream Cheese Frosting*

***Tres Leches Cake***

*3 Milk Soaked Moist Sponge Cake with Cajeta*

***Caramel Flan***

*Rich Custard with Caramel Sauce*



## **Cold Luncheon Options**

### **Deli Plate**

*(Minimum 10 Guests & Maximum 40 Guests)*

*Sliced Roast Beef, Turkey, and Ham*

*Potato Salad or Coleslaw*

*Sliced Cheddar & Swiss Cheese*

*Leaf Lettuce, Red Onion & Tomato*

*Dill Pickle Spear*

*Fresh Baked Cookies*

*Served with Assorted Sliced Breads in Baskets*

*Iced Tea*

**\$16.95++ per person**

### **All Cold Deli Buffet**

*(Minimum of 20 Guests)*

*Tossed Green Salad with 2 Dressings*

*Country Potato Salad and Coleslaw*

*Fresh Fruit Salad*

*Sliced Roast Beef, Turkey Breast, Honey Ham, and Salami*

*Sliced Cheddar, American, Swiss, and Jack Cheeses*

*Assorted Breads and Rolls*

*Served with the Mayonnaise, Mustard, and Relish*

*Fresh Baked Cookies*

*Iced Tea*

**\$19.95++ per person**



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## **Express Lunch Buffets**

*(25 Guest Minimum)*

**\$23.95++ per person**

### **Option #1**

*Caesar Salad, Grilled Vegetable Salad  
Pasta Salad with Tomatoes and Basil  
Lasagna Bolognese with Ricotta and Mozzarella  
Pasta Primavera with Creamy Tomato Sauce  
Warm Garlic Bread  
Tiramisu*

### **Option #2**

*Black Bean Corn & Tomato Salad, Baja Style Shrimp Ceviche  
Chips, Salsa, Guacamole & Sour Cream  
Chicken Fajitas with Warm Tortillas  
Cheese Enchiladas  
Refried Beans and Arroz Mexicana  
Carmel Flan & Churros*

### **Option #3**

*California Mixed Green Salad with 2 Dressings  
Country Potato Salad, Sliced Fresh Seasonal Fruits  
Crispy Fried Chicken  
Real Mashed Potatoes with Gravy & Fresh Vegetables  
Warm Biscuits & Dinner Rolls  
Apple & Cherry Pie*

*Express Lunch Buffets Served with Fresh Brewed Coffee or Iced Tea*

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SERVED DINNER

## Served Dinner

(Minimum of 50 Guests)

### Choice of one Salad

*Mixed Green Salad with Choice of Dressing*  
*Caesar Salad with House Made Croutons & Parmesan*  
*Spinach Salad with Mushrooms, Tomatoes, Hard Eggs & Warm Bacon Dressing*

## Entrees

(Choice of one)

<b>Herb-Roasted Chicken</b> .....	<b>\$26.95++ per person</b>
<i>Half Roasted Chicken with Garlic Herb jus</i>	
<b>Sliced Sirloin Steak</b> .....	<b>\$27.95++ per person</b>
<i>Top Sirloin Steak with Asian Glaze</i>	
<b>Chicken Florentine</b> .....	<b>\$27.95++ per person</b>
<i>Chicken Breast stuffed with Spinach &amp; creamy flavorful blend of three cheeses</i>	
<b>Chicken California</b> .....	<b>\$27.95++ per person</b>
<i>Boneless breast of chicken topped with Provolone cheese, Avocado and Tomato</i>	
<b>Herb Crusted Salmon</b> .....	<b>\$27.95++ per person</b>
<i>With White Wine Shallot Butter</i>	
<b>Roast Prime Rib of Beef, au Jus</b> .....	<b>\$31.95++ per person</b>
<i>Slow Roasted and served with a Creamy horseradish</i>	
<b>Filet Mignon</b> .....	<b>\$35.95++ per person</b>
<i>8oz.</i>	
<b>Steak &amp; Chicken</b> .....	<b>\$37.95++ per person</b>
<i>6oz. Petite Filet &amp; Chicken Milanese</i>	
<b>Steak &amp; Salmon</b> .....	<b>\$37.95++ per person</b>
<i>6oz. Petite Filet &amp; Grilled Salmon Filet</i>	
<b>Steak &amp; Shrimp</b> .....	<b>\$39.95++ per person</b>
<i>6oz. Petite Filet &amp; Sautéed Shrimp</i>	

*Served with Fresh Seasonal Vegetables*  
*Choice of Mashed Potatoes, Garlic Mashed Potatoes, Roasted Potatoes or Rice Pilaf*  
*Served with Warm Rolls and Butter, Coffee, Tea or Milk.*

