

luncheon



luncheon

plated luncheon

Lunch includes three courses, served with artisanal breads, La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas. Please select a first course or soup and dessert to compliment your entrée selection.

first course | select one

Harvest Salad, *Butter and Frisée Lettuces, Orchard Fruit, Candied Pecans, Crumbled Blue Cheese, Apple Vinaigrette Dressing*

Caesar Salad, *Baby Little Gem Lettuce, Parmesan Croutons, Anchovy Dressing*
(add Lobster 12 per person)

Roasted Beets, *Burrata, Grapefruit, Pistachios, Micro Greens*

Tuna or Beef Carpaccio, *Arugula, Extra Virgin Olive Oil, Pine Nuts*

Dungeness Crab Cake, *Frisée, Cherry Tomatoes*

soups | select one

annual offerings

Roasted Cauliflower

Lamb Barley *with Root Vegetables*

Wild Mushroom Soup, *Truffle Brioche Croutons*

Lobster Bisque (add 9 per person)

seasonal offerings
spring

Minestrone

English Pea *with Smoked Salmon*

Asparagus *with Shiitake Mushrooms
and Roasted Hazelnuts*

summer

Sweet Corn

Heirloom Tomato

with Goat Cheese and Basil

autumn & winter

Butternut Squash

Sage Brioche Croutons and Saba

Celery Root Veloute

Dungeness Crab and Green Onions
(add 9 per person)

luncheon

plated luncheon

- continued -

entrée salads

Chicken Cobb Salad, *Chopped Egg and Blue Cheese*

52 per person

Caesar Salad *with Grilled Prawns*

55 per person, Chicken 51 per person

Seared Ahi Tuna Niçoise, *Basil & Olive Oil*

58 per person

hot entrées

Garlic and Herbed Crusted Chicken Breast, *Mushroom Risotto, Grilled Asparagus*

54 per person

Sea Bass, *Oven Dried Tomatoes, Olives and Fingerling Potatoes*

62 per person

Grilled Salmon, *Lemon Butter, Pea Risotto*

57 per person

Skirt Steak, *Truffled Fingerling Potatoes, Garlic Spinach*

65 per person

Grilled Filet Mignon, *Potato Gratin, Seasonal Vegetables*

70 per person

Crispy Polenta, *Portobello Mushroom, Roasted Peppers, Seasonal Vegetables, Yellow Squash*

52 per person

Wild Mushroom Agnolotti, *Basil Butter, Cherry Tomatoes, Seasonal Vegetables*

52 per person

luncheon

plated luncheon

- continued -

dessert

Crème Brûlée, *Mixed Seasonal Berries*

Warm Chocolate Truffle Cake, *Salted Caramel Sauce, Whipped Cream*

Apple Tart, *Crème Fraîche*

Trio of Seasonal Sorbet

Seasonal Fruit Cobbler *with Whipped Cream*

Assorted Cookie and Fruit Bar Platter *(for the table)*

California Farmstead Cheese Plate, *Candied Nuts* *(add 8 per person)*

Split menu entrée selections are all charged at the highest priced selection.

Pre-selected Entrées: Three entrées may be offered via invitation and RSVP for parties with (12) or more guests. Assigned table seating is required. The quantity of each entrée and the escort card icon for each entrée, are due to the hotel (3) days prior to the event.

Tableside Ordering: Two entrée selections may be offered tableside, for events with up to (150) guests, at an additional \$15.00 per person. Two courses are required before the entrée is served. Add soup course at an additional \$8.00 per person.

luncheon

lunch buffet

Lunch Buffets are based on 1.5 hours of service.

