

2026 CATERING MENU



ANAHEIM MARRIOTT

700 W CONVENTION WAY, ANAHEIM CA 92802

[MARRIOTT.COM/LAXAH](https://www.marriott.com/LAXAH)

(714) 750 - 8000



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GENERAL INFORMATION

GUARANTEE

The guaranteed attendance is due by 10:00am, 3 business days prior to the function. After this time, the guarantee may be increased, but may not be lowered. Should the "guarantee" number not be received at the below time and date, the expected numbers from the contract will become the guaranteed number. Each event will be set for 3% above the guaranteed number. In the event the function should cancel within 3 business days, the expected number or the guaranteed number, whichever is the greater, will apply. Food and beverage function guarantees must align with the total number of event attendees. Hotel will evaluate and approve any exceptions.

Function Day:	Guarantee Due By:
Saturday, Sunday, or Monday	Wednesday, 10:00 AM
Tuesday	Thursday, 10:00 AM
Wednesday	Friday, 10:00 AM
Thursday	Monday, 10:00 AM
Friday	Tuesday, 10:00 AM

FOOD & BEVERAGE

Your Event Manager will confirm menus and pricing with you. All Food and Beverage, including alcohol, must be purchased through the Hotel, and served only by Hotel Staff. All plated lunches have a requisite two (2) courses. All plated dinners have a requisite three (3) courses.

Hotel Standard Beverage Service Ratios by The Gallon:
AM/PM Break < 45 minutes - (6) Gallons per 100 Guests
AM/PM Break > 45 minutes - (9) Gallons per 100 Guests.

Our menus are labeled with the following dietary restriction notes:
GF – Gluten Friendly, V – Vegetarian, VG – Vegan, DF – Dairy Free
Items containing nuts are noted.

SPLIT MENUS

If split entrées are requested, the appetizer, vegetable and dessert will be the same for all guests. The price per guest will be determined based on the higher priced entrée.

STAFF CHARGE, HOUSE CHARGE, & SALES TAX

A 19% F&B Staff Charge & a 8% F&B House Charge are applied to food & beverage. A 19% Room Rental Staff Charge & a 8% Room Rental House Charge are applied to room rental. The F&B House Charge & Room Rental House Charge are retained by the Hotel & used to offset the costs of utilities & equipment, & other non-labor expenses. The F&B House Charge & Room Rental House Charge are not a tip or gratuity for services provided by employees and are not distributed to employees. All prices are subject to applicable taxes (currently 7.75%).

The F&B staff charge, and F&B house charge (and appropriate tax) will be calculated based on current retail menu prices (prior to any contractual discounts).

CONTRACTED DISCOUNTS

Contracted discounts do not apply to labor, alcoholic beverages, F&B staff charge, and F&B house charge (and appropriate tax). The F&B staff charge, and F&B house charge (and appropriate tax) are calculated based on the prevailing retail menu prices.

The contracted Food and Beverage minimum must be met after the discount is applied. The contracted F&B discount shall not reduce the total F&B contribution below the contracted F&B minimum.

BANQUET ROOM SET-UP

Banquet Seating is provided at Rounds of 9 or 10. If a lower ratio is requested, additional labor charges will apply.

If the room set-up is changed within 24 hours of the event, there will be an additional labor fee. The fee will be a minimum of \$250, but will increase depending on the size of the room and the complexity of the change(s).

LABOR CHARGES

Bartenders and Carvers are available at a \$250 each per 4-hour shift. Overtime rate beyond each 4-hour shift is \$50 for each additional hour. Should extra servers be requested above the normal staffing levels, the fee will be \$250 per server for a 4 hour shift. Labor fees are subject to California State Sales Tax.

DECORATIONS

Arrangements for Floral Centerpieces, Special Props and Decorations may be made through your Event Manager. All decorations must meet with the approval of the Anaheim Fire Department. The Hotel will not permit the affixing of anything to the walls or ceiling of rooms.

ANAHEIM FIRE & RESCUE PERMITS

General Sessions require an Anaheim Fire & Rescue permit. The floor plan application submittal is due to the Fire Marshal two weeks prior to the event. Your Event Manager will confirm pricing with you.

SECURITY

The Hotel may require security officers for certain events. For the Safety & Security of the Hotel we require only to use the Hotel Approved Security Vendor. The Hotel strictly enforces a "no weapon" policy for all security functions on the property. Hotel Loss Prevention Officers are available at competitive rates. For further details contact your Event Manager.

SIGNAGE

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby; however, signage is permitted in the ballroom area. Placement is subject to approval by your Event Manager and must meet traffic flow and safety guidelines. Signage can be ordered through our onsite FedEx.

AUDIO VISUAL & ELECTRICAL

A complete line of audio visual aids are available through Encore. Your Event Manager can arrange equipment rental for you, or you may contact Encore directly. Electrical needs exceeding existing 120-volt/20-amp wall plug service must be arranged in advance and will require additional charges.

HOTEL TECHNOLOGY | ENCORE

Encore is the official Anaheim Marriott provider for all of your audio visual equipment, rigging, electrical and communication needs. Service charge and applicable state sales tax will be added. Please contact Encore directly for more information.

PAYMENT

The Hotel does not accept payment upon conclusion. Your total estimated charges must be pre-paid unless credit has been established with the hotel. Credit may be established no later than 90 days prior to the event.



