

CATERING MENU



**Hilton
Garden Inn**®

1309 West Rancho Vista Blvd. • Palmdale, CA 93551
1-661-998-2000 • www.palmdale.hgi.com

WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Palmdale we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn Palmdale!

Efrain David

Director of Sales



PLATED BREAKFAST

All Plated Breakfasts include an Assortment of Fresh Baked Goods, Orange Juice, Freshly Brewed Coffee, and International Hot Teas (*Minimum of 15 Guests*)



Breakfast Burrito 12.95 per person

Flour Tortilla with Scrambled Eggs, Sausage or Bacon, Cheddar and Jack Cheeses, House Salsa, and Pico de Gallo. Served with Breakfast Potatoes

Spinach & Cheese Quiche 12.95 per person

Served with Homemade Pico de Gallo, Baked Roma Tomato, Turkey Bacon, Breakfast Potatoes and Freshly-cut Fruit

HGI Breakfast 13.95 per person

Scrambled Eggs topped with Cheddar Cheese served with Crispy Bacon, Ham or Sausage Links and Breakfast Potatoes

Sweet Crepes 14.95 per person

Sweet Cream Cheese filled Crepes topped with Strawberries and served with Crispy Bacon, Sausage Links, and Breakfast Potatoes

Cinnamon French Toast 15.95 per person

Warm French Toast topped with Seasonal Berries and served with Maple Syrup, Crispy Bacon, Sausage Links, and Breakfast Potatoes

Belgium Waffle 16.95 per person

Belgium Waffles topped with Seasonal Berries. Served with Maple Syrup, Crispy Bacon, Sausage Links and Freshly-cut Fruit



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

BREAKFAST BUFFETS

All Breakfast Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and International Teas (*Minimum of 15 Guests*)



Garden Continental Breakfast

10.95 per person

- Assortment of Juices
- Hand-cut Seasonal Fresh Fruit
- Baked Breakfast Breads, Buttery Croissants, Danishes, and Muffins with Butter and Assorted Preserves
- Assorted Bagels with Cream Cheese

The Traditional

14.95 per person

- Assortment of Juices
- Hand-cut Seasonal Fresh Fruit
- Baked Breakfast Breads, Buttery Croissants, Danishes, and Muffins with Butter and Assorted Preserves
- Fluffy Scrambled Eggs, Sausage Links, Crispy Bacon and Home Fried Potatoes

Omelet Station

16.95 per person

- Assortment of Juices
- Hand-cut Seasonal Fresh Fruit
- Baked Breakfast Breads, Buttery Croissants, Danishes, and Muffins with Butter and Assorted Preserves
- Your own Omelet Made-to-Order with Fresh Tomatoes, Mushrooms, Onions, Diced Peppers, Ham, Bacon, Sausage, Salsa, Shredded Jack and Cheddar Cheese

Belgium Waffle Station

add 3.95 per person

- Fresh Belgium Waffles Made- to-Order
- Served with Warm Maple Syrup, Butter, Fresh Strawberries, Blueberries, Walnuts, Chocolate Chips, and Whipped Cream

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

MORNING & AFTERNOON BREAKS

Breaks include Assorted Juices and Mineral Water, Freshly Brewed Coffee, Decaffeinated Coffee and International Teas



The Basics

7.50 per person

- Assorted Mineral Waters & Sodas
- Freshly Brewed Coffee (Caffeinated & Decaffeinated)
- Iced Tea & International Hot Teas

Cookie Monster

9.95 per person

Freshly Baked Gourmet Cookies & Deluxe Brownies

Healthy Choice

9.95 per person

- Hand-cut Fresh Fruits & Whole Seasonal Fruits
- Yoplait Yogurt served with a side of Trail Mix
- Fresh Vegetables with Ranch Dressing

