



ENERGIZE YOURSELF WITH THE WARMTH AND SUNSHINE OF
SOUTHERN CALIFORNIA'S HEALTHY LIFESTYLE.

LOCALLY SOURCED, FRESH PRODUCTS THAT ALLOW OUR CHEF
TO CREATE A SIMPLE YET FLAVORFUL CULINARY EXPERIENCE.

GROUP@HILAX.COM

9901 S. LA CIENEGA BOULEVARD, LOS ANGELES, CALIFORNIA 90045

T: +1 310 649 5151

BREAKFAST

BREAKFAST BUFFET

THE CALIFORNIA CONTINENTAL BREAKFAST

Local and Seasonal Fresh Cut Fruit
Assorted Breakfast Pastries
Hard Boiled Cage Free Eggs
Assorted Bagels, Cream Cheese, Butter and House
Made Fruit Preserves
Hot Oatmeal with Brown Sugar and Raisins
Assorted Yogurts
Hand Crafted Granola
Selection of Fresh Juices
Freshly Brewed Regular & Decaf Coffee

30.00 Per Guest

HOLIDAY INN SIGNATURE WAKE UP LA

Local and Seasonal Fresh Fruit
Freshly made Assorted Pastries
Fluffy Scramble Eggs with Goat Cheese and Fresh
Herbs
Roasted Yukon & Red Skin Potato with
Caramelized Onions and Herbs
Applewood Crispy Bacon, Chicken Apple Sausage
Banana Foster Brioche French Toast with Maple
Syrup
Hot Oatmeal with Golden Raisin and Brown Sugar
Selection of Fresh Juices
Freshly Brewed Regular & Decaf Coffee

35.00 Per Guest

HOLIDAY INN SIGNATURE DELUXE BREAKFAST

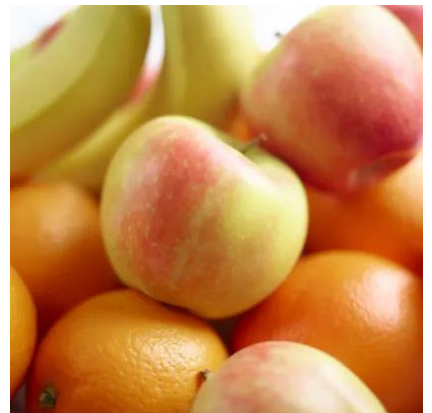
Tropical Fruit Display
Freshly made Assorted Pastries
Fluffy Scramble Eggs with Goat Cheese and Fresh
Herbs
Roasted Yukon & Red Skin Potato with
Caramelized Onions and Herbs
Applewood Crispy Bacon, Chicken Apple Sausage
Banana Foster Brioche French Toast with Maple
Syrup
Hot Oatmeal with Golden Raisin and Brown Sugar
Assorted Yogurts
Hand Crafted Granola
Selection of Fresh Juices
Freshly Brewed Regular & Decaf Coffee

40.00 Per Guest

HOLIDAY INN SIGNATURE CONTINENTAL

Local and Seasonal Fresh Cut Fruit
Freshly made Assorted Pastries
Selection of Fresh Juices
Freshly Brewed Regular & Decaf Coffee

26.00 Per Guest



BREAKFAST

PLATED BREAKFAST

TRADITIONAL BREAKFAST

Fluffy Eggs with your Choice of Bacon, Ham or Sausage

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

20.00 Per Guest

GARDEN OMELETTE

Omelet filled with Broccoli, Mushrooms, Tomatoes, and Cheddar Cheese

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

22.00 Per Guest

BREAKFAST BURRITO

Large Flour Tortilla filled with Bacon or Sausage, Scramble Eggs, Jack Cheese, Red Onions and Peppers

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

20.00 Per Guest

SPINACH AND CHEESE OMELETTE

Fluffy Scrambled Eggs mixed with fresh tomatoes and basil sauce served with breakfast potato

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

22.00 Per Guest

BREAKFAST WRAP

Scrambled eggs with ham, turkey, cheddar cheese, bacon, and crispy hash browns on a flour tortilla

