



PLATED LUNCH SANDWICH AND SALAD OPTIONS

All Plated Lunch Includes Iced Tea or Lemonade and Water

SALAD OPTIONS

VEGAN BEETS & QUINOA SALAD | \$18

Red Beets, Quinoa, Wild Arugula, Orange Segments, Toasted Almonds, Red Wine Vinaigrette

GRILLED CHICKEN CAESAR SALAD | \$22

Grilled Chicken Breast, Romaine Hearts, Shaved Parmesan Cheese, Scallions, Caesar Dressing

CALIFORNIA BERRY SALAD | \$24

Grilled Chicken Breast, Cranberries, Butter Leaf Lettuce, Crispy Shallots, Caramelized Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette.

ALMOND AND CHICKEN SALAD | \$24

Shredded Chicken, Toasted Almonds, Orange Segments, Wonton Strips, Scallions, Sesame Dressing

SANDWICH OPTIONS

Served with Choice of: *Potato Chips, Potato Salad, or Asian Napa Cabbage Slaw*

CALIFORNIA BLT WRAP | \$19

Crispy Apple-Wood Smoked Bacon, Baby Spinach, Roma Tomatoes, Serrano Hummus on Sundried Tomatoes Flour Tortilla

OVEN ROASTED TURKEY ON CROISSANT | \$24

Lettuce, Roma Tomatoes, Apple-Wood Smoked Bacon, Avocado, Herb Aioli

APPLE CHICKEN CURRY SALAD ON WHOLE WHEAT BREAD | \$26

Grilled Chicken, Fuji Apples, Curry Aioli, Celery, Baby Greens on Whole Wheat Bread

MINT PESTO CHICKEN CIABATTA ROLL | \$26

Roma Tomatoes, Provolone Cheese, Arugula, Mint Pesto Aioli

ROAST BEEF AND WILD ARUGULA SANDWICH | \$26

Thinly sliced Roast Beef, Caramelized Onions, Swiss Cheese, Horseradish Cheese Spread

DESSERT | Choice of One

Mandarin Cake
New York Cheesecake
Italian Tiramisu
Chocolate Mousse Cake
Mango Mousse Cake
Wild Raspberry Sorbet
Fruit Cup

Based on a 90 Minute Service and Carries No Minimum

*Prices are per guest and are subject to change. Exclusive of 22% taxable service charge & prevailing state sales tax.
Consuming raw or uncooked meat, seafood, and eggs may increase your risk of foodborne illness*

EMBASSY SUITES BY HILTON LOS ANGELES GLENDALE
800 N. Central Avenue Glendale, CA 91203
T: 818-627-3924 | F: 818-550-1289
www.losangelesglendale.embassysuites.com



PLATED LUNCHEON

All Lunch Entrées includes:
Seasonal Vegetables, Artisanal Bread Rolls, and Butter
Iced Tea or Lemonade and Water
Choice of (1) Salad, (1) Entrée, (1) Side and (1) Dessert

FIRST COURSE

PLEASE SELECT (1) ONE

ARCADIAN GREEN SALAD

Baby Greens, Tomatoes, Shredded Carrots, White Balsamic Vinaigrette

PETITE CAESAR SALAD

Romaine Hearts, Scallions, Garlic Croutons, Creamy Caesar Dressing

CRANBERRY AND KALE SALAD

Candied Walnuts, Feta Crumbles, Dried Cranberries, Citrus-Orange Vinaigrette, Balsamic Glaze

CALIFORNIA BERRY SALAD

Grilled Chicken Breast, Cranberries, Butter Leaf Lettuce, Crispy Shallots, Caramelized Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette.

CALIFORNIA SEASONAL BERRY SALAD

Butter Leaf Lettuce, Crispy Shallots, Walnuts, Point Reyes Blue Cheese, Champagne Vinaigrette

WILD ARUGULA AND MANCHEGO SALAD

Wild Arugula, Medjool Dates, Manchego Cheese, Caramelized Walnuts, Citrus-Orange Vinaigrette

ALMOND AND SPINACH SALAD

Baby Spinach, Roasted Almond, Goat Cheese, Cranberries, Raspberry Vinaigrette

MAIN COURSE

PLEASE SELECT (1) ONE

PRIME GRILLED NEW YORK SIRLOIN STEAK | \$45

Truffle Butter Sauce

BLACK PEPPER CRUSTED PETITE BEEF TENDERLOIN (FILET MIGNON) | \$45

Bordelaise Sauce

BLACKENED TRI-TIP STEAK | \$38

Mint-Parsley Chimichurri

PAN ROASTED CHICKEN BREAST | \$35

Garlic Au Jus

ROASTED CHICKEN STROGANOFF | \$32

Sautéed Mushrooms, Demi-glace, Sour Cream

PAN SEARED SALMON | \$35

Lemon Burr Blanc

HERB-CRUSTED MAHI-MAHI | \$36

Tomato-Caper Wine Sauce

VEGETARIAN OPTIONS

PLEASE SELECT (1) ONE

ROASTED BUTTERNUT SQUASH AND QUINOA | \$28 🌱

Roasted Butternut Squash, Crispy Quinoa, Baby Spinach, Pickles, Carrots, Turnips

MUSHROOM AND CHEESE RAVIOLIS | \$30 🌱

Walnut Parmesan Sauce

CAULIFLOWER STEAK AND MINT-PARSLEY CHIMICHURRI | \$30 🌱

Roasted Potatoes Hash, Mixed Greens

PROVENÇAL RATATOUILLE AND GOAT CHEESE | \$28 🌱

Roasted Squash, Eggplant, Tomatoes, Bell Peppers, Fresh Herbs

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SIDES

PLEASE SELECT (1) ONE

ROASTED POTATOES	JASMINE RICE PILAF
GARLIC MASHED POTATOES	CREAMY PARMESAN POLENTA
POTATO GRATIN	ISRAELI COUSCOUS

FINAL COURSE

PLEASE SELECT (1) ONE

NEW YORK CHEESECAKE	DULCE DE LECHE
CHOCOLATE MOUSSE CAKE	MANGO MOUSSE CAKE
TIRAMISU	WILD RASPBERRY SORBET

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