CONTINENTAL BREAKFAST | BUFFET

ORANGE COUNTY CONTINENTAL | \$56

Fresh Orange Juice and Cranberry Juice (VG, GF, DF)

Market Style Seasonal Fruit, Melons and Fresh Berries (VG, GF, DF)

Freshly Baked Anaheim Hotel Pastries, Breads and Muffins (V, Contains Nuts)
served with preserves

Greek and Fruit Yogurts with House-Made Almond Granola (V)

Breakfast Cereals including Kashi Organic Cereal (V)
served with whole, 2%, and non-fat milk

Starbucks Coffee, Decaffeinated Coffee and Teavana Teas

ANAHEIM CONTINENTAL | \$52

Fresh Orange Juice and Cranberry Juice (VG, GF, DF)

Market Style Seasonal Fruit, Melons and Fresh Berries (VG, GF, DF)

Freshly Baked Anaheim Hotel Pastries, Breads and Muffins (V, Contains Nuts)
served with preserves

Starbucks Coffee, Decaffeinated Coffee and Teavana Teas

A Fee of \$5 Per Person will be added for a seated Continental Breakfast

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BREAKFAST | BUFFETS

MORNING BOOST BUFFET | \$68

(Minimum of 25 guests)

Fresh Tangerine Juice and Pomegranate Juice (VG, GF, DF)
Market Style Seasonal Fruit, Melons and Fresh Berries (VG, GF, DF)
Cranberry Bread, Pistachio Bread, Zucchini Bread, and Bran Muffin (V, Contains Nuts)
Greek Yogurt Parfait, Fresh Berries (V)
Breakfast Cereals including Kashi Organic Cereal served with whole, 2% and fat free milk
Steel Cut Oatmeal, Brown Sugar, Dried Fruit, Roasted Pecans, Almonds, and Blueberries (VG, DF)
Harvest Egg White Scramble, Seasonal Vegetables (V)
Kale Potato Hash (V, GF, DF)
Chicken Apple Sausage, Smoked Bacon and Turkey Bacon
Starbucks Coffee, Decaffeinated Coffee and Selection of Teavana Teas

SUNRISE BUFFET | \$62

(Minimum of 25 guests)

Fresh Orange Juice and Cranberry Juice (VG, GF, DF)
Market Style Seasonal Fruit, Melons and Fresh Berries (VG, GF, DF)
Freshly Baked Anaheim Hotel Pastries, Breads and Muffins (V, Contains Nuts)
preserves and butter
Fresh Cage Free Scrambled Eggs (GF)
Country Sausage and Smoked Bacon (DF)
Roasted Red Skin Potatoes with Caramelized Onions (VG, GF, DF)
Starbucks Coffee, Decaffeinated Coffee and Selection of Teavana Teas

SOCAL BUFFET | \$65

(Minimum of 25 guests)

Fresh Orange Juice and Cranberry Juice (VG, GF, DF)
Market Style Seasonal Fruit, Melons, and Fresh Berries (VG, GF, DF)
Freshly Baked Anaheim Hotel Pastries, Breads, and Muffins (V, Contains Nuts)
preserves and butter
Assorted Individual Yogurts and House-Made Almond Granola (V)
Breakfast Cereals including Kashi Organic Cereal served with whole, 2% and fat free milk
Steel Cut Oatmeal, Brown Sugar, Dried Fruit, Roasted Pecans, Almonds, and Blueberries (VG, DF)
Scrambled Egg Station, Vine Ripe Tomatoes, Cheddar Cheese, Green Onions, Mushroom and Chives (V,GF)
Caramel Maple French Toast Served with Season's Best Berries (V)
Country Sausage and Smoked Bacon (DF)
Heirloom Skillet Potatoes (VG, GF)
Starbucks Coffee, Decaffeinated Coffee and Selection of Teavana Teas

Price increase of \$7.00 if minimum of 25 guests is not reached. Buffets are designed for 1 ½ hours of service. Add \$8.00 per person for each additional 30 minutes.

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BREAKFAST | ENHANCEMENTS

Smoked Bacon (3 slices) | \$11 per person (DF)

Country Sausage (2 links) | \$11 per person

Chicken Apple Sausage (2 links) | \$11 per person

Cage Free Scrambled Eggs | \$18 per person (V, DF)

House-Made Granola | \$11 per person (V, Contains Nuts)

Hard Boiled Eggs | \$6 per person (GF, DF)

Steel Cut Oatmeal | \$16 per person
Brown Sugar, Dried Fruit and Roasted Pecans, Almonds, Raisins, Blueberries (V, DF)

Pancakes | \$20 per person
Buttermilk Pancakes or Blueberry Pancakes
Maple Syrup and Sweet Cream (V)

French Toast | \$20 per person
Seasonal Berries, Roasted Almonds, (V)
Maple Syrup

Breakfast Cereals | \$12 per person
Including Kashi Organic Cereal with Whole, 2% and Fat Free Milk

Tuscan Frittata | \$18 per person (V)
Tuscan Kale and Gruyere

Individual Greek Yogurts | \$14 per person (V)

California Breakfast Burrito | \$18 each
Cage Free Eggs, Spanish Chorizo, Potato, Aged Cheddar and Fire Roasted Salsa

Breakfast Croissant | \$18 each
Black Forest Ham, Cage Free Fried Egg, Aged White Cheddar

Oak Smoked Salmon | \$16 each
Smoked Salmon, Roasted Fingerling Potatoes, Asparagus, Tomato and Citrus

Breakfast Quesadilla | \$16 each
Applewood Bacon, Flour Tortilla, Scrambled Eggs, Cheddar and Fire Roasted Salsa