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

24.00 Per Guest

STEAK AND EGGS

7 oz. Delicious Skirt Beef Cooked Medium with Scrambled Eggs

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

30.00 Per Guest



All Plated options served with Breakfast Breads

All Selections contained within are subject to 17% service charge, 4% facilities fee and applicable state tax

ENHANCEMENTS

BREAKFAST ENHANCEMENTS

| | |
|---|----------------|
| Fruit Parfaits | 7.00 Each |
| Biscuits & Gravy | 6.00 Per Guest |
| Assorted Yogurts | 4.00 Each |
| Mini Breakfast Burritos | 6.00 Each |
| Mini Breakfast Sandwich with Ham, Egg and Cheese | 8.00 Each |
| Assorted Cold Cereals with Milk | 5.00 Per Guest |
| Seasonal Fruit Kabobs with Honey Lime Dipping Sauce | 6.00 Per Guest |



BAKERY

| | |
|-----------------------------------|-----------------|
| Assorted Danish or Muffins | 30.00 Per Dozen |
| Freshly Baked Cookies | 26.00 Per Dozen |
| Assorted Bagels with Cream Cheese | 35.00 Per Dozen |
| Fudge Brownies | 35.00 Per Dozen |



SNACKS

| | |
|---------------------------------------|----------------|
| Sliced Seasonal Fresh Fruit | 5.00 Per Guest |
| Tortilla Chips with Guacamole & Salsa | 6.00 Per Guest |
| Assorted Bags of Chips | 3.00 Each |
| Individual Bags of Popcorn | 3.00 Each |
| Mixed Nuts | 6.00 Per Guest |
| Ice Cream Bars | 4.00 Each |
| Granola Bars and Nutri-Grain Bars | 3.00 Per Guest |

BEVERAGES

| | |
|---|------------------|
| Freshly Brewed, Coffee, Decaffeinated Coffee, Hot or Iced Tea | 60.00 Per Gallon |
| Assorted Chilled Fruit Juices | 40.00 Per Gallon |
| Iced Tea, Lemonade or Fruit Punch | 40.00 Per Gallon |
| Assorted Bottled Chilled Juices or Gatorade | 4.00 Each |
| Milk (Whole, 2%, Skim, or Chocolate) | 3.00 Each |
| Red Bull | 6.00 Each |
| Sparkling Bottled Water | 5.00 Each |
| Mineral Water | 5.00 Each |
| Assorted Soft Drink | 5.00 Each |
| Bottled Water | 3.00 Each |

BREAKS

BREAKS

THE GREEN BREAK

Whole Granny Smith Apples, Honeydew Fruit Kabobs, Honeydew Smoothies, and Green Tea Cakes

14.00 Per Guest

AT THE MOVIE

Buttered Popcorn, Jalapeno stuffed Pretzel, Create your Own Nachos (Tortilla Chips, Nacho Cheese Sauce, Sliced Jalapenos and Pico de Gallo)

17.00 Per Guest

SUPER FOODS

Chickpea Hummus with Pita Chips

Artisan Roasted whole Almonds, Candy Walnuts, and Pecans and Cranberries

Chewy Granola Bars

Citrus Infused Water and Cucumber Mint Infused Water

17.00 Per Guest

INDULGENCE

Top your Own Sunday and Frozen Yogurt

Oreo Cookie Crumbs, M&M's, Chocolate Chips, Skittles Toasted Almond and Walnuts, Golden Raisins, Mixed Berries, Whipped Vanilla Cream and Chocolate Sauce

16.00 Per Guest

SWEET AND SALTY

Baked Pretzel, Bite Size Chocolate Brownie, Fresh Popcorn, Dried Fruits and Chef's Choice of Infused Waters

16.00 Per Guest

THE ROOT CHIPS

Taro Chips, Green Plantains, Sweet Potato, and BBQ puff Chips, Chipotle Aioli, Mango Pico de Gallo and Caramelized Onion Dip

15.00 Per Guest



LUNCH

PLATED LUNCH

Served with Choice of (1) Salad and (1) Dessert

All Entrées are accompanied by Chef's Choice of Fresh Seasonal Vegetables, Warm Rolls and Butter,

