



CITY CLUB LOS ANGELES

PRIVATE EVENT MENU



555 S. Flower Street, 51st Floor | Los Angeles, California 90071
(213) 620-9662 | cityclubla.com

*All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

Plated Breakfast

All breakfasts will include a Basket of Pastries, chilled Orange & Grapefruit juice, fresh brewed Regular & Decaffeinated Coffee and Mighty Leaf Teas

Good Morning

Organic Scrambled Eggs with Cheddar and Chives
Roasted Tomato and Roasted Breakfast Potatoes with Peppers and Onions
Fresh Fruit Martini
Choice of one: Applewood Smoked Bacon, Chicken Apple Sausage, Pork Link Sausage

\$30

Bon Jour

Choice of: Quiche Lorraine or Spinach Quiche
Lyonnais Potatoes & Tomato Au Gratin
Fruit Macedoine
Choice of one: Applewood Smoked Bacon, Chicken Apple Sausage, Pork Link Sausage

\$32

Buenos Dias

Huevos Rancheros with Scrambled Eggs, Black Beans, Ranchero Sauce and Queso Fresco
Corn Tortillas, Sour Cream and Guacamole
Cocktail de Fruta Fresca
Choice of one: Applewood Smoked Bacon, Chicken Apple Sausage, Pork Link Sausage

\$31

Buon Giorno

Mushroom, Spinach and Asiago Cheese Frittata with Asparagus
Roasted Rosemary-Thyme Potatoes, Parmesan Crusted Tomato
Fruit Insalata
Choice of one: Applewood Smoked Bacon, Chicken Apple Sausage, Pork Link Sausage

\$31



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Breakfast Buffet

City Club Continental Breakfast

Chilled Orange & Grapefruit Juice
Whole Bananas, Market-Fresh Fruit and Berries
Low-Fat Plain and Flavored Yogurt with Raisins and Granola
Butter Croissants, Assorted Muffins and Danish
Regular and Decaffeinated Coffee
Assorted Mighty Leaf Teas

\$28

City Club Executive Breakfast

Chilled Orange & Grapefruit Juice
Whole Bananas, Market-Fresh Fruit and Berries
Low-Fat Plain and Fruit Yogurt with Raisins & Granola
Organic Scrambled Eggs with Cheddar and Chives
Roasted Breakfast Potatoes with Peppers and Onions
Applewood Smoked Bacon & Breakfast Pork Link Sausage
Butter Croissants, Assorted Muffins and Danish
Regular and Decaffeinated Coffee
Assorted Mighty Leaf Teas

\$36

BREAKFAST ENHANCEMENTS

Enhancements are available for purchase only in conjunction with the breakfast buffet

Assorted Bagels, cream cheese	\$48 per dozen
Brioche French Toast, Candied Walnuts, Maple Syrup	\$8 per person
Steel Cut Oatmeal, Golden Raisins, Brown Sugar, Almonds	\$7 per person
Assorted Cold Cereals, Whole, 2% and Skim Milk	\$7 per person
Chicken Apple Sausage	\$4 per person
Buttermilk Pancakes, Whipped Butter, Maple Syrup	\$7 per person
Smoked Salmon, Bagels and Cream Cheese	\$12 per person
Belgian Waffles, Maple Syrup, Strawberries, Whipped Cream	\$8 per person

A LA CARTE BREAKFAST ITEMS

Assorted Individual Flavored Yogurt	\$4 per each
Yogurt, Berries and Granola Parfaits	\$6 per each
Croissants, Muffins, Danish	\$38 per dozen
Whole Fresh Fruit	\$2.50 each
Sliced Seasonal Fruit & Berries	\$10 per person
Freshly Brewed Coffee	\$60 per gallon
Chilled Orange & Grapefruit Juice	\$50 per gallon