Fiesta Time

9.95 per person

Crisp Tortilla Chips with Homemade Salsa & Guacamole

Jet Hawk Stadium

10.95 per person

- Freshly Popped Butter Flavored
- Popcorn Bagged Peanuts
- Hot Jumbo Pretzels with Spicy Mustard
- Assorted Candy Bars

The Executive Antelope Valley Break Package

16.95 per person

Freshly Brewed Coffee (Caffeinated & Decaffeinated)
Iced Tea & International Hot Teas

Early Morning

Assorted Freshly Baked Muffins
Buttery Croissants & Breakfast Breads
Assorted Fruit Juices
Whole Fruit Basket

Mid- Morning

Assorted Sodas & Mineral Water

Afternoon

Full Refresh on all Beverages

Your Choice of Two:

Seasonal Fresh Fruit Display
Assorted Cookies
Fresh Vegetable Crudités with Dip

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

REFRESHING ENHANCEMENTS

Beverages

Freshly Brewed Coffee (Caffeinated & Decaffeinated)	
Assorted Hot Teas	30.00 per gallon
Iced Teas	30.00 per gallon
Assorted Snapple Juices & Bottled Iced Tea	3.25 per bottle
Assortment of Canned Sodas	2.00 per can
Assorted Sparkling & Mineral Waters	3.00 each bottle
Orange, Cranberry, or Grapefruit Juices	18.00 per carafe
Fruit Punch or Lemonade	19.00 per pitcher



Afternoon Pick Me Ups

Mini Buttery Croissants, Assorted Muffins, Pastries or Donuts	22.00 per dozen
Freshly Baked Gourmet Cookies	22.00 per dozen
Deluxe Brownies	26.00 per dozen
Assorted Bagels with a Selection of Flavored Cream Cheeses	28.50 per dozen
Jumbo Soft Pretzels with Mustard	2.50 each
Popcorn	15.00
Salted Peanuts	18.00
Tortilla Chips with Salsa	18.00
Deluxe Mixed Nuts	20.00



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

PLATED LUNCHESES

Fresh Salads & Sandwiches

Plated Lunches include Assorted Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, International Teas and Iced Tea, and Chef's Selected Dessert



Chicken Caesar Salad 14.95 per person

Marinated and Grilled Chicken served over Crisp Romaine tossed with Creamy Caesar Dressing, Shaved Parmesan and Garlic Croutons

Simple Caesar 11.95 per person

With Substitute Salmon 17.95 per person

Spinach Salad 14.95 per person

Baby Spinach with Sweet Red Onion, Gorgonzola Crumbles, Cherry Tomatoes, Spiced Walnuts, and Balsamic Dressing

With Grilled Chicken 17.95 per person

With Salmon 18.95 per person

With Tri-tip Steak 19.95 per person

California Cobb Salad 16.95 per person

California Avocados, Sliced Red Onion, Juicy Tomatoes, Crisp Smoked Bacon and Crumbled Gorgonzola Cheese with Bleu Cheese Dressing

Pan Pacific Chicken Salad 17.95 per person

Grilled Chicken Breast, Fresh Oriental Vegetables and Crisp Greens with Napa Cabbage tossed in Thai Chili Dressing and Wonton Noodles

Veggie Wrap 14.95 per person

Grilled Eggplant, Zucchini, Roasted Peppers wrapped in a tortilla with Hummus, Goat Cheese, and Alfalfa Sprouts Served with Seasoned Steak Fries

Grilled Tuscan Chicken Sandwich 15.95 per person

Grilled Chicken Breast with Roasted Peppers, Onions, Tomatoes and Mozzarella Cheese on Focaccia Bread Served with Seasoned Steak Fries

Croissant Sandwich 16.95 per person

Oven Roasted Turkey Breast or Ham and Muenster Cheese on Buttery Croissants Served with Pasta Salad

Portabella Mushroom Sandwich 16.95 per person

Marinated and grilled Whole Portabella Mushroom, topped with Swiss Cheese, Baby Greens, Black Pepper Corn Dressing on a Sesame Seed Bun *(Vegetarian Friendly)* Served with Pasta Salad

