



AIRTEL  
PLAZA  
HOTEL

# *Holiday Menu*

7277 VALJEAN AVENUE • VAN NUYS, CA 91406 • 818.997.7676 • [www.airtelplaza.com](http://www.airtelplaza.com)  
Reservations 1.800.2AIRTEL or 1.800.224.7835



## *Santa Express Plated Menu*

**Lunch \$30.00/Dinner \$35.00**

*Buffet add \$5.00 (Choice of one appetizer, two entrees, two sides and two desserts)*

*Our Holiday Menus Include Choice of One Salad, One Entrée, One Dessert, Warm Rolls and Creamy Butter.*

*Served with Freshly-brewed 100% Arabica Coffee, Decaffeinated Coffee, Selection of Premium Hot and Iced Tea*

### **Appetizer**

**(Choice of Two)**

Butternut Squash Soup with Toasted Pumpkin Seeds, Cinnamon Crème Fraiche  
Baby Lettuce Salad with Avocado and Cucumber, Balsamic Vinaigrette  
Caesar Salad, Shaved Parmesan, Garlic Croutons, Caesar Dressing  
Grilled Asparagus Mimosa, Chopped Hard Cooked Egg, Dijon Dressing  
Shaved Fennel, Butter Lettuce, Radish, Green Goddess Dressing

### **Entrée**

**(Choice of Two)**

Traditional Roasted Turkey with Chestnut Stuffing, Creamed Corn Tartlet  
Maple-Yam Purée, Roasted Potatoes, Haricot Vert, Cranberry Sauce and Giblet Gravy  
Roasted Chicken Breast, Roast Butternut Squash, Haricot Vert, Pan Sauce  
Grilled Salmon, Portobello Mushroom, Garlic Mashed Potato, Fennel Beurre Blanc  
Peppered Beef Tenderloin Tips, Broccoli, Baby Carrots, Garlic Mashed Potatoes  
Cabernet Thyme Sauce

### **Dessert**

**(Choice of One)**

Apple Cranberry Cobbler with Vanilla Bean Ice Cream  
Bread Pudding with "Eggnog" Rum Sauce  
Pecan Pie with Whipped Cream and Espresso Sauce  
Chocolate Ganache Cake with Chocolate Fudge Sauce  
Tiramisu with Chocolate Curls

### **Trio of Miniature Desserts \*add \$3.00**

Dark Chocolate Mousse Cake with Raspberries, Pumpkin Crème Brûlée,  
Florentine Cup with Raspberry Sorbet





## *Under the Mistletoe Plated Menu*

**Lunch \$40.00/Dinner \$45.00**

*Buffet add \$5.00 (Choice of one appetizer, two entrees, two sides and three desserts)*

*Our Holiday Menus Include Choice of One Salad, One Entrée, One Dessert, Warm Rolls and Creamy Butter Served with Freshly-brewed 100% Arabica Coffee, Decaffeinated Coffee, Selection of Premium Hot and Iced Tea*

### **Appetizer**

**(Choice of Two)**

White Bean Soup with Wild Mushrooms and Crispy Prosciutto

Jumbo Lump Crab Cake, Remoulade, Corn Relish

Roasted Pear Salad with Mesclun, Pomegranate, Walnuts, Bleu Cheese, Red Wine Vinaigrette

Grilled Artichoke Salad, Arugula, Cured Olives, Potato Vinaigrette

Spinach, Baby Kale and Tomato Salad with Manchego Cheese, Roast Peppers, Red Wine Vinaigrette

Grilled Portobello, Arugula, Roasted Bell Peppers, Goat Cheese, Balsamic Vinaigrette Bibb Lettuce, Herb Dressing

### **Entrée**

**(Choice of Two)**

Traditional Roasted Turkey with Chestnut Stuffing, Creamed Corn Tartlet

Maple-Yam Purée, Roasted Potatoes, Haricot Vert, Cranberry Sauce and Giblet Gravy