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Build Your Own Break

Choose any three item \$18 per person

Choose any four item \$22 per person

Choose any five item \$26 per person

10 Person Minimum

Fruity

Fresh Fruit Kabobs, Honey-Yogurt Dip

Sliced Fruit and Market-Fresh Berries

Seasonal Fruit Smoothie Shooters

Chocolate Dipped Strawberries

Assorted Dried Fruits

Sweet

Jumbo Cookies: Chocolate Chip, Oatmeal-Raisin, Peanut Butter

Fudge Brownies and Blondies

Assorted Artisan Cupcakes

French Macarons

Traditional Italian Cookies and Biscotti

Savory

Kettle Potato Chips

House Made Tortilla Chips, Fire Roasted Salsa, Guacamole and Sour Cream

Assorted Cocktail Nuts, Granola and Energy Bars

Farmer's Market Crudités, Mediterranean Hummus, Poblano Ranch Dip

Soft Jumbo Pretzels, Grain Mustard, Cheese Dipping Sauce



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Plated Lunch

Choice of One Starter, Two Entrees, One Vegetarian and One Dessert

Final Menu and Entrée Breakdown must be given to the Club 72 hours prior to event date

Includes house-baked rolls with butter

STARTERS

SOUPS

Oven Roasted Tomato & Fennel Bisque, Brioche Croutons **\$9**

Organic Vegetable Minestrone with Tubetti Pasta **\$9**

Roasted Corn & Seafood Chowder, Cilantro Crème Fraiche **\$10**

SALADS

Farmers Market Greens, Tomatoes, Radish, Cucumber

Champagne Vinaigrette **\$10**

Caesar Salad, Shaved Parmigiano, Ciabatta Croutons **\$10**

Heirloom Tomato & Burrata Cheese, Basil Oil, Balsamic Reduction **\$10**

Greek Salad, Young Greens, Cucumber, Tomato, Feta, Herb Dressing **\$10**

ENTRÉE SALADS

Cobb Salad, Chicken Breast, Avocado, Bacon, Egg, Tomato, Blue Cheese **\$21**

Ahi Tuna Nicoise Salad, Haricot Vert, Olives, Capers, Potato, Egg, Tarragon Vinaigrette **\$23**

Char Siu Chicken Salad, Cashews, Crispy Wantons, Ginger Soy Vinaigrette **\$21**

ENTRÉES

All entrees are served with seasonal vegetables

Mary's Organic Chicken Breast, Whipped Yukon Gold Potatoes, Rosemary Sauce **\$27**

Gremolata Crusted Chicken, Roasted Fingerling Potatoes, Tomato Confit Jus **\$27**

Seared Salmon, Pearl Couscous with Roasted Tomato Sauce, Yellow Pepper Coulis **\$30**

Grilled Swordfish, Poblano Potato Hash with sweet Corn, Papaya Mango Salsa **\$29**

Flat Iron Steak, Chimichurri Sauce, Asiago-Mashed Potatoes and Malbec Wine Reduction **\$32**

Grilled New York Strip, Blue Cheese Fingerling Potato Puree, Bordalaise Sauce **\$34**

Gluten Free Eggplant Parmesan, Parmigiano, Pomodoro Mozzarella, Basil **\$26**
Portobello Mushroom Ravioli, Porcini & Cream Reduction, Tomato Concasse Peas **\$26**

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DESSERTS

New York Style Cheesecake, Seasonal Berries **\$12**

Tiramisu **\$12**

Chocolate Truffle Mousse **\$12**

Tres Leches **\$12**

Fresh Fruit Tart **\$12**

Chocolate Fondant **\$12**

Mixed Berries Garnished with Mint **\$12**



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Lunch Buffet

All Lunch Buffets include Ice Tea, Coffee and Premium Tea Service

Based on 1 hour of service. Fewer than 20 Guests require a \$125 Service Fee

Deli Board

Mixed Field Greens, Grape Tomatoes, Cucumber, Mushrooms and Two Dressings

Gemelli Pasta Salad, Pesto, Sun Dried Tomatoes, Olives, Artichokes, Parmesan City Club Coleslaw, House Made Potato Chips

