



Wolfgang Puck Catering at
LOEWS HOLLYWOOD HOTEL

CATERING SELECTIONS 2015

RAY DOLBY BALLROOM | ANNEX | POOL DECK | VANTAGE ROOM

2015 EVENT INFORMATION & MENU SELECTION INTRODUCTION

The following pages outline our selection of menus carefully designed by our culinary team. Wolfgang Puck Catering (WPC) team will be happy to customize seasonal menus upon request, including the substitution of vegetarian, low carb / high protein items.

Food and Beverage: Due to liability and legal restrictions, there is no outside food and beverage permitted in meeting spaces. WPC reserves the right to charge for any beverages and food supplied in violation to this policy. WPC specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the premise, WPC will require that all beverages are dispensed by WPC bartenders. WPC alcoholic beverage license requires we (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in WPC's judgment, appears intoxicated.

Guarantees: For planning purposes, please provide WPC with an accurate estimate of attendance at least (30) days prior to scheduled event. A final guest count is due at least (3) business days prior and shall be considered a guarantee, not subject to reduction. Should guarantees not be provided (3) business days prior, estimated guest count will become guarantee. Final bill will reflect guarantee or actual attendance, whichever is greater. WPC will accommodate 3 percent over your guarantee.

Banquet Menus: Menu selections should be submitted to WPC a minimum of (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. WPC Event Orders will be provided to confirm all menus, start/ end times, room locations and number of guests. Your Hotel Convention manager will provide all set-up documents including floorplans.

Overtime Charges: Menu prices listed are for specified length of service. Should client choose to extend the length of event, overtime charges will apply.

Staffing Charge / Tax: All food and beverage will be subject to a 24% taxable staffing charge and current California Sales Tax of 9.0%. Staffing Fees and Tax are subject to change. The staffing charge is a charge for administrative function, and is not purported to be a tip or gratuity.

Outdoor Events: Heaters are available at \$125 each and must be confirmed 24 business hours prior. Umbrellas can be ordered at \$90 each and must be confirmed at least (3) business days prior.

Security: WPC is not responsible for any lost/ stolen/ damaged items left unattended in meeting spaces. Overnight security is recommended. Andrews International is the in-house security partner. Please contact Marlon Orellana at (323) 468-2270.

Audio-Visual Services: PSAV is the in-house technology partner. They can assist with any audio, video, electrical or internet needs. Please contact PSAV Sales Team at (323) 491- 1007.

Vendors: WPC will require a detailed list of vendors supplying services. Certificate of Insurance shall be on file for any vendors, and its employees naming Wolfgang Puck Catering as additionally insured. Client will be responsible for any damages caused by these vendors. Vendors must comply with contracted load-in/ load-out times. Should additional time be required, client shall be billed for meeting space rentals



CONTINENTAL BREAKFAST

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

CLASSIC \$31.00 PER PERSON

FRESHLY BAKED PASTRIES

Croissant, Pan au Chocolat, Cinnamon Rolls, Fruit Danish, Seasonal Muffins, Breakfast Breads
Jams, Sweet Cream Butter

BAGELS

Plain, Sesame, Onion, Whole Grain, Cinnamon Raisin
Cream Cheese

FRUIT

Cantaloupe, Honeydew, Pineapple, Blueberries, Strawberries, Watermelon

UPGRADED \$34.00 PER PERSON

FRESHLY BAKED PASTRIES

Croissant, Pan au Chocolat, Cinnamon Rolls, Fruit Danish, Seasonal Muffins, Breakfast breads
Jams, Sweet Cream Butter

MUFFINS

Blueberry, Carrot-Raisin, Cinnamon Coffee Cake, Bran

STEEL CUT OATMEAL

Brown Sugar, Chopped Walnuts, Dried Fruit, Berries
Whole Milk, Skim Milk

FRUIT

Cantaloupe, Honeydew, Pineapple, Blueberries, Strawberries, Watermelon

YOGURT

Plain, Fruit, Greek, Granola, Honey, Macerated Berries

EACH MENU INCLUDES

JUICE (CHOOSE TWO)

Orange, Grapefruit, Cranberry, Tomato, Apple

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Art of Tea Selections

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



CONTINENTAL BREAKFAST

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

DELUXE \$39.00 PER PERSON

FRESHLY BAKED PASTRIES

Croissant, Fruit Danish, Bran and Gluten-Free Muffins
Jams, Sweet Cream Butter

BAGELS

Plain, Sesame, Onion, Whole Grain, Cinnamon Raisin
Cream Cheese

SMOKED SALMON

Capers, Red Onion, Vine Ripened Tomatoes

HARD BOILED EGGS

Sea Salt

FRUIT

Cantaloupe, Honeydew, Pineapple, Blueberries, Strawberries, Watermelon

PARFAITS

Greek Yogurt, Berries, Granola, Honey

POWER \$42.00 PER PERSON

FRESHLY BAKED PASTRIES

Croissant, Fruit Danish, Bran and Gluten-Free Muffins
Jams, Sweet Cream Butter

BAGELS

Plain, Sesame, Onion, Whole Grain, Cinnamon Raisin
Cream Cheese

STEEL CUT OATMEAL

Brown Sugar, Chopped Walnuts, Dried Fruit, Berries
Whole Milk, Skim Milk

EGG SANDWICH

Poached Egg, Canadian Bacon and Cheddar

FRUIT

Cantaloupe, Honeydew, Pineapple, Blueberries, Strawberries, Watermelon

PARFAITS

Greek Yogurt, Berries, Granola, Honey

EACH MENU INCLUDES

JUICE (CHOOSE TWO)

Orange, Grapefruit, Cranberry, Tomato, Apple

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Art of Tea Selections

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



ENHANCEMENTS

Per person pricing based on actual guest count

HARD BOILED EGGS \$4.00 EACH

WHOLE FRUIT \$4.00 EACH

JUICE BAR \$8.00 PER PERSON

Apple, Pineapple, Carrot, Green Machine, Beet, Acai, Pomegranate, Coconut Water, Watermelon, Guava

JUICED TO ORDER \$10.00 PER PERSON**

Blueberries, Strawberries, Beets, Carrots, Kale, Spinach, Parsley, Cucumber,
Celery, Apples, Lemon, Ginger

CEREALS \$5.00 PER PERSON

Individual Small Boxes
Sliced Bananas, Blueberries
Whole Milk, Skim Milk

SAVORY PASTRIES \$5.00 PER PERSON

Jalapeno Cheddar Biscuit
Spinach, Fontina and Sundried Tomato Danish
Smoked Bacon and Aged Cheddar Scone
Zucchini-Tomato Muffin

