



## APPETIZERS

Tray-Passed Service Option for an Additional Fee of \$150.00++  
Minimum of 50 Pieces per Selection

### COLD APPETIZERS

**TIGER SHRIMP COCKTAIL | \$5**

*Dill-Lemon, Poached Tiger Shrimp,  
Bloody Mary Cocktail Sauce*

**ANTIPASTI SHOOTERS | \$7**

*Artichokes, Feta Cheese, Kalamata Olives,  
Cherry Tomatoes, Oregano, Crostini*

**WILD MUSHROOM AND GOAT CHEESE  
TARTS | \$7**

*Caramelized Onions, Magenta*

**CAPRESE SKEWER | \$5**

*Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic  
Glaze*

**CALI ROCK SHRIMP CEVICHE SHOTS | \$6**

*Mango, Bell Peppers, Micro Cilantro*

**SEASONAL FRUIT SKEWERS | \$5**

*Agave, Mint, Yogurt*

**TOMATO, CAPER, AND  
BASIL BRUSCHETTA | \$4**

*Saba Reduction*

**SEASONAL FRUIT SKEWERS | \$5**

*Agave, Mint, Yogurt*

**TUNA AHI POKE | \$6**

*Tuna Poke, Ponzu, Scallion, Sesame Seeds on Wonton  
Chips*

**BEEF TENDERLOIN CROSTINI | \$6**

*Black Pepper Crusted Beef, Horseradish Cream*

### HOT APPETIZERS

**MARDI GRAS SHRIMP AND ANDOUILLE  
SKEWER | \$6**

*Cajun Grilled Shrimp, Sracha Aioli*

**MOJITO GRILLED SKIRT STEAK  
SKEWERS | \$7**

*Cucumber, Mint Relish*

**SPICE CHICKEN SATAY | \$5**

*Coconut Milk, Peanut Dipping Sauce*

**LOADED POTATO SKINS | \$4**

*Cheddar, Apple-Wood Smoked Bacon, Scallion, Sour  
Cream*

**COCONUT CHICKEN STRIP | \$5**

*Batter and coated with Coconut, Ginger-Garlic Soy*

**BRAISED MEATBALLS WITH  
POMODORO SAUCE | \$4**

*Braised Beef Meatballs, San Marzano Tomato Sauce*

**WILD MUSHROOM AND GOAT CHEESE  
TARTS | \$7**

*Caramelized Onion, Magenta, Apple-Wood Smoked  
Bacon*

**VEGETABLE SPRING ROLL | \$4**

*Ginger-Garlic Soy*

**MUSHROOM STUFFED CUP | \$6**

*Butternut Squash, Goat Cheese, Dried Cranberries,  
Candy Walnuts*

**PAN SEARED MINI CRAB CAKE | \$6**

*Harissa Aioli, Watermelon Radish*

*Prices are subject to change. Exclusive of 23% 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](http://www.losangelesglendale.embassysuites.com)



## RECEPTION PLATTERS

*All Platters Serves 50 Guests*

### **Seasonal Fresh Cut Fruit & Berries Display | \$250**

*Yogurt-Raspberry Dipping Sauce*

### **Domestic Cheese Platter | \$275**

*Cheddar, Pepper Jack, Swiss, Manchego and Blue Cheese,  
Caramelized Walnuts, Dried & Seasonal Berries,  
Served with Cracker and Crostini's*

### **Mediterranean Roasted Vegetables Board | \$250**

*Oregano-Parsley Marinated Seasonal Vegetable, Balsamic Reduction*

### **Charcuterie Board | \$325**

*Prosciutto, Spicy ham, Salami Whole, Assorted Cheeses, Cured Olives,  
Grain Mustards, Pistachios, Cornichon,  
Fig spread and Pickle Vegetables*

### **Crudité Vegetable Board | \$250**

*Buttermilk Ranch Dressing and Serrano Hummus*

### **Antipasto Platter | \$300**

*Spicy Ham, Genoa Salami, Fresh Mozzarella, Fire Roasted Bell Peppers,  
Herb Marinated Zucchini & Squash, Cured Olives,  
Pepperoncini, Marinated Artichoke Hearts, Hummus,  
Served with Lavosh and Selection of Crackers*

*Prices are subject to change. Exclusive of 23% 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](http://www.losangelesglendale.embassysuites.com)