Rosemary Ham, Roasted Turkey, Roast Beef, Genoa Salami

Swiss, Pepper Jack, Provolone and Cheddar Cheese

Grilled Onions with Thyme-Balsamic Vinaigrette, Tomatoes, Bib Lettuce, Pickles

Dijon Mustard, Mayonnaise and Herb Aioli

Assorted Sliced Artisan Breads

Seasonal Sliced Fresh Fruits, Cookies and Brownies

Pre-made sandwiches upon request – selection of two proteins

\$39

Olvera Street

Tortilla Soup with Cilantro Sour Cream

Mixed Baby Greens, Roasted Corn and Pepper Relish, Fried Tortilla Strips

Roasted Achiote Chicken

Ancho Marinated Flank Steak

Peppers, Onions, Lettuce and Cheddar Cheese

Warm Corn and Flour Tortillas

Spinach and Mushroom Enchiladas with Green Tomatillo Sauce

Borracho Beans and Spanish Rice

Traditional Caramel Flan and Tres Leches Cake

\$42

Tuscany on Flower Street

Minestrone with Tubetti Pasta

Tomato and Fresh Mozzarella Caprese Salad

Pearl Couscous Salad with Pesto Vinaigrette

Grilled Farmer's Market Vegetables

Chicken Scaloppini with Marsala and Mushroom Sauce

Chianti Wine Braised Beef Short Ribs

Rosemary-Thyme Roasted Fingerling Potatoes

Sautéed Organic Zucchini and Baby Carrots

Assorted Mini Ciabatta Bread

Fresh Sliced Seasonal Fruit

Tiramisu' and Hazelnut Nocciola Cake

\$46

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Hors d'Oeuvres

20 piece minimum order per item

Chilled Tray Passed or Displayed Selections

Tomato and Bocconcini Skewer	5
Cabrales Stuffed Piquillo Pepper	5
Red Quinoa Tabouli on Cucumber	5
Tuna Tartar and Avocado Mousse Mini Cone	6
Caponata and Aged Ricotta Bruschetta	5
Marinated Mushroom and Artichoke Crostino	5
Antipasto Brochette	5
Cilantro Lime Lobster Ceviche Spoon with Mango	6
Smoked Salmon Mousse and Citrus Crème Fraiche Cornet	6
Gazpacho Shooter	5
Shrimp Shooter, Tequila Cocktail Sauce	6
Prosciutto & Melon	5
Kimchi Deviled Eggs	5

Hot Tray Passed or Displayed Selections

Crab Cakes, Tarragon Citrus Aioli	6
Chili-Lime Chicken Kebob	5
Vegetable Spring Roll with Spicy Sweet & Sour Sauce	5
Lamb Lollipop, Mint Lamb Jus	7
Steak Churrasco Skewer, Chimichurri	6
Miso Seabass on a Spoon	6
Gorgonzola and Cranberry Puff	5
Thai Peanut Chicken Satay	5
Spanokopita	5
Truffled Mini Grilled Cheese	5
Ginger Hoisin Filet and Scallion Tart	6
Fig and Mascarpone Phyllo Purse	5
Chicken Empanadas, Chipotle Crema	5



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Market Displays

Must be ordered for full guest count or as an enhancement to a three course meal

15 person minimum

Sliced Fresh Fruit

Seasonal Berries

\$9

Fresh Vegetable Crudities

Please select two dipping sauces

Blue Cheese and Walnut

Chipotle Aioli

Herb Buttermilk

Roasted Garlic Hummus

Tzatziki

\$11

Cheese Board

Assorted Local and Imported Cheeses

Quince Paste

Grapes, Berries and Nuts

Crackers and Artisan Breads

\$15

Antipasto Misto

Assorted Charcuterie and Italian Cheeses

Grilled and Pickled Vegetables

Whole Grain Mustards

Lavash and Artisan Breads

\$14

Sushi & Sashimi – 20 person minimum

Served with Soy Sauce, Wasabi and Pickled Ginger

\$30

Ocean - 50 person minimum

King Crab Legs, Iced Jumbo Shrimp, Shucked Oysters

Mignonette, Cocktail Sauce, Tabasco, Lemons

\$38

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Carving & Specialty Stations