Naan Flatbread | \$16 each (V)
Cage Free Egg Whites, Spinach and Feta

Avocado Toast | \$18 each (V)
Malted Brown Bread, Avocado Fried Egg, Heirloom Tomato, Sweet Onion

Breakfast Muffin | \$16 each
Cage Free Fried Egg, Bacon, Cheddar Cheese

Wheat English Muffin | \$16 each
Egg Whites, Chicken Apple Sausage, Jack Cheese

Greek Yogurt Berry Parfait | \$14 per person (V, Contains Nuts)

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PLATED BREAKFAST

All Breakfast Entrées Served with Fresh Squeezed Orange Juice,
Breakfast Pastries, Breads and Muffins,
House-Made Anaheim Chili Jam, Preserves and Butter (**Contains Nuts**)
Starbucks Regular, Decaffeinated Coffee and Teavana Teas

Vegetable Frittata | \$56

Seasonal Vegetable Frittata
Country Sausage
Yukon, Sweet and Yam Hash (**V, GF**)
Seasonal Fruit (**VG, GF, DF**)

Breakfast Bowl | \$56

Vegetable Farro, Shitake Mushroom,
Blistered Tomato, Charred Corn, Red
Pepper, Mini Frittata, Citrus Arugula (**V**)

Cage Free Egg Benedict | \$56

Cage Free Fried Eggs and Canadian
Bacon
English Muffin Hollandaise Sauce
Breakfast Potatoes (**VG, GF, DF**)

Aged California Cheddar Cheese Omelet | \$56

Apple Wood Bacon, Oven Roasted Tomato
Roasted Red Potatoes, Caramelized Onions,
Seasonal Fruit

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MORNING & AFTERNOON SNACK BREAK

(Designed for 1 hour of service, minimum of 15 guests required unless otherwise noted. Priced per person.)

CANDY STORE | \$38

(Minimum of 20 guests required)

Jellybeans, Gummy Bears, M&Ms, Reese's Pieces, Red Vines, Chocolate Raisins, Malted Milk Balls, Yogurt Covered Raisins, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Teavana Tea

ENERGY BOOST | \$38

Build your own Trail Mix Bar, Dry Fruit, M&Ms, Cashews, Peanuts, Sunflower Seeds, Toasted Coconuts, Granola, Raisins, Almonds and Pumpkin Seeds, KIND Bars, Yogurt Covered Pretzels, Seasonal Whole Fruit, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Teavana Tea

INFUSED WATER & HUMMUS | \$38

(Minimum 25 guests, choose (2) infused waters and (2) hummus)

Infused Waters:

Lemon-Cucumber, Strawberry-Basil, Black Raspberry-Acai and Red Raspberry Pomegranate

Hummus: Traditional, Black Bean, Roasted Red Pepper, Edamame, White Bean and Herbs, Pita Chips and Lavash, Starbucks Coffee, Decaffeinated Coffee and Teavana Tea

LATIN AMERICAN STATION | \$38

House-Made Guacamole with Fire Roasted Salsa, Mini Beef Taquitos, Warm Pepper Cheese Dip, Corn Tortilla Chips and Pineapple Empanadas, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Teavana Tea

CHIPS TO NUTS | \$38

House-Made Potato Chips and Tortilla Chips with Warm Artichoke and Spinach Dip, Chipotle Ranch Dip and Roasted Anaheim Salsa, Cajun, Candied and Plain Nuts, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Teavana Tea

BREADS & BARS | \$38

Freshly Baked Savory Scone, Blueberry Scone, Orange Cranberry Muffin, Chocolate Chip Muffin, Assorted Grain and Fruit Bars, KIND Bars and Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Teavana Tea **(Contains Nuts)**

TAKE ME OUT TO THE BALL GAME | \$38

Gourmet Popcorn: Zebra Caramel Chocolate, Perfectly Salted & Caramel Trail Mix, Warm Soft Pretzels, Whole Grain Mustard, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Teavana Tea

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BREAK | REFRESHMENTS

Assorted Bagels | \$82 per dozen (V)

Regular Cream Cheese and Smoked Salmon
Cream Cheese

Scones | \$82 per dozen (V)

Savory, Citrus and Chocolate Chip, Butter and Preserves

Croissants | \$82 per dozen (V)

butter and preserves

Muffins, Danish and Breakfast Breads | \$82 per dozen (V)

Assorted KIND Bars | \$82 per dozen (V)

Warm Salted Soft Pretzels | \$82 per dozen (V, DF)
whole grain mustard

Sweet Shop | \$86 per dozen

(Choose 3 from the following selection, minimum 1 option per dozen)

Bars (V)

Salted Caramel Brownies,
Blondies (**Contains Nuts**), Lemon Bars

Cookies (V)

Peanut Butter, White Chocolate
Macadamia, Chocolate Chip, Oatmeal
Raisin, Sugar Cookie, Snicker Doodle,
Chocolate Coconut Macaroons, Raspberry
Bar, and Double Chocolate Brownie

Market Style Fruit, Melons and Berries | \$20 per person (VG, GF, DF)

Season's Best Whole Fruit | \$78 per dozen (VG, GF, DF)

Trail Mix | \$20 per person (V)

Dry Fruit, M&Ms,
Cashews, Peanuts, Sunflower Seeds, Toasted
Coconuts, Granola, Raisins, Almonds and Pumpkin Seeds

Individual Assortment of Kettle Chips | \$8 per person

Individually Bagged Gourmet Popcorn | \$15 per person (V)