Prime Ribs of Beef, Au Jus, Horseradish Cream

Roasted Jidori Chicken Breast, Mushroom Risotto, Baby Spinach, Pan Sauce

Grilled Salmon with Artichokes, Swiss Chard and Chardonnay Butter Sauce

Roasted Wild Sea Bass, Cous cous Tomato, Artichoke, Olives and Basil

Grilled Fillet of Beef with Asparagus, Baby Carrot, Garlic Mashed Potato

Cabernet-Truffle Sauce

### **Dessert**

**(Choice of Two)**

Apple Cobbler with Vanilla Bean Ice Cream

Pumpkin Crème Brûlée with Chocolate Biscotti

Pecan Pie with Whipped Cream and Espresso Sauce

Chocolate Ganache Cake with Chocolate Fudge Sauce

Bread Pudding with "Eggnog" Rum Sauce

### **Trio of Miniature Desserts \*add \$3.00**

Dark Chocolate Mousse Cake with Raspberries, Pumpkin Crème Brûlée,

Florentine Cup with Raspberry Sorbet



## Winter Wonderland Plated Menu

**Lunch \$60.00/Dinner \$65.00**

*Buffet add \$5.00 (Choice of one appetizer, two entrées, two sides and our premium holiday dessert display)*

*Our Holiday Menus Include Choice of One Salad, One Entrée, One Dessert, Warm Rolls and Creamy Butter.*

*Served with Freshly-brewed 100% Arabica Coffee, Decaffeinated Coffee, Selection of Premium Hot and Iced Tea*

### **Appetizer**

**(Choice of Two)**

Lobster Chowder, Sweet Potato, Corn, Leeks  
Oysters on the Half Shell, Mignonette, Cocktail Sauce  
Pumpkin Ravioli with Brown Butter, Swiss Chard and Reggiano  
Smoked Salmon with Corn Cakes and Caviar  
Soft Polenta with Sautéed Shiitake, Black Trumpet and Porcini Mushrooms  
Chilled ½ Poached Lobster Cocktail Sauce  
Peking Duck Pancake with Oriental Slaw and Hoisin Dressing  
Harvest Salad with Apples, Walnuts, Grapes, Fennel, Point Reyes Bleu Cheese

### **Entrée**

**(Choice of Two)**

Roasted Diestel Organic Turkey with Truffle Brioche Stuffing, Haricot Vert & Asparagus Medley, Creamed Corn  
Tartelette Cranberry Relish, Giblet Gravy  
Honey Truffle Scented Scottish Salmon, Swiss Chard, Tangerine Butter Sauce, Balsamic  
Branzino, Salsa Cruda, Couscous, chard, Tomato Relish, Fennel Beurre Blanc  
Veal Loin Medallions with Fettucine, Winter Vegetables, Wild Mushrooms, Brandy Cream Sauce  
Prime Roasted Filet Mignon, Chanterelle and Black Trumpet, Madeira Sauce  
Diver Scallops and Langoustines, Paella Style Rice with Chicken, Sausage and Mussels  
Grilled Sonoma Lamb Chops, Port Wine and Mint Jus, Roast Fingerling Potatoes

### **Dessert**

**(Choice of Two)**

Chef Desi's Banana Cream Pie, Toasted Almonds  
Rum Baba, Candied Orange Peel, Vanilla Ice Cream  
Apple Cobbler with Vanilla Bean Ice Cream  
Pumpkin Crème Brûlée with Chocolate Biscotti  
Pecan Pie with Whipped Cream and Espresso Sauce  
Chocolate Ganache Cake with Chocolate Fudge Sauce  
Bread Pudding with "Eggnog" Rum Sauce

### **Trio of Miniature Desserts \*add \$3.00**

Dark Chocolate Mousse Cake with Raspberries, Pumpkin Crème Brûlée,  
Florentine Cup with Raspberry Sorbet





