



## 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*

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*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, Sriracha 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*

### **Crudit  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*

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