Zebra Caramel Chocolate, Perfectly Salted & Caramel

French Macaroons | \$96 per dozen (V)

Chocolate Coconut Macaroons | \$96 per dozen (V)

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BREAK | BEVERAGES

Soft Drinks | \$8 each
Pepsi, Diet Pepsi, Starry

Bottled Water | \$8 each

Perrier Sparkling & Flavored Bottled Water | \$8 each

Naked Bottled Juices | \$12 each

Fruit Smoothies | \$12 each

Assorted Red Bull | \$12 each

Infused Water | \$145 per gallon (VG, DF)

Lemon-Cucumber

Strawberry-Basil

Black Raspberry-Acai

Red Raspberry-Pomegranate

Fresh Juices | \$145 per gallon (VG, DF)

Orange

Lemonade

Grapefruit

Tropical Fruit Punch

Starbucks Coffee | \$168 per gallon

Starbucks Decaffeinated Coffee | \$168 per gallon

Teavana Teas | \$168 per gallon

Teavana Iced Tea | \$168 per gallon

Hydration Stations:

2 Hour Hydration Station | \$38 per person

Assorted Soft Drinks and Waters, Perrier Sparkling Water, Flavored Perrier Sparkling Water, Starbucks Coffee, Decaffeinated Coffee and Selection of Teavana Tea

All-Day Hydration Station | \$76 per person

Assorted Soft Drinks and Waters, Perrier Sparkling Water, Flavored Perrier Sparkling Water, Starbucks Coffee, Decaffeinated Coffee and Selection of Teavana Tea

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LUNCH | PLATED HOT LUNCHES

Menus Include a Choice of Soup or Salad, Entrée, Dessert, Assorted Rolls and Butter Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Teavana Tea

Starters (Choose one Soup or one Salad)

Soup

Rainbow Chard Tomato (VG, DF)
Harvest Bean Vegan Soup (VG, DF)
Sweet Corn All-Natural Chicken Chowder
Season's Squash, Kale and White Bean Vegan Soup (VG, DF)

Salad

Watermelon & Feta (V)

Watermelon, Stemless Mache, Feta, Mint Vinaigrette

Hearts of Romaine (V)

Sculpted, Crisp, house Crouton, Asiago and Oven Roasted Tomato

Roasted Beet & Arugula (V)

Heirloom Tomato, Rocket Arugula, Shaved Fennel and Red Wine Vinaigrette

Chefs House Salad (V)

Red Romaine, Mache and Frisee with Fresh Mango Served with Mango Vinaigrette and Focaccia Croutons

Strawberry Field (V)

Rocket Arugula, Bloomsdale Spinach, Strawberries, Pecans, Feta, White Balsamic

Butter Lettuce (V)

Butter Lettuce Wedge Caramelized Walnuts, Blueberries, Feta and Blackberry Balsamic Vinaigrette

Choice of Entrée

Anaheim Red Ale Braised Short Ribs | \$86

Seasonal Vegetables, Heirloom Marble Potatoes, Natural Jus

Local White Fish | \$80

Citrus Farro, Rainbow Carrots, Orange Ceviche

Prime Flat Iron Steak | \$80 (GF)

Gruyere Au Gratin, Asparagus, Chimichurri

Cedar Seared Salmon | \$80 (GF, DF)

Romanesco, Heirloom Fingerling Potatoes, Pea Tendrils

Roasted Balsamic Chicken | \$78

Tomato Basil, Vegetables, Asiago Cheese Risotto

Citrus Roasted Chicken | \$78 (GF)

Rainbow Cauliflower, Heirloom Carrots, Cipollini Onions Tuscan Kale, Local Honey Drizzle, Pan Jus Warm Vinaigrette

Vegetarian | \$74 (V, GF)

Cauliflower Steak, Toasted Quinoa, Broccolini, Grilled Vegetables, Chimichurri Vinaigrette

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LUNCH | PLATED CHILLED LUNCH

Chilled Lunches are served with Choice of Entrée, Dessert, Rolls and Butter, Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Teavana Tea

Choice of Entrée

Kale Chop All-Natural Chicken Salad | \$64 (GF)

Kale, Crisp Romaine, Granny Smith Apples, Blackberries, Feta, Balsamic Vinaigrette

California Cobb Salad | \$61 (GF)

Grilled Chicken, Crisp Baby Greens, Smoked Bacon, Avocado, Blue Cheese and Vine Ripe Tomatoes, Ranch Dressing

Bloomsdale Spinach Oak Smoke Salmon | \$61 (GF)

Roasted Corn, Tender Spinach, Toy box Tomatoes, Cucumbers Caramelized Shallot Vinaigrette

Chicken Caesar | \$59

Crisp Hearts of Romaine, All-Natural Chicken, Aged Asiago, House Crouton and Caesar Dressing

Choice of Dessert

(Desserts are individually plated)

Chocolate Hazelnut Crunch (V)

Key Lime Tart (V)

Apple Caramel Cheesecake (V)

Triple Chocolate Mousse (V)

Brown Butter Tart (V)

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LUNCH | BUFFETS

*Lunch Buffets are served with Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Teavana Tea.
With the exception of the Food Court Buffet, all menus can be served Lazy Susan style.*