## *Holiday Hors D'oeuvres*

**Priced per Piece; Minimum of 50 pieces Required**

### **Hot Hors D'oeuvres**

#### **\$4.00**

Mini Pizzas: Vegetarian, Cheese, Pepperoni, Mushroom  
Gruyere Cheese Puffs  
Chicken Lumpia, Soy Ginger Sauce  
Chicken Pot Stickers, Soy Dipping Sauce  
Maryland Crab Cake, Mustard Sauce  
Chicken and Goat Cheese Quesadilla  
Crispy Polenta Cake, Arrabiata Sauce  
Shiitake Mushroom Risotto Cake, Light Tomato Sauce  
Chicken Satay, Peanut Sauce  
Vegetable Spring Roll  
Bacon Wrapped Dates

#### **\$4.50**

Shrimp Scampi, Lemon Garlic Butter  
Coconut Shrimp, Pineapple Mango Salsa  
Lemon-Garlic Grilled Shrimp, Lemon Sauce  
Beef Satay, Peanut Sauce  
Potato Pancake, Smoked Salmon, Caviar, Sour Cream  
Filet Mignon Skewers, Dijon Black Peppercorn Sauce  
Stuffed Mushrooms with Italian Sausage Spanakopita

#### **\$5.00**

Corn Fritters, Crab Dip  
Diver Scallop, Smoked Bacon  
Mediterranean Vegetable Tartlet  
Moo Shu Duck Pancake, Hoisin Sauce  
Maryland Crab Cake, Mustard Sauce

### **Cold Hors D'oeuvres**

#### **\$4.00**

Tomato Basil Bruschetta  
Roasted Eggplant Crostini  
Grilled Vegetable and Herb Cheese Roulade  
Goat Cheese and Tapenade on Crostini

#### **\$4.50**

Prosciutto Wrapped Asparagus on Focaccia  
Smoked Salmon Canapé Chilled Shrimp, Cocktail  
Sauce Ahi Tuna Tartare on Wonton Crisp  
California Rolls Prosciutto and Melon on Toast Shrimp  
Salad and Cucumber Crisp Pepper Beef and Goat  
Cheese Roll Seared Ahi Tuna, Daikon Slaw on Taro  
Chip Roasted Baby Artichoke on Parmigiano-  
Reggiano Crisp

#### **\$5.00**

New York Sirloin Skewers with Coconut-anchó Chili  
Dipping Sauce  
Beef Rolled with Scallions and Soy  
Prosciutto, Arugula and Goat Cheese Roll  
Crab Topped Devilled Eggs  
Artichoke and Horseradish Wrapped-New York Sirloin  
Pulled Pork Sliders



## *Displayed Hors D'oeuvres*

### **Display of Seasonal Fruits**

Selection of Sliced Fruits and Berries

**\$5.00 per Guest**

### **Display of Fresh Raw Vegetables**

With Ranch Dip and Hummus

**\$4.00 per Guests**

### **Display of Domestic and International Cheeses**

Garnished with Nuts, Fresh and Dried Fruits

Specialty Breads and Crackers

**\$6.00 per Guest**

### **Display of Artisanal Cheeses**

Garnished with Nuts, Fresh and Dried Fruits

Specialty Breads and Crackers

**\$8.00 per Guest**

### **Display of Italian Antipasto**

**Minimum of 20 Guests**

Prosciutto, Pepperoni, Genoa Salami, Buffalo Mozzarella,  
Kalamata Olives, Artichoke Hearts, Pepperoncini, Roasted Peppers, Caponata & White Bean Dip  
Crusty Italian Bread Sticks and Herb Crostini

**\$12.00 per Guest**

### **Mediterranean Antipasto**

**Minimum of 20 Guests**

Dolmas, Hummus, Baba Ghanoush, Olive Tapenade,  
Roasted Red & Yellow Peppers  
Assorted Marinated Olives, Oil & Lemon Marinated Feta Cheese  
Whole Wheat & White Pita Bread

**\$15.00 per Guest**



## Holiday Cheer Stations

(Minimum of 30 Guests)

*\*Stations Must Accompany a Buffet or guest must select a minimum of (2) Stations*