STEEL CUT OATMEAL \$6.00 PER PERSON

Brown Sugar, Chopped Walnuts, Dried Fruit, Berries
Whole Milk, Skim Milk

BREAKFAST SANDWICH \$8.00 PER PERSON

Toasted Croissant, Applewood Smoked Bacon, Vermont Cheddar

BREAKFAST BURRITO \$9.00 PER PERSON

Flour Tortilla, Scrambled Eggs, Chorizo, Jack Cheese
Salsa, Sour Cream

FRITATTA \$8.00 PER PERSON

Wild Mushrooms, Leeks, Fontina Cheese
Or
Egg White, Kale, Potatoes, Onions

**Attendant Required- \$150 per attendant (based on 1 per 75 guests)

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BREAKFAST BUFFET

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

TRADITIONAL \$46.00 PER PERSON

FRESHLY BAKED PASTRIES

Croissant, Pan au Chocolat, Cinnamon Rolls, Fruit Danish, Seasonal Muffins, Breakfast breads
Jams, Sweet Cream Butter

FRUIT

Cantaloupe, Honeydew, Pineapple, Blueberries, Strawberries, Watermelon

EGGS

Soft Scrambled with Herbs

CEREALS

Individual Small Boxes
Sliced Bananas, Blueberries
Whole Milk, Skim Milk

YOGURT

Plain, Fruit, Greek, Granola, Honey, Macerated Berries

MEAT (CHOOSE ONE)

Black Pepper Sausage Patties
Breakfast Sausage Links
Chicken Apple Sausage,
Applewood Smoked Bacon
Turkey Bacon

POTATOES (CHOOSE ONE)

Roasted Fingerlings, Caramelized Onions, Smoked Paprika
Kennebec Potato Thyme Hash Browns
Home Fries, Sweet Peppers, Onions, Parsley

JUICE (CHOOSE TWO)

Orange, Grapefruit, Cranberry, Tomato, Apple

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Art of Tea Selections

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BREAKFAST BUFFET

BUILD YOUR OWN \$49.00 PER PERSON

FRESHLY BAKED PASTRIES

Croissant, Pan au Chocolat, Cinnamon Rolls, Fruit Danish, Seasonal Muffins, Breakfast breads
Jams, Sweet Cream Butter

FRUIT

Cantaloupe, Honeydew, Pineapple, Blueberries, Strawberries, Watermelon

EGGS

Soft Scrambled with Herbs

CEREALS

Individual Small Boxes
Sliced Bananas, Blueberries
Whole Milk, Skim Milk

YOGURT

Plain, Fruit, Greek, Granola, Honey, Macerated Berries

MEAT (CHOOSE ONE)

Breakfast Sausage Links
Chicken Apple Sausage
Applewood Smoked Bacon
Turkey Sausage Patties
Canadian Bacon

POTATOES (CHOOSE ONE)

Roasted Fingerlings, Caramelized Onions, Smoked Paprika
Kennebec Potato Thyme Hash Browns
Home Fries, Sweet Peppers, Onions, Parsley

FRENCH TOAST/PANCAKES/WAFFLES (CHOOSE ONE)

Old Style Buttermilk Pancakes
Classic Waffles
Lemon Ricotta Pancakes
Tahitian Vanilla Infused French Toast
Cream Cheese and Berry Stuffed French Toast

JUICE (CHOOSE TWO)

Orange, Grapefruit, Cranberry, Tomato, Apple

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Art of Tea Selections

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



SERVED BREAKFAST

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

\$38.00 PER PERSON

FRESHLY BAKED PASTRIES

Croissant, Pan au Chocolat, Cinnamon Rolls, Fruit Danish, Seasonal Muffins, Breakfast breads
Jams, Sweet Cream Butter

ENTRÉE (CHOOSE ONE)

Soft Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes
Huevos Rancheros, Black Beans, Ranchero Salsa, Cotija Cheese, Corn Tortilla
Eggs Benedict, Canadian Bacon, Hollandaise
Smoked Salmon Benedict, Sauteed Spinach, Tomato Hollandaise
Corned Beef Hash, Poached Eggs
Frittata, Wild Mushrooms, Spinach, Goat Cheese (egg whites available)

JUICE (CHOOSE TWO)

Orange, Grapefruit, Cranberry, Tomato, Apple

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Art of Tea Selections

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



A LA CARTE BREAK

BEVERAGES

Billed based on consumption (BOC)

Brewed Coffee, Brewed Decaffeinated Coffee, Art of Tea Selection	\$ 89.00 per gallon
Brewed Iced Tea	\$ 65.00 per gallon
Fresh Squeezed Lemonade	\$ 65.00 per gallon
Infused Waters: Citrus, Cucumber	\$ 25.00 per gallon
Mineral & Bottled Waters	\$ 5.00 each
Soft Drinks (Coke, Diet Coke and Sprite)	\$ 5.50 each
Vitamin Water / Vitamin Water Zero	\$ 5.50 each
Energy Drink (Red Bull)	\$ 7.00 each
Starbucks Coffee Drink	\$ 6.00 each

BAKERY

Savory Pastries (CHOOSE THREE)	\$ 54.00 per dozen
Jalapeno Cheddar Biscuit, Spinach, Fontina and Sundried Tomato Danish, Smoked Bacon and Aged Cheddar Scone, Zucchini-Tomato Muffin	
Jumbo Cookies (CHOOSE THREE)	\$ 50.00 per dozen
Chocolate Chip, Peanut Butter, Lemon Ginger, Oatmeal Raisin White Chocolate-Sun Dried Cherry, White Chocolate Macadamia Bars (CHOOSE TWO)	\$ 54.00 per dozen
Brownie, Blondie, Lemon, Pecan, Raspberry Crumb, Apple Crumb	
Jumbo Soft Pretzels, Assorted Mustards	\$ 54.00 per dozen
Fancy	\$ 60.00 per dozen
Orange Blossom Madeleine, Berry Financier, French Macaron	
Warm Mini Quiche	\$ 54.00 per dozen
Sliced Breakfast Breads	\$ 50.00 per dozen
Assorted Cupcakes: Chocolate, Red Velvet, Vanilla, Lemon	\$ 65.00 per dozen

SNACKS

Whole Fruit	\$ 4.00 each, BOC
Granola Bar / Power Bars	\$ 4.50 each, BOC
Crudit�, Herb Dip	\$ 8.00 per person
Mixed Nuts	\$ 5.00 per person
Sliced Fruits and Berries	\$ 7.00 per person
Individual Chips, Hard Pretzels	\$ 5.00 each
Sliced Apples, Peanut Butter, Caramel	\$ 6.00 per person
Fresh Fruit Smoothies	\$ 8.00 per person
Yogurt Parfait	\$ 8.00 per person