Freshly Brewed Regular, Decaffeinated Coffee or Iced Tea

SALAD

Crisp Caesar Salad with herb Crouton Shredded Parmesan Cheese and Caesar Dressing, California Greens with Caramelized Onions Marmalade choice of Balsamic Vinaigrette or Ranch, Baby Spinach with Strawberries and Candied Walnuts and Raspberry Vinaigrette Iceberg Lettuce Wedges with Blue Cheese Crumble and Sweet Red Onions, Blue Cheese Dressing

CHICKEN

(Choice of One)

Grilled Breast of Chicken with Mascarpone Creamed Polenta, Wild Mushroom Ragout, Herb Natural Jus

Soy Glazed Chicken Breast with Whipped Potato, Baby Bok Choy, Teriyaki Sauce

Tuscan Style Breast of Chicken with Roasted Red Beet Potato, Pepperoncini, Tomato, Parmesan Relish, Seasonal Fresh Vegetables, Lemon Cream Sauce

Crisp Baked Breast of Chicken with Mediterranean Grilled Vegetable, Potato Gratin and Herb Natural Jus

Seared Chicken Breast, Grilled Mediterranean Vegetables, Spinach Penne Pasta, Whole Grain Mustard Cream Sauce

30.00 Per Guest

FISH

(Choice of One)

Baked North Pacific Salmon with Roasted Garlic Mashed Potato, Citrus Cream Sauce

Seared Filet of Sea Bass with Spinach Yukon Gold Potato Puree, Chef's Choice of Seasonal Vegetables and Olive Relish Tapenade

Seared white Fish with Steamed Basmati Rice, Grilled Pineapple Relish

32.00 Per Guest

BEEF

(Choice of One)

Slow Roasted Tri Tip of Beef with Garlic Herb Roasted Potato. Roasted Wild Mushroom demi Glazed

35.00 Per Guest

Seared Top Sirloin Steak with Port Wine Reduction, Roasted Garlic Mashed Potato,

35.00 Per Guest

Grilled New York Steak with au gratin Potato with Caramelized Carrot and French Beans, Garlic Herb Butter

38.00 Per Guest

DESSERT SELECTION

Chocolate Brownies Chocolate Sauce, Cheese Cake with Berries Compote and Raspberry Coulis, Chocolate Cake Raspberry Sauce, Tiramisu Cake Vanilla Sauce, Carrot Cake with Caramel Sauce

All Selections contained within are subject to 17% service charge, 4% facilities fee and applicable state tax

LUNCH

LUNCH BUFFET

All Entrées are accompanied by Chef's Choice of Fresh Seasonal Vegetables,
Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee or Iced Tea

SALAD SELECTION CHOICE OF TWO

California baby greens, Traditional Caesar with Herb Croutons Parmesan Cheese and Caesar Dressing

Pasta Salad with Grilled Mediterranean Vegetables and Feta Cheese Crumble

Panzabella Basil Salad with Ripe Plum Tomato Peppers Cucumber Olive Oil and Red Wine Vinegar

Coleslaw with Granny Smith Apples and Caramelized Walnuts

Roasted Yellow Corn Salad with Cilantro Vinaigrette

STARCH SELECTION CHOICE OF ONE

Roasted Garlic Mashed Potato, Herb Roast Pee Wee Potato, Rice Pilaf, Steamed Jasmin Rice

ENTRÉE SELECTION CHOICE OF TWO

Slow Roast Tri-Tip of Beef, wild Mushroom Ragout

Tuscan Breast of Chicken, Tomato and Pepperoncini Relish

House Made Meatloaf with Brown Gravy

Slow Roast Pork Loin, Pineapple Glazed

Baked Sea Bass, Oven Dried Tomato and Olive Relish Tapenade

DESSERT SELECTION

Chocolate Brownies Chocolate Sauce, Cheese Cake with Berries Compote and Raspberry Coulis, Chocolate
Cake Raspberry Sauce, Tiramisu Cake Vanilla Sauce, Carrot Cake with Caramel Sauce

40.00 Per Guest

ENTRÉE ENHANCEMENTS

Seared Wild Salmon with Lemon Cream Sauce **6.00**

Pepper Crust NY Strip Loin of Beef with Port Wine Reduction **7.00**

Garlic Crust Prime Rib of Beef with Au Jus and Horseradish Cream **10.00**

Buffets require a minimum guarantee of 40 people (There will be a \$100 labor charge for functions under 40 guests).