### Carving Stations

Priced per Person

Served with Choice of Starch and Seasonal Vegetable

#### Roast Rack of Lamb | \$30.00

Herb Crust & Natural Stock Reduction

#### Roast Tenderloin of Beef | \$24.00

Rolled in Cracked Black Peppercorns  
Mayonnaise, Dijon Mustard, Horseradish and Miniature  
Rolls

#### Roast Prime Rib | \$20.00

Au Jus, Horseradish & Miniature Rolls

#### Guava & Miso Barbecue Salmon | \$18.00

Papaya Relish

#### Roast Turkey Breast | \$12.00

Cranberry Sauce, Wholegrain Mustard & Mustard  
Mayonnaise, Miniature Rolls  
Required Carving Attendant \$100.00 per Attendant

### Corn Station

Corn off the Cob

(3) Choices of Butter on the Side: Garlic Butter/Herb  
Butter/Plain Butter

**\$8.00 per Guest**

### Tenderloin Station

Sliced Beef Tenderloin, Horseradish, English Mustard  
and Herbed Mayonnaise

Au Gratin Mashed Potatoes

Sautéed Asparagus with Lemon Dressing Served at  
Room Temperature

Sautéed Mushrooms, Garlic Herbs and Butter Served at  
Room Temperature

Potato Rolls on Side

**\$28.00 per Guest**

### Shrimp Scampi Station

Sautéed Shrimp with Butter and Garlic  
Airtel Rolls on the Side

**\$22.00 per Guest**

### Chilled Seafood and Raw Bar

**Minimum Display of 100 Pieces on Ice**

Snow Crab Claws

Jumbo Shrimp

Oysters on a Half Shell

Chilled Mussels

Served with Cocktail Sauce and Lemon

**\$22.00 per Guest**

*\* Inquire for our Alaskan King Crab Legs & Maine  
Lobster*

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### **Slider Station**

Prime Beef Sliders, Tomato Jam, Dijon Mayo  
Veggie Burger, Caramelized Onion, Secret Sauce  
Pulled Southern BBQ Pork, Homemade Coleslaw,  
Chef's Secret Sauce

Includes: Sliced Pickles, Tomato, Cheddar Cheese  
Sauces: Chipotle, Ketchup, Garlic Aioli, Mustard  
Includes House Made French Fries

**\$18.00 per Guest**

### **Pasta Station**

Grilled Marinated Vegetable Platter with Feta Cheese

#### **Choice of Three Pastas**

Lobster Ravioli with Lobster Sauce

Five Cheese Ravioli with Fresh Tomato Sauce

Orecchiette with Wild Mushrooms, Roasted Tomatoes,  
Olive Oil & Parmesan

Penne with Chicken, Fresh Tomatoes, Basil and  
Roasted Garlic

Spinach and Ricotta Tortellini with Pesto Sauce  
Penne Marinara with Fresh Tomatoes, Basil and  
Parmesan

Includes Bruschetta and Italian Breadsticks

**\$18.00 per Guest**

*\*Executive Chef's famous Lobster & Truffle Macaroni &  
Cheese Additional \$5.50 per Guest*

### **Asian Station**

Chinese Chicken Salad

Vegetable Spring Rolls

Chicken Pot Stickers

Shrimp Dumplings

Steamed Pork Buns

Served with Chinese Mustard & Lemon Soy Dip

Shrimp Fried Rice

Fortune Cookies

**\$17.00 per Guest**

### **Macaroni and Cheese Station**

Made to Order Creamy Homemade Macaroni and  
Cheese with a Variety of Toppings to Include Crispy  
Bacon Bits, Diced Tomatoes, Bread Crumbs, Pepper  
Jack Cheese, Cheddar Cheese, Truffle Cheese, Diced  
Ham and Mushrooms

**\$15.00 per Guest**

### **Mashed Potato Station**

Whipped Yukon Gold Potato

Crisp Bacon, Chives, Texas Gold Cheddar, Horseradish  
Crème Fraiche

Maple-Whipped Sweet Potato

Candied Pecans

Miniature Marshmallows

Candied Bacon

**\$10.00 per Guest**





## Beverage Package & Pricing

Package bars are based on consecutive hours and prices listed are a per guest basis.  
A bar rental fee of \$125.00 will be applied to all bars.