PACKAGE BREAKS

45 Minutes of Service

Minimum of 30 guests, \$3.00++ additional per guest less than minimum

CHIPS AND DIPS \$12.00 PER PERSON

Pita Chips, Potato Chips, Tortilla Chips

Chickpea Hummus, Fava Bean Hummus, Babaganouch, Caramelized Onion Dip,
Chipotle Salsa, Pico de Gallo, Guacamole, Black Bean-Cotija Dip

CHARCUTERIE \$21.00 PER PERSON

Prosciutto, Salami, Serrano Ham, Country Pate, Duck Rillettes, Saucisson Sec, Mortadella
Cornichons, Mustards, Sliced Breads

CHEESE \$15.00 PER PERSON

Aged Reggiano Parmesan Chunks, White Truffle Honey, Imported and Domestic Cow, Goat and Sheeps
Milk Cheeses, Breads, Crackers, Dried Fruits, Nuts, Grapes, Honey, Artisan Jams, Marinated Olives

ANTIPASTI \$12.00 PER PERSON

Roasted Peppers, Roasted Eggplant and Goat Cheese, Marinated Artichoke Hearts, Grilled Fennel,
Pernod Mascarpone filled Figs, Marinated Boccancini Mozzarella, Sundried Tomatoes,
Basil Pickled Vegetables

ICE CREAM BAR \$12.00 PER PERSON

Pre-Scooped Vanilla, Chocolate and Coffee Ice Creams

Hot Fudge Sauce, Caramel Sauce, Whipped Cream, Granola, Berries, Honey, Honeycomb, Mini M&M's,
Crushed Heath Bars, Rainbow Sprinkles, Crushed Oreo Cookies and Maraschino Cherries

POPCORN & MOVIE CANDY \$12.00 PER PERSON

Assorted Popcorn - Sea Salt, White Cheddar, Caramel, Ranch

Candy - Gummy Bears, Whoppers, Chocolate Covered Peanuts, M&M's, Red Licorice, Milk Duds

TRAIL MIX \$10.00 PER PERSON

Granola, Sunflower Seeds, Roasted Almonds, Cashews, Dried Blueberries, Cranberries, Banana Chips,
Dark Chocolate Chips, Mini M&Ms, Yogurt Chips

CHOCOLATE, CHOCOLATE, CHOCOLATE \$14.00 PER PERSON

Hot Cocoa and Mini Marshmallows, Hand Made Chocolate Candies and Truffles,
Chocolate Almond Clusters, Chocolate Dipped Pretzels, Chocolate Dipped Dried Apricots

CUPCAKES AND COLD MILK \$16.00 PER PERSON

Red Velvet, Chocolate Coconut, Vanilla, Strawberry, Peanut Butter
Chilled Milks - Chocolate, Whole Milk, Skim Milk

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BUFFET LUNCH

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

DELI \$54.00 PER PERSON

BUILD YOUR OWN SANDIWC

Ham, Turkey, Roast Beef and Egg Salad
Assorted Sliced Cheeses, Sandwich Rolls and Sliced Breads,
Sliced Tomatoes, Red Onions and Shaved Lettuce
Mustard, Mayonnaise, Horseradish, Olive Oil and Vinegar

SALAD (CHOOSE THREE)

Fingerling Potato Salad
Pasta Salad, Spinach, Tomatoes, Mozzarella, Scallions
Greek Salad, Tomatoes, Cucumbers, Olive, Feta Cheese
Caesar Salad, Parmesan, Croutons, Garlic Dressing
Chopped Chino Farms Vegetable Salad
Tomato and Mozzarella "Caprese" Salad
Panzanella Salad, Tomatoes, Cucumber, Croutons, Red Wine Vinaigrette
Grilled Asparagus, Lemon Herb Vinaigrette
Haricot Vert, Crumbled Goat Cheese, Pinenuts, Basil Vinaigrette
Apple and Napa Cabbage Slaw, Honey Mustard Dressing
Salad Nicoise (add \$8.00 pp)
Tuna, Haricot Vert, Nicoise Olives and Dijon-Tarragon Vinaigrette
Chinese Chicken Salad (add \$6.00 pp)
Candied Cashews with Mustard-Ginger Dressing
Classic Cobb Salad (add \$5.00 pp)
Roast Turkey, Bacon, Tomatoes, Avocado, Gorgonzola

Or

SALAD BAR (UPGRADE AT \$6.00 PER PERSON)

Ancient Grains - Wheatberries, Farro, Quinoa
Marinated Kale, Market Lettuces, Heirloom Tomatoes, Cucumbers, Shaved Carrots,
Red Onions, Baby Beets, Marinated Green Beans, Roasted Corn
Torn Olive Oil Croutons, Dried Fruits, Toasted Pumpkin Seeds
Cheeses- Parmesan, Aged Gouda, Cheddar-Bleu, Feta
Balsamic Vinaigrette, Red Wine Vinaigrette, Creamy Herb Dressing, Lemon-Herb Vinaigrette

ACCOMPANIMENTS

Assorted Chips
Sliced Fresh Fruit
Freshly Baked Cookies and Brownies

BEVERAGES

Iced Tea and Lemonade \$3.50 per person
Soft Drinks (Coke, Diet Coke and Sprite) \$5.50 each, BOC

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BUFFET LUNCH

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

CALIFORNIA CLASSIC \$58.00 PER PERSON

Chopped Farmers Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette

Roasted Beets, Herbed Goat Cheese, Toasted Hazelnuts, Citrus-Shallot Vinaigrette

Hand Formed Tortelloni of the Season

Spring Sweet Pea

Summer Corn

Fall Wild Mushroom

Winter Squash

Pan Roasted Chicken, Rosemary, Natural Jus

Herb Crusted Sea Bass, Tomato Fennel Fondue

Potato Puree

Sautéed Baby Vegetables

Wolfgang Puck Breads, Sweet Cream Butter

DESSERT AND BEVERAGE

Chocolate Tart, Salted Caramel

Lemon Pudding Cake, Blueberry Compote

Coffee, Decaffeinated Coffee, Art of Tea Selections

BEVERAGES

Iced Tea and Lemonade \$3.50 per person

Soft Drinks (Coke, Diet Coke and Sprite) \$5.50 each, BOC

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BUFFET LUNCH

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

LATIN \$60.00 PER PERSON

Latin Style Caesar, Crispy Tortilla Strips, Cotija Cheese, Black Beans, Chili Lime Dressing

(CHOOSE THREE)