Must be ordered for full guest count or as an enhancement to a three course meal

30 person minimum | \$150 Chef Attendant Fee

Ras El Hanout Spiced Leg of Lamb

Yogurt Cucumber and Mint Raita

Moroccan Harissa

\$30

Herb de Provence Crusted Beef Prime Rib

Ciabattina Rolls

Horseradish Cream

Chimichurri

\$32

Peppercorn Crusted Beef New York Strip Loin

Green Peppercorn Sauce

Asiago Pull-Apart Rolls

Horseradish-Mascarpone Cream

\$34

Rosemary-Thyme Beef Tenderloin

Sauce Bordelaise

Dijon Mustard

Brioche Petit Bun

\$36

Roasted Salmon

Lemongrass-Chablis Reduction

House made Tartar Sauce

\$29

Sesame Crusted Seared Ahi Tuna

Ponzu Sauce

Wakame Salad

Wasabi & Pickled Ginger

\$33



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City Club Pasta Station

Lobster Ravioli with Saffron Crème
Short Rib Tortelloni with Porcini Mushroom Alfredo
Four Cheese Agnolotti with Sicilian Pomodoro Sauce
Warm Garlic Bread

\$29

Olvera Street Nacho Bar

Grilled Marinated Flank Steak, Achiote Chicken
Beer Braised Pinto Beans
Shredded Jack Cheese
Guacamole, Salsa & Sour Cream
Jalapenos and Green Onions
House made Tortilla Chips

\$28

Slider Station

Kobe Beef Sliders with Cheddar Cheese and Caramelized Onions
Pulled Pork Sliders
Chicken Parmigiana Sliders
House made French Fries
Coleslaw

\$29

Create Your Own Salad Station

Crisp Farmers Market Lettuces
Cherry Tomatoes, Cucumbers, Shredded Carrots, Green Beans, Garbanzo Beans, Olives, Caramelized Walnuts, Sunflower Seeds, Cheddar Cheese, Blue Cheese and Parmesan Cheese, Ciabatta Croutons, Marinated Julienne Chicken Bacon Crumbles and Julienne Turkey
Ranch, Balsamic and Caesar Dressing

\$24

Dessert Station | Choice of Three

Mini Fruit Tarts, Mini Cupcakes
French Macarons, Pastry Pops
Miniature Cheesecakes, Assorted Italian Cookies
Petit European Patisserie

\$19

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Plated Dinner

Choice of One Starter, Two Entrees, One Vegetarian and One Dessert

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Includes house-baked rolls with butter

STARTERS

APPETIZERS

Lobster Ravioli, Saffron Sauce, Honshimenji Mushrooms, Pea Tendrils, Peas
\$21

Kobe Beef Ravioli, Marsala Reduction, Honshimeji Mushrooms, English Peas
\$18

Dungeness Crab Cake, Whole Grain Mustard Sauce, Celery Salad **\$20**

Parma Prosciutto, Mozzarella, Red Belgian Endive, Arugula, Aged Balsamic **\$18**

Day boat Scallop, Corn Succotash, Piquillo Pepper Coulis, Squid Ink Charcoal
\$19

SOUPS

Lobster Bisque, Sherry Tarragon Crème Fraiche **\$11**

Cream of Foraged Mushrooms, Parsley Pesto **\$10**

Tuscan Roasted Tomato Soup, Ciabatta Croutons **\$10**

SALADS

Heirloom Tomato and Burrata Cheese, Basil Oil, Aged Balsamic, Frisee, Rucola
\$15

Strawberry Fields, Organic Greens, Chevre, Hazelnuts, Strawberry Balsamic
Dressing **\$11**

