



Sheraton®

GATEWAY LOS ANGELES HOTEL



Banquet Menu



QUICK START CONTINENTAL

\$32 per person

Selection of Assorted Chilled Juices, Individual Greek Yogurts, Seasonal Fresh Fruits and Berries

Fresh-Baked Breakfast Pastries and Muffins, Sweet Butter and Fruit Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Teas

THE SHERATON CONTINENTAL

\$37 per person

Selection of Assorted Chilled Juices, Individual Greek Yogurts, Seasonal Fresh Fruits and Berries

Fresh Baked Breakfast Pastries and Muffins, Sweet Butter and Fruit Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Teas

Choice of One:

English Muffin Sandwich—Sausage Patty, Egg and Cheddar

Chorizo Breakfast Burrito—Potatoes, Egg, Peppers and Cheddar

Croissant Sandwich—Ham, Egg and American Cheese

Sausage Biscuit Sandwich—Buttermilk Biscuit, Sausage and American Cheese



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CENTURY BLVD. BREAKFAST **\$45** *per person*

Selection of Assorted Chilled Juices, Individual Greek Yogurts, Seasonal Fresh Fruits and Berries

Fresh-Baked Breakfast Pastries and Muffins, Sweet Butter and Fruit Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Teas

Choose Five of the Below Selections:

EGG SELECTIONS

Fluffy Scrambled Eggs with Chives

Cali Scrambled Eggs—Avocado, Asparagus and Jack Cheese

Southwest Scrambled Eggs—Green Chili, Chorizo,
Jack Cheese and Pico de Gallo

Assorted Mini Quiches

SANDWICH SELECTIONS

English Muffin Sandwich—Sausage Patty, Egg and Cheddar

Chorizo Breakfast Burrito—Potatoes, Egg, Peppers and Cheddar

Croissant Sandwich—Ham, Egg and American Cheese

Sausage Biscuit Sandwich—Buttermilk Biscuit,
Sausage and American

GRIDDLE SELECTIONS

Maple French Toast—Mixed Berry Compote

Belgian Waffles—Maple Syrup and Fresh Fruit

Cheese Blintz—Mixed Berry Compote

Fresh Baked Cinnamon Rolls

MEAT SELECTIONS

Applewood-Smoked Bacon

Country Sausage Links

Sausage Patties

Chicken-Apple Sausage

Grilled Ham Steak

POTATO SELECTIONS

Breakfast Potatoes—Peppers and Onions

Country Potatoes

Crispy Mini Potato Cakes



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AMERICAN SUNRISE BREAKFAST **\$40** *per person*

Selection of Assorted Chilled Juices, Individual Greek Yogurts,
Seasonal Fresh Fruits and Berries

Fresh-Baked Breakfast Pastries and Muffins, Sweet Butter and Fruit Preserves

Fluffy Scrambled Eggs with Chives, Applewood-Smoked Bacon
and Country Sausage Links

Roasted Breakfast Potatoes with Sautéed Peppers and Onions

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service,
Assorted Teas

SHERATON PLATED BREAKFAST

Selection of Assorted Chilled Juices | Fresh-Baked Breakfast Pastries, Sweet Butter, Fruit Preserves

Breakfast Potatoes with Sautéed Peppers and Onions | Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service | Assorted Teas

STARTER *(Select One)*

Vanilla Yogurt Parfait—Ripe Seasonal Berries, Housemade Granola, Fresh Mint

Steel-Cut Oatmeal—Brown Sugar, Fresh Blueberries, Low-Fat Milk

Seasonal Fresh Fruit and Berries

ACCOMPANIMENTS *(Select One)*

Applewood-Smoked Bacon

Country Sausage Links

Chicken-Apple Sausage

Grilled Ham Steak

BREAKFAST STATIONS **\$12** *per person per station*

(Stations can be added to any Breakfast Buffet.)

**1 Chef attendant required per 100 guests at \$175*

OMELET AND EGGS MADE TO ORDER*

Farm Eggs, Egg Whites, Smoked Bacon, Country Ham, Mushrooms, Spinach,
Onion, Tomatoes, Peppers Cheddar Cheese, Jalapeños, Salsa

FRENCH TOAST AND PANCAKES*

Fresh Berries, Pecans-, Sliced Banana, Chocolate Chips, Whipped Cream,
Maple Syrup, Whipped Butter

ENTRÉE

Eggs Benedict **\$35** *per person*

Toasted English Muffin, Soft-Poached Egg, Canadian Bacon, Hollandaise

Farm Fresh Scramble **\$30** *per person*

Fluffy Scrambled Eggs, Cheddar Cheese, Chives

Griddled French Toast **\$35** *per person*

Cinnamon and Maple Anglaise, Whipped Butter, Syrup

California Breakfast Burrito **\$35** *per person*

Chorizo, Avocado, Potatoes, Eggs, Peppers, Jack Cheese

Steak and Eggs **\$40** *per person*

Grilled Flat Iron Steak, Two Scrambled Eggs



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ALL-DAY MEETING PLANNER BREAK **\$45** *per person*

MORNING BREAK

(One hour of service. Choice of one theme from below.)

AFTERNOON BREAK

(30 minutes of service. Choice of one theme from below.)

CONTINUOUS BEVERAGE STATION

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee | Assorted Teas | Assorted Soft Drinks | Bottled Water

BREAKS (Priced for 30 Minutes of Service)

MORNING POWER **\$19** *per person*

Power Bars, Granola, Energy Bars, Assorted Nuts, Dried and Fresh Whole Fruits

Fruit Kabobs with Honey Yogurt, Vitamin Water, Assorted Bottled Juices

EARLY RISER **\$17** *per person*

Fresh Fruit Skewers, Vanilla and Strawberry Yogurt, Housemade Granola, Fresh Berries, Coffee Cake

JUMP START **\$19** *per person*

Apples, Bananas, Peanut Butter, Nutella, Pretzels, Assorted Crackers, Shortbread Cookies

CHIPS and DIPS **\$16** *per person*

Housemade Kettle Chips with Bacon Onion Dip, Pita Chips with Red Pepper Hummus, Tortilla Chips with Salsa and Guacamole

THE BALLPARK **\$19** *per person*

Soft Pretzels with Yellow Mustard and Cheese Dip, Nachos with Jalapeños, Nathan's Mini Hot Dogs Crackerjacks, IBC Root Beer

L.A. REFRESH **\$17** *per person*

Assorted Nutri-Grain Bars, Dried Fruits and Nuts, Seasonal Fresh Fruit and Berries

Crudités of Raw Vegetables with Hummus Dip, Cucumber-Mint Agua Fresca

POP GOES THE CORN **\$14** *per person*

Freshly Popped Buttered Popcorn with a variety of Seasonings—Cheddar Cheese and Caramel Popcorn Assorted Soft Drinks and Bottled Water

LA PÂTISSERIE **\$14** *per person*

Collection of Classic French Pastries: Eclairs, Profiteroles, Tarts, Macarons



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BREAK ENHANCEMENTS

BAKE SHOP

- Assorted Bagels and Cream Cheese **\$45 per dozen**
- Jumbo Muffins—Chocolate, Blueberry and Lemon-Poppy Seed **\$45 per dozen**
- Mini Tarts—Chocolate Raspberry, Fresh Fruit, Pecan and Chocolate Chip **\$42 per dozen**
- Freshly Baked Jumbo Cookies **\$45 per dozen**
- Dessert Bars—Raspberry Streusel, Blondies, Brownies **\$45 per dozen**
- Jumbo Cupcakes—Vanilla, Chocolate and Red Velvet **\$45 per dozen**
- Assorted Macarons **\$45 per dozen**
- Individual Yogurts **\$4.50 each**
- Assorted Dry Cereals and Milk **\$4 per person**