Black and Bleu 18.95 per person

Thin Sliced New York Steak with Caramelized Onions, Gorgonzola Crumbles, and Garlic Aioli on a Ciabatta Bun Served with Seasoned Steak Fries

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

THEMED LUNCHEON BUFFETS

Luncheon Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, International Teas and Iced Tea, and Chef's Selected Dessert (*Minimum of 20 Guests*)



Tour of Italy

17.95 per person

Caesar Salad

Linguini and Penne Pasta served with Marinara and Alfredo Sauce

Served with Sausage and Grilled Chicken

Sautéed Squash and Zucchini in Olive Oil and Fresh Italian Herbs

Warm Garlic Bread

Add \$3.00 per guest for Grilled Shrimp



Chili Buffet

17.95 per person

Tossed Green Salad

Beef Red Chili

Vegetarian Green or Red Chili

Accompanied By: Cheddar Cheese, Onions, Green Onions
and Hot Sauces

Corn Bread Squares

Fruit Salad



On the Border

18.95 per person

Tortilla Garden Salad

Multi Colored Chips served with Salsa

Beef and Chicken Fajitas with Sautéed Onions and Peppers

Accompaniments: Warm Flour and Corn Tortillas, Guacamole,
Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded
Cheddar Cheese, Sour Cream

Cheese Enchiladas

Spanish Rice

Refried Beans

Add \$3.00 per guest for Cilantro Lime Shrimp

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

THEMED LUNCHEON BUFFETS

Luncheon Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, International Teas and Iced Tea, and Chef's Selected Dessert (*Minimum of 20 Guests*)

Soup, Salad, Sandwich Bar 15.95 per person

Choice of Creamy Broccoli and Cheese, Chicken Noodle or Yukon Gold Potato Soup

Tossed Garden Salad with Dressings and Croutons

Pasta Salad

Deluxe Deli Platter – Turkey, Ham and Roast Beef

Assortment Sandwich Accompaniments - lettuce, onion, tomato slices, pickles, relish, mayo and mustard

Sliced Sandwich Bread Tray



Slider Bar 16.95 per person

2oz Grilled Chicken Breasts

BBQ Pulled Pork

Miniature Hamburger Buns

Sliced Cheddar Cheese and Swiss Cheese

Red Onions and Pickles

Coleslaw

Asian Fusion 18.95 per person

Wonton Salad

Beef and Vegetables

Fried Rice or Steamed Rice

Orange Chicken

Vegetarian Chow Mein



LUNCHES TO-GO

Lunch on the run? Try our selections of Fresh Sandwiches in a convenient ready-to-go container. All Boxed Lunches are served with Bagged Potato Chips or Seasonal Whole Fruit, Freshly Baked Gourmet Cookie, Bottled Mineral Water or Canned Soda

Puebla 13.95 per person
Sliced Avocado, Red Bell, Crisp Lettuce, Tomato, and Cilantro Mayo (*Vegetarian Friendly*)
Served with Red Potato Salad

Picnic 14.95 per person
Virginia Baked Ham with Swiss Cheese and Dijon Mustard
Served with Coleslaw

Bistro 16.95 per person
Shaved Roast Beef and Boursin Cheese
Served with Pasta Salad

Corner Market 16.95 per person
Grilled Chicken Sandwich with Honey Mustard, Mozzarella and Sliced Tomato
Served with Coleslaw

Brasserie 17.95 per person
Roasted Turkey and Brie, Sweet Red Onion and Spinach
Served with Potato Salad

Charlotte 18.95 per person
Smoked Pulled Pork with Honey BBQ Sauce on a Hoagie Roll
Served with Pasta Salad