Fish Tacos, Grilled Red Snapper, Shredded Cabbage, Corn Tortillas
Slow Cooked Pork Carnitas

Tacos al Carbon, Charred Flank Steak

Chicken Enchilada Suiza, Salsa Verde

Corn Tamales, Roasted Green Chile, Cheddar Cheese

Vegetable Empanadas, Chipotle Crema

Foil Wrapped Warm Soft Corn and Flour Tortillas
Chopped Red Onions, Cilantro, Pico de Gallo, Limes,
Cojita Cheese, Grilled Jalapenos, Chipotle Salsa

Spanish Rice

Black Beans

Tri Colored Tortilla Chips, Guacamole

DESSERT AND BEVERAGE

Cinnamon Dusted Churros

Tres Leches Cake

Traditional Flan

Coffee, Decaffeinated Coffee, Art of Tea Selections

BEVERAGES

Iced Tea and Lemonade \$3.50 per person

Soft Drinks (Coke, Diet Coke and Sprite) \$5.50 each, BOC

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BUFFET LUNCH

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

ITALIAN \$58.00 PER PERSON

Caesar Salad, Shaved Parmesan, Croutons

Vine Ripened Tomato and Mozzarella Caprese Salad, Torn Basil, Olive Oil, Aged Balsamic

Italian Style Chopped Salad
Salami, Provolone, Red Wine Oregano Vinaigrette

Chicken Picatta, White Wine, Lemon, Capers

Roasted Local Sea Bass, Olives, Blistered Tomatoes

Penne Pasta, Wild Mushrooms

Herb Focaccia

Roasted Tuscan Potatoes

Sautéed Broccolini, Candied Garlic

DESSERT AND BEVERAGE

Lemon Panna Cotta Tarts
Olive Oil Cake, Berries
Tiramisu
Coffee, Decaffeinated Coffee, Art of Tea Selections

BEVERAGES

Iced Tea and Lemonade \$3.50 per person
Soft Drinks (Coke, Diet Coke and Sprite) \$5.50 each, BOC

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BUFFET LUNCH

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

ASIAN \$60.00 PER PERSON

Chinese Chicken Salad, Crispy Wontons, Candied Cashews, Honey Mustard Vinaigrette

Soba Noodle Salad, Basil, Mint, Cucumber, Mango

Vegetable Pot Stickers, Soy-Ginger Sauce

Stir Fried Chicken and Vegetables

Miso Glazed Salmon, Carrot Ginger Puree

Vegetable Fried Rice

Sautéed Baby Bok Choy, Crispy Lotus Root

DESSERT AND BEVERAGE

Cardamom Rice Pudding
Chocolate Crème Brulee Tarts
Green Tea Cheesecake Bites
Coffee, Decaffeinated Coffee, Art of Tea Selections

BEVERAGES

Iced Tea and Lemonade \$3.50 per person
Soft Drinks (Coke, Diet Coke and Sprite) \$5.50 each, BOC

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BUFFET LUNCH

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

BARBECUE \$58.00 PER PERSON

Grilled (CHOOSE TWO)

Lemon Herb Marinated Chicken
Prime Beef / Cheeseburgers
All Beef Hot Dogs
Gourmet Sausages

House-baked Burger Buns, Hot Dog Buns

Sides

Sweet Corn on the Cob, Chile-Lime Butter
Brown Sugar Baked Beans
Baked Cavatappi Macaroni, Aged Vermont Cheddar Cheese
Weiser Farms Pee Wee Potato Salad, Dijon Vinaigrette
Creamy Coleslaw
Flaky Biscuits and Jalapeno Cornbread, Honey Butter

Condiments

Sliced Heirloom Tomatoes, Dill Pickles, Sliced Bermuda, Onion, Butter Lettuce
Ketchup, Mustard, Mayonnaise, Relish

DESSERT AND BEVERAGE

Berry Crumble
Apple Hand Pies
Fresh Fruits and Berries of the Season
Coffee, Decaffeinated Coffee, Art of Tea Selections

BEVERAGES

Iced Tea and Lemonade \$3.50 per person
Soft Drinks (Coke, Diet Coke and Sprite) \$5.50 each, BOC

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BOX LUNCH

No Minimum Order

BOX LUNCH \$40.00 PER PERSON

SANDWICH/ ENTRÉE SALAD (CHOOSE THREE)

Pesto Chicken Salad, Shaved Romaine, Tomatoes, Rosemary Focaccia
Rare Roast Beef Thinly Sliced, Horseradish Cream, English Cheddar, Soft Torpedo Roll
Classic Egg Salad, Chives, Romaine, Homemade Brioche
Roasted Turkey, Smoked Gouda, Capers, Lemon Garlic Aioli, Wheat Ciabatta
Grilled Vegetable Sandwich, Goat Cheese, Mixed Greens, Rosemary Focaccia
Grilled Portobello, Roasted Peppers, Arugula, Goat Cheese, Wheat Ciabatta
Pastrami, Shaved Red Onion, Gruyere, Remoulade, Pumpernickel
Chicken Caesar Wraps, Sundried Tomatoes, Celery, Capers
Greek Salad Wraps, Peppers, Feta, Romaine, Kalamata Olives, Cucumbers
Italian Muffaletta, Salami, Sopressatta, Serrano Ham, Manchego and Tapenade
Curried Chicken with Golden Raisins on Large Croissants
Smoked Turkey, Bacon, Lettuce and Tomato on Gluten Free Bread
Butter Lettuce Salad, Oranges, Candied Walnuts, Olives, Blue Cheese Balsamic Dressing
Grilled Chicken Caesar Salad with Shaved Parmesan and Croutons
Chinese Chicken Asian Slaw, Wontons, Candied Cashews, Chinois Dressing

Each Box Includes

Pasta Salad, Chips, Cookie, and Whole Fruit

BEVERAGES

Soft Drinks (Coke, Diet Coke and Sprite) \$5.50 each, BOC
Mineral & Bottled Water \$5.00 each, BOC
Vitamin Water / Vitamin Water Zero \$5.50 each, BOC
Bottled Iced Black and Green Teas \$6.00 each, BOC

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



PLATED AND SERVED LUNCH

2 Hour Service Maximum
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

SALADS (CHOOSE ONE)

Butter Lettuce, Grilled Broccoli, Barley, Blistered Tomatoes, Olive Oil Croutons, Sherry Vinaigrette

Arugula, Quinoa, Red Onions, Feta Cheese and Champagne Vinaigrette

Caesar Salad, Rustic Croutons, Aged Parmesan, Garlic Dressing

Caprese, Vine Ripened Tomatoes, Mozzarella, Torn Basil, Olive Oil, Aged Balsamic

Chopped Farmers Market Vegetable, Grated Parmesan, Balsamic Vinaigrette

ENTREES (CHOOSE ONE)