SNACKS

- Sliced Fruit and Berries **\$245 per platter (serves 35)**
- Imported and Domestic Cheese, Sliced Breads and Crackers **\$350 per platter (serves 35)**
- Vegetable Crudités with Red Pepper Hummus and Green Chili Ranch Dips **\$245 per platter (serves 35)**
- Seasonal Whole Fruits **\$36 per dozen**
- Fresh Fruit Kabobs with Honey Yogurt Dip **\$5 each**
- Candy Bars, Granola, Energy Bars, Individual Bags of Chips, Trail Mix, Pretzels **\$4 each**
- Gourmet Mixed Nuts **\$25 per pound**
- Bavarian Pretzel Sticks with Mustard Dip **\$5 each**

BEVERAGES

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee **\$82 per gallon**
- Selection of Gourmet Herbal Hot Teas **\$82 per gallon**
- Freshly Brewed Iced Tea, Lemonade and Fruit Punch **\$60 per gallon**
- Go Green Water—Infused Water Station with a Selection of Citrus, Cucumber Mint and Berry Basil **\$35 per gallon**
- Individual Juices:**
 - Orange, Grapefruit, Cranberry, Apple, Tomato Juice and V8 **\$5 each**
 - Bottled Water Regular and Diet Soft Drinks **\$5 each**
- Individual Bottle of Iced Tea **\$6 each**
- Sparkling Water **\$6 each**
- Sports and Energy Drinks **\$5 each**
- Naked Juice **\$6 each**



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THREE-COURSE PLATED LUNCH

(All entrée selections include choice of soup or salad, dessert, freshly baked rolls and butter, regular and decaffeinated Starbucks® coffee, hot tea or iced tea.)

SOUP SELECTIONS

Beer Cheese Soup with Smoked Gouda, Applewood-Smoked Bacon and Garlic Croutons

Tortilla Soup with Avocado Relish, Crispy Tortillas and Pico de Gallo

French Onion Soup with Gruyere Crouton and Chives

Roasted Tomato Bisque with Mini Grilled Cheese Sandwich and Basil Oil

Broccoli Cheddar with French Baguette and Chili Oil

SALAD SELECTIONS

Greek Spring Mix with Cucumbers, Kalamata Olives, Vine-Ripened Tomatoes, Red Onion, Feta and Lemon-Herb Vinaigrette

Heart of Romaine with Shaved Parmesan, Ciabatta Croutons and Classic Caesar Dressing

West Coast Wedge with Grape Tomatoes, Bacon, Jack Cheese, Crispy Onion and Creamy Avocado Dressing

Vine-Ripened Tomato Caprese with Fresh Mozzarella, Frisée, Pickled Onion and Basil Aioli

Butter Leaf Lettuce with Mandarin Orange, Avocado, Pecans, Point Reyes Cornelia and Citronette

ENTRÉE SELECTIONS

(All entrées include a seasonal selection of vegetables.)

BEEF AND PORK

Grilled Pork Tenderloin with Scallion and Roasted Garlic Smashed Potato, Grainy Mustard Jus **\$42 per person**

Braised Beef Short Rib with Yukon Potato Purée and Roasted Tomato Jus **\$50 per person**

Grilled Flat Iron Steak with Smoked Cheddar Potato Gratin and Sautéed Wild Mushrooms **\$52 per person**

SEAFOOD

Blackened Mahi-Mahi with Cilantro-Lime Rice, Baby Bok Choy and Charred Pineapple Salsa **\$38 per person**

Oven-Roasted California Sea Bass with Macadamia Crust, Truffled Fingerling Potatoes and Saffron-Orange Beurre Blanc **\$42 per person**

Citrus Mustard-Glazed Salmon with Blistered Tomatoes and Asiago Polenta Cake **\$40 per person**

Jumbo Sautéed Shrimp with Herb Fettucine Pasta, Broccolini, Oven-Dried Tomatoes, Kalamata Olives and Basil Pesto **\$40 per person**

POULTRY **\$35 per person**

Chicken Piccata with Garlic Whipped Potatoes and Blistered Tomato

Chicken Marsala with Roasted Mushrooms, Lemon-Herb Risotto and Marsala Jus

Boursin-Stuffed Breast of Chicken with Spinach, Red Pepper, Chicken Jus and Roasted Garlic Potato Gratin

DESSERT SELECTIONS

Tiramisu—Mascarpone Cream, Espresso Lady Fingers and Cocoa Powder

Seasonal Fruit Tart—Vanilla-Almond Shortbread and Diplomat Cream

Chocolate Cake—Ganache, Crème Anglaise and Raspberry Coulis

Carrot Cake—Cream Cheese Frosting and Cinnamon Anglaise

New York Cheese Cake—Graham Cracker Crust and Strawberry Coulis

Hazelnut Kiss—Chocolate Sponge, Hazelnut Mousse and Vanilla Anglaise

Apple Tartlet—Shortbread Crust, Sliced Apples, Almond Cream and Cinnamon Anglaise

Chocolate Mousse Duo—Chocolate Sponge, White and Dark Chocolate Mousse with Cherry



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TWO-COURSE PLATED LUNCH

(All entrée selections include choice of soup or salad, freshly baked rolls and butter, regular and decaffeinated Starbucks® coffee, hot tea or iced tea.)

SOUP SELECTIONS

Beer Cheese Soup with Smoked Gouda, Applewood-Smoked Bacon and Garlic Croutons

Tortilla Soup with Avocado Relish, Crispy Tortillas and Pico de Gallo

French Onion Soup with Gruyere Crouton and Chives

Roasted Tomato Bisque with Mini Grilled Cheese Sandwich and Basil Oil

Broccoli Cheddar with French Baguette and Chili Oil

SALAD SELECTIONS

Greek Spring Mix with Cucumbers, Kalamata Olives- Vine-Ripened Tomatoes, Red Onion, Feta and Lemon-Herb Vinaigrette

Heart of Romaine with Shaved Parmesan, Ciabatta Croutons and Classic Caesar Dressing

West Coast Wedge with Grape Tomatoes, Bacon, Jack Cheese, Crispy Onion and Creamy Avocado Dressing

Vine-Ripened Tomato Caprese with Fresh Mozzarella, Frisée, Pickled Onion and Basil Aioli

Butter Leaf Lettuce with Mandarin Orange, Avocado, Pecans, Point Reyes Cornelia and Citronette

ENTRÉE SELECTIONS

All sandwiches and wraps served with Kettle Chips.

Roast Beef Sandwich—Caramelized Onion, Horseradish Cream, Havarti, Arugula, Roasted Red Pepper and Ciabatta or Wrap **\$30 per person**

Chipotle-Grilled Chicken—Pepper Jack Cheese, Vine-Ripened Tomato, Butter Leaf Lettuce, Roasted Corn Pico, Avocado Aioli and Ciabatta or Wrap **\$26 per person**

Smoked Pit Ham—Applewood-Smoked Bacon, Cheddar Cheese, Honey Mustard, Butter Leaf Lettuce, Fresh-Baked Pretzel Roll **\$26 per person**

Oven-Roasted Turkey—Sliced Cheddar, Bacon, Vine-Ripened Tomato, Cranberry Spread and Soft Roll or Wrap **\$26 per person**

Italian Hero—Capicola, Genoa Salami, Smoked Ham, Provolone, Banana Peppers, Spicy Mustard and Torpedo Bun **\$28 per person**

Barbecue Chicken Salad—Smoked Bacon, Roasted Corn Pico de Gallo, Crispy Tortilla, Jack Cheese and Avocado-Lime Dressing **\$28 per person**

Asian Tuna Salad—Seared Ahi Tuna, Cilantro, Roasted Peanuts, Shaved Vegetables, Cabbage and Sesame-Soy Vinaigrette **\$30 per person**



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THEMED LUNCH BUFFETS (Themed lunch buffets designed for a minimum of 25 guests.)

