



ENERGIZE YOURSELF WITH THE WARMTH AND SUNSHINE OF SOUTHERN CALIFORNIA'S GOOD FOR YOU 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

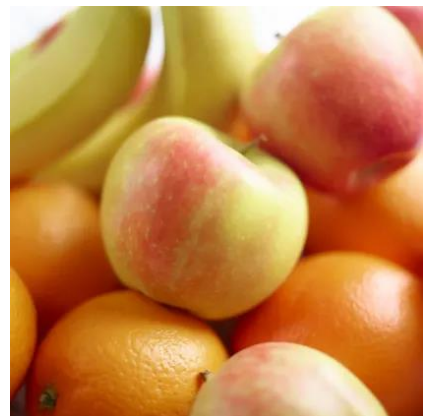
Local and Seasonal Fresh Cut Fruit
Assorted Breakfast Pastries
Assorted Bagels, Cream Cheese, Butter and House Made Fruit Preserves
Hot Oatmeal with Brown Sugar and Raisins
Assorted Yogurts
Hand Crafted Granola
Selection of Fresh Juices
Freshly Brewed Regular & Decaf Coffee

32.00 Per Guest

HOLIDAY INN SIGNATURE WAKE UP LA

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

41.00 Per Guest



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, subject to change without notice.
*PLEASE NOTE menu prices are subject to change without notice based on food supply and demand during your event dates.

BREAKFAST

PLATED BREAKFAST

TRADITIONAL BREAKFAST

Fluffy Eggs with your Choice of Bacon, Ham or Sausage

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

25.00 Per Guest

GARDEN OMELETTE

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

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

28.00 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

25.00 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

28.00 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

28.00 Per Guest

STEAK AND EGGS

7 oz. Delicious Skirt Beef Cooked Medium with Scrambled Eggs

Selection of Fresh Juices

Freshly Brewed Regular & Decaf Coffee

35.00 Per Guest



ENHANCEMENTS

BREAKFAST ENHANCEMENTS

Fruit Parfaits	9.00 Each
Biscuits & Gravy	8.00 Per Guest
Assorted Yogurts	6.00 Each
Mini Breakfast Burritos	10.00 Each
Mini Breakfast Sandwich with Ham, Egg and Cheese	10.00 Each
Assorted Cold Cereals with Milk	8.00 Per Guest
Seasonal Fruit Kabobs with Honey Lime Dipping Sauce	9.00 Per Guest



BAKERY

Assorted Danish or Muffins	39.00 Per Dozen
Freshly Baked Cookies	41.00 Per Dozen
Assorted Bagels with Cream Cheese	41.00 Per Dozen
Fudge Brownies	41.00 Per Dozen



SNACKS

Sliced Seasonal Fresh Fruit	7.00 Per Guest
Tortilla Chips with Guacamole & Salsa	9.00 Per Guest
Assorted Bags of Chips	5.00 Each
Individual Bags of Popcorn	5.00 Each
Mixed Nuts	7.00 Per Guest
Ice Cream Bars	6.00 Each
Granola Bars and Nutri-Grain Bars	5.00 Per Guest

BEVERAGES

Freshly Brewed, Coffee, Decaffeinated Coffee, Hot or Iced Tea	55.00 Per Gallon
Assorted Chilled Fruit Juices	47.00 Per Gallon
Iced Tea, Lemonade or Fruit Punch	47.00 Per Gallon
Assorted Bottled Chilled Juices or Gatorade	6.00 Each
Milk (Whole, 2%, Skim, or Chocolate)	4.00 Each
Red Bull	7.00 Each
Sparkling Bottled Water	6.00 Each
Mineral Water	6.00 Each
Assorted Soft Drink	6.00 Each
Bottled Water	4.00 Each

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BREAKS

BREAKS

THE GREEN BREAK

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

23.00 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)

24.00 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

25.00 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

24.00 Per Guest

SWEET AND SALTY

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

24.00 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

23.00 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

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

38.00 Per Guest

FISH

(Choice of One)

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

Searched White Fish with Spinach Yukon Gold Potato Puree, Chef's Choice of Seasonal Vegetables and Olive Relish Tapenade

Searched white Fish with Steamed Basmati Rice, Grilled Pineapple Relish

41.00 Per Guest

BEEF

(Choice of One)

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

54.00 Per Guest

Braised Short Ribs with Port Wine Reduction, Roasted Garlic Mashed Potato,

49.00 Per Guest

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

60.00 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

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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 ONE

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

STARCH SELECTION CHOICE OF ONE

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

ENTRÉE SELECTION CHOICE OF TWO

Braised Short Ribs, wild Mushroom Ragout
Tuscan Breast of Chicken, Tomato and Pepperoncini Relish
House Made Meatloaf with Brown Gravy
Slow Roast Pork Loin, Pineapple Glazed
Baked White Fish, 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

46.00 Per Guest

ENTRÉE ENHANCEMENTS

Seared Wild Salmon with Lemon Cream Sauce **7.00**
Pepper Crust NY Strip Loin of Beef with Port Wine Reduction **9.00**
Garlic Crust Prime Rib of Beef with Au Jus and Horseradish Cream **12.00**