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

PLATED LUNCHESES

Luncheon Entrées are served with Market Fresh Vegetables and Starch Accompaniment, Choice of Garden Salad or Caesar Salad, Rolls with Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee, International Teas and Iced Tea, and Choice of one Dessert

Entrées

Grilled Eggplant Pomodoro

16.95 per person

Marinated and Grilled Eggplant Medallions topped with Spicy Pomodoro Sauce (*Vegetarian Friendly*)

Penne Arrabiata

17.95 per person

Penne Pasta tossed with Grilled Chicken, Fresh Basil in Marinara Sauce (*No additional starch provided for this dish*)

Chicken Creole

19.95 per person

Grilled Chicken with Tomato, Green Bell, and Mushrooms in a Cream Sauce

Smothered Chicken

20.95 per person

Chicken Breast topped with Your Choice of Fresh Tomato and basil bruschetta, Roasted corn and black bean salsa, or Barbecue and caramelized onions

Fillet of Salmon

23.95 per person

Tender Fillet of Salmon slow-roasted and served with Lemon-Thyme Beurre Blanc

Petite Filet Mignon

25.95 per person

4oz Cut wrapped with Bacon and served with Port Reduction

Salad

Mixed Green Salad
Caesar Salad

Starch Choice

Roasted Potato	Sticky Rice
Mashed Potato	Rice Pilaf
Steak Fries	Pasta Marinara
Potato Chips	Fried Rice
Baked Potato	Roasted Sweet Potato

Dessert

New York Cheesecake with Strawberry Sauce
Tiramisu
Chocolate Cake
Carrot Cake
Strawberry Shortcake
Dutch Apple Pie
Pecan Pie
Tuxedo Cake



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

DINNER: PASTA & POULTRY

Dinner Entrées are served with Market Fresh Vegetables and Starch Accompaniment, Choice of Garden Salad, Caesar Salad or Spinach Salad, Rolls with Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, and Iced Tea, and Chef's Selected Dessert



Poultry

Chicken Creole 19.95 per person

Grilled Chicken with Tomato, Green Bell Pepper, and Mushrooms in a Cream Sauce

Chicken Marsala 21.95 per person

Grilled Chicken Breast with Traditional Marsala Mushroom Sauce

Lemon Herb Chicken 21.95 per person

Marinated Chicken Breast topped with a Lemon Butter Sauce

Bone-in Orange Bourbon Glazed Chicken 23.95 per person

Bone-in split Chicken Breast brushed with an Orange Glaze

Chicken Cordon Bleu 24.95 per person

Chicken Breast stuffed with Ham and Swiss Cheese served with a Lemon Butter Sauce

Pasta

(No Extra Starch Accompaniment)

Penne Arrabiata 21.95 per person

Penne Pasta tossed with Grilled Chicken, Fresh Basil in Marinara Sauce

Without Chicken 19.95 per person

Substitute Alfredo Sauce 22.95 per person

Tortellini 22.95 per person

Grilled Herb Chicken Breast over a bed of tender Pasta Rings filled with Ricotta, Romano and Parmesan Cheeses tossed in Sundried Tomato Cream Sauce

Without Chicken 19.95 per person

Shrimp Scampi 23.95 per person

Sauté of Jumbo Shrimp, Tomato, and Green Onion over Linguini in White Wine Sauce

Sautéed Tilapia and Pasta 26.95 per person

Fillet of Tilapia sautéed with Garlic, Green and Black Olives, Roma Tomatoes and Capers over Linguini in White Wine Sauce



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

DINNER: SEAFOOD

Dinner Entrées are served with Market Fresh Vegetables and Starch Accompaniment, Choice of Garden Salad, Caesar Salad or Spinach Salad, Rolls with Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, and Iced Tea, and Chef's Selected Dessert