Pan Roasted Chicken, Creamy Polenta, Sautéed Swiss Chard, Rosemary Natural Jus
(\$54.00 PER PERSON)

Herb Grilled Chicken, Sea Salt Potatoes, Pea Purée, Roasted Wild Mushrooms
(\$52.00 PER PERSON)

Pan Roasted Chicken, Wild Mushroom Risotto, Baby Vegetables
(\$54.00 PER PERSON)

Roasted Sea Bass, Purple Cauliflower, Celery Root Purée, Espellette Pepper Sauce
(\$56.00 PER PERSON)

Roasted Salmon, Basil Crust, Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon
(\$55.00 PER PERSON)

Grilled New York Steak, Roasted Garlic Potato Puree, Cippolini Onion, Bordelaise Sauce
(\$60.00 PER PERSON)

DESSERTS (CHOOSE ONE)

Caramel Chocolate Delice

Almond Sponge Cake, Caramel Bavarian Cream, Chocolate Glaze, Berry Compote

Lemon Sable Breton - French Butter Cookie, Lemon Curd, Raspberry, White Chocolate

Chocolate Layer Cake, Port Reduction, Sour Cherries

Vanilla Panna Cotta, Orange Cardamon, Financier Chip

Strawberry Field, Meringue, Vanilla Cheesecake, Micro Sorrel

Coffee, Decaffeinated Coffee, Art of Tea Selections

BEVERAGES

Preset Iced Tea \$2.50 per person

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



RECEPTION MENU

2 Hours of service \$45.00 PER PERSON (CHOOSE 5-7)
1 Hour, prior to dinner service \$18.00 PER PERSON (CHOOSE 4-5)

TRAY PASSED HORS D'OEUVRE

Wolfgang Puck Signature Pizzas
Miniature Cheeseburger, Brioche Bun, Tiny Tomatoes, Remoulade
Spicy Tuna Tartare, Sesame Miso Cones
Roasted Eggplant Tart, Olive Oil, Chick Pea Popcorn
Hamachi, Avocado, Jalapeno
Tiny Wagyu Pastrami Reuben, Marble Rye
Slender Tuille Cone filled, Basil-Goat Cheese Mouse, Tomato Tartare
Polenta Bruschetta, Wild Mushrooms, Locatelli Cheese
Crostini, Prime New York Steak, Yuzu Butter, Shiitake Mushrooms
Smoked Salmon, Lemon Herb Blini, Chive
Roasted New Potatoes, Caviar, Crème Fraiche
Miniature Tortilla Cups, Chipotle Glazed Shrimp, Sweet Corn, Red Peppers
Chinois Chicken Salad, Wonton Crisps
Duck Potstickers, Ponzu
Mini Bao Buns, Roasted Duck, Hoisin Sauce
Baby Chicken and Leek "Pot Pies"
Vegetable Empanadas, Spicy Tomato Sauce
Wild Mushroom and Mascarpone Tarts
Tuna Crudo, Chili, Grapefruit, Shallot, Thin Bruschetta
Salmon Cake, Dill Gremolata
Crispy Duck Crostini, Candied Kumkwat
Warm White Bean and Sage Tart
Caramelized Onion and Black Olive Tart
Deviled Quail Egg, Caviar
Tomato Tart Tatin, Lemon Aioli
Grilled Truffle Infused Cheese, Fig Jam, White Truffle Honey
Watermelon Cube, French Feta, Tarragon Balsamic
Sweet Corn Sopes, Avocado
Grilled Porcini Mushrooms, Parmesan and Cracked Pepper Shortbread
Roasted Lamb Loin, Olive Bread Crostini, Oven Dried Tomatoes
Stuffed Baby Artichoke, Shrimp, Brioche, Herbs, Lemon Aioli
Knish, Potato, Caramelized Onion, Grain Mustard
Crispy Duck Confit, White Grit Cake, Honey Glazed Fig
Vegan Taro Root and Avocado Taco
Vegan White Bean and Quinoa Cake, Red Pepper Romesco
Bolognese Stuffed Arrancini
Parmesan Stuffed Bacon wrapped Dates

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



RECEPTION OR DINNER STATIONS

Reception Enhancement | 2 HOURS OF SERVICE CHOOSE 1 + HORS D'OUVRES
Dinner Stations | 2 HOURS OF SERVICE CHOOSE 3 + DESSERT

ITALIAN \$24.00 PER PERSON

Italian Style Chopped Salad, Salami, Provolone, Red Wine Oregano Vinaigrette
Meatballs, Vine Ripened Tomato Sauce
Tomato and Basil Bruschetta, Toasted Crostini
White Bean and Sage Dip, Grissini
Pesto Pasta Salad, Shrimp, Roasted Peppers

LATIN \$21.00 PER PERSON

Guacamole, Chips, Salsa
Mexican Style Chopped Caesar, Black Beans, Cilantro Dressing, Crispy Tortillas
Mini Chicken Tostada Cups
Green Chile Cheese Enchiladas
Fish Tacos, Crispy Tortillas, Cabbage Slaw, Limes

TACOS \$24.00 PER PERSON

Short Rib Carne Asada, Shredded Achiote Chicken, Grilled Lime Marinated White Fish
Shredded Cheese, Sliced Jalapenos, Cilantro-Onion Chop, Lime Wedges, Crema, Guacamole
Salsa - Roja, Verde, Pico de Gallo
Mexican Rice, Black Beans, Cotija Cheese,
Warm Corn Tortillas, Warm Flour Tortillas, Crispy Taco Shells

CAJUN \$22.00 PER PERSON

Muffuletta Sandwiches
Southern Style Baked Mac and Cheese
Cajun Spiced Salmon
Shrimp and Andouille Jambalaya
Red Beans and Rice

SPANISH \$25.00 PER PERSON

Shrimp Gazpacho
Paella, Chicken, Sausage, Peas
Tortilla de Patatas, Romesco Sauce
Vegetable Empanadas
Goat Cheese Stuffed Piquillo Peppers

SOUTHERN \$25.00 PER PERSON

Shredded Collard Greens Salad, Spiced Pecans, Pickled Apples
Crispy Boneless Fried Chicken, Sweet Potato Waffles
Shrimp and Grits
Pimento Cheese, Toasted Crostini
Succotash

GRILLED CHEESE \$24.00 PER PERSON

Butter Lettuce Salad, Citrus, Toasted Almonds, Olives
Creamy Tomato Soup
Classic Grilled Cheese
Short Rib, Onion Jam, Horseradish Grilled Cheese
Brie, Fig Jam, Cinnamon Raisin Bread Grilled Cheese