Organic Baby Beets, Goat Cheese & Yogurt Cream, Asparagus, Almonds, Petit
Greens **\$11**

Wild Arugula, Prosciutto di Parma, Roquefort, Candied Walnuts, Sherry Dressing
\$12

Little Gem Caesar, Radicchio, Ciabatta Croutons, Teardrop Tomatoes **\$11**

Iceberg Wedge, Pecan Smoked Bacon, Tomatoes, Scallions, Blue Cheese
Dressing **\$11**



ENTRÉE

All entrees are served with seasonal vegetables

Free-Range Chicken Breast, Mascarpone Mashed Potatoes, Marsala Reduction
\$30

Chicken Florentine, Potato Confit, Madeira Jus **\$32**

Chilean Sea Bass, Poblano-Corn Potato Hash, Papaya Mango Salsa, Piquillo
Coulis **\$40**

Pan Seared Salmon, Forbidden Rice, Shiitake Medley, Grape Gastrique **\$32**

Prime Beef Short Ribs, Wild Mushroom-Black Truffle Polenta, Natural Pan Sauce
\$36

Filet Mignon, Asiago Potato Gratin, Bordelaise Sauce **\$47**

Portobello and Couscous Napoleon, Yellow Pepper Coulis **\$28**

Gluten Free Eggplant Parmesan, Parmigiano, Pomodoro Mozzarella, Basil **\$28**

Portobello Mushroom Ravioli, Porcini & Cream Reduction, Tomato Concasse,
Peas **\$30**

Quinoa & Tofu Stuffed Pepper, Zucchini, Roasted Tomato Coulis **\$28**

Herbed Prawns & Petite Filet Mignon Duet, Mascarpone Mashed Potatoes,
Bordelaise **\$56**

Chilean Sea Bass & New York Strip Duet, Wild Mushroom Risotto, Pinot Noir
Reduction **\$58**

DESSERTS

Berry Tartlet with Chantilly Cream **\$12**

Hazelnut Cake with Chocolate and Hazelnut Cream **\$12**

Napoleon with Crème Patisserie **\$12**

Mascarpone Cream with Amaretto Cookie Crumb **\$12**

Apple Tartlet **\$12**

Chocolate Delight, Chocolate Glazed Dark-Chocolate Cake **\$12**

Mixed Fruit garnished with Mint **\$12**

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Dinner Buffet

All Dinner Buffets include Ice Tea, Coffee and Premium Tea Service

Parties 20 guests or less accommodated with a \$125 service fee

30 person Minimum

Two Entrées \$75 | Three Entrées \$85

Garden Green Station to Include:

Romaine Lettuce
Organic Mixed Greens
Baby Spinach
Heirloom Cherry Tomatoes, Cucumbers, Kalamata Olives, Confit Artichokes
Blue Cheese Crumbles, Parmigiano, Ciabatta Croutons, Crispy Bacon, Walnuts
Caesar, Balsamic and Ranch Dressings
Dinner Rolls with Butter

SOUPS *select one*

Lobster Bisque, Sherry Tarragon Crème Fraiche
Cream of Foraged Mushrooms, Parsley Pesto
Tuscan Roasted Tomato Soup, Ciabatta Croutons

ENTRÉES

Portobello Mushroom Ravioli, Porcini & Cream Reduction, Tomato Concasse Peas
Lobster Ravioli, Saffron Sauce, Honshimenji Mushrooms, Pea Tendrils, Peas
Mary's Organic Chicken Breast, Rosemary Sauce
Florentine Chicken Stuffed with Spinach, Ricotta & Mozzarella, Roasted Tomato Coulis
Chilean Seabass, Papaya Mango Salsa, Piquillo Coulis
Pan Seared Salmon, Grape Gastrique
New York Strip "Au Poivre" with Cognac Green Peppercorn Sauce
Slow Roasted Beef Tenderloin, Pinot Noir Reduction