All Selections contained within are subject to 17% service charge, 4% facilities fee and applicable state tax

LUNCH

LUNCH THEME BUFFET

SOUTH OF THE BORDER

Hand Cut Iceberg Lettuce, Cucumber, Tomato, Julienne Carrot Salad with Citrus Vinaigrette
Caesar with Tortilla Chip Crouton, Parmesan Cheese and Cilantro Caesar Dressing
Roasted Corn Salad with Grilled Tri Color Bell Pepper and Cilantro
Jicama Salad with Chili Flake and Lime
Chicken or Beef Fajitas with Bell Pepper and Onions
Corn Tortillas, Molcajete Salsa and Salsa Verde
Chile's Serrano Torreadors, Guacamole and Tortilla Chips
Refried Beans with Melted Jack Cheese
Red Rice
Churros, Caramel Flan

38.00 Per Guest

TUSCANY

Heart of Romaine Lettuce with Herb Croutons, Parmesan Cheese and Caesar Dressing
Cherry Tomato Caprice Salad and Baby Arugula
Panzanella Salad with Sweet Bell Pepper, Garlic Ciabatta Crouton, Plum Tomato, Hot House Cucumber, Basil and Herb Vinaigrette
Chicken Parmesan, White Wine Cream Sauce
Penne Pasta Puttanesca, extra Virgin Olive Oil, diced Roma Tomato, Caper and Green Olives
Baked Sea Bass with Oven Dried Tomato and Olive Relish Tapenade
Steamed Italian Seasonal Vegetables
Oven Bake Garlic Bread
Cappuccino Mousse Cake and Mini Cannoli

35.00 Per Guest

EXECUTIVE DELI

Chef Choice of Homemade Soup
California Greens, Garnished with Julienne Carrot, Cucumber and Tomato
Two Choice of Dressing
Roasted Fingerling Potato Salad, Coleslaw
Pasta Salad with Grilled Mixed Vegetables with oven dried Tomato and Feta Cheese Crumble, Seasonal Fresh Fruit Cocktail
Assorted Deli Meats: Slow Roast Turkey Breast, Smoked Honey Glazed Ham, Peppered Roast Beef
White American Cheese, Provolone Cheese, and Cheddar Cheese
Sliced Ripe Tomato, Green Leaf Lettuce, Shaved Red Onions, Kosher Dill Pickles Mustard, Pesto, Aioli, Chipotle Aioli
Whole Wheat Baguette, Sourdough Rolls and Assortment of Sliced Breads Display
Cheese Cake Brownies and Freshly Baked Assorted Cookies

38.00 Per Guest

FAR EAST

Chinese Chicken Salad with Chopped Napa Cabbage, Cilantro, Green Onions, Julienne Carrot Cashews and Peanuts, Won Ton Chips, Mandarin Oranges and Oriental Dressing
Glass Noodle salad with Sweet Chili Vinaigrette
Orange Chicken
Beef and Broccoli
Fried Rice
Vegetable Chow Mein
Stir Fried Vegetables
Fortune Cookies and Assorted Mini Cake

35.00 Per Guest

All Entrées served with Freshly Brewed Regular, Decaffeinated Coffee or Iced Tea

Buffets require a minimum guarantee of 40 people (There will be a \$100 labor charge for functions under 40 guests).

All Selections contained within are subject to 17% service charge, 4% facilities fee and applicable state tax

LUNCH

BOXED LUNCH

TURKEY BLT

Applewood smoked bacon, turkey, lettuce, tomato and pesto aioli on a farmers white bread Served with Chips, Whole Fruit and Bottled Water

26.00 Per Guest

HONEY SMOKED TURKEY AND BAGUETTE

A French Baguette, Honey Smoked Turkey, Honey Mustard, Aged White Cheese. Served with Chips, Whole Fruit and Bottled Water

26.00 Per Guest

CHICKEN CLUB SANDWICH

A Club Style Chicken Sandwich, Provolone Cheese, Bacon, Lettuce and Tomato served with Chips, Whole Fruit and Bottled Water