### Hosted Bars

(Priced per person)

#### Deluxe Brand

One Hour: **\$15.00**  
Two Hours: **\$23.00**  
Three Hours: **\$25.00**

#### Premium Brand

One Hour: **\$17.00**  
Two Hours: **\$25.00**  
Three hours: **\$27.00**

#### Top Shelf Brand

One Hour: **\$19.00**  
Two Hours: **\$27.00**  
Three Hours: **\$30.00**

### Champagnes

J. Roget **\$25.00**  
Grand Imperial Rose **\$30.00**  
Courtage Blanc de Blancs **\$32.00**  
Mionetto Prosecco **\$36.00**  
Veive Clicquot, Yellow Label **\$100.00**

### Additional Wines by the Bottle

Lange Twins Rose **\$28.00**  
Vista Point, Chardonnay **\$28.00**  
Clos du Bois, Chardonnay **\$30.00**  
Vista Point, Cabernet Sauvignon **\$28.00**  
Sycamore, Cabernet sauvignon **\$28.00**  
Lange Twins, Sauvignon Blanc **\$28.00**  
Dona Paola, Malbec **\$30.00**

### À La Carte Beverage Pricing

House Wine: **\$7.00**  
Soft Drinks: **\$3.00**  
Juices: **\$3.00**  
Bottle Water: **\$4.00**

#### Domestic Beer \$6.00

Budweiser, Bud Light, Coors Lite, Miller Lite,  
Michelob Ultra

#### Imported Beer \$7.00

Amstel Light, Corona, Heineken, Newcastle, Modelo

#### Deluxe Brand \$8.00

Seagram's Vodka, Seagram's Gin,  
Don Q Rum, Clan McGregor Scotch, Heaven Blvd.  
Whiskey, Sauza Giro Tequila, Christian Brothers Brandy.

#### Premium Brand \$9.00

Absolute Vodka, Bombay Dry Gin, Sailor Jerry Rum,  
Johnny Walker Red Scotch, Jack Daniel's Whiskey,  
Jose Cuervo Traditional Tequila, Courvoisier VS.

#### Top Shelf \$11.00

Grey Goose Vodka, Hendrick's Gin, Kraken Rum,  
Johnny Walker Black Scotch, Maker's Mark Whiskey,  
patron Silver Tequila, Remy Martin VSOP.

#### Cordials \$11.00

Kahlua, Amaretto Disaronno, Grand Marnier, Bailey's



## 'Tis the Season

### After Hour Treats

*Minimum Order of Two (2) Dozen per selection  
Must be served by 10:00pm*

Chef's Famous Sliders with Pepper Jack Cheese  
Burgers with Grilled Onion, Tomato, Thousand Island  
**\$36.00 per Dozen**

Quesadillas including choice of Grilled Chicken,  
Classic Cheese, or Grilled Vegetable  
accompanied with House Salsa,  
Guacamole and Sour Cream  
**\$18.00 per Dozen**

BBQ or Buffalo Chicken Wings and French Fries  
**\$16.00 per Dozen**

Grilled Cheese Triangle Sandwiches with Roma  
Tomato-Basil Soup Shots  
**\$14.00 per Dozen**

Santa's Cookies & Milk  
Airtel Plaza Cookies with Regular Milk  
& Chocolate Milk Shots  
**\$5.00 per Guest**

### Baby it's Cold Outside

Deluxe Coffee Station

Enhance Your Coffee with Chocolate Shavings,  
Flavored Vanilla & Hazelnut Syrups, Rock Candy Sticks,  
Lemon Zest, Whipped Cream, Cinnamon Sticks and  
Nutmeg  
**\$7.00 per Guest**

Deluxe Hot Cocoa Station  
Hot Cocoa with Whipped Cream, Chocolate  
Shavings, Cinnamon, and Marshmallows  
**\$4.00 per Guest**