CENTURY BOULEVARD DELI **\$42 per person**

Organic Baby Field Lettuces—Local Vegetables, Selection of House Vinaigrettes

Red Bliss Potato Salad—Smoky Bacon Bits

Marinated Mediterranean Artichoke Salad—Penne Pasta, Crumbled Feta, Cucumber, Kalamata Olives, Selection of Deli Meats and Cheeses Including Smoked Pit Ham, Roasted Angus Beef, Oven-Roasted Turkey, Geneoa Salami, Alpine Swiss, Sharp Cheddar, Provolone and Havarti

Selection of Sliced Deli Breads and Rolls

Fresh Baked Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffee Service, Assorted Tea Selections

IT'S A WRAP **\$48 per person**

Chef's Soup Creation of the Day

Classic Caesar Salad Crisp Romaine Hearts—Seasoned Croutons, Parmesan Cheese, Caesar Dressing

BLT Pasta Salad—Tri Color Rotini, Smoked Bacon, Grape Tomatoes, Red Onion, Creamy Ranch

Local Green Salad—Local Vegetables, House Vinaigrettes

Vegetarian Wrap—Portobello Mushroom, Marinated Grilled Vegetables, Red Pepper Hummus

Turkey Tortilla Wrap—Cheddar Cheese, Bacon, Tomatoes, Romaine, Cranberry Spread

Roast Beef Wrap—Roasted Peppers, Pepper Jack Cheese, Tender Baby Arugula, Horseradish Aioli, Fresh Baked Cookies and Brownies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tea Selections

THE GOURMET SANDWICH SHOPPE **\$52 per person**

Roasted Tomato Basil Bisque

Mediterranean Macaroni Salad

Local Green Salad—Local Vegetables and House Vinaigrettes

Iceberg Wedge—Blue Cheese Crumbles, Blistered Tomatoes, Chopped Bacon and Creamy Blue Cheese Dressing

Assorted Gourmet Sandwiches:

Hot Italian Panino—Capicola, Salami, Roasted Red Peppers, Provolone, Wild Arugula, Basil

Pesto Aioli Ruben—Corned Beef, Sauerkraut, Swiss, Thousand Island Dressing

Apple Chicken Salad—Toasted Walnuts, Butter Lettuce and Flakey Croissant

Grilled Mediterranean Vegetable and Red Pepper Hummus Wrap

Double Fudge Nut Brownies and Freshly Baked Cookies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tea Selections



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SOUTHERN BARBECUE IN THE CITY **\$55** *per person*

Loaded Potato Soup

Baby Spinach with Candied Pecan, Crumbled Blue Cheese, Pickled Onion, Bacon and Mustard Dressing, Red Bliss Potato Salad with Scallion Vinegar Cole Slaw

Barbecue Brisket with Grilled Red Onion and Roasted Mushroom

Smoked Pulled Pork with Sweet Rolls

Broiled Chicken with Gumbo Sauce

Corn on the Cob

Southern Green Beans with Brown Butter Bacon and Fried Onions

Brown Sugar Baked Beans with Bacon

Sweet Corn Bread with Whipped Maple Butter

Red Velvet Cake, Peach Cobbler, German Chocolate Cake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tea Selections

SOUTH OF THE BORDER **\$49** *per person*

Chicken Pozole

Field Greens, Cotija Cheese, Pico de Gallo, Red Onion, Cucumber, Creamy Poblano Dressing

Southwest Chopped Salad—Shaved Romaine with Jicama, Corn, Black Beans, Jack Cheese and Cilantro-Lime Vinaigrette

Grilled Steak Fajitas with Soft Flour Tortillas, Shredded Lettuce, Tomatoes, Sour Cream, Guacamole and Shredded Cheese

Roasted Chicken Mole Enchilada Casserole with Spanish Rice, Ranchero Beans and Queso Fresco

Housemade Jalapeño Corn Bread and Cotija Butter

Arroz Con Leche, Mexican Tea Cookies, Churros with Honey

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tea Selections

NOW THAT'S ITALIAN **\$49** *per person*

Italian Sausage and Potato Soup

Caprese Salad—Vine-Ripened Tomatoes, Fresh Mozzarella and Basil Pesto Aioli

Mediterranean Penne Pasta Salad—Cucumber, Feta, Kalamata Olive, Red Wine Vinaigrette

Italian Panini—Capicola, Salami, Roasted Red Peppers, Provolone, Wild Arugula, Basil Pesto

Aioli Spinach and Cheese Tortellini with Italian Sausage, Roasted Peppers, Parmesan and San Marzano Tomatoes

Chicken Provolone al Forno with Parmigiano Cream, Marinara Sauce and Fresh Herbs

Roasted Italian Vegetables

Tiramisu, Cannoli, Biscotti, Amaretto Mousse

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tea Selections



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CUSTOM LUNCH BUFFETS **\$52** per person

(Themed lunch buffets designed for a minimum of 25 guests.)

SOUPS *(Select one.)*

Roasted Tomato Bisque
Chicken Tortilla
New England Clam Chowder
Corn and Potato Chowder
Beer and Smoked Gouda Soup
Roasted Butternut Squash Soup
Roasted Beef and Barley Soup
Broccoli Cheddar

SALADS *(Select three.)*

Caesar Salad—Traditional Garnishes
Mixed Field Greens—Local Vegetables and Vinaigrette Dressing
Iceberg Wedge—Blue Cheese, Tomatoes, Chopped Bacon and Creamy Blue Cheese Dressing
Baby Spinach —Candied Pecans, Crumbled Blue Cheese, Bacon and Mustard Dressing
Mediterranean Penne Pasta—Cucumber, Feta, Kalamata Olives and Red Wine Vinaigrette
Red Bliss Potato Salad—Smoked Bacon and Scallion
Caprese—Vine-Ripened Tomatoes, Fresh Mozzarella and Basil Pesto
Marinated Artichokes—Roasted Red Peppers and Kalamata Olives
Classic Waldorf—Apples, Grapes and Walnuts

ENTRÉE SELECTIONS *(Select three.)*

Seared California Sea Bass—Pineapple-Mango Chutney
Roasted Salmon—Roasted Tomato Fondue
Bacon-Bourbon Maple-Glazed Breast of Chicken
Grilled Barbecue Chicken Breast
Slow-Roasted Pork Loin with Shallot au Jus
Bacon-Wrapped Meatloaf
Marinated Flank Steak with Roasted Mushroom Jus
Slow-Roasted Beef Brisket with Housemade Barbecue Sauce
Tortellini Carbonara with Bacon, Peas and Parmesan
Wild Mushroom Ravioli with Goat Cheese Cream and Spinach



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CUSTOM LUNCH BUFFET \$52 per person

STARCHES *(Select one.)*

Roasted Garlic Whipped Potatoes
Herb-Roasted Red Potatoes
Sweet Potato Mash
Wild Mushroom Risotto
Cassoulet of White Beans and Ham
Creamy Polenta with Aged White Cheddar

VEGETABLES *(Select one.)*

Butter-Glazed Seasonal Vegetable Medley
Green Bean Amandine with Almonds
with Tobacco Onions
Honey-Sriracha Corn on the Cob

DESSERTS *(Select three.)*

Peach
Cobler
Cannoli
Apple Cobler
Fresh Fruit Tarts
Mini Cheesecakes
Berry Cobler
Tiramisu
Cookies
Brownies and Blondies
Freshly Brewed Starbucks® Regular and Decaffeinated
Coffee, Assorted Tea Selections



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GRAB 'N' GO BOXED LUNCHES

(All Grab 'N' Go selections include a sandwich, side salad, fresh fruit, snack and dessert. The same item from each selection will be included in all boxed lunches.)