Tilapia with Mango Salsa 22.95 per person

Pan Roasted Tilapia topped with a Mango, Red Onion, and Cilantro Pico De Gallo

Baked Salmon 23.95 per person

Baked Salmon topped with Dill and Ginger Butter

Chili & Sage Rubbed Salmon

26.95 per person

Fillet Salmon rubbed with a Bold Chili Paste and Pan Roasted to Perfection

Grilled Prawns 27.95 per person

Prawns grilled and marinated in Garlic Oil and served with Sundried Tomato Butter

Cedar Plank Grilled Salmon

28.95 per person

Wild Caught Salmon Grilled on a Cedar Plank with Mixed Herbs

Macadamia Crusted Mahi Mahi

28.95 per person

Roasted and Crushed Macadamia Nut breaded with Mixed Herbs and topped with Wasabi Beurre Blanc

Cedar Plank Grilled Salmon

28.95 per person

Wild Caught Salmon Grilled on a Cedar Plank with Mixed Herbs

Seared Ahi

28.95 per person

Ahi blackened to rare with spicy seasoning and topped with Pineapple Teriyaki



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

DINNER: STEAK & PORK

Dinner Entrées are served with Market Fresh Vegetables and Starch Accompaniment, Choice of Garden Salad, Caesar Salad or Spinach Salad, Rolls with Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee, International Teas, and Iced Tea, and Chef's Selected Dessert

Teriyaki Beef 21.95 per person

Tender Sliced Eye of Round with Pineapple Teriyaki Sauce

Roasted Tri-tip 23.95 per person

Marinated and Slow Roasted. Served with Red Wine Au Jus, or Brown Gravy and Creamed Horseradish

Roasted Pork Loin 24.95 per person

Tender Loin on top of a Brandied Cherry Sauce

Beef Bourguignon 26.95 per person

Braised London Broil with a Red Wine Mushroom Sauce

Southwest Pork Loin 26.95 per person

Pan Roasted Pork Loin, with a Chipotle Pepper, White Corn, Red Onion, and Cilantro Salsa

Cornbread Stuffed Pork Chop 27.95 per person

Pan Roasted Pork Chop stuffed with Apple Cornbread and topped with Brown Gravy

Peppered New York Steak 30.95 per person

10oz Grilled New York Steak served with Creamy Peppered Garlic Sauce

Prime Rib Au Jus 32.95 per person

12oz Slow Roasted and Marinated in Extra Virgin Olive with Mixed herbs. Served with Red Wine Au Jus & Creamed Horseradish

Grilled Filet Mignon 34.50 per person

6oz Cut Wrapped with Bacon and topped with a Gorgonzola Port Wine Sauce



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

DINNER BUFFETS

Dinner Buffets include Fresh Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, International Teas and Iced Tea (*Minimum of 30 Guests*)

Dinner Buffet

Two Entrée	26.95 per person
Three Entrée	30.95 per person

Salads

(Choice of One)

Garden Salad, Caesar Salad or Spinach Salad

Entrées

Chicken Marsala

Grilled Chicken Breast with Traditional Marsala Mushroom Sauce

Lemon Herb Chicken

Marinated Chicken Breast topped with a Lemon Butter Sauce

Beef Bourguignon

Sautéed London Broil with a Red Wine Mushroom Sauce

Teriyaki Beef

Tender Sliced Beef with Pineapple Teriyaki Sauce

Baked Salmon

Topped with Dill and Ginger Butter



Carving Stations

Roasted Turkey Add 3.95
Oven Roasted Turkey accompanied with Cranberry Sauce and Gravy

Tri-tip Add 4.95
Accompanied with Red Wine Au Jus and Creamed Horseradish

Starches

(Choice of Two per First Entrée, One More per each Additional Entrée)

Waldorf Salad	Cole Slaw	Potatoes Au Gratin
Fruit Ambrosia	Sautéed Zucchini and Squash	Baked Potato & Condiments
Tomato Salad	Garlic Mashed Potatoes	Herb Roasted Potatoes
Cucumber Salad	Spanish, Wild, or White Rice	Fresh Seasonal Vegetables
Red Potato Salad	Roasted Red Potatoes	Creamed Spinach