**\$2.00++ Split Menu Charge**

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## **Dessert Selections**

*(Choice of One)*

### ***German Chocolate Cake***

*Rich Chocolate Layer Cake with Chocolate Frosting & Coconut*

### ***Carrot Cake***

*Layers of Carrot Cake with Cream Cheese Frosting and Chopped Walnuts*

### ***Strawberry Shortcake***

*Light Vanilla Sponge Cake with Strawberries and Whipped Cream*

### ***New York Cheese Cake***

*Creamy Decadence served with Strawberry Sauce*

### ***Chocolate Fudge Cake***

*Rich Chocolate Cake Layered with Chocolate Ganache*

### ***White & Dark Chocolate Mousse***

*1/2 layered White Chocolate & 1/2 layered Dark Chocolate Mousse*

### ***Red Velvet Cake***

*Moist Cake with a touch of Cocoa, topped with Cream Cheese Frosting*

### ***Tres Leches Cake***

*3 Milk Soaked Moist Sponge Cake with Cajeta*

### ***Caramel Flan***

*Rich Custard with Caramel Sauce*



## **Mexican Classic Buffet**

*(Minimum of 50 Guests)*

**\$28.95++ Per Person**

*Seasonal Fresh Fruit Tray, Chips, Salsa, & Guacamole  
Cheese Enchiladas with Red Chili Sauce and Queso Ranchero  
Pollo Campero, & Grilled Carne Asada  
Shredded Lettuce, Diced Onions & Tomatoes, Grated Cheese  
Salsa Ranchera, Sour Cream & Guacamole  
Frijoles Charros, Mexican Style Rice  
Warm Corn & Flour Tortillas  
Tres Leches Cake  
Coffee, Decaf, Tea, or Milk*

## **Taste of Italy Buffet**

*(Minimum of 50 Guests)*

**\$28.95++ Per Person**

*Caesar Style Salad with Parmesan, Croutons, and Hearts of Romaine  
Antipasto Salad with Cured Meats, Olives, Peppers, and Cheese  
Grilled Vegetable Salad with Balsamic Dressing  
Lasagna with Bolognese with Ricotta & Mozzarella  
Chicken Parmesan with Marinara & Mozzarella  
Cheese Ravioli with Creamy Pesto  
Broccoli Limoné  
Warm Garlic Bread with Parmesan  
Tiramisu Cake*



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## **Dinner Buffet**

*(Minimum 50 Guests)*

**\$33.95++ per person**

***Tossed Green Salad with Choice of 2 Dressings***

***Choice of 4 Salads:***

*Caesar Salad, Oriental Salad, Fennel-Apple Cole Slaw, Country Potato Salad, Greek Salad  
Antipasto Salad, Waldorf Salad, Carrot Raisin Salad, Macaroni Salad, Grilled Vegetable Salad,*

***Crudités with Herb Dip, Assorted Cheese Tray***

***Sliced Seasonal Fresh Fruit Platter***

## **Hot Entrees**

***Choice of Two Entrees***

***Each Additional Entrée please add \$2.00++ per person***

*Herb Roasted Chicken*

*Chicken Parmesan*

*Chicken Marsala*

*Chicken Teriyaki*

*Roast Turkey with Gravy*

*Rigatoni with Creamy Bolognese*

*Roast Pork Loin with Maui Onion Apple Sauce*

*Catfish Creole*

*Beer Battered Fish Fillet*

*Beef Stroganoff*

*3-Hour Pot Roast*

*Beef Tips with Mushrooms & Peppers*

***Baron of Beef with Carver (add \$150.00)***

***Served with Fresh Seasonal Vegetables***

***Choice of Roasted Potatoes, Mashed Potatoes, Garlic Mashed Potatoes or Rice Pilaf***

***Served with rolls and butter***

***Coffee, Tea or milk***

***Assorted Dessert Table of Cakes, Pies & Pastries***

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## **Buffet Enhancements**

### **Buffet Trays**

*Fresh Sliced Fruit & Seasonal Berries*

*\$150.00++ per Tray*

*Imported & Domestic Cheese Display Served with Sliced Breads & Crackers*

*\$175.00++ per Tray*

*Vegetable Crudités Served with Blue Cheese & Ranch*

*\$125.00++ per Tray*

*House Made Hummus, Olives, and Zahtar Spiced Pita Chips*

*\$120.00++ (\$154.34) per Tray*

*Assorted Deli Sliders*

*Roast Beef & Caramelized Onion, Turkey & Mango Chutney, Ham & Cheddar, & Curried Egg Salad*

*\$150.00++ per Tray*

### **Dry Snacks**

*Spicy Bar Mix..... \$35.00++ per Bowl*

*Tortilla Chips With Salsa and Guacamole Dip..... \$45.00++ per Bowl*

*Potato Chips With Onion Dip ..... \$25.00++ per Bowl*

### **From The Carver**

*(A \$75.00 per hour carver fee applies at a two hour minimum)*

*Top Round of Beef (serves approx. 60 guests)..... \$275.00++ each*

*Prime Rib of Beef (serves approx. 25 guests) ..... \$225.00++ each*

*Baked Virginia Ham (serves approx. 50 guests)..... \$275.00++ each*

*Boneless Roasted Turkey Breast (serves approx. 25 guests)..... \$150.00++ each*

*The above is served with petite rolls and all the appropriate condiments.*

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## *Hors D'oeuvres Menu*

(Sold In Increments of 50)