One Sandwich Selection \$30 | Two Sandwich Selections \$32 | Three Sandwich Selections \$34

SANDWICHES

ROASTED TURKEY

Oven-Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Swiss Cheese, Cranberry Spread and Whole Wheat Roll

CHIPOTLE GRILLED CHICKEN

Pepper Jack Cheese, Vine-Ripened Tomato, Butter Leaf Lettuce, Roasted Corn, Pico de Gallo, Avocado Aioli and Brioche Bun

GRILLED CHICKEN WRAP

Grilled Chicken Breast, Romaine Lettuce, Shaved Parmigiano, Creamy Caesar Dressing and Herbed Tortilla

THE GATEWAY DELIGHT

Slow-Roasted Beef, Caramelized Onion, Horseradish Cream, Havarti, Arugula, Roasted Red Pepper and Ciabatta Bun

ITALIAN HERO

Capicola, Genoa Salami, Smoked Ham, Provolone, Banana Peppers, Spicy Mustard and Torpedo Bun

THE GARDEN VEGGIE WRAP

Portobello Mushroom, Roasted Squash, Asparagus, Red Pepper Hummus and Spinach Tortilla

Please Select One From Each Category Below:

SIDE SALADS

Penne Pasta with Feta, Cucumber, Tomatoes, Kalamata Olives, EVOO

Creamy Poppy Seed Coleslaw

Artichoke and Roasted Vegetable Salad

Red Skin Potato Salad

FRESH FRUIT

Red Delicious Apple, Granny Smith Apple, Navel Orange, Banana

SNACK

Granola Bar, Kettle Chips, Kettle Corn, Pretzels, Trail Mix

DESSERT

Jumbo Chocolate Chip Cookie, Brownie, Blondie, Rice Crispy Square

BOXED LUNCH ENHANCEMENTS

Candy Bar \$5, Power Bar \$5, Individual Fruit Yogurt \$4,
Regular or Diet Soft Drink \$5

Bottled Water or Bottled Iced Tea \$5, Sport or Energy Drink \$5



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RECEPTION SELECTIONS

(Hors d'oeuvres priced per piece; ordered in increments of 25 pieces.)

HOT SELECTIONS

- Bacon-Wrapped Scallop \$5
- Lump Crab Cake \$5
Cajun Tartar Sauce
- Wonton Shrimp \$5
Sweet Chili Dip
- Herb-Rubbed Lamb Chop \$6
- Honey-Sriracha Meatballs \$4.5
- Beef Wellington \$5
Tenderloin, Wild Mushroom and Flaky Pastry
- Chicken Quesadilla Cone \$4
Smoked Chicken, Jack Cheese and Cilantro
- Beef or Chicken Yakitori \$4
Peanut Sauce and Scallion
- Artichoke Beignet \$4.5
Crispy Artichoke Heart and Boursin Cheese
- Brie en Croûte \$4
Raspberry Preserves and Flaky Pastry
- Toasted Stuffed Mushroom \$3.5
Whipped Boursin Cheese
- Shrimp and Pork Pot Sticker \$3.5
Sweet Chili Dipping Sauce
- Spinach and Feta Spanakopita \$4
- Vegetable Spring Rolls \$4
- Punjabi Vegetable Samosa \$5
- Edamame Pot sticker \$3.5
- Tempura Shrimp \$5

COLD SELECTIONS

- Shrimp Cocktail Ceviche \$5
- Lobster Roll \$6
Tarragon Aioli, Lemon and Hawaiian Sweet Roll
- Smoked Salmon Canapé \$5
Dill Cream, Lemon and Chive
- Ahi Poke Cone \$5
Sesame Soy and Chive
- Beef Carpaccio \$5
Horseradish Spread, Parmigiano and Rye
- Golden Beet \$5
Whipped Goat Cheese on Baguette
- Curried Chicken Cone \$4
Dried Cranberry and Pistachio
- Balsamic Fig Tart \$4
Goat Cheese, Toasted Pecan and Balsamic Reduction
- Brie and Strawberry \$4
Crushed Walnut
- Antipasto Kabob \$5
Basil Oil and Balsamic Reduction



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RECEPTION DISPLAY SELECTIONS

SELECTION OF IMPORTED and DOMESTIC CHEESES **\$350** (serves 25)

Brie, Goat Cheese, Blue Cheese, Aged Cheddar, Gouda Served with Dried Fruits, Nut, English Crackers and Sliced Baguette

HARVEST SEASONAL FRESH FRUITS and BERRIES **\$245** (serves 25)

Local Honey Yogurt Dip

CRUDITÉ DISPLAY **\$245** (serves 25)

Carrot, Celery, Radish, Cucumber, Broccoli, Peppers, Red Pepper, Hummus, and Roasted Poblano Ranch Dip

CURED ITALIAN MEATS **\$350** (serves 25)

Genoa Salami, Mortadella, Capicola, Cacciatore, Basil-Marinated Mozzarella, Grilled and Marinated Vegetables, Housemade Pickles and Breads

SCOTTISH SMOKED SALMON **\$350** (serves 25)

Toasted Pumpernickel, Capers, Tomato, Red Onion and Lemon Cucumber House Pickles

RAW BAR **Market Price** (Based on 4 pieces per person)

Chilled Jumbo Shrimp

Jumbo Snow Crab Claws

Oysters on the Half-Shell

Fresh Seafood Displayed on Ice Served with Lemons, Tabasco, Horseradish and Cocktail Sauce



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ENHANCE YOUR BUFFET CHOICES

MASHED POTATO BAR **\$16** per person

Yukon Gold Whipped Potatoes, Sweet Potato Mashers, Cauliflower

Smoky Bacon, Green Onion, Whipped Butter, Shredded Cheddar, Caramelized Onion

Roasted Garlic Purée, Truffle Oil, Blue Cheese, Basil Pesto

STREET TACOS **\$20** per person

Chipotle-Lime Shrimp

Ancho-Grilled Mahi-Mahi

Braised Barbacoa Beef

Korean Pulled Pork

Grilled Adobo Chicken

Soft Flour and Corn Tortillas, Cilantro Crema, Chipotle Crema, Sour Cream, Pickled Cabbage

Queso Fresco, Cheddar, Jack Cheese, Lime Wedges, Cilantro, Guacamole, Salsa, Pico de Gallo

Tri-Colored Tortilla Chips

SLIDERS **\$18** per person

(Select three)

Traditional—American Cheese with Slider Bun

Buffalo Chicken—Bleu Cheese Ranch

Crab Cake—Cajun Remoulade, Roasted Corn

Pulled Pork—House Pickles, Barbecue Sauce with Pretzel Bun

Meatball—Provolone - Marinara Sauce

Sirloin Filet—Caramelized Onions, Cheddar Cheese and Wild Arugula

ULTIMATE SALAD BAR **\$18** per person

Romaine, Mixed Greens, Spinach, Iceberg Wedges

Tomato, Carrot, Cucumber, Radish, Red Onion, Olives, Black Beans, Chickpeas, Corn, Bleu Cheese, Cheddar, Jack, Shaved Parmesan, Feta, Chopped Bacon, Grilled Chicken, Egg, Croutons

Sunflower Seeds, Dried Cranberries, Candied Pecan

Caesar, Ranch, Honey Mustard, Seasonal House Vinaigrettes



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ELEVATE YOUR BUFFET WITH THIS ADDITIONAL ACTION STATION

(*Chef attendant required per 75 guests at \$150 each. Action Stations are priced to include 90 minutes of service.)

TUSCAN PASTA* \$18 per person (All pastas are served with garlic bread.)