Soup may be added to any lunch buffet for an additional 9 per person. Please see list on page 16.

market place

salads | select three

Caesar Salad, *Baby Little Gem Lettuce, Parmesan Croutons, Anchovy Dressing*

Penne Pesto Salad, *Tomato, Roasted Pepper, Mozzarella, Olives*

Greek Salad, *Tomato, Cucumber, Kalamata Olives, Aged Feta, Citrus Vinaigrette*

Fingerling Potato Salad, *Fresh Herbs*

Baby Arugula, *Pecorino, Red Onions, Whole Grain Mustard Vinaigrette*

Harvest Salad, *Butter and Frisée Lettuces, Orchard Fruit, Candied Pecans, Crumbled Blue Cheese
and Apple Vinaigrette Dressing*

Roasted Beets, *Arugula, Citrus Vinaigrette*

assorted pre-made sandwiches | select three

Roast Beef, *Red Onion, Horseradish on Country White*

Rotisserie Chicken Club *on Country White*

Smoked Turkey *and Gouda on Croissant*

Ham and Gruyere, *Dijonnaise on Sourdough*

Grilled Vegetable Wrap

Albacore Tuna Salad *on Wheat*

Pastrami *Cole Slaw, Swiss, Thousand Island on Grilled Rye*

Chicken Salad, *Dill, Currants, Walnuts on Multi Grain*

Prosciutto, *Mozzarella, Roasted Pepper, Vine Ripened Tomato and Basil on Mini Baguette*

Chicken Salad *in Lettuce Cup*

dessert

Brownies, Almond and Fruit Bars

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

60 per person

For 5 to 15 guests, please specify the quantity of each sandwich.

luncheon
boxed lunch

assorted pre-made sandwiches | select three

Roast Beef, Red Onion, Horseradish on Country White

Rotisserie Chicken Club on Country White

Smoked Turkey and Gouda on Croissant

Ham and Gruyere, Dijonnaise on Sourdough

Grilled Vegetable Wrap

Albacore Tuna Salad on Wheat

Pastrami Cole Slaw, Swiss, Thousand Island on Grilled Rye

Chicken Salad, Dill, Currants, Walnuts on Multi Grain

Prosciutto, Mozzarella, Roasted Pepper, Vine Ripened Tomato and Basil on Mini Baguette

Chicken Salad in Lettuce Cup

Packed as a boxed lunch with whole fruit, individual potato chips, bottled water and a cookie

53 per person

Please specify the quantity of each sandwich.

luncheon

lunch buffet

Lunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

the deli counter

soups | select one

Roasted Cauliflower

Lamb Barley *with Root Vegetables*

Wild Mushroom Soup, *Truffle Brioche Croutons*

Lobster Bisque *(add 9 per person)*

salads

Caesar Salad, *Baby Little Gem Lettuce, Parmesan Croutons and Anchovy Dressing*

Fingerling Potato Salad, *Crème Fraiche, Bacon, Blue Cheese and Grain Mustard*

sliced meats and cheeses

Maple Glazed Ham, Smoked Turkey Breast, Roast Beef

Gruyere, Aged Cheddar, Smoked Gouda

assorted breads and rolls

White, Wheat, Rye, Whole Grain and Brioche Rolls

served with

Little Gem Lettuce, Tomatoes, Red Onions and Cornichons

Dijon and Grain Mustards, Mayonnaise, Garlic Aioli and Horseradish

dessert

Chef's Selection of Miniature Chocolate and Fruit Tarts

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

55 per person

luncheon

lunch buffet

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farmers market salad bar

soups

(select one)

Minestrone
Chicken Noodle
Roasted Cauliflower
Artichoke
Beef Lentil

protein

(select three)

Sliced Flank Steak
Grilled Chicken Breast
Tuna Salad
Grilled Shrimp
Grilled Marinated Tofu

cheese

Blue Cheese
Goat Cheese
Feta Cheese

dressing

Olive Oil
Lemon Juice
Balsamic Vinaigrette
Red Wine Vinaigrette
Whole Grain Mustard Vinaigrette

pre-made salads

(select two)

Quinoa Salad
Three Bean Salad
German Potato Salad
Penne Pesto Salad

chopped fruit + vegetables

Cherry Tomatoes
Cucumbers
Mushrooms
Red Grapes
Red Onions
Watermelon
Radish
Julienne Peppers
Shaved Carrots
Kalamata Olives
Candied Pecans
Shaved Almonds

lettuce

(select three)