Desserts

(Choice of One)

New York Cheesecake with Strawberry Sauce	Tiramisu	Chocolate Cake
Carrot Cake	Strawberry Shortcake	Dutch Apple Pie
Pecan Pie	Tuxedo Cake	Fruit Tart

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

SPECIALTY STATIONS

The Cutting Board

An additional \$75.00 will be charged for each Uniformed Attendant necessary
All Carved Items served with Assorted Dinner Breads and Appropriate Condiments

Roasted Turkey 350.00 (serves 50)
Roasted Turkey Breast with Brown Gravy and Cranberry Sauce

Smoked Pit Ham 350.00 (serves 50)
Slow Roasted Ham with Extra Virgin Olive Oil with Mixed Herbs served with Red Wine Au Jus & Creamed Horseradish

Tri-tip 450.00 (serves 50)
Marinated and Grilled Tri-tip served with Red Wine Au Jus or Brown Gravy and Creamed Horseradish

Prime Rib 475.00 (serves 50)
Slow Roasted Prime Rib with Extra Virgin Olive Oil with Mixed Herbs served with Red Wine Au Jus & Creamed Horseradish



Dessert Delights

Chocolate Fantasy 250.00 (serves 50)
Milk Chocolate Fountain with Assorted Fresh Fruit, Pound Cake, Marshmallows, Pretzels, Rice Crispy Treats and Whipped Cream

Chocolate Strawberries 30.00 (per dozen)
Luscious fresh whole strawberries dipped in rich chocolate

Cookies & Milk 175.00 (serves 50)
Assorted Freshly Baked Cookies served with Milk

Viennese Table 12.95 per person
Assorted Miniature Pastries, Cakes, Tarts and Custards

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

RECEPTION PACKAGES

Minimum of 20 guests.



The Garden Reception 18.00 per person

- Garden Vegetable Tray with Pepper Cream & Ranch Dipping Sauce
- Fresh-cut Seasonal Fruit Platter
- Choice of Chicken Pasta Salad or Potato Pasta
- Choice of Pinwheel Sandwich Display or Tea Sandwiches (chicken salad, egg salad, cucumber and dill cream cheese)
- Assortment of Cookies
- Freshly Brewed Coffee & Decaffeinated Coffee
- Iced Tea, Lemonade or Fruit Punch Bowl

The Platter 20.00 per person

- Imported & Domestic Cheeses with Crackers
- Fresh-cut Seasonal Fruit Platter
- Choice of Mini Assorted Quiche or Antipasto Supreme Salad
- Choice of Swedish or Italian Meatballs
- Chef's Selected Dessert Station
- Freshly Brewed Coffee & Decaffeinated Coffee
- Iced Tea, Lemonade or Fruit Punch Bowl



THE STARTER

Includes your choice of any Two Cold Options and Three Hot Options

Cold Hors D'oeuvres *(select two)*

- Assorted Finger Sandwiches
- Tomato Bruschetta with Mozzarella on Garlic Crostini
- Chicken Salad Tray with Assorted Crackers
- Sundried Tomato and Boursin Cheese Spread, Focaccia Points
- Vegetable Crudités with Dipping Sauces

Hot Hors D'oeuvres *(select three)*

- Boneless Buffalo Chicken Strips
 - Swedish Meatballs
 - Mini Assorted Quiche
- Chicken Satay with Peanut Sauce
 - Coconut Fried Shrimp
 - Chicken Quesadillas
- Sausage and Cheese Stuffed Mushroom Caps

25.00 per person



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

THE SOCIAL HOUR

Includes an Antipasto Display, Fresh Seasonal Fruit Display and your choice of any Three Cold Options and Four Hot Options



Antipasto Display

A Variety of Marinated Vegetables including Olives and Roasted Red Peppers. Fresh Mozzarella Cheese, Salami, and Pepperoni. Served with a variety of Crackers.