Select Two Pastas: Tortellini, Penne, Cavatappi, Gnocchi, Mushroom Ravioli

Select Two Sauces: Pesto, Creamy Alfredo, Tomato Basil, Tomato-Vodka Cream, Bolognese
Accompaniments: Italian Sausage, Grilled Chicken, Asparagus, Mushrooms, Roasted Garlic

Sun-Dried Tomatoes, Spinach, Olives, Parmesan, Red Pepper Flakes

MAC 'N' CHEESE* \$16 per person

Cavatappi Pasta with Creamy Four Cheese Sauce, Toasted Breadcrumbs

Add-ins: Grilled Chicken, Chopped Bacon, Shrimp, Ham, Roasted Mushrooms, Peas,
Caramelized Onions, Blue Cheese, Truffle Oil, Smoked Gouda, White Cheddar

STIR FRY* \$20 per person

Japanese Udon Noodles and Steamed Jasmine Rice

Baby Corn, Bamboo Shoots, Carrots, Garlic, Toasted Peanuts,
Coriander, Shitake Mushrooms, Red Pepper, Bok Choy

(Select two.)

Chicken Shitake, Kung Pao Shrimp, Beef and Broccoli,
Korean Pork, Marinated Tofu

Sauces: Sweet Chili, Sriracha, Miso

CARVING STATIONS

(All stations are served with silver dollar rolls. Carver fee required per 75 guests at \$150 each.)

Grilled Beef Tenderloin with Cognac-Peppercorn Sauce and Creamy Horseradish **\$350 (serves 15)**

Herb and Garlic-Roasted Prime Rib with Creamy Horseradish and Garlic au Jus **\$500 (serves 35)**

Brandt Beef Brisket with Jalapeño Cornbread and Barbecue Sauce **\$200 (serves 20)**

Oven-Roasted Turkey Breast with Turkey Gravy and Cranberry-Orange Chutney **\$250 (serves 25)**

Whole-Roasted Suckling Pig with Roasted Shallot Jus **\$500 (serves 100)**

Maple and Mustard-Glazed Pit Ham with Dijon Velouté **\$350 (serves 50)**

Hawaiian Barbecue-Glazed Pork Loin with Pineapple-Hoisin Glaze **\$150 (serves 25)**

Slow-Roasted Leg of Lamb with Dried Cherry Demi-Glace **\$300 (serves 25)**



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PLATED DINNER – THREE-COURSE PLATED DINNER SUGGESTIONS

All entrée selections include choice of soup or salad, dessert, freshly baked rolls and butter, regular and decaffeinated Starbucks® coffee, hot tea or iced tea.)

SOUPS

Beer Cheese Soup—Smoked Gouda, Applewood Bacon, Garlic Croutons

Tortilla Soup—Avocado Relish, Crispy Tortillas, Pico de Gallo

Grench Onion Soup—Gruyère Crouton, Chive

Roasted Tomato Bisque—Mini Grilled Cheese Sandwich, Basil Oil

Broccoli Cheddar—French Baguette, Chili Oil

SALADS

Gateway Green Salad—Tender Petite Greens, Belgium Endive, Strawberry, Mandarin Orange, Toasted Pistachio, Point Reyes Bleu Cheese and Red Wine Vinaigrette

Greek Gem—Cucumber, Kalamata Olive, Vine-Ripened Tomato, Red Onion, Feta and Lemon-Oregano Vinaigrette

Caesar Salad—Shaved Parmesan, Ciabatta Crouton and Classic Caesar Dressing

West Coast Wedge—Roasted Grape Tomatoes, Crispy Bacon, Shredded Jack Cheese and Creamy Avocado Dressing

Vine Ripe Tomato Caprese—Fresh Mozzarella, Frisée, Pickled Onion and Basil Vinaigrette

Local Tender Field Greens—Local Goat Cheese, Pickled Red Onion, Roasted Roma Tomatoes and Aged Sherry Vinaigrette

Heart Of Romaine and Gala Apple Salad—Shaved Celery, Grapes, Candied Walnuts and Raspberry Vinaigrette

APPETIZER SUGGESTIONS

(Available as an optional fourth course for a supplemental charge of \$12 per person.)

Jumbo Lump Crab Cake—Charred Corn Relish, Old Bay Butter and Wilted Spinach

Sesame-Crusted Ahi Tuna—Avocado, Watermelon, Jalapeño and Citrus

Prawn Cocktail—Radish Sprouts, Curly Frisée and Sauce Louis

Beef Carpaccio—Green Papaya Salad, Micro Cilantro and Pineapple Vinegar

Duck Confit Risotto—Parmigiano, Dried Cherries and Fines Herbes

INTERMEZZO SORBET SUGGESTIONS

(Available as an optional course for a supplemental charge of \$4 per person.)

Wild Strawberry

Passion Fruit

Coconut

Blood Orange

Limoncello

PLATED DINNER ENTRÉE SUGGESTIONS (per person)

(All entrées include a seasonal selection of vegetables.)

Oven-Roasted Breast of Chicken **\$52**

Anson Mills Polenta and Maple-Bourbon Glaze

Seared Rosemary Chicken Breast **\$52**

Herbed Roasted Potatoes and Rosemary Jus

Stuffed Airline Chicken Breast **\$54**

Boursin, Spinach, Red Pepper and Wild Rice Pilaf

California Sea Bass **\$62**

Crispy Potato Cake, Parsnip-Carrot Purée and Saffron-Herb Beurre Blanc

Grilled Salmon **\$60**

Herb-Lemon Risotto and Dijon-Honey Glaze

Braised Beef Short Rib **\$65**

Potato Purée, Pancetta-Leek Ragoût and Natural Jus

Grilled NY Strip **\$68**

Roasted Garlic Mash, Oyster Mushrooms and Red Wine Jus

Herb-Roasted Beef Tenderloin **\$76**

Chive-Cheddar Mashed Yukon Potatoes, Crispy Onions and Port Wine Sauce

Grilled Pork Tenderloin **\$58**

Whipped Sweet Potatoes and Balsamic Tomato Jus



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PLATED DINNER

DUET PLATES

(Select two entrée selections and sauces with one side accompaniment. All duet entrées include a seasonal selection of vegetables.)

BEEF AND PORK

Petite Filet \$48

Grilled NY Strip \$34

Braised Beef Short Rib \$32

Roasted Pork Tenderloin \$25

Sauces for meat:

Bordelaise

Oyster Mushroom Demi-Glace

Pancetta-Leek Ragoût

Roasted Garlic and Truffle Butter

Port Wine Jus

Braising Jus (Short Rib)

POULTRY

Seared Breast of Chicken \$26

Spinach and Gruyère Stuffed Chicken \$28

Maple Leaf Farms Duck Breast \$35

Sauces for poultry:

Herb-Dijon Chicken Jus

Dried Cherry Chicken Glaze

Boursin Cream

Sundried Tomato

Cream Marsala Jus

SEAFOOD

Seared Salmon \$33

Roasted Sea Bass \$36

Seared Sea Scallops \$38

Jumbo Prawns \$34

Sauces for seafood:

Garlic-Lemon Butter, Citrus-Herb Beurre Blanc

Sweet Chili-Lime Butter, Truffle Honey, Chive Beurre Blanc

ACCOMPANIMENTS

Roasted Garlic Whipped Potatoes

Sweet Potato Mash

Curried Carrot Purée

Loaded Smashed Yukon Potatoes

Wild Mushroom and Truffle Risotto

Heirloom Fingerling Potato and Bacon Hash

White Cheddar Polenta

Sweet Corn and Chive Risotto

Parmigiano and Herb Arancini

DESSERT SUGGESTIONS

Tiramisù—Mascarpone Cream, Espresso Lady Fingers and Cocoa Powder

Seasonal Fruit Tart—Vanilla-Almond Shortbread and Diplomat Cream

Chocolate Cake—Ganache, Crème Anglaise and Raspberry Coulis

Carrot Cake—Cream Cheese Frosting and Cinnamon Anglaise

New York Cheesecake—Graham Cracker Crust and Strawberry Coulis

Hazelnut Kiss—Chocolate Sponge, Hazelnut Mousse and Vanilla Anglaise

Apple Tartlet—Shortbread Crust, Sliced Apples, Almond Cream and Cinnamon Anglaise

Chocolate Mousse Duo—Chocolate Sponge, White and Dark Chocolate Mousse with Cherry



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THEMED DINNER BUFFETS

(Designed for a minimum of 30 guests.)