Mixed Baby Lettuces
Baby Kale
Baby Spinach
Wild Arugula

served with

Rustic Ciabatta Croutons
Assorted Artisanal Bread
Butter

dessert

Brownies and Blondies

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

72 per person

**Chef hosted stations optional at a \$175 Attendant Fee. 1 attendant per 75 guests is required.*

luncheon

lunch buffet

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santa monica beach barbeque

salads

Baby Arugula Salad, Pecorino, Red Onions, Whole Grain Mustard Vinaigrette

Baby Gem Wedge, Blue Cheese, Crumbled Bacon, Onions, Cherry Tomatoes, Blue Cheese
Dressing

Quinoa with Grilled Vegetables

from the grill

Grilled Chicken Breast with Barbecue Sauce

Hamburgers, Turkey Burgers, Veggie Burgers, White Cheddar Cheeseburgers

Kosher Beef Hot Dogs

sides

Homemade Chili, Sour Cream, Chives and Shredded Cheddar Cheese

Cole Slaw

Corn on the Cob

Home-style Potatoes

Corn Bread, Biscuits and Breads

dessert

Ambrosia Fruit Salad

Seasonal Pies and Cobblers

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

75 per person

*A chef attendant fee of \$175 will apply for real-time barbeques. 1 attendant per 75 guests is required.

luncheon

lunch buffet

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pacific edge

salads

Mixed Greens, BBQ Chicken, Bean Sprouts and Pineapple with Soy Ginger Vinaigrette

Chinese Chicken Salad

entrees

Salmon Teriyaki

Stir-Fried Orange and Garlic Chicken

Stir-Fried Asian Vegetable Medley

sides

Rice Paper Vegetable Spring Rolls

Seasonal Tropical Fruit Display to Include Pineapple, Kiwi, Mango, Papaya and Lychees

Vegetable Fried Rice

Assortment of Breads and Rolls

dessert

Green Tea Tiramisu

Almond Cookies and Dessert Bars

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

68 per person

luncheon

lunch buffet

Lunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

border south

salads

Mixed Greens with California Citrus and Jicama, Honey Cumin Lime Vinaigrette

Chipotle Caesar Salad with *Garlic Croutons*

entrees

Chicken Breast Quesadillas, *Tomatillo Sauce*

Chicken Cheese Enchiladas, *Ranchero Sauce*

Taco Bar with *Carne Asada, Shredded Cheese, Chopped Tomatoes, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Pico de Gallo and Chopped Cilantro*

sides

Corn and Flour Tortillas

Beans and Rice

dessert

Tres Leches Cake and Caramel Flan

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

71 per person

luncheon

lunch buffet

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mediterranean

salads

Greek Salad *with Romaine Lettuce, Tomato Wedges, Sliced Cucumber, Kalamata Olives, Feta Cheese and Mediterranean Vinaigrette*

Seafood Pasta Salad *with Scallops, Shrimp, Crab, Roasted Pepper Strips, Fusilli Pasta and Citrus Vinaigrette*

entrees

Grilled Chicken Breast, *Madeira and Mushroom Sauce*

Pacific Snapper *with Pesto Lemon Sauce*

Penne Pasta *with Portobello Mushrooms, Oven-Dried Tomatoes, Garlic and Basil*

sides

Fresh Fruit Salad

Parsley Potato Salad

Creamed Spinach

Assortment of Breads and Rolls

dessert

Cannoli and Tiramisu

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

73 per person

luncheon

lunch buffet

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californian

salads

Harvest Salad, *Butter and Frisée Lettuces, Orchard Fruit, Candied Pecans, Crumbled Blue Cheese and Apple Vinaigrette Dressing*

Baby Kale Salad, *Parmesan Cheese, Almonds, Lemon Chili Vinaigrette Dressing*

Couscous Salad, *Pesto, Cherry Tomatoes, Mozzarella*

entrees

Grilled Chicken Breast, *Roasted Shallots, Wild Mushrooms*

Striped Bass *with Sautéed Spinach*

Penne Pasta, *Oven-Dried Tomatoes, Spinach, Garlic, Basil*

Grilled Vegetables

sides

Pacific Shrimp *Ceviche, Lime, Cilantro, Rock Fish, Avocado*

Tortilla Chips

Fresh Sliced Seasonal Fruit

Assortment of Breads and Rolls

dessert

Assorted Seasonal Fruit Tarts

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

78 per person