



COURTYARD BY MARRIOTT
LOS ANGELES WESTSIDE

Buona sera, Bon après-midi,
Guten nachmittag, Buenas noches,
Boa noite.....

GOOD EVENING

"SALT AND THE CENTER OF THE WORLD HAVE TO
BE THERE, IN THAT SPOT ON THE TABLECLOTH"

Julio Cortazar

All prices are subject to 20% service charge and applicable tax.
Prices are subject to change without notice.

COLD HORS D' OEUUVRES

40 Pieces/Serving Per Tray

MINIATURE FINGER SANDWICHES

Assorted Tuna, Turkey and Ham on a Variety of Breads

\$ 95.00 PER TRAY

CRUDITE DISPLAY

An Assortment of Garden Vegetables with Ranch Dip

\$ 125.00 PER TRAY

FRESH FRUIT DISPLAY

A Selection of Seasonal Sliced Fruit

\$ 125.00 PER TRAY

JUMBO SHRIMP

Served with Spicy Cocktail Sauce and Lemon Wedges

\$ 160.00 PER TRAY

CHEESE TRAY

A Variety of Imported and Domestic Cheeses with Assorted Crackers

\$ 225.00 PER TRAY

HOT HORS D' OEUUVRES

40 pieces Per Tray

CHEESE QUESADILLAS

Served with Sour Cream and Pico de Gallo Salsa

\$ 85.00 PER TRAY

ASIAN SPRING ROLLS

Served with Plum Sauce and a Sweet-and-Spicy Sauce

\$ 95.00 PER TRAY

HOT WINGS

Served with Ranch Dressing

\$ 95.00 PER TRAY

Meat Balls with Marinara

Cheese Flavor Puff Pastry

\$ 95.00 PER TRAY

BEEF OR CHICKEN TERIYAKI SKEWERS

\$ 125.00 PER TRAY

STUFFED MUSHROOM CAPS

Stuffed with Crab Meat

\$ 125.00 PER TRAY

SHRIMP SKEWERS

Served with Asian Ginger Sauce

\$ 155.00 PER TRAY

CRAB CAKES

\$ 155.00 PER TRAY

POULTRY CHOICES

SERVED WITH A MIXED GREEN SALAD
INCLUDES YOUR CHOICE OF GARLIC MASHED POTATOES,
RED ROASTED POTATOES OR RICE PILAF
FRESH SEASONAL VEGETABLES, ROLLS & BUTTER AND DESSERT
FRESHLY BREWED COFFEE, DECAFFEINATED AND ASSORTED HERBAL
TEAS

1/2 ROASTED CHICKEN

Served with Fine Herb Sauce

\$27.95 PER PERSON

CHICKEN PICCATA

Chicken Breast with Lemon Butter Caper Sauce

\$ 27.95 PER PERSON

CHICKEN MARSALA

Chicken Breast with Marsala Sauce

\$ 27.95 PER PERSON

ROCK CORNISH GAME HEN

Baked in Orange Ginger Sauce over a Bed of Long-Grain Wild Rice

\$ 29.95 PER PERSON

CHICKEN ALFREDO PASTA

Fettuccine Alfredo Topped with Grilled Sliced Chicken Breast

\$ 26.95 PER PERSON

ROASTED TURKEY

Served with a Traditional Gravy and Cranberry Sauce

\$ 27.95 PER PERSON

BEEF, PORK & LAMB CHOICES

SERVED WITH A MIXED GREEN SALAD
INCLUDES YOUR CHOICE OF GARLIC MASHED POTATOES,
RED ROASTED POTATOES OR RICE PILAF
FRESH SEASONAL VEGETABLES, ROLLS & BUTTER AND DESSERT
FRESHLY BREWED COFFEE, DECAFFEINATED AND ASSORTED HERBAL
TEAS