26.00 Per Guest

CAPRESE SALAD ON BAGUETTE

Fresh Mozzarella, Tomato Slices with Baby Arugula, Cilantro Pesto Vinaigrette served with Chips, Whole Fruit and Bottled Water

26.00 Per Guest

SOUTHWESTERN CHICKEN WRAP

Garlic Herb Wrap Filled with Marinated Grilled Chicken, Chipotle, Aioli, Lettuce, Diced Tomato, Black Bean an Corn Salsa and Cheddar Jack Served with Chips, Whole Fruit and Bottled Water

26.00 Per Guest

BUFFALO CHICKEN WRAP

Garlic Herb Wrap, Lettuce, Celery, Carrots, Tomatoes, Buffalo Tossed Chicken with Ranch Dressing Served with Chips, Whole Fruit and Bottled Water

26.00 Per Guest

RECEPTION

HORS D'OEUVRES

MINIMUM ORDER REQUIRED (3) DOZEN PER RECEPTION

COLD HORS D'OEUVRES

| | |
|---|-----------------------------------|
| Southwest Chicken on Sweet Corn Pancake | 48.00 Per Dozen |
| Deviled Eggs | 48.00 Per Dozen |
| Ratatouille en Bouche | 48.00 Per Dozen |
| Individual Crudit  Shot with Blue Cheese Dip | 48.00 Per Dozen |
| Ahi Tuna Poke with Avocado Mousse | 72.00 Per Dozen |
| Tomato Basil Bruschetta Herb Garlic Crostini | 48.00 Per Dozen |
| Spinach and Cheese Spanakopita with Honey Mustard Sauce | 60.00 Per Dozen |
| Baja California Shrimp Cocktail | 72.00 Per Dozen |
| Grilled Mediterranean Vegetables Tartlet with Goat Cheese | 60.00 Per Dozen |
| Roasted Garlic Shrimp Crostini | 72.00 Per Dozen |
| Caprese Salad on a Stick | 48.00 Per Dozen |
| Roasted Wild Mushroom on Mascarpone Polenta Cake | 48.00 Per Dozen |
| Smoked Salmon Cornucopias with Capers | 80.00 Per Dozen (minimum 3 dozen) |



RECEPTION

HORS D'OEUVRES

MINIMUM ORDER REQUIRED (3) DOZEN PER RECEPTION

HOT HORS D'OEUVRES

| | |
|---|-----------------------------------|
| Mini Hot Dog in a Puff Pastry | 48.00 Per Dozen |
| Chicken Sate with Peanut Sauce | 48.00 Per Dozen |
| Chicken Taquitos with Salsa Verde | 48.00 Per Dozen |
| Thai Vegetables Spring Rolls with Sweet Chili Sauce | 60.00 Per Dozen |
| Fried Macaroni and Smoked Gouda Croquette | 60.00 Per Dozen |
| Steamed Vegetables Potsticker with Light Soy Sauce | 60.00 Per Dozen |
| Potato Croquette with Gruyere and Lemon Cream Sauce | 60.00 Per Dozen |
| Chicken Wings (Original Spicy, BBQ, Lemon Pepper) | 48.00 Per Dozen |
| Maryland Crab Cake with Chipotle Aioli | 72.00 Per Dozen |
| Skewered Coconut Shrimp with Orange Reduction | 72.00 Per Dozen |
| Mini Beef Porcini Beef Wellington with Red Wine Demi Glaze | 72.00 Per Dozen |
| Mini Beef Slider with Blue Cheese, Tomato and Onion Marmalade | 60.00 Per Dozen |
| Szechuan Beef Sate' with Soy Glaze Dipping Sauce | 60.00 Per Dozen |
| Coconut Crusted Chicken Sate' with Teriyaki Sauce | 60.00 Per Dozen |
| Vegetable Samosa with Cucumber Raita | 72.00 Per Dozen (minimum 3 dozen) |



DINNER

PLATED DINNER

With choice of (1) Salad and (1) Dessert

All Entrées are accompanied by Chef's Choice of Fresh Seasonal Vegetables, Warm Rolls and Butter,