Fresh Seasonal Fruit Display

A Seasonal Fresh Fruit Platter

Cold Hors D'oeuvres *(select three)*

- Assorted Finger Sandwiches
- Tomato Bruschetta with Mozzarella on Garlic Crostini
- Chicken Salad Tray with Assorted Crackers
- Beef Tenderloin with Garlic Aioli and Crostini
- Vegetable Crudités with Dipping Sauces



Hot Hors D'oeuvres *(select four)*

- Swedish Meatballs
- Mini Assorted Quiche
- Chicken Satay with Peanut Sauce
- Beef Satay with Teriyaki Glaze
- Coconut Fried Shrimp
- Chicken Quesadillas
- Sausage and Cheese Stuffed Mushroom Caps



30.00 per person

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

A LA CARTE HORS D'OEUVRES

Price Per 50 Pieces

Cold Selections

Tomato Bruschetta with Mozzarella on Garlic
Crostini 100.00

Focaccia Points with Sundried Tomato and
Boursin Cheese Spread 135.00

Beef Tenderloin with Garlic Aioli and Crostini
175.00

Cucumber Crowns with Crabmeat Salad
175.00

Shrimp with Cocktail Sauce 175.00

Antipasto Skewers 180.00

Prosciutto Wrapped Shrimp with Basil
225.00



Hot Selections

Boneless Buffalo Chicken Strips
120.00

Swedish Meatballs 120.00

Deep Dish Mini Pizza 135.00

Mini Assorted Quiche 140.00

Chicken Satay with Peanut Sauce
150.00

Mini Crab Cakes with Cajun Remoulade
150.00

Mini Rolled Vegetable Quesadillas
150.00

Sausage and Cheese Stuffed Mushroom Caps
150.00

Coconut Fried Shrimp 175.00

Beef Satay with Teriyaki Glaze
175.00

Mini Beef Wellington 200.00

Scallops wrapped in Bacon 200.00

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

STATIONARY DISPLAY HORS D'OEUVRES

La Fiesta 175.00 (serves 50)

Tortilla Chips with Salsas and Guacamole

Seasonal Fresh Fruit Display 150.00 (serves 50)

Seasonal Fresh Fruit and Berries.

Fresh Vegetable Crudités 220.00 (serves 50)

Carrot Sticks, Zucchini, Cauliflower, Mushrooms, Celery, Radishes. Served with Pepper Cream and Ranch Dip

Italian Vegetable Platter 225.00 (serves 50)

Grilled Eggplant, Zucchini, and Yellow Squash with Marinated Mushrooms and Artichoke Hearts. Served with Shaved Pecorino Romano Cheese

Imported and Domestic Cheeses 275.00 (serves 50)

A Fine Selection of Cheeses Served with Seasonal Fresh Fruit and Berries and a Variety of Crackers



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

AUDIO VISUAL

Audio

Small Audio System and Lectern <i>(2 Speakers and 1 microphone)</i>	150.00
Large Audio System and Lectern <i>(4 Speakers and 2 microphones)</i>	200.00

Speakerphones

Speakerphone	75.00
IP Conference Phone/Saucer	150.00

Portable Screens

8" Tripod Screen	50.00
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Microphones

Wireless Handheld Microphone	65.00
Wired Microphone with Floor Stand	55.00
Podium with Microphone	75.00
Audio Patch	45.00

We offer complimentary Wi-Fi Access in all Meeting Rooms.

Presentation Aids

Whiteboard with Assorted Markers	25.00
Flipchart Easel w/Paper & Markers	25.00
Laser Pointer	10.00
AV Cart & Skirt	No Charge

Video & LCD

DVD Player	55.00
TV/DVD Player (VCR)	75.00
LCD Projector*	175.00
Multimedia LCD Projector	200.00

*Due to changing LCD Technology, projection equipment may change. Please call to confirm current equipment & prices.