SOUTHERN BARBECUE **\$75** per person

Chuck Wagon Chili Bar with Cheddar Cheese, Jalapeños, Scallions, Onions and Sour Cream

Mixed Field Greens—Shaved Vegetables and Vinaigrette Dressing

Mustard Potato Salad—Celery, Egg and Scallion

Creamy Poppy Seed Coleslaw

Barbecue Beef Brisket

Barbecue Pulled Pork

Beer-Braised Chicken

Buttered Corn on the Cobb

Green Beans

Mac 'n' Cheese

Peach Cobbler, Cookies and Brownies, Banana Cream Pie, Pineapple Upside-Down Cake

Freshly Brewed Regular and Decaffeinated Coffee Service, Assorted Tea Selections

CUCINA ITALIA **\$78** per person

Minestrone—Orzo and Garden Vegetables

Classic Caesar Salad—Crisp Romaine Hearts, Seasoned Croutons, Parmesan Cheese and Creamy Caesar Dressing

Caprese Salad—Vine-Ripened Tomatoes, Fresh Mozzarella and Basil

Rotini Pasta Salad—Roasted Peppers, Artichokes, Olives, Salami and Mozzarella

Antipasti—Marinated Olives, Pickled Pepperoncini, Marinated Mozzarella, Roasted Peppers, Onions, Herb-Marinated Vegetables, Capicola, Salami and Mortadella

Rosemary-Baked Chicken with Balsamic-Braised Cipollini Onions

Barolo-Braised Short Ribs with Braising Vegetables

Penne Pasta Carbonara with California Rock Shrimp, Creamy Pancetta Sauce, Sweet Peas and Shaved Parmesan

Eggplant Parmesan

Torta della Nonna, Tiramisu in Glass, Traditional Biscotti, Chocolate Profiterole

Freshly Brewed Regular and Decaffeinated Coffee Service, Assorted Tea Selections



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THEMED DINNER BUFFETS

(Designed for a minimum of 30 guests.)

MARDI GRAS \$80 *per person*

Andouille Sausage, Shrimp and Chicken Gumbo

Black-Eyed Pea Salad with Trinity, Corn, Tomatoes and Creole Vinaigrette

Tasso Ham and Rotini Pasta Salad

Mardi Gras Salad Baby with Spinach, Toasted Pecans, Pickled Cabbage, Orange and Bacon Mustard Dressing

Chicken Jambalaya

Crawfish Étouffée with Dirty Rice

Baby Spinach Salad

Shrimp Boil with Red Potatoes, Corn on the Cobb and Andouille Sausage

Blackened Snapper with Creole Tomato Sauce and Roasted Baby Sweet Peppers

Bananas Foster Cake, French Macarons, King Cake Cupcakes, French Quarter Éclairs

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tea Selections

GRAND BUFFET SUPREME \$90 *per person*

Lobster Bisque—Crostini and Cognac Crème Fraiche

Baby Kale Salad—Toasted Almonds, Local Goat Cheese, Dried Cranberries and Champagne Vinaigrette

Israeli Couscous with Zucchini, Squash, Pine Nuts, Heirloom Cherry Tomatoes, English Cucumbers, Feta and Oregano Vinaigrette

Tri-Colored Rotini Pasta with Asparagus, Artichokes, Roasted Tomatoes and Point Reyes Blue Cheese

Herbed Strip Loin with Horseradish Cream

Chilean Sea Bass with Truffled Succotash

Roasted Chicken with Wild Mushroom Jus

Wild Rice Pilaf

Truffled Yukon Mashed Potatoes

Broccolini with Cherry Tomatoes

Brown Butter Green Bean Amandine, with Almonds

Mini Mixed Berry Tarts, Mini Key Lime Cheesecakes, Apple Tartlets

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Assorted Tea Selections



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WHITE WINES (Per bottle.)

CHARDONNAY

HOUSE CHARDONNAY \$35

SANFORD FLOR DE CAMPO \$40

Straw with hints of gold in color. Tropical fruits with pineapple and pear aromas with citrus and pineapple. Hints of minerality with bright acid. 100% Chardonnay.

MAGNOLIA GROVE \$45

Fresh, soft style of Chardonnay with bright, sweet citrus fruit character. Subtle spice and oaky nuances.

BERINGER, PRV RSV \$75

Huge fruit flavors reminiscent of tropical fruit, balanced by a layer of lemony acidity and a long finish.

CAKEBREAD, NAPA \$95

Medium-weight and clean with a wonderful acidic backbone offering up grapefruit, lemon, pear and kumquat with a subtle note of vanilla bean.

FAR NIENTE \$125

Elegant and tropical with hints of key lime and grapefruit. Firm acidity and creamy texture.

WHITE VARIETALS

CHATEAU STE. MICHELLE \$35

Flavors of melon and citrus with a bright, palate-cleansing acidity.

BRANCOTT SAUVIGNON BLANC \$42

Flavors of melon and citrus, medium-full body and rich, grassy notes. Slightly tropical, citrus and honeydew melon flavors.

LUCIEN CROCHET SAUVIGNON BLANC \$42

Crisp and powerful, well-balanced wine with intense aromas of gooseberry, passion fruit and citrus flavors.

SAINT M RIESLING, GERMANY \$45

Refreshing and off-dry. Delivers sweet lime and peach character with subtle mineral notes.

HOUSE PINOT GRIGIO \$30

SANTA CRISTINA PINOT GRIGIO \$45

A light and melony nose, with pear, crisp celery and fresh-cut grass tones. Very fruity with peach notes.

BOLLINI PINOT GRIGIO \$42

Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.



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SPARKLING WINE and CHAMPAGNE

HOUSE SPARKLING \$35

RUFFINO PROSECCO \$45

Fruity and fragrant with clean notes of citrus, pears and apples along with slight hints of hawthorn, wisteria and elder. Fine bubbles caress the palate, while intense flavors of apples and peaches give the wine a pleasing finish.

CHANDON SPARKLING \$50

From sundry Northern California sites, this is a dry, citrusy and easy-drinking sparkling wine, ideal for special get-togethers or as an opener to the night. Fresh pear and citrus intermingle throughout bright acidity and a lingering finish.

RED WINES

CABERNET SAUVIGNON

HOUSE CABERNET SAUVIGNON \$30

JOEL GOTT 815 \$44

Features aromatics of roasted blueberries, sweet blackberry and cherry cola with hints of graham cracker and vanilla. Enters with dark, concentrated fruit on the palate, velvety tannins on the mid-palate, followed by a long, vibrant finish.

WILLIAM HILL \$40

Delivers enticing aromas of cola, cherry and eucalyptus before revealing dark, rich berry notes.

RUTHERFORD RANCH, NAPA \$48

Opens with deep black cherry, blackberry and cassis flavors. Intense, round and well-structured tannins provide a strong backbone throughout the middle.