Freshly Brewed Regular, Decaffeinated Coffee or Iced Tea

SALADS

Crisp Caesar Salad with herb Crouton Shredded Parmesan Cheese and Caesar Dressing, California Greens with Caramelized Onions Marmalade choice of Balsamic Vinaigrette or Ranch, Baby Spinach with Strawberries and Candied Walnuts and Raspberry Vinaigrette, Iceberg Lettuce Wedges with Blue Cheese Crumble and Sweet Red Onions, Blue Cheese Dressing

CHICKEN

(Choice of One)

Grilled Breast of Chicken with Mascarpone Creamed Polenta, Wild Mushroom Ragout, Herb Natural Jus

Soy Glazed Chicken Breast with Whipped Potato, Baby Bok Choy, Teriyaki Sauce

Tuscan Style Breast of Chicken with Roasted Red Beet Potato, Peppercini, Tomato, Parmesan Relish, Seasonal Fresh Vegetables, Lemon Cream Sauce

Crisp Baked Breast of Chicken with Mediterranean Grilled Vegetable, Potato Gratin and Herb Natural Jus

Seared Chicken Breast, Grilled Mediterranean Vegetables, Spinach Penne Pasta, Whole Grain Mustard Cream Sauce

34.00 Per Guest

FISH

(Choice of One)

Baked North Pacific Salmon with Roasted Garlic Mashed Potato, Citrus Cream Sauce

Seared Filet of Sea Bass with Spinach Yukon Gold Potato Puree, Chef Choice of Seasonal Vegetables and Olive Relish Tapenade

Seared white Fish with Steamed Basmati Rice, Grilled Pineapple Relish

36.00 Per Guest

BEEF

(Choice of One)

Slow Roasted Tri Tip of Beef with Garlic Herb Roasted Potato. Roasted Wild Mushroom demi Glazed

39.00 Per Guest

Seared Top Sirloin Steak with Port Wine Reduction, Roasted Garlic Mashed Potato,

39.00 Per Guest

Grilled New York Steak with au gratin Potato with Caramelized Carrot and French Beans, Garlic Herb Butter

42.00 Per Guest

DESSERT SELECTION

Chocolate Brownies Chocolate Sauce, Cheese Cake with Berries Compote and Raspberry Coulis, Chocolate Cake Raspberry Sauce, Tiramisu Cake Vanilla Sauce, Carrot Cake with Caramel Sauce

All Selections contained within are subject to 17% service charge, 4% facilities fee and applicable state tax

DINNER

DINNER BUFFET

All Entrées are accompanied by Chef's Choice of Fresh Seasonal Vegetables,

Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee or Iced Tea

SALAD SELECTION CHOICE OF TWO

California baby greens, Traditional Caesar with Herb Croutons Parmesan Cheese and Caesar Dressing

Pasta Salad with Grilled Mediterranean Vegetables and Feta Cheese Crumble

Panzabella Basil Salad with Ripe Plum Tomato Peppers Cucumber Olive Oil and Red Wine Vinegar

Coleslaw with Granny Smith Apples and Caramelized Walnuts

Roasted Yellow Corn Salad with Cilantro Vinaigrette

STARCH SELECTION CHOICE OF TWO

Roasted Garlic Mashed Potato, Herb Roast Pee Wee Potato, Rice Pilaf, Steamed Jasmin Rice

ENTRÉE SELECTION CHOICE OF THREE

Slow Roast Tri-Tip of Beef, wild Mushroom Ragout

Tuscan Breast of Chicken, Tomato and Pepperoncini Relish

House Made Meatloaf with Brown Gravy

Slow Roast Pork Loin, Pineapple Glazed

Baked Sea Bass, Oven Dried Tomato and Olive Relish Tapenade

DESSERT SELECTION

Chocolate Brownies Chocolate Sauce, Cheese Cake with Berries Compote and Raspberry Coulis, Chocolate Cake Raspberry Sauce, Tiramisu Cake Vanilla Sauce, Carrot Cake with Caramel Sauce

50.00 Per Guest

ENTRÉE ENHANCEMENTS

Seared Wild Salmon with Lemon Cream Sauce **6.00**

Pepper Crust NY Strip Loin of Beef with Port Wine Reduction **7.00**

Garlic Crust Prime Rib of Beef with Ad Jus and Horseradish Cream **10.00**

Buffets require a minimum guarantee of 40 people (There will be a \$100 labor charge for functions under 40 guests).