Labor

Setup Charge	100.00
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Additional Equipment is Available Upon Request.

All Rates Quoted are Daily Rates



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

BAR PRICING LIST

Per Drink Bar

Well Brands	8.00
Call Brands	8.50
Top Shelf Brands	10.50
Top Shelf Premium Brands	11.50
Domestic Beer	5.50
Premium / Import Beer	6.50
House Wine	6.50
Premium Wine	8.00 & up
House Sparkling Wine	26.00 /btl
Sparkling Apple Cider	15.00 /btl
Assorted Soda / Bottled Water	2.50



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

POLICIES & PROCEDURES

1. Banquet Gratuity and Tax:

All Food & Beverage items are subject to 19% Banquet Gratuity and 9.00% Sales Tax. These rates are subject to change.

2. Menu Selection and Guarantee of Attendance:

Menu selection must be received at least five (5) business days prior to the official program date. Guarantee of attendance for food and beverage purposes must be received by the hotel at least seventy-two (72) hours prior to the event. If menu selection or guarantee of attendance is not received within the above deadlines, the following surcharges will apply:

Less Than Seventy-Two Hours – 35% Up-charge

Less Than Forty-Eight Hours – 45% Up-charge

Less Than Twenty-Four Hours - 65% Up-charge

3. Menu Cancellation:

If a guaranteed menu selection is cancelled, the following charges will apply:

Cancellation of a confirmed menu:

Twenty-Four (24) – Forty-Eight Hours (48) prior to the scheduled event: 60% of the Total Bill.

Within Twenty-Four Hours (24) prior to the scheduled event: 100% of the Total Bill.

4. Room assignments are determined by the number of people and are subject to change with notification into a comparable size room.

5. If there is a change in room set up on the day of the event, a \$2.00 per person labor charge will be assessed and added to the banquet check.

6. All decorations that involve candles must be approved by the Los Angeles County Fire Department. The hotel will not permit affixing of anything to the walls, floors or ceilings in the rooms with nails, staples, hot glue or tape unless approved by the Hotel Management in advance.

7. Standards linens are available in a number of color choices. Other options may be rented at an additional cost.

8. Audio/Visual equipment rentals are available upon request at an additional cost.

A Surcharge will be assessed on all Audio Visual orders placed less than 72 hours prior to the scheduled event. Late charges are as follows:

Less than Seventy-Two Hours - 35% Up-charge

Less than Forty-Eight Hours - 45% Up-charge

Less than Twenty-Four Hours - 65% Up-charge

The following charges will apply if a confirmed Audio Visual Order is cancelled:

Twenty-Four Hours (24) - Forty-Eight Hours (48) prior to scheduled meeting or event - 60% of the Total Audio Visual Order.

Less than Twenty-Four Hours (24) prior to scheduled meeting or event – 100% of the Total Audio Visual Order.

9. The hotel reserves the right to have control over the volume levels of your group in the event the noise affects other hotel guests or groups. All music functions must end by 11:00pm.

10. It is the client's responsibility to make arrangements and pay for the expense of shipping items to and from the hotel. The Catering Office must be notified in advance to assure acceptance of these items. Storage fees may apply based on size and duration of stored items.

11. The hotel is not responsible for any lost, stolen or damaged items left in the hotel prior to, during or following your function.

12. The client agrees to be responsible for any damage done to the premises during the period of time the meeting/banquet rooms are under their control or under the control of any independent contractor hired by the client.

13. Entrees selections are limited to one choice, the most two with exceptions of buffets/combination entrees . In the event the third entrée is requested, a \$2.00 per person service charge will be assessed.

14. Cakes are allowed to be brought in from a licensed bakery within two hours prior to the event. Cake Cutting Service Fee is \$3.50 per person. This fee may be waived if cake cutting service is included within an entrée.

A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