ROBERT MONDAVI \$56

Made almost exclusively from Cabernet Sauvignon, this is a deeply colored, ripely rich young wine that shows masses of blackberries. There are supporting notes of anise, violets and smoky oak.

PERRIER-JOUËT GRAND BURT \$110

The bouquet shows lovely aromas of tropical fruit, citrus, spice and yeast. On the palate this elegant, complex, crisp and balanced wine features lingering flavors of fresh apples and lemons.

VEUVE CLICQUOT YELLOW LABEL BRUT \$140

Lively and mouthwatering, with flavors of black currant, graphite, candied lemon zest and smoky mineral, supported by a creamy mousse. A balanced crowd-pleaser.

SEQUOIA GROVE, NAPA \$85

A classic Cabernet Sauvignon nose with hints of vanilla proceeds lush flavors of currant and raspberry, ending in a smooth, lightly “dusty” finish.

STAGS’ LEAP \$145

Magnificent floral notes intermix with blueberry, blackberry and cassis, and there is no hint of new oak. A full-bodied opulence on the palate, great purity and personality make for a prodigious example of Cabernet Sauvignon to drink over the next 30+ years. Kudos to Stags’ Leap Wine Cellars.

JUSTIN \$80

Violet floral notes with a hint of caramelized barrel sweetness. Dry, moderate plus bodied, with ripe red and black cherry, and blackcurrant fruit joined by vanilla and cinnamon spice notes on the entry. The finish is moderately long with notes of cherry candy and blackcurrant fruit matched with subtle classic Cabernet savory elements.

DAOU \$80

Full-bodied richness, beautiful concentration and lots of dark chocolate, plum and smoked herb aromas and flavors. It has more obvious structure than the 2014 did at this stage as well.



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PINOT NOIR

HOUSE PINOT NOIR \$30

RODNEY STRONG \$45

Central Coast Pinot Noir has complex aromas of ripe cherry, dark fruit, nutmeg, earth, strawberry pie, and vanilla. The flavors are fresh, balanced, and bright, including cranberry, strawberry, and vanilla.

WILD HORSE \$56

Melt-in-your-mouth chocolate, caramel and bright red fruit flavors with a hint of dusky bay leaf compromise a sweet confluence of taste sensations.

DUCKHORN MIGRATION \$85

Exhibits beautiful stone and core fruit flavors, and a streak of minerality. The wine's dried peach and green apple nuances in the finish pair it well with simply prepared crustacean.

MERLOT

HOUSE MERLOT \$30

RUTHERFORD RANCH, NAPA \$45

Blackberry jam, roasted hazelnuts and a hint of cherry with chocolate, anise, soy and clove reveal that this is a Merlot to capture the imagination.

CLOS DU BOIS \$38

Aromas of sweet cherry and vanilla introduce this Merlot. The silky palate displays flavors of red berries, juicy plums and a touch of caramel and mocha.

FRANCISCAN \$45

Aromas of black cherry and thyme with rich flavors of blackberry jam, nutmeg and dark fruit.

DUCKHORN, NAPA \$120

Solidly built, with a lively, focused core and aromas of dark berry and spice mixed with sleek flavors of cherry and licorice.



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RED BLENDS

PRIMUS BLEND \$45

An expressive blend that combines the potential of each terroir for each specific variety. Cabernet Sauvignon provides structure, while Carmenere adds spices, which combine with the freshness and red fruit from the Merlot, achieving a balanced, elegant wine with soft tannins and a lingering finish.

GASCON \$40

This full-bodied blend is Malbec-based, with layers of Bonarda, Syrah and Cabernet Sauvignon to add complexity and rounder tannins. Distinctive flavors of blackberry, ripe plum and dark cherry meld with hints of oak, chocolate and mint to create a wine that could only be called colossal.

CONN CREEK ANTHOLOGY \$105

Dark fruits of cherry, plum and cassis. Spices, chocolate and almonds wrap around a bright beam of rich fruit. Has the concentration, power and balance to age successfully.

JUSTIN ISOSCELES \$165

A blend based on Cabernet Sauvignon supported by Cabernet Franc and Merlot, the 2014 Isosceles is a perfect example of what makes Paso Robles such a great place to grow these varieties.

CANTINA ZACCAGNINI \$45

Intense ruby red color with violet nuances; intense, characteristic bouquet of the primary grape aromas; fruity component, full-bodied and robust. Well-balanced with tannic and oak features.

BANFI CHIANTI CLASSICO \$40

Deep ruby-red. The bouquet is rich with notes of cherries, plums and iris. Deep cherry and leather flavors with subtle wood notes on the palate. Supple tannins, good acidity and a lingering finish.

CASTELLANI AMARONE COLLE CRISTI \$150

Dense, with concentrated, balanced aromas of prune, date and polished oak. Full and compact, delivering layers of ripe fruit and fine, soft tannins that give a light pull on the long, long finish. A super amarone, with elegance and length. Like cashmere.

ANTINORI TIGNANELLO \$250

This is amazing on the nose with blackberry, black truffle, dried cherry and hints of tobacco. So complex on the nose. Almost no need to taste it. Full body, soft and velvety tannins and a persistent, fabulous finish. The mouthfeel is magic. 80% Sangiovese and 20% Cabernet Sauvignon. Drink or hold.

OPUS ONE \$480

A satin texture enrobes the wine's smooth, round tannins, its bright acidity supporting a juicy and elegant mouthfeel. This precocious and remarkable wine offers a long finish, with traces of clove and dark chocolate.



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GATEWAY LOS ANGELES HOTEL

Minimum of 25 guests required for buffet. Prices are per person with exception of a la carte items. All prices subject to state sales tax and a service charge (currently 9.5% and 23%). This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Menus subject to change, valid through July 31, 2018. ©2009–2018 Starwood Hotels & Resorts Worldwide, Inc. All rights reserved.



ALL-DAY MEETING PACKAGES

(All menus, including your break service, are rotational and offer a wonderful variety of healthy, hearty and delicious selections to satisfy each attendee. If the packages above do not meet your group needs, please let us know. We are happy to customize a package for you.)

ALL-DAY MEETING PACKAGE **\$165** *per person*

Buffet Breakfast

Morning Break Service

Buffet Lunch

Afternoon Break Service

Dinner Buffet

Continuous Refreshment Break

MODIFIED ALL DAY MEETING PACKAGE **\$135** *per person*

Buffet Breakfast

Morning Break Service

Buffet Lunch

Afternoon Break Service

Continuous Refreshment Break

HALF-DAY MEETING PACKAGES **\$65** *per person*

(Morning or Afternoon Half Day Packages)

Morning or Afternoon Break Service

Buffet Breakfast or Lunch

Continuous Refreshment Break

HALF-DAY MEETING PACKAGE **\$35** *per person*

(Breakfast Only)

Morning or Afternoon Break Service



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GATEWAY LOS ANGELES HOTEL

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MENUS

MONDAY

BREAKFAST

Freshly Brewed Starbucks® Coffee Regular and Decaf, Assorted Tazo Teas and Accompaniments, Orange Juice, Cranberry Juice

Fresh-Baked Breakfast Pastries and Breakfast Breads, Fruit Preserves, Honey and Sweet Butter

Applewood-Smoked Bacon, Egg and Cheddar on an English Muffin

AM BREAK (30 MIN)

Seasonal Fruit

Assorted Mixed Nuts

Strawberry-Banana Smoothie

LUNCH

Choice of Chef's Selection of Housemade Soups, Gourmet Sliced Meats and Cheeses

Vine-Ripened Tomato, Green Leaf Lettuce, Bermuda Onions, and Pickles

Whole Grain Mustard, Dijon Mustard, and Mayonnaise

Sliced Breads, Kaiser Rolls

Ultimate Salad Bar

ENTRÉE

Three-Cheese Ravioli with Salsa Rosa

Rosemary Chicken Breast with Wild Mushroom Jus Lié

Mini Cupcakes, Assorted Dessert Bars, NY-Style Cheesecake with Fresh Berries

PM BREAK (30 MIN)