### *Cold Items*

	<u><i>Price per Piece</i></u>
<i>Curried Deviled Eggs</i>	\$2.00++
<i>Celery Hearts with Spicy Peanut Mousse</i>	\$2.25++
<i>Hummus Crostini with Kalamata Olive</i>	\$2.25++
<i>Roast Turkey Slider with Cranberry Chutney</i>	\$2.25++
<i>Roast Beef Slider with Sweet Onion Jam</i>	\$2.25++
<i>Thai Chicken Salad Lettuce Cup</i>	\$2.50++
<i>Shrimp Ceviche Tostada</i>	\$2.75++
<i>Tomato Mozzarella Brochettes</i>	\$2.75++
<i>Endive with Goat Cheese Mousse and Onion Marmalade</i>	\$2.75++
<i>Tuna Tartar on Won Ton with Pickled Ginger</i>	\$3.25++

### *Hot Items*

	<u><i>Price per Piece</i></u>
<i>Mini Quiche</i>	\$2.25++
<i>Spanokopita (Spinach &amp; Feta Cheese in Phylo Purse)</i>	\$2.25++
<i>Samosas</i>	\$2.25++
<i>Pigs in a Blanket with Spicy Mustard</i>	\$2.25++
<i>Swedish or BBQ Meatballs</i>	\$2.25++
<i>Mini Pepperoni Pizzas</i>	\$2.25++
<i>Chicken Drumettes (Buffalo Style or Honey BBQ)</i>	\$2.25++
<i>Mini Vegetable Egg Rolls with Plum Sauce</i>	\$2.50++
<i>Jack Cheese &amp; Jalapeno Quesadillas</i>	\$2.50++
<i>Chicken Satays with Peanut Sauce</i>	\$2.50++
<i>Teriyaki Beef Skewers with Green Onions &amp; Pineapple</i>	\$2.50++
<i>Coconut Shrimp Skewers. Apricot-Horseradish Sauce</i>	\$3.25++

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## BANQUET BEVERAGES

### *Well Drinks*

Bourbon .....	\$6.75
Vodka .....	\$6.75
Gin .....	\$6.75
Scotch .....	\$6.75
Brandy .....	\$6.75
Rum .....	\$6.75
Tequila .....	\$6.75

### *Call Specials*

Martinis .....	\$7.75
Manhattans .....	\$7.75
Margaritas .....	\$8.50
....	

### *Cognacs & Special Cocktails*

Hennessey .....	\$9.00
Courvoisier .....	\$9.00
Mai Tai .....	\$7.75
Russians .....	\$7.75
Iced Teas .....	\$8.75
Premiums w/ Juice .....	\$8.75

**HOUSE WINE @ \$20.00++ per bottle**

Choice of Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

**HOUSE CHAMPAGNE @ \$20.00++ per bottle**

**SPARKLING CIDER @ \$12.95++ per bottle**

**CASH BAR:** \$200.00 Minimum in Bar Sales or \$100.00 Bartender fee will apply per bar requested.  
Additional Bartenders at \$100.00 each.

**HOSTED BAR ONLY:** A 21% Service Charge and 9% Sales Tax is added.

**2 HOURS HOSTED BAR @ \$20.00++ per person**

Includes: Domestic Beer & House Wine

Additional \$1.00++ for Imported Beer

**1 1/2 HOUR HOSTED SIGNATURE DRINK @ \$15.00++ per person**

Choice of 1: Mai Tai, Wine Spritzer, or Margaritas on the Rocks

### *Call Drinks*

Seagram's .....	\$7.00
Jack Daniels .....	\$7.00
Red Label .....	\$7.00
Smirnoff .....	\$7.00
Tanqueray .....	\$7.00
Bacardi Lite .....	\$7.00
Cuervo Gold .....	\$7.00
Amaretto .....	\$7.00

### *Premiums*

Crown Royal .....	\$8.00
Chivas Regal .....	\$8.00
Absolute .....	\$8.00
Kahlua .....	\$8.00
Baileys .....	\$7.75
Jaeger Meister .....	\$8.50

### *Beers & Wines*

Imported .....	\$6.50
Domestic .....	\$6.00
<b>Wine by Glass:</b>	
Chardonnay .....	\$6.50
White Zinfandel .....	\$6.50
Merlot .....	\$6.50
Cabernet Sauvignon .....	\$6.50
Sodas/Juices .....	\$3.50