THE FOOD COURT | \$86

Chef's Soup of the Day
Caesar Salad (V)
Pasta Salad with Sweet Red Peppers, Greek Olives, Arugula and Feta Cheese (V)
Asian BBQ Beef Salad
Seared Ahi Tuna
Grilled Vegetable Wrap (V)
BBQ Chicken Sandwich on Ciabatta with Chipotle Aioli
Beef Tenderloin with Boursin Cheese and Caramelized Onion on Asiago Sourdough
House-Made Yukon Gold Chips
Mini Assorted Cheesecake and Double Chocolate Cupcake (V)

COMFORT | \$96

Assorted Rolls and Butter
Butter Lettuce, Romaine, Heirloom Tomato Salad, Buttermilk Ranch Dressing (V)
Vegetable Slaw (V)
Slow & Low Baked Beans (V, GF, DF)
Yukon Mash Potatoes (V, GF)
Bourbon Barbecue Grilled Chicken (GF)
Anaheim Red Ale Braised Beef Short Rib
Strawberry Shortbread Cake and Dulce De Leche Brownie (V)

SOUTH OF THE BORDER | \$92

Romaine Chopped Salad, Roasted Poblano Dressing (V)
Salted Tortillas, House Guacamole and Fire Roasted Salsa (V)
Pinto Pot Beans (V, GF)
Pollo Asada (GF)
Skirt Steak Asada (GF)
Roasted Corn and Tomato Rice (V)
Warm Flour Tortillas (V)
Dulce De Leche Brownie (V)
Tres Leche Cake (V)

MEDITERRANEAN | \$96

Roasted Garlic Lemon Hummus and Pita Chips (V, DF)
Spinach, Arugula, Radicchio Chickpea, Pickled Red Onion Salad, Greek Dressing (V)
Turmeric Roasted Vegetable Cous Cous, Lemon Oil (V)
Roasted Chicken, Kalamata, Artichokes, Roasted Tomato Citrus Jus
Seared Salmon and Spinach with Warm Herb Vinaigrette (GF, DF)
Aged Asiago Vegetable Risotto (V)
Fruit Tarts (V)
Assorted European Macaroons (V, Contains Nuts)

TASTE OF ITALY | \$96

Artisan Parmesan and Rustic Sage Rosemary Rolls (V)
Antipasti Platter – Roasted Red Bell Peppers, Green Olives, Kalamata Olives, Grilled Asparagus, Salami, Prosciutto, Capicola and Provolone Cheese
Kale Caesar salad (V)
Vine Ripe Tomatoes, Fresh Mozzarella Basil, EVOO (V, GF)
Sea Salt Grilled Vegetables (V, GF)
Tuscan Roasted Chicken
Rigatoni, Tenderloin Bolognese
Sundried Tomato Tortellini Pesto (V)
Chocolate Cannoli, Tiramisu Cake (V)

LA ASIAN | \$94

Spring Vegetable Mandarin Salad (V)
Sweet Soy Chicken Stir-Fry
Edamame Pot Sticker (VG)
Skirt Steak Spicy Bean Baby Bok Choy
Stir Fry Vegetables
Vegetable Fried Rice (V)
Hawaiian Sweet Cake (V)
Asian Infused Macaroons (V, Contains Nuts)

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DINNER | SOUPS & SALADS

All Entrées are Served with Choice of Salad or Soup, Entrée, Dessert, Assorted Rolls and Butter Starbucks Coffee Decaffeinated Coffee and Selection of Teavana Tea

Starters (Choose one Soup or one Salad)

Soup

- Rainbow Chard Tomato Soup (VG, GF, DF)
- Anaheim Chili Corn Chowder (V)
- Oven Roasted Plum Tomato Basil Bisque (VG, GF, DF)
- Asparagus Apple Wood Smoked Bacon Soup
- Seasonal Squash, Kale and White Bean Vegan Soup (VG, GF, DF)

Salads

Sculpted Caesar Salad (V)

Crisp Heart of Romaine, Asiago and Roasted Plum Tomato

Chef's House Salad (V)

Red Romaine, Mache, Frisee Lettuce with Fresh Mango, Served with Mango Vinaigrette and Focaccia Croutons

Steakhouse Wedge (V)

Iceberg Lettuce with Crumbled Maytag Bleu Cheese, Maple Pepper Bacon, Vine Ripe Tomato and Gorgonzola Dressing

Roasted Beet Salad (V, GF)

Heirloom Tomato, Rocket Arugula and Red Wine Vinaigrette

De Stefano Mozzarella (V, GF)

Heirloom Tomato, Water Cress, Mache Fresh Basil, Sea Salt and Orange Oil

Butter Lettuce Wedge (V, GF)

Butter Lettuce Wedge Caramelized Walnuts, Blueberries, Feta and Blackberry Balsamic Vinaigrette

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DINNER | ENTRÉES

Roasted Tenderloin of Beef, Pan Jus | \$125

Gruyere Au-Gratin, Seasonal Vegetables

Chop House New York | \$125 (GF)

Roasted Romanesco, Grilled Heirloom Carrots, Herb Plugra

Prime flat Iron Steak | \$120

Caramelized Leek, Seasonal Vegetables, Local Seasonal Ale Demi

Sage Parmesan Crusted All-Natural Chicken | \$110

Sweet Corn, Succotash, Seasonal Vegetables

Citrus Roasted Chicken | \$110

Braised Brussels Sprouts, Rainbow Carrots, Bacon Lardons, Local Honey, Warm Vinaigrette

Loch Duarte Salmon | \$120 (GF)

Heirloom Potatoes, Seasonal Squash, Citrus Greens

Local Bass | \$120 (GF)