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



RECEPTION OR DINNER STATIONS

Reception Enhancement | 2 HOURS OF SERVICE CHOOSE 1 + HORS D'OUVRES
Dinner Stations | 2 HOURS OF SERVICE CHOOSE 3 + DESSERT

STEAK HOUSE CARVING \$30.00 PER PERSON**

Wedge Salad, Crumbled Blue Cheese, Vine Ripened Tomatoes
Porchetta, Fennel, Rosemary
New York Steak, Charred Tomatoes
Steak House Fries
Sautéed Spinach

SUSHI AND SEAFOOD \$30.00 PER PERSON

Rolled Sushi - Spicy Tuna, California, Vegetable
Wasabi, Pickled Ginger, Soy Sauce
Crab Claws, Mustard Sauce
Shrimp, Spicy Cocktail Sauce
Edamame, Smoked Sea Salt

EASTERN \$25.00 PER PERSON

Green Papaya Salad, Crispy Shallots, Thai Basil
Steamed Sea Bass, Ginger, Scallions, Soy
Jasmine Scented Rice
Chicken Bahn Mi Sandwiches, Pickled Vegetables, Cilantro Aioli
Vegetable Pad Thai

ASIAN \$25.00 PER PERSON

Chinese Chicken Salad
Miso Glazed Salmon, Butter Lettuce Cups, Sticky Rice
Sesame Cucumber Salad
Asian Spiced Short Rib, Carrot Ginger Purée
Korean Style Fried Rice, Gochujang

DIM SUM \$25.00 PER PERSON

Spare Rib Bites
Peking Duck Bao Buns
Seafood Shumai
Vegetable Spring Rolls, Five Spice Dipping Sauce
Green Beans, Tofu, Sesame Cashews, Chili

MED \$25.00 PER PERSON

Greek Salad, Cucumber, Tomato, Olives, Feta, Red Wine-Oregano Vinaigrette
Hummus, Babaganouch, Fresh and Toasted Pita
Chicken Tagine, Cous Cous
Moussaka, Ground Lamb, Eggplant
Grilled Vegetables, Cumin Vinaigrette

BBQ \$25.00 PER PERSON

Slow Smoked Brisket
Smoked Chicken on the Bone
Fall off the bone Pork Ribs
Creamy Coleslaw
Texas Toast
Fried Pickles

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



RECEPTION OR DINNER STATIONS

Reception Enhancement | 2 HOURS OF SERVICE CHOOSE 1 + HORS D'OUVRES
Dinner Stations | 2 HOURS OF SERVICE CHOOSE 3 + DESSERT

GRAINS AND GREENS \$25.00 PER PERSON

Quinoa, Arugula, Grapes, Grilled Chicken, Aged Balsamic Vinaigrette
Farro, Tomatoes, Pine Nuts, Capers, White Onion, Tuna
Chopped Vegetable Salad, Radicchio Cups
Smoked Trout, Watercress, Apples, Horseradish Dressing
Wheat Berries, Dried Cherries, Almonds, Roasted Leek Vinaigrette

COBB SALAD \$20.00 PER PERSON

Greens - Arugula, Chopped Romaine, Watercress, Frisee, Endive
Chopped Apple Wood Smoked Bacon, Chopped Hard Boiled Eggs, Crumbled Shropshire Cheddar Blue,
Shredded Chicken, Marinated Cherry Tomatoes, Diced Haricot Vert
Balsamic Vinaigrette, Red Wine Vinaigrette, Blue Cheese Dressing

NICOISE SALAD \$27.00 PER PERSON

Greens - Arugula, Endives, Frisee, Market Lettuces
Sliced Seared Ahi, Albacore Tuna in Olive Oil, White Anchovies
Hard Boiled Egg Wedges, Marinated Haricot Vert, Weiser Farms Fingerling Potatoes, Heirloom
Tomatoes, Nicoise Olives, Grilled Artichoke Hearts, Roasted Bell Peppers

GASTROPUB \$25.00 PER PERSON

Iceberg Wedge, Candied Pecans, Cherry Tomatoes, Blue Cheese Snow
Poutine, Steak Fries, Cheese Curds, Gravy
Shaved Rare Roast Beef French Dip
Turkey Shepherds Pie, Sweet Potatoes
Brandade Fritters, Piquillo Pepper Aioli

UPSCALE LA \$40.00 PER PERSON

American Wagyu Carpaccio, Arugula, Shaved Raw Baby Artichokes, Parmesan
Individual Seafood Plateaus, Lobster, Crab, Shrimp, Oyster
Squash Tortellini, Truffle Butter Sauce
Stuffed Chicken Roulade, Brioche, Wild Mushrooms
Sautéed Kale, Ginger, Garlic, Lemon

CEVICHE \$25.00 PER PERSON

Traditional - Halibut, Lime, Rocoto, Red Onion
Mixto - Scallop, Squid, Prawn, Clam, Cilantro, Rocoto, Aji-Lime Juice
Salmon - Passion Fruit, Lime, Pink Peppercorns, Cucumber, Shiso, Corn, Cancha
Vegetarian - Beans, Tomato, Cucumber
Plantain Chips

SLIDERS \$28.00 PER PERSON

Beef Sliders, Shredded Lettuce, Pickle, Special Sauce, Brioche Bun
Turkey Sliders, Pineapple Chutney, Sweet Hawaiian Roll
Chicken Tender, Honey, Buttermilk Biscuit
Sweet Potato Fries and Bistro Fries, Ketchup

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



RECEPTION OR DINNER STATIONS

Reception Enhancement | 2 HOURS OF SERVICE CHOOSE 1 + HORS D'OUVRES
Dinner Stations | 2 HOURS OF SERVICE CHOOSE 3 + DESSERT

SIGNATURE SWEETS \$25.00 PER PERSON

(CHOOSE 5)

Valrhona Chocolate Truffle Cakes, Whipped Cream, Spun Sugar
Buttermilk Cake, Strawberries, Crème Fraiche
Caramelized Meyer Lemon Tart
Freshly Baked Cookies
Almond Blackberry Financiers
Bitter Chocolate Mousse Cake, Malted Crispy Pearls
Blueberry Cheesecake Bites
Dark Chocolate Ganache Tarts
Coconut Macaroons
Mini Seasonal Pies
Tiramisu Parfait

RETRO SWEETS \$25.00 PER PERSON**

(CHOOSE FIVE)