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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
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
Spanish Rice
Churros, Caramel Flan

46.00 Per Guest

DELI BAR

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
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

42.00 Per Guest

TUSCANY

Minestrone Soup
Cherry Tomato Caprese 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 White Fish with Oven Dried Tomato and Olive Relish Tapenade
Steamed Italian Seasonal Vegetables
Oven Bake Garlic Bread
Tiramisu Cake

48.00 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

46.00 Per Guest

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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

30.00 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

30.00 Per Guest

CHICKEN CLUB SANDWICH

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

30.00 Per Guest

CAPRESE SALAD ON BAGUETTE

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

30.00 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

30.00 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

30.00 Per Guest

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RECEPTION

HORS D'OEUVRES

MINIMUM ORDER REQUIRED (3) DOZEN PER RECEPTION

COLD HORS D'OEUVRES

Southwest Chicken on Sweet Corn Pancake	56.00 Per Dozen
Deviled Eggs	56.00 Per Dozen
Ratatouille en Bouche	56.00 Per Dozen
Individual Crudit� Shot with Blue Cheese Dip	56.00 Per Dozen
Ahi Tuna Poke with Avocado Mousse	83.00 Per Dozen
Tomato Basil Bruschetta Herb Garlic Crostini	56.00 Per Dozen
Spinach and Cheese Spanakopita with Honey Mustard Sauce	70.00 Per Dozen
Baja California Shrimp Cocktail	83.00 Per Dozen
Grilled Mediterranean Vegetables Tartlet with Goat Cheese	70.00 Per Dozen
Roasted Garlic Shrimp Crostini	83.00 Per Dozen
Caprese Salad on a Stick	56.00 Per Dozen
Roasted Wild Mushroom on Mascarpone Polenta Cake	56.00 Per Dozen
Smoked Salmon Cornucopias with Capers	93.00 Per Dozen (minimum 3 dozen)



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RECEPTION

HORS D'OEUVRES

MINIMUM ORDER REQUIRED (3) DOZEN PER RECEPTION

HOT HORS D'OEUVRES

Mini Hot Dog in a Puff Pastry	56.00 Per Dozen
Chicken Sate with Peanut Sauce	56.00 Per Dozen
Chicken Taquitos with Salsa Verde	56.00 Per Dozen
Thai Vegetables Spring Rolls with Sweet Chili Sauce	70.00 Per Dozen
Fried Macaroni and Smoked Gouda Croquette	70.00 Per Dozen
Steamed Vegetables Potsticker with Light Soy Sauce	70.00 Per Dozen
Potato Croquette with Gruyere and Lemon Cream Sauce	70.00 Per Dozen
Chicken Wings (Original Spicy, BBQ, Lemon Pepper)	56.00 Per Dozen
Maryland Crab Cake with Chipotle Aioli	83.00 Per Dozen
Skewered Coconut Shrimp with Orange Reduction	83.00 Per Dozen
Mini Beef Porcini Beef Wellington with Red Wine Demi Glaze	83.00 Per Dozen
Mini Beef Slider with Blue Cheese, Tomato and Onion Marmalade	70.00 Per Dozen
Szechuan Beef Sate' with Soy Glaze Dipping Sauce	70.00 Per Dozen
Coconut Crusted Chicken Sate' with Teriyaki Sauce	70.00 Per Dozen
Vegetable Samosa with Cucumber Raita	83.00 Per Dozen (minimum 3 dozen)



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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

49.00 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

52.00 Per Guest

BEEF

(Choice of One)

Ribeye Ai Jus with Garlic Rosemary Mashed Potato Roasted Wild mushroom demi Glazed

60.00 Per Guest

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

63.00 Per Guest

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

68.00 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

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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 TWO

Braised Short Ribs, wild Mushroom Ragout

Chicken Marsala

House Made Meatloaf with Brown Gravy

Pan Fried Pork Chop with Gorgonzola white Sauce

Baked White Fish, 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

74.00 Per Guest

ENTRÉE ENHANCEMENTS

Seared Wild Salmon with Lemon Cream Sauce **7.00**

Pepper Crust NY Strip Loin of Beef with Port Wine Reduction **9.00**

Garlic Crust Prime Rib of Beef with Ad Jus and Horseradish Cream **12.00**

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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
Spanish Rice
Churros, Caramel Flan

62.00 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

55.00 Per Guest

TUSCANY

Minestrone Soup
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
Tiramisu Cake

66.00 Per Guest

FAR EAST

Miso Soup
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

66.00 Per Guest

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BAR & WINE

CASH BAR

SIGNATURE CASH BAR

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

Signature Cocktails 14.00

Domestic Beer 9.00

Premium and Imported Beer 11.00

Select House Wine 14.00

TOP TIER CASH BAR

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

Signature Cocktails 18.00

Domestic Beer 9.00

Premium and Imported Beer 11.00

Select Top Tier Wine 18.00



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

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