All Selections contained within are subject to 17% service charge, 4% facilities fee and applicable state tax

DINNER

DINNER THEME BUFFET

SOUTH OF THE BORDER

Hand Cut Iceberg Lettuce, Cucumber, Tomato, Julienne Carrot Salad with Citrus Vinaigrette
Caesar with Tortilla Chip Crouton, Parmesan Cheese and Cilantro Caesar Dressing
Roasted Corn Salad with Grilled Tri Color Bell Pepper and Cilantro
Jicama Salad with Chili Flake and Lime
Chicken or Beef Fajitas with Bell Pepper and Onions
Corn Tortillas, Molcajete Salsa and Salsa Verde
Chile's Serrano Torreadors, Guacamole and Tortilla Chips
Refried Beans with Melted Jack Cheese
Red Rice
Churros, Caramel Flan

45.00 Per Guest

EXECUTIVE DELI

Chef Choice of Homemade Soup
California Greens, Garnished with Julienne Carrot, Cucumber and Tomato
Two Choice of Dressing
Roasted Fingerling Potato Salad, Coleslaw
Pasta Salad with Grilled Mixed Vegetables with oven dried Tomato and Feta Cheese Crumble, Seasonal Fresh Fruit Cocktail
Assorted Deli Meats: Slow Roast Turkey Breast, Smoked Honey Glazed Ham, Peppered Roast Beef
White American Cheese, Provolone Cheese, and Cheddar Cheese
Sliced Ripe Tomato, Green Leaf Lettuce, Shaved Red Onions, Kosher Dill Pickles Mustard, Pesto, Aioli, Chipotle Aioli
Whole Wheat Baguette, Sourdough Rolls and Assortment of Sliced Breads Display
Cheese Cake Brownies and Freshly Baked Assorted Cookies

45.00 Per Guest

TUSCANY

Heart of Romaine Lettuce with Herb Croutons, Parmesan Cheese and Caesar Dressing
Cherry Tomato Caprice Salad and Baby Arugula
Panzanella Salad with Sweet Bell Pepper, Garlic Ciabatta Crouton, Plum Tomato, Hot House Cucumber, Basil and Herb Vinaigrette
Chicken Parmesan, White Wine Cream Sauce
Penne Pasta Puttanesca, extra Virgin Olive Oil, diced Roma Tomato, Capers and Green Olives
Baked Sea Bass with Oven Dried Tomato and Olive Relish Tapenade
Steamed Italian Seasonal Vegetables
Oven Bake Garlic Bread
Cappuccino Mousse Cake and Mini Cannoli

40.00 Per Guest

FAR EAST

Chinese Chicken Salad with Chopped Napa Cabbage, Cilantro, Green Onions, Julienne Carrot Cashews and Peanuts, Won Ton Chips, Mandarin Oranges and Oriental Dressing
Glass Noodle salad with Sweet Chili Vinaigrette
Orange Chicken
Beef and Broccoli
Fried Rice
Vegetable Chow Mein
Stir Fried Vegetables
Fortune Cookies and Assorted Mini Cake

40.00 Per Guest

All Entrées served with Freshly Brewed Regular, Decaffeinated Coffee or Iced Tea

Buffets require a minimum guarantee of 40 people (There will be a \$100 labor charge for functions under 40 guests).

All Selections contained within are subject to 17% service charge, 4% facilities fee and applicable state tax

BAR & WINE

CASH BAR

SIGNATURE CASH BAR

Smirnoff Vodka, Beefeater Gin, Dewars Scotch, Sauza Tequila, Jim Beam Bourbon, and Cruzan Rum

Signature Cocktails 12.00

Domestic Beer 7.00

Premium and Imported Beer 9.00

Select House Wine 12.00

TOP TIER CASH BAR

Grey Goose Vodka, Tanqueray Gin, Johnnie Walker Black, Patron Tequila, Jack Daniels Bourbon, and Bacardi Rum

Signature Cocktails 15.00

Domestic Beer 7.00

Premium and Imported Beer 9.00

Select Top Tier Wine 15.00



Bartender fee \$150.00, fee waived with minimum consumption of \$400.00.

All Selections contained within are subject to applicable state tax