House-made Twinkies, Yodels, Ring Dings
Sasparilla Floats...Made to Order
Creamsicle Floats...Made to Order
Apple Pie Hand Pies
Black Forest Parfaits
NY cheesecake pops...Dipped in Chocolate, Rolled in Spiced Graham Crackers, Marshmallow Pearls
Key Lime Pies
Pineapple Upside Down Cakes
Coconut Cake Snowballs

**Attendant Required- \$150 per attendant (based on 1 per 75 guests)

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



PLATED AND SERVED DINNER

3 Hour Service Maximum,
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

SALADS (CHOOSE ONE)

- Wedge Salad, Heirloom Tomatoes, Shropshire Blue Cheese, Sourdough Croutons,
Avocado, Lime-Yogurt Vinaigrette
- Bibb Lettuce Salad, Chopped Market Vegetable, Shaved Shiitake Mushrooms, Puffed Sushi Rice,
Nori Vinaigrette
- Roasted Beet Salad, Market Berries, Laura Chanel Goat Cheese, Toasted Hazelnuts,
Mizuna, Citrus Vinaigrette
- Haricot Vert Salad, Tomato Confit, Crumbled Sonoma Goat Cheese, Basil Vinaigrette
- Caesar Salad, Rustic Croutons, Aged Parmesan, Garlic Dressing
- Chopped Farmers Market Vegetable, Grated Parmesan, Balsamic Vinaigrette

UPGRADE

- Crab Salad, Celery-Apple Gel, Caviar Cream, Shaved Celery Root,
Frisee, Watercress, Sherry Vinaigrette
(ADD \$8.00 PER PERSON)
- Lobster Salad, Fresh Peas, Citrus, Baby Artichokes, Sorrel, Radishes, Mustard Vinaigrette
(ADD \$10.00 PER PERSON)
- Asparagus Salad, Serrano Ham, Quail Egg, Manchego Cheese, Pickled Onions, Piquillo Peppers,
Picked Mustard Seeds, Mustard-Shallot Vinaigrette
(ADD \$6.00 PER PERSON)
- Big Eye Tuna and Lobster, Avocado, Snap Peas, Saffron, Shallots, Tomatoes,
Arugula, Minted Yogurt, Citrus-Chili Vinaigrette
(ADD \$10.00 PER PERSON)

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



PLATED AND SERVED DINNER

3 Hour Service Maximum,
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

ENTREES (CHOOSE ONE)

AIR

Pan Roasted Chicken, Potato Puree, Sautéed Swiss Chard, Rosemary Natural jus
(\$74.00 PER PERSON)

Herb Grilled Chicken, Sea Salt Potatoes, Pea Purée, Roasted Wild Mushrooms
(\$74.00 PER PERSON)

Roasted Chicken, Braised Thigh, Dumplings, Wild Mushrooms, Brussels Sprouts, Chicken Jus
(\$74.00 PER PERSON)

Pan Roasted Chicken, Wild Mushroom Risotto, Baby Vegetables
(\$74.00 PER PERSON)

Black Truffle Chicken Pot Pie, Roasted Vegetables, Truffle Pastry
(\$72.00 PER PERSON)

LAND

Roasted New York Steak, Aged Red Wine Sauce, Roasted Heirloom Carrots, Fingerling Potatoes
(\$80.00 PER PERSON)

Grilled Filet Mignon, Blistered Tomatoes, Potato-Leek Galette, Sautéed Spinach
(\$88.00 PER PERSON)

Slow Braised Boneless Short Rib, Creamy Polenta, Grilled Asparagus, Port Wine Reduction
(\$75.00 PER PERSON)

SEA

Roasted Sea Bass, Purple Cauliflower, Celery Root Purée, Espellette Pepper Sauce
(\$74.00 PER PERSON)

Miso Glazed Salmon, Carrot Ginger Purée, Sautéed Baby Bok Choy, Lotus Root
(\$79.00 PER PERSON)

Roasted Salmon, Basil Crust, Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon
(\$79.00 PER PERSON)

Halibut, Bouillabaise, Toasted Bread, Potatoes, Olives, Tomatoes, Lemon Aioli
(\$84.00 PER PERSON)

Almond Crusted Salmon, Aged Red Wine Sauce, Celery Root Puree, Sautéed Rapini
(\$79.00 PER PERSON)

Roasted Sea Bass, Feta-Scallion Potato Puree, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives,
Wild Oregano (\$74.00 PER PERSON)

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



PLATED AND SERVED DINNER

3 Hour Service Maximum,
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

ENTREES (CHOOSE ONE)

LAND AND SEA

Grilled Filet Mignon and Shrimp "Scampi" Style, Potato Puree, Sautéed Garlic Spinach
(\$98.00 PER PERSON)

Grilled Agro New York and Sautéed Sea Bass, Cauliflower Gratin, Seasonal Vegetables
(\$96.00 PER PERSON)

Grilled Beef Tenderloin and Lobster Tail, Twice Baked Potato, Garlic Rapini, Bearnaise Sauce
(\$102.00 PER PERSON)

Wild Striped Bass and Grilled Filet Mignon, Handmade Gnocchi,
Roasted Heirloom Tomatoes, Herb Nage and Fennel
(\$98.00 PER PERSON)

Miso Glazed Butterfish and Szechuan New York, Chile Orange Noodles, Stir Fried Vegetables
(\$98.00 PER PERSON)

DESSERTS (CHOOSE ONE)

Caramel Chocolate Delice - Almond Sponge Cake, Caramel Bavarian Cream, Chocolate Glaze, Berry
Compote

Lemon Sable Brenton - French Butter Cookie, Lemon Curd, Raspberry, White Chocolate

Chocolate Layer Cake, Port Reduction, Sour Cherries

Vanilla Panna Cotta, Orange Cardamon, Financier Chip

Warm Chocolate Cake, Berries, Whipped Cream, Spun Sugar

Apple Fennel Tarte Tatin, Black Pepper-Vanilla Bean Gelato

Meyer Lemon Souffle Tart, Blackberry Merlot Sauce, Blackberry Sorbet

Banana Creme Brulee - Puff Pastry Crust, Crème Brulee Custard, Bananas, Sweet Whipped Cream,
Caramelized Banana, Caramel Ice Cream, Tiny Malted Chocolate Balls

Strawberry Field, Meringue, Vanilla Cheesecake, Micro Sorrel

Raspberry Macaron, Light Lemon Cream, Crème Fraiche Sorbet

Toasted Brioche Apple Tatin, Compressed Apple, Calvados Ice Cream

Lemon-Olive Oil Cake, Honey Semi Fredo, Morello Cherry Sorbet

Caramel Garden, Raspberry, Caramel Cream, Coffee Soil, Barley Tree

Coffee, Decaffeinated Coffee, Art of Tea Selections

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BUFFET DINNER

3 Hour Service Maximum,
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

\$88.00 PER PERSON

SALADS (CHOOSE TWO)