Fresh Herb Quinoa, Rainbow Cauliflower, Lemon Pea Tendrils

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DINNER | DUO ENTRÉES

Filet and Shrimp | \$160

Petit Filet and Jumbo Shrimp, Au-Gratin Potatoes, Seasonal Vegetables

Anaheim Ale Braised Short Rib and Local Bass | \$144

Asiago-Mushroom Risotto, Anaheim Red Ale Reduction, Season's Vegetable

Chop House NY Steak and Loche Duarte Salmon | \$154

Yukon Mashed Potatoes, Seasonal Vegetables, Montage Reduction

Chop House New York and Herb Roasted Chicken | \$144

Roasted Fingerling Potatoes, Season's Vegetables, Meyer Lemon

DINNER | DESSERTS

Choice of Dessert

(Desserts are individually plated)

Flourless Chocolate Noire (V)

Brown Butter Tart (V)

Triple Chocolate Mousse (V)

Mango Coconut Cheesecake (V)

Key Lime Tart (V)

Apple Caramel Cheesecake (V)

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DINNER | BUFFETS

Two Entrée Selections | \$142
Three Entrée Selections | \$154

Salads

(Choose Two)

- Kale Caesar Salad (V)
Kale, Romaine Lettuces, Parmesan Cheese, Croutons
- Spring Lettuce Cucumber Salad (V, GF)
Dried Cranberries and Red and Yellow Tomatoes, Avocado-Champagne Vinaigrette
- Organic Mixed Greens and Tomato Salad (V, GF)
Cucumber, Red Onion and Feta, Shallot Vinaigrette
- Bulgur Wheat Corn and Green Bean Salad (V)
- Red Roasted Potato Salad (VG, GF)
- Vegetable Tabbouleh Salad (V)
- Spinach Tortellini, Sweet Peppers, Sweet Onion Pasta Salad (V)

Accompaniments

(Choose Two)

- Yukon Gold Mashed Potatoes (V)
- Herb Brown Rice (V)
- Red and White Quinoa (GF, DF)
- Gruyere Au-Gratin Potatoes (V, GF)
- Thyme Roasted Heirloom Potatoes (V, GF)
- Vegetable Mushroom Risotto (V)
- White Cheddar Macaroni and Cheese (V)
- Grilled Lemon and Butter Asparagus (V, GF)
- Brussel Sprouts, Bacon
- Roasted Root Vegetables (VG)

Mains

(Choose Two or Three)

- Herb Roasted Turkey, Natural Pomegranate Jus
- Grilled Chicken Scaloppini, Lemon Caper Sauce
- Tuscan Chicken, Tomato Bruschetta
- Herb Crusted Chicken, Natural Pan Jus
- Dry Rub Spiced Chicken, Roasted Corn Cilantro Relish (GF)
- Anaheim Ale Braised Beef Short Ribs
- Roasted Herb New York Strip
- Sage Thyme Pork Loin Granny Smith Apple Chutney
- Baked Salmon, Mango Compote (GF)
- Local White Fish, Citrus Ceviche (GF)

Desserts

(Choose Two)

- Mini Cheesecake (V)
- Cannoli (V)
- Seasonal Fruit Tart (V)
- Chocolate Mousse Cake (V)
- Chocolate Ganache (V)

Dinner Buffets require a minimum of 25 guests. Groups under 25 guests are subject to an additional charge of \$8.00 per guest.

Starbucks Coffee, Decaffeinated Coffee, and a Selection of Teavana Tea

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RECEPTION | HORS D'OEUVRES

PER PERSON PACKAGES | *(minimum 20 guests)*

3 Pieces | \$45 per person

4 Pieces | \$58 per person

5 Pieces | \$65 per person

Hot Hors D'oeuvres

Wagyu Meatballs, House Marinara, Asiago, Basil

BBQ Chicken Skewer, Green Onion

Lemon Grass Pork Potsticker, Ponzu Sauce

Southwest Chicken Spring Roll, Sweet Chili Sauce

Shrimp and Scallop Skewer, Old Bay Seasoning (GF)

Chimichurri Steak Skewer (GF, DF)

Thai Chicken Meatball, Sweet Chili Sauce

Caribbean Jerk Shrimp, Mango Chili Salsa (Contains Nuts)

Duck Empanadas, Orange Ginger Sauce

Maryland Style Crab Cake, House Remoulade

Jalapeno Pork Belly, Wildflower Honey (GF, DF)

Cold Hors D'oeuvres

Local White Fish Ceviche, Tortilla Chip

Sesame Seared Ahi, Sushi Grade, Wasabi Crème Fraiche, Avocado, Wonton Crisp

Tenderloin, Brie, Caramelized Onion

Shrimp Cocktail with Horseradish Cocktail Sauce (GF)

Ahi Poke, Ponzu Sauce, Black Sesame, Wonton Crisp

Vegetarian Hors D'oeuvres

Grilled Fig Mine Shaft Bleu Cheese (V) - Cold

Manchego Jack Quesadilla (V) - Hot

Spanakopita, Dill Crème Fraiche (V) - Hot

Vegetable Skewer, Lemon Oil Drizzle (VG, GF, DF) - Hot

Vegetable Samosa, Curry Sauce (V) - Hot

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RECEPTION | ACTION STATIONS

(Minimum 50 servings per station. Designed for 1.5 hours of service. Includes Evo grill activation and live culinary experience)

STREET TACO | \$36

(Two tacos per serving; Choose two of the following)