STARCH *select two*

Asiago Cheese Potato Au Gratin
Fregola Couscous with Roasted Bell Pepper-Tomato Ragout
Roasted Garlic & Mascarpone Yukon Mashed Potatoes
Rice Pilaf
Rosemary-Thyme Roasted Marble Potatoes

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VEGETABLES *select two*

Roasted Ratatouille with Parmigiano Gratin

Herb de Provence Organic Baby Vegetable Medley

Display of Roasted Vegetables with Balsamic Syrup

Grilled Asparagus & Mushroom Medley

Creamed Bloomsdale Spinach

Patisserie Station *select three*

Assorted Petit Desserts with Mini Tarts

Miniature Cupcakes

Cheesecake Bites

Chocolate Truffles

French Macaroons



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UNLIMITED BEVERAGE STATION

\$11 per person or \$4 per each on consumption

Assorted Soft Drinks, Bottled Water, Iced Tea, Coffee and Hot Tea Service
Replenished throughout the day

CLUB SOFT BAR

2 Hours \$25 per person | \$10 per person each Additional Hour

on consumption: \$38/bottle \$10/glass | \$7 imported beer | \$6 domestic beer

WINES Marquis de la Tour Sparkling Wine

La Terre Chardonnay

La Terre Cabernet Sauvignon or Merlot

BEERS Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite,
O'Doul's, Corona, Heineken, Stella Artois

Soft Drinks and Juices

CLUB HOUSE BAR

2 Hours \$30 person | \$10 each Additional Hour

\$10 per each on consumption

VODKA Svedka

GIN Beefeater

BOURBON Jim Beam White

SCOTCH Cutty Sark

WHISKEY Seagram's 7

RUM Bacardi

TEQUILA Sauza Blue Reposado

BRANDY Christian Brother's

LIQUER Godiva Dark

WINES Marquis De La Tour Sparkling Wine

La Terre Chardonnay and Cabernet Sauvignon or Merlot

BEERS Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite,
O'Doul's, Corona, Heineken, Stella Artois

Soft Drinks and Juices



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CLUB GOLD BAR

2 Hours \$38 person | \$10 each Additional Hour
\$12 per each on consumption

VODKA	Kettle One, Stolichnaya
GIN	Bombay Sapphire, Tanqueray
BOURBON	Maker's Mark
SCOTCH	Dewar's White Label, Johnnie Walker Red, Glenlivet 12 Single Malt
WHISKEY	Jameson, Crown Royal
RUM	Myer's Dark, Captain Morgan
TEQUILA	Hornitos Reposado, Milagro Silver
COGNAC	Courvoisier VSOP
LIQUER	DeKuyper Cordials, Cointreau, Amaretto Disaronno, Frangelico
WINES	Marquis De La Tour Sparkling Wine BV Coastal Chardonnay, Robert Mondavi Cabernet Sauvignon
BEERS	Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, O'Doul's, Corona, Heineken, Stella Artois

Soft Drinks and Juices

CLUB PLATINUM BAR

2 Hours \$40 person | \$15 each Additional Hour
\$14 per each on consumption

VODKA	Grey Goose, Belvedere
GIN	Hendrick's
BOURBON	Knob Creek, Woodford Reserve
SCOTCH	Chivas 12yr, Johnnie Walker Black, Glenlivet 18yr Single Malt Macallan 12yr Single Malt, Glenfiddich 18 Single Malt
WHISKEY	Crown Royal Reserve
RUM	Flor de Cana
TEQUILA	Don Julio Anejo, Patron Silver
COGNAC	Hennessy VS, Remy Martin XO
LIQUER	Grand Marnier, Chambord, Cointreau, Baileys, Frangelico
WINES	Chandon Brut Sparkling Wine Beringer Knights Valley Cabernet Sauvignon Blanc, Robert Mondavi Merlot, Beringer Chardonnay, Chalk Hill Sauvignon Blanc
BEERS	Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, O'Doul's, Corona, Heineken, Stella Artois

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