Chips and Dips

DINNER

Mixed Market Baby Greens with Shaved Red Onions, Almonds, Laura Chenel Goat Cheese, Lemon Herb Vinaigrette

Jicama Salad with Mandarin Oranges, Bell Pepper, Mango-Jalapeño Dressing

Grilled Vegetable Salad, Marinated Tomatoes, Cotija, Cilantro-Lime Vinaigrette

Grilled Salmon with Charred Pineapple Pico de Gallo

Pan-Roasted Natural Chicken Breast with Tomato-Leek Ragoût

Chef's Selection Seasonal Vegetable and Starch

Fruit Tart with Fresh Whipped Cream

NY-Style Cheesecake



Sheraton®

GATEWAY LOS ANGELES HOTEL

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TUESDAY

BREAKFAST

Freshly Brewed Starbucks® Coffee Reg and Decaf, Assorted Tazo Teas and Accompaniments, Orange Juice Cranberry Juice

Fresh Baked Breakfast Pastries and Breakfast Breads, Fruit Preserves, Honey and Sweet Butter

Chorizo, Egg and Potato Breakfast Burrito

AM BREAK (30 MIN)

Pineapple, Orange Banana Smoothie

House Baked Cookies

Sliced Seasonal Fruit

LUNCH

Choice of Chefs Selection of Housemade Soups and Gourmet Sliced Meats and Cheeses

Vine-Ripe Tomato, Green Leaf Lettuce, Bermuda Onions, and Pickles

Whole Grain Mustard, Dijon Mustard, and Mayonnaise

Sliced Breads, Kaiser Rolls

Ultimate Salad Bar

ENTRÉE

Roasted Corn, Shitake, and Baby Kale Risotto
Miso Glazed Salmon – Ginger Soy Glaze

Chocolate Cake, Brownie Bites, Blondie Bites

PM BREAK (30 MIN)

Pop Goes the Corn Break

DINNER

Penne Pasta Salad with Artichoke, Kalamata Olives, Cucumber and Feta
Kenter Farm Baby Greens with Cucumber, Radish, Carrot,
Point Reyes Blue Cheese, Tomato vinaigrette

Traditional Caesar Salad with Traditional Garnishes

Potato gnocchi with House Made Veal Bolognese

Oven Roasted Chicken With Preserved Lemon and Tomato Chutney

Chefs Selection of Seasonal Vegetable and Starch

Tiramisu, Torta della Nonna



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GATEWAY LOS ANGELES HOTEL

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WEDNESDAY

BREAKFAST

Freshly Brewed Starbucks® Coffee Regular and Decaf, Assorted Tazo Teas and Accompaniments, Orange Juice, Cranberry Juice

Fresh-Baked Breakfast Pastries and Breakfast Breads, Fruit Preserves, Honey and Sweet Butter

Steel-Cut Oatmeal Bar, Raisins, Dried Cherries, Brown Sugar, Maple Syrup, Coconut Milk, Whole Milk Pecans

AM BREAK (30 MIN)

Raspberry-Peach Smoothie

Sliced Seasonal Fruit

Fresh-Baked Assorted Petit Croissants

LUNCH

Choice of Chef's Selection of Housemade Soups, Gourmet Sliced Meats and Cheeses

Vine-Ripened Tomato, Green Leaf Lettuce, Bermuda Onions, and Pickles

Whole Grain Mustard, Dijon Mustard, and Mayonnaise

Sliced Breads, Kaiser Rolls

Ultimate Salad Bar

ENTRÉE

Roasted Seasoned Red Bliss Potatoes

Roasted Turkey Breast with Turkey Gravy and Cranberry Mostarda

Assorted Dessert Bars

Assorted Mini Cupcakes

PM BREAK (30 MIN)

Warm Corn Chips

Fresh Tomato Salsa, Authentic Guacamole

DINNER

Creamy Poppy Seed Coleslaw

California Wedge, Roasted Grape Tomatoes, Crispy Bacon, Shredded Jack Cheese, Creamy Avocado Dressing

Traditional Macaroni Salad

Barbecue Pulled Pork with Texas-Style Sauce

Smoked Brisket with Charred Onion Marmalade
Sweet Hawaiian Buns and Cornbread

Chef's Selection of Seasonal Vegetable



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GATEWAY LOS ANGELES HOTEL

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THURSDAY

BREAKFAST

Freshly Brewed Starbucks® Coffee Regular and Decaf, Assorted Tazo Teas and Accompaniments, Orange Juice, Cranberry Juice

Fresh Baked Breakfast Pastries and Breakfast Breads, Fruit Preserves, Honey and Sweet Butter

Mini Egg, Chicken Sausage and Cheddar Cheese Croissant

AM BREAK (30 MIN)

Assorted Fresh Baked Donuts

LUNCH

Choice of Chef's Selection of Housemade Soups, Gourmet Sliced Meats and Cheeses

Vine-Ripened Tomato, Green Leaf Lettuce, Bermuda Onions and Pickles

Whole Grain Mustard, Dijon Mustard and Mayonnaise

Sliced Breads, Kaiser Rolls

Ultimate Salad Bar

ENTRÉE

Hawaiian Barbecue-Glazed Pork Loin

Pineapple Jasmine Rice

Carrot Cake

Pineapple Upside Down Cake

PM BREAK (30 MIN)

Assorted Mini Cupcakes

DINNER

Asian Mixed Green Salad with Crispy Noodles Sesame-Soy Vinaigrette

Spicy Green Papaya Salad

Shitake Mushroom Salad

Chicken Satay with Ginger Soy Glaze and Thai Peanut Sauce

Beef and Broccoli

Ginger and Green Onion-Spiked Jasmine Rice

Stir-Fried Vegetables

Almond Cookies

Assorted Mochi



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GATEWAY LOS ANGELES HOTEL

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FRIDAY

BREAKFAST

Freshly Brewed Starbucks® Coffee Regular and Decaf, Assorted Tazo Teas and Accompaniments, Orange Juice, Cranberry Juice

Fresh-Baked Breakfast Pastries and Breakfast Breads, Fruit Preserves, Honey and Sweet Butter

Biscuits and Gravy

AM BREAK (30 MIN)

Seasonal Fruit Kabobs with Honey Yogurt

LUNCH

Choice of Chef's Selection of Housemade Soups, Gourmet Sliced Meats and Cheeses

Vine-Ripened Tomato, Green Leaf Lettuce, Bermuda Onions, and Pickles

Whole Grain Mustard, Dijon Mustard and Mayonnaise

Sliced Breads, Kaiser Rolls

Ultimate Salad Bar

ENTRÉE

Southern Fried Chicken

Vegetable Succotash

Chocolate, Red Velvet and Carrot Cakes

PM BREAK (30 MIN)

Selection of Imported and Domestic Cheese

Artisanal Crackers, Sliced Baguette, Dried Fruits and Nuts

DINNER

Field Greens, Cotija Cheese, Pico de Gallo, Red Onion, Cucumber, Creamy Poblano Dressing, Southwest Chop Salad Shaved Romaine with Jicama, Corn, Black Bean, Jack Cheese, Cilantro-Lime Vinaigrette

Jicama Salad with Mandarin Oranges, Bell Pepper, Mango-Jalapeño Dressing

Chicken Mole Enchilada Casserole

Achiote-Rubbed Carne Asada

Spanish Rice

Ranchero Beans

Tortillas

Cinnamon Arroz con Leche

Churros with Honey



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GATEWAY LOS ANGELES HOTEL

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