Short Rib, Queso Fresco, Fire Roasted Salsa

Braised Pulled Pork Tomatillo, Cotija Cheese (GF)

Fish Taco, Ginger Lime Slaw (GF)

Chicken, Avocado, Roasted Corn Jicama and Crème Fraiche (GF)

With Pico de Gallo and Fire Roasted Salsa (VG, GF)

MINI GRILLED CHEESE | \$36

Pulled Pork, Cheddar on Sourdough Bread,

Green Apple, Brie on Malted Brown Bread,

White Cheddar Mahone, Tomato Jam on

Multi-Grain Bread

ALE BRAISED SHORT RIBS | \$38

Gruyere and White Cheddar Macaroni and Cheese

SCALLOP | \$36

Day Boat Scallop, Kale Nut-Free Pesto, Seasonal Vegetables (GF)

KOREAN BAO BUN | \$36

Smoked Pork Belly, Korean Slaw and Hoisin Vinaigrette

MINI BRIOCHE SLIDER | \$36

(Two sliders per serving; Choose two of the following)

Wagyu Beef Maple Pepper Bacon, Guacamole, Cheddar Cheese, Chipotle Ketchup

Turkey Maple Pepper Bacon, Guacamole, Provolone Cheese, House Aioli

Pulled Pork Country Slaw, Sweet BBQ Sauce

SKIRT STEAK SOPE | \$38

Sweet Chili Rubbed, Pinto Beans, Cotija Cheese, Avocado Cream

STIR FRY | \$38

Orange Chicken, Shrimp, Scallops, Sugar Snaps, Radish Sprouts, Bok Choy, Napa Cabbage, Rainbow Carrots, Shiitake Mushrooms, Lo Mein and Jasmine Fried Rice

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RECEPTION | STATIONS

CARVING STATIONS

(A \$250 fee per attendant is required per station, serves approximately 30 guests)

House Roasted Thyme Turkey | \$575 (GF)
Mini Brioche Rolls, Cranberry Sauce, Herb Mayo

Roasted Balsamic Rosemary Rack of Lamb | \$785 (GF)
Mini Brioche Rolls

Organic Roasted Bone-in Ham | \$600
Honey Mustard Spread, Mini Brioche Rolls

Roasted New York Striploin | \$675
Wet Rubbed, Horseradish Cream,
Mini Brioche Rolls

Herb Crusted Whole Beef Tenderloin | \$675
Brussel Slaw, Mini Brioche Roll

DISPLAY STATIONS

(Priced per person and designed for 1 hour of service. Add \$6.00 per person for each additional 30 minutes.)

Grilled Vegetables | \$18 (VG, GF)
EVOO, Aged Balsamic, Sea Salt
Roasted Red Pepper Aioli

Hummus | \$18 (V)
Classic Hummus, Edamame Hummus, Mushroom
Olive Tapenade, House Lavish and Pita

House-Made Guacamole | \$18 (V)
Anaheim Chili Fire Roasted Salsa, Tomatillo Salsa
and Warm Tortilla Chips

Artisan Cheese | \$24 (V)
Mahon, Humboldt Fog Goat Cheese, Petit Basque,
Vermont White Cheddar and Brie, Rustic Breads,
French Baguettes, Crackers, Bread Sticks, Quince
Paste, Balsamic Fig Chutney, Dried Fruits and Nuts

Antipasti | \$24
Salami, Prosciutto, Capicola, Roasted Red Bell
Peppers, Tuscan Olives, Kalamata Olives, Grilled
Asparagus and Provolone Cheese

Pasta | \$34
Rigatoni with Sweet Sausage Bolognese
Strozzapreti Pasta Carbonara, Pancetta and Peas
Tomato Basil Cheese Tortellini (V)

California Pizza | \$34
(Two slices per serving; Choose two of the following)
Barbeque Chicken with Red Onion and Cilantro
Margherita with Mozzarella, Tomato and Basil (V)
Italian with Sweet Peppers, Sausage and Olives

Ahi Poke Bowl | \$28
Ahi Tuna, Rice, Edamame, Cucumber, Sesame Seed, Wonton
Crisp

Assorted Desserts | \$16 (V)
Mini Cheesecake, Seasonal Fruit Tart, Chocolate
Mousse Cake, Raspberry Chocolate Marquee