ROASTED LONDON BROIL

Served with a Peppercorn Sauce

\$ 29.95 PER PERSON

ROASTED SIRLOIN OF BEEF

Served with Bordelaise Sauce

\$ 29.95 PER PERSON

ROASTED PORK LOIN

Served with a Calvados Sauce

\$28.95 PER PERSON

COUNTRY HERBED LAMB CHOPS

Served with Balsamic and Cabernet Sauces

\$ 32.95 PER PERSON

N.Y. STRIP STEAK

8-OZ Served with a Roasted Garlic Peppercorn Sauce

\$ 36.95 PER PERSON

PETITE FILET MIGNON

8-OZ Served with a Merlot Basil Sauce

\$ 37.95 PER PERSON

SEAFOOD CHOICES

SERVED WITH A MIXED GREEN SALAD
INCLUDES YOUR CHOICE OF GARLIC MASHED POTATOES,
RED ROASTED POTATOES OR RICE PILAF
FRESH SEASONAL VEGETABLES, ROLLS & BUTTER AND DESSERT
FRESHLY BREWED COFFEE, DECAFFEINATED AND ASSORTED HERBAL
TEAS

SHRIMP SCAMPI

Sauteed Shrimp with Garlic in a White Wine Sauce
\$ 32.95 PER PERSON

ATLANTIC SALMON

Grilled Salmon served with a Lemon Dill Sauce
\$ 32.95 PER PERSON

Red Snapper

Served with a Lemon Butter Sauce
\$ 29.95 PER PERSON

THEME DINNER BUFFET SELECTIONS

All Selections Include Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

TASTE OF ITALY

Caprese Salad, Antipasto Platter, Tri-Color Bell Pepper Salad, Focaccia Bread, Chicken Parmeggianno, Meat Lasagna, Cheese Tortellini, Herb Roasted Potatoes, Grilled Veggies Sautéed with Garlic and Olive oil
Tiramisu and Cannoli

\$ 41.95 PER PERSON

SOUTH OF THE BORDER

Caesar Salad, Aztec Salad, Chips & Salsa, Chicken Fajitas, Carne Asada, Flour and Corn Tortillas Mexican Rice, Refried Beans
Churros and Caramel Flan

\$ 41.95 PER PERSON

THE SUNSET BUFFET

TOSSED GREEN SALAD WITH CHERRY TOMATOES, CUCUMBERS,
AND ASSORTED DRESSINGS
PASTA SALAD, ROLLS & BUTTER
CHOICE OF RICE PILAF, RED ROASTED POTATOES OR GARLIC MASHED
POTATOES SEASONAL FRESH VEGETABLES
YOUR CHOICE OF TWO CAKES & SLICED FRESH FRUIT
FRESHLY BREWED COFFEE, DECAFFEINATED, ASSORTED HERBAL TEAS
AND ICED TEA

CHOOSE FROM THE FOLLOWING ENTREES:

CHICKEN PICCATA
BAKED HONEY CHICKEN DIJON
FRESH BAKED SESAME CHICKEN
TURKEY WITH DRESSING & CRANBERRY SAUCE
ROAST PORK LOIN IN CALVADOS SAUCE
BAKED HAM IN FRUIT SALSA
LONDON BROIL IN ROASTED SHALLOT SAUCE
ROAST SIRLOIN IN BORDELAISE SAUCE
PASTA PRIMAVERA WITH ALFREDO SAUCE
GRILLED SALMON ROASTED VEGGIES
FILLET OF RED SNAPPER IN HERB SAUCE

CHOICE OF ONE ENTREE: \$ 36.95 PER PERSON
CHOICE OF TWO ENTREES: \$ 38.95 PER PERSON
CHOICE OF THREE ENTREES: \$ 40.95 PER PERSON

CULINARY STATIONS

\$ 95.00 Uniformed Chef Fee Per Station, Based on 2 Hours of Service
Prices are Based with Dinner Buffet

PASTA STATION

Penne, Fettuccini & Angel Hair Pasta, with Marinara, Creamy Pesto and Alfredo Sauces, and Parmeggianno Regianno Cheese