Asparagus, Young Greens, Local Watercress, Citrus-Miso Vinaigrette
Organic Field Greens, Shaved Market Vegetables, Smoked Almonds, Sherry Shallot Vinaigrette
Kale and Crispy Farro, Beets, Goat Cheese, Grilled Radicchio, Hazelnuts, Orange, Olive Oil
Butter Lettuce "Wedge", Cherry Tomatoes, Smoked Bacon, Blue Cheese Vinaigrette
Tuscan Kale Caesar, Rustic Croutons, Shaved Parmesan
Goat Cheese Panna Cotta, Citrus Glazed Beets, Candied Hazelnuts, Arugula Leaves
Marinated Haricot Vert, Crumbled Goat Cheese, Toasted Pinenuts, Basil Vinaigrette
Cous Cous, Cherry Tomato Confit, Cucumber, Compressed Melon, Radishes, Olive Powder,
Yogurt Sauce

ENTRÉE (CHOOSE TWO)

Slow Braised Shortrib, Caramelized Shallot-Mustard Glaze
Sliced New York Steak, Gremolata
Pan Roasted Chicken, Rosemary Jus
Brioche and Herb Stuffed Chicken Roulade
Roasted Bass, Pistou Nage
Grilled Salmon, Tomato Fondue

PASTA (CHOOSE ONE)

Seasonal Hand Formed Tortelloni
Spring Sweet Pea, Summer Corn
Fall Wild Mushroom
Winter Squash
Gnocchi, Artichokes, Preserved Lemon, Spinach
Risotto, Piquillo Peppers, Marjoram, Asparagus Tips

ACCOMPANIMENTS (CHOOSE TWO)

Crème Fraiche Crushed Fingerling Potatoes
Roasted Potatoes, Rosemary, Olive Oil
Jasmine Scented Rice
Sautéed Broccolini
Potato Puree
Creamy White Polenta
Roasted Root Vegetable
Sautéed Seasonal Baby Vegetables
Paella Rice

SWEETS (CHOOSE FOUR)

Valrhona Chocolate Truffle Cakes, Whipped Cream, Spun Sugar
Buttermilk Cake, Strawberries, Crème Fraiche
Caramelized Meyer Lemon Tart
Almond Blackberry Financiers
Bitter Chocolate Mousse Cake, Malted Crispy Pearls
Blueberry Cheesecake Bites
Dark Chocolate Ganache Tarts
Mini Seasonal Pies
Coffee, Decaffeinated Coffee, Art of Tea Selections

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



PASSED SMALL PLATES DINNER

3 Hour Service Maximum,
Minimum of 50 guests, \$7.00++ additional per guest less than minimum

\$105.00 PER PERSON

Hors d'oeuvres

Miniature Cheeseburgers on Brioche Buns
Spicy Tuna Tartare in Sesame Miso Cones
Chinois Chicken Salad with Tiny Wonton Cup
Slender Basil Tuille with Tomato Confit

Passed Small Plates - Cold

Chopped Vegetable Salad
Beets, Goat Cheese, Citrus
Butternut Squash, Farro, Wild Rice

Passed Small Plates - Hot

Gold Foil Wrapped Baked Potato with Caviar
Chicken Pot Pie with Black Truffle Pastry
Hand Formed Seasonal Pasta
Baked Macaroni and Cheese
Wild Salmon with Ginger and Almonds
Short Rib, Goulash with Spatzle

Passed Small Plates - Dessert

Chocolate Dipped Strawberry Cheesecake Pops
Licorice and Chocolate Parfait with Caramelized Tobacco Leaves
Yuzu Semifreddo with Green Tea Meringue and Sake Blueberries
Strawberry Consommé with Angel Food Cake and Olive Oil Sorbet

A customary 24% taxable service charge and 9.0% state sales tax will be added to prices



BEVERAGES UPON CONSUMPTION

SOFT DRINKS

Sodas:	\$5.50	Coke, Diet Coke, Sprite
Mineral Waters:	\$5.50	Still & Sparkling Water

BEER & WINE

Sodas:	\$5.50	Coke, Diet Coke, Sprite
Mineral Waters:	\$5.50	Still & Sparkling Water
Domestic Beer:	\$7.00	Budweiser and Bud Lite
Imported Beer:	\$8.00	Stella Artois. Blue Moon and Anchor Liberty
Wine:	\$13.00	California Chardonnay, Cabernet and Sparkling Wine

PREMIUM BAR

Sodas:	\$5.50	Coke, Diet Coke, Sprite
Mineral Waters:	\$5.50	Still & Sparkling Water
Juice:	\$5.50	Orange, Grapefruit, Cranberry & Tomato Juices
Domestic Beer:	\$7.00	Budweiser and Bud Lite
Imported Beer:	\$8.00	Stella Artois. Blue Moon and Anchor Liberty
Wine:	\$13.00	California Chardonnay, Cabernet and Sparkling Wine
Spirits:	\$12.00	Premium Brand Liquors

PLATINUM BAR

Sodas:	\$5.50	Coke, Diet Coke, Sprite
Mineral Waters:	\$5.50	Still & Sparkling Water
Juice:	\$5.50	Orange, Grapefruit, Cranberry & Tomato Juices
Domestic Beer:	\$7.00	Budweiser and Bud Lite
Imported Beer:	\$8.00	Stella Artois. Blue Moon and Anchor Liberty
Wine:	\$14.00	California Chardonnay, Cabernet and Sparkling Wine
Spirits:	\$14.00	Platinum Brand Liquors

An additional staffing charge for bartenders of \$150.00 per hour will apply, based on 1 per 75 guests.

BEVERAGE PACKAGES

Package plan offers the same selection of beverage as hosted bar with the advantage of per hour pricing

BEER & WINE BAR

One Hour of Service	\$16 per person
Two Hours of Service	\$26 per person
Three Hours of Service	\$35 per person
Four Hours of Service	\$45 per person

PREMIUM BAR

One Hour of Service	\$20 per person
Two Hours of Service	\$31 per person
Three Hours of Service	\$41 per person
Four Hours of Service	\$50 per person

PLATINUM BAR

One Hour of Service	\$25 per person
Two Hours of Service	\$36 per person
Three Hours of Service	\$46 per person
Four Hours of Service	\$55 per person

Bar Packages do not include shots of liquor, Martinis or Manhattans.

An additional staffing charge for bartenders of \$150.00 per hour will apply, based on 1 per 75 guests.

Final bill will reflect guarantee or actual attendance, whichever is greater.





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