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BEVERAGE | WINE

Pinot Grigio

Campo di Fiori, Italy | \$46

Sauvignon Blanc

Vin 21, California | \$46

Brancott Estate, Marlborough, New Zealand | \$64

Kim Crawford, Marlborough, New Zealand | \$68

Kenwood Vineyards, Sonoma County, California | \$72

Chardonnay

Quintara, California | \$46

J. Lohr, "Riverstone", Arroyo Seco, Monterey | \$52

Angeline, Sonoma Valley, California | \$64

Chateau St. Michelle, Canoe Ridge, Columbia Valley | \$72

Wente, Monterey, California | \$78

Champagnes & Sparkling Wines

Freixenet, Blanc de Blanc, Spain | \$48

Domaine St. Michelle Brut, California | \$50

Mumm Brut Prestige, Napa Valley | \$52

Mionetto, Prosecco, *Organic*, Veneto, Italy | \$62

Moet Chandon, Imperial, France | \$115

Sweet White/Blush Wines

Beringer, White Zinfandel | \$46

Sirena del Mare, Italy | \$46

Listel Rose, Provence | \$58

Cambria Viognier, Santa Maria Valley, California | \$68

Pinot Noir

Cellar 8 Pinot Noir, California | \$46

Mark West, California | \$54

Line 39, California | \$54

Acacia Carneros, Napa Valley | \$66

Meiomi, Santa Barbara, California | \$72

Merlot

Castle Rock, California | \$50

J.Lohr Estates, "Los Osos" Paso Robles California | \$58

St. Francis Vineyards, Sonoma Valley, California | \$62

Rutherford Hill, Napa Valley | \$72

Cabernet Sauvignon

Harmony & Soul, California | \$46

Avalon, California | \$46

Aquinas, Napa Valley, California | \$68

Estancia, Paso Robles, California | \$70

Ferrari-Carano, Alexander Valley | \$76

Alternative Red

Fable Roots, Italy | \$52

Kunde Zinfandel, Sonoma, California | \$62

Penfolds Shiraz, Bin 128, Australia | \$88

\$250 fee per bartender for up to 4 hours; \$50 each additional hour

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BEVERAGE | BEER

Domestic Beer

Host Bar | \$11 each
Cash Bar | \$12 each

Michelob Ultra
Bud Light

Premium Beer

Host Bar | \$13 each
Cash Bar | \$14 each

Blue Moon Belgium White
Angel City IPA
Corona Extra
Heineken
Stella Artois Lager

Truly Hard Seltzer
Non-Alcoholic Heineken 0.0
Red Bull
Fever-Tree Ginger Beer

****Upon availability, please inquire about our Draft Beers****

\$250 fee per bartender for up to 4 hours; \$50 each additional hour

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BEVERAGE | BEER & WINE

Premium Beer & Wine Hosted Package

First Hour | \$28 per person
\$16 per person for each additional hour

Vin 21, Sauvignon Blanc, California
Fable Roots, Red Blend, Italy
Harmony & Soul, Cabernet Sauvignon, California
Quintera, Chardonnay, California

Domestic
Michelob Ultra, Bud Light

Imported & Craft
Blue Moon, Heineken, Corona Extra,
Angel City IPA

Truly Hard Seltzer
Non-Alcoholic Heineken 0.0
Red Bull
Fever-Tree Ginger Beer

Luxury Beer & Wine Hosted Package

First Hour | \$32 per person
\$18 per person for each additional hour

Vin 21, Sauvignon Blanc, California
Quintera, Chardonnay, California
Campo di Fiori, Pinot Grigio, Italy
Harmony & Soul, Cabernet Sauvignon, California
Fable Roots, Red Blend, Italy
Sirena del Mare, Rose, Italy

Domestic
Budweiser, Bud Light, Amstel Light

Imported & Craft
Stella Artois Lager, Heineken, Modelo Especial,
Angel City IPA, Blue Moon

Truly Hard Seltzer
Non-Alcoholic Heineken 0.0
Red Bull
Fever-Tree Ginger Beer

\$250 fee per bartender for up to 4 hours; \$50 each additional hour

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BEVERAGE | PREMIUM BAR

Brands

Smirnoff Vodka
Cruzan Aged Light Rum
Captain Morgan Original Spiced Rum
Beefeater Gin
Dewar White Label Scotch
Jim Beam White Label Whiskey

Jose Cuervo Tradicional Silver Tequila
Courvoisier VS
Vermouth Martini & Rossi Extra Dry
Vermouth Martini & Rossi Rosso
Hiram Walker Triple Sec

Hosted Packages:

First Hour | \$32 per person

\$16 per person for each additional hour

Individual Pricing:

Cocktails

Host Bar | \$16

Cash Bar | \$17

House Wine

Host Bar | \$14

Cash Bar | \$15

Vin 21, Sauvignon Blanc, California

Quintera, Chardonnay, California

Fable Roots, Red Blend, Italy

Harmony & Soul, Cabernet Sauvignon,
California

Martini

Host Bar | \$18

Cash Bar | \$19

Domestic

Host Bar | \$11

Cash Bar | \$12

Premium Beer / Non-Alcoholic Beer

Host Bar | \$13

Cash Bar | \$14

Soft Drinks & Bottled Water

Host Bar | \$8

Cash Bar | \$9

\$250 fee per bartender for up to 4 hours; \$50 each additional hour

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BEVERAGE | LUXURY BAR

Brands

Grey Goose Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Sapphire
Johnny Walker Black Label 12 Year Scotch
Knob Creek Whiskey
Jack Daniels Whiskey

Crown Royal Whiskey
Casamigos Blanco Tequila
Hennessy Privilege VSOP
Vermouth Martini & Rossi Extra Dry
Vermouth Martini & Rossi Rosso
Hiram Walker Triple Sec

Hosted Packages:

First Hour | \$36 per person
\$18 per person for each additional hour

Individual Pricing:

Cocktails

Host Bar | \$17
Cash Bar | \$18

House Wine

Host bar | \$16
Cash bar | \$17
Vin 21, Sauvignon Blanc, California
Campo di Fiori, Pinot Grigio, Italy
Quintera, Chardonnay, California
Harmony & Soul, Cabernet Sauvignon,
California
Fable Roots, Red Blend, Italy
Sirena del Mare, Rose, Italy

Martini

Host Bar | \$20
Cash Bar | \$21

Domestic

Host Bar | \$11
Cash Bar | \$12

Premium Beer / Non-Alcoholic Beer

Host Bar | \$13
Cash Bar | \$14

Soft Drinks & Bottled Water

Host Bar | \$8
Cash Bar | \$9

\$250 fee per bartender for up to 4 hours; \$50 each additional hour

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