\$9.95 PER PERSON

ROAST BEEF

Served with Au Jus and Creamy Horseradish

\$ 8.95 PER PERSON

ROASTED TURKEY

Served with Cranberry Sauce and Stuffing

\$8.95 PER PERSON

BUFFET ENHANCEMENTS

\$ 95.00 Uniformed Chef Fee Per Station, Based on 2 Hours of Service

HONEY GLAZED HAM

Served with Honey Mustard Glaze and Silver Dollar Rolls

\$ 6.95 PER PERSON

TURKEY BREAST

Served with Stuffing and Silver Dollar Rolls and a Traditional Cranberry Sauce

\$ 7.95 PER PERSON

DESSERTS

DOUBLE CHOCOLATE FUDGE CAKE

CARROT CAKE WITH ROASTED NUTS

APPLE PIE

STRAWBERRY CHEESECAKE

NEW YORK CHEESECAKE

FLAN WITH CARAMEL SAUCE

CAPPUCCINNO CAKE

WHITE CHOCOLATE HAWAIIAN CAKE

SPECIALTY DESSERTS

TIRAMISU

\$ 3.95 PER PERSON

CHOCOLATE FANTASY CAKE

\$ 3.95 PER PERSON

FRESH FRUIT TART

\$ 3.95 PER PERSON

Bevande, Boissons, Getranke, Tragos,
Bebidas.....

DRINKS AND WINES

"IF YOU DRINK, DON'T DRIVE.....DON'T EVEN PUTT"

Dean Martin

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BEVERAGE SERVICE

\$ 95.00 Fee For Bartender and Set-up, Non-Refundable

	HOSTED	NON HOSTED
Well Brands	\$5.00	\$5.50
Call Brands	\$6.00	\$6.50
Premium Brands	\$6.25	\$7.00
Cordials	\$7.50	\$8.00
House Wine	\$5.50	\$6.00
Domestic Beer	\$4.25	\$4.75
Import Beer	\$4.75	\$5.25
Soft Drinks	\$2.75	\$3.25
Fruit Juices	\$3.50	\$4.00
Non-Alcoholic Beer	\$4.25	\$4.75
Bottled Water	\$3.00	\$3.50

DRINK TICKETS

Hosted Drink Tickets: \$6.00 EACH

Well/Call Brands, Imported/Domestic Beer, Wine

TOAST

Per Glass

Martinelli's Sparkling Cider Toast	\$2.50
Champagne Toast	\$3.50
Lemon Sorbet Champagne Toast	\$4.50

SPARKLING AND WINE

By The Bottle

Should Your Dining Event Require Special Wine Selections,
Our Catering Specialist Will be Happy to Assist You.

BUBBLES

Freixenet Blanc de Blancs	\$14.95
Segura Viudas NV Aria Brut	\$22.00
NV Piper Sonoma Blanc de Noirs	\$29.00
Mumm Napa Brut Prestige	\$49.00
Dom Perignon	\$290.00

WHITES

Chardonnay Brancott	\$24.00
Chardonnay Hayman & Hill	\$26.00
Chardonnay Kenwood	\$27.00
Chardonnay B.V. Costal	\$28.00
Riesling Firestone	\$23.00
Sauvignon Blanc Nobilo	\$23.00
Sauvignon Blanc B.V Costal	\$28.00
Sauvignon Blanc Francis Coppola	\$35.00
Pinot Grigio Bolla	\$22.00
Pinot Grigio Meridian	\$28.00
White Zinfandel Beringer	\$21.00

REDS

Cabernet Sauvignon Castle Rock	\$24.00
Cabernet Sauvignon Hayman & Hill	\$27.00
Cabernet Sauvignon B.V. Costal	\$28.00
Cabernet Sauvignon Palandri	\$20.00
Cabernet Sauvignon Kenwood	\$30.00
Merlot Castle Rock	\$24.00
Merlot Blackstone	\$25.00
Merlot B.V. Costal	\$28.00
Pinot Noir Hardy's Nottage Hill	\$23.00
Pinot Noir Five Rivers	\$25.00
Pinot Noir B.V. Costal	\$29.00
Meritage Hayman & Hill	\$28.00
Shiraz Jacob's Creek Reserved	\$27.00
Zinfandel Valley of The Moon	\$30.00
Chianti Tiziano	\$24.00

KIDS MENU

Buffet Style
Minimum of 25 pp

Fruit Salad

Choice of Two

Hot Dogs
Hamburgers
Fried Chicken
Chicken Fingers
Spaghetti with Meat Sauce
Cheese Pizza

Choice of Two

French Fries
Corn on Cob
Mash Potatoes
Mac & Cheese

Fruit Punch

12 & under \$16.95 Lunch

16 & under \$19.95 Lunch

12 & under \$22.95 Dinner

16 & under \$26.95 Dinner