



# HOLIDAY MENU

*Le* MERIDIEN

LE MERIDIEN  
DELFINA SANTA MONICA

T +1 310 399 9344  
[lemeriendelfina.com](http://lemeriendelfina.com)

# HORS D'OEUVRES

## PASSED OR STATIONARY

Priced per piece

Traditional Chicken Pot sticker, Sesame/Ginger Dipping Sauce \$4

Sweet Potato Bites with Cranberry, pecan and Goat Cheese \$4

Sweet + Spicy Cranberry Turkey Meatballs \$5

Classic Beef Wellington \$5

Fig, Prosciutto, Arugula Goat Cheese Flatbread \$4

Spanakopita \$4

Jalapeno And Bacon Wrapped Chicken, Smoked Salsa \$4.75

Classic Quiche Lorraine, Niman Ranch Bacon, Gruyere Cheese \$5

Chicken Croquette \$5.75

Cajun Spiced Bacon Wrapped Scallop \$5

Smoked Chicken Pate, Blood Orange Compote, Crispy Lavosh \$7

Horseradish Crusted Beef Tenderloin, Purple Haze Goat Cheese Mousse (CA) Pickled Red Onion \$7

Salmon Rilette, Quail Egg, Cornishon, Toasted Brioche \$7

Duck Congit with Pear Compote on Walnut Raisin Baguette \$7

Lamb Chop "Lollipop" Pomegranate Glaze \$8

Antipasto Skewer with Olives, Mozzarella, Cornichons, Peppers and Salami \$7

Vegetable Empanadas \$5

## STATIONARY

Priced per piece

Brie and Cranberry En Croute \$5

Gorgonzola + Caramelized Pear Tart Skillet \$5

VIP CHEESE BOARD: \$28.00

Fontina (IT) Aged Manchego (SP) Kerrygold Cheddar (IR) Brie (FR) Gorgonzola (IT) Smoked Gouda Dill Havarti, Black Mission Fig + Apricot Compote, Local Berries, Grapes, Dried Fruit, Mixed Nuts, Crackers, Grilled Baguette, Grissini

FLATBREADS (CHOICE OF THREE) / \$24.00

Margarita-Fresh Mozzarella, Tomato, Basil

Organic Chicken + Pesto

Pepperoni, Mushroom, Mozzarella

Three Cheese Pizza- Mozzarella, Fontina, Asiago

Vegetarian – Hummus, Eggplant + Grilled Peppers

Fig Prosciutto Flatbread with Fresh Arugula, Asiago

# PLATED LUNCH/DINNER

Three courses include appetizer, entrée and dessert. Select one from each course. Served with baked artisan breads, rolls, whipped butter, freshly brewed Illy coffee, decaffeinated coffee, and assorted Tazo teas. A split-entrée menu is possible if a pre-count of the number of each entrée is provided; please note that the highest priced entrée prevails for all. A minimum count of twelve per entrée is required.

## FIRST COURSE

Silky Roasted Pumpkin Soup, Parmesan, Black Olive Oil (Vegan Option Available)

Wild Mushroom Soup (Vegan Option Available)

Golden Quinoa Waldorf Salad, Spiced Walnuts, Yogurt Dressing

Little Gem Lettuce Salad, Ancho Pepper/Citrus Vinaigrette, Orange Supreme, Golden Beets

Mixed Greens Salad, Citrus Vinaigrette, Goat Cheese, Blackberries, Pomegranate seeds

Kale and Romaine Caesar Salad, Parmesan, White Anchovy Dressing

Tender Field Greens, Dried Cherries + Apricots, Native Chevre, Candied Pecans, Honey Tarragon Vinaigrette

## ENTRÉES

Lemon Poached Halibut, Charred Fennel & Apple Relish, Autumn Lentil Blend, Maple Glazed Brussels Sprouts \$69

Indian Spiced Braised Beef Short Rib, Creamy Polenta, Lentils, Farmers Market Organic Vegetables \$55

Grilled Salmon, Olive Oil Whipped Potatoes, Beurre Rouge, Farmers Market Vegetables \$55

Grilled Filet Mignon, Horseradish Cream, Mashed Potato, Haricot Vert \$72

Seared Airline Chicken Breast with Poppy Seed Gnocchi, Glazed Organic Rainbow Carrots, Brown Butter Sage Cream Sauce \$52

Butternut Squash Ravioli, Chestnut Cream, Honshimeji Mushrooms \$42

Portabella Ravioli, Roasted Tomatoes, Roasted Artichokes, Basil Cream \$42

Spinach and Ricotta Ravioli, Wild Mushrooms, Parmesan \$42

## DESSERTS

Classic Tiramisu

White Tiramisu Milano

Flourless Chocolate Cake

Carrot Cake

Apple Caramel Cheesecake

Triple Chocolate Cheesecake

Lemon Butter Cake

Chocolate Hazelnut Crunch

# HOLIDAY BUFFETS

**\$68.00 per person.** 25 person minimum. Based on 1.5 hours of service.

## **SOUP – CHOOSE 1**

Silky Roasted Butternut Squash and Fall Apple Soup, Pumpkin Oil

Wild Mushroom Soup

## **SALAD – CHOOSE 2**

Waldorf Salad, Spiced Walnuts, Yogurt Dressing

Mixed Greens Salad, Roasted Tomatoes, Dried Fruits, Lemon Basil Vinaigrette

Citrus Quinoa Salad, Roasted Butternut Squash, Toasted Almonds, Shaved Asiago Cheese

Little Gem Lettuce Salad, Citrus Vinaigrette, Orange Supreme, Gold Beets

Tender Field Greens, Dried Cherries + Apricots, Native Chevre, Candied Pecans, Honey Tarragon Vinaigrette

Kale and Romaine Caesar Salad, Parmesan, White Anchovy Dressing

## **SIDES – CHOOSE 2**

Creamy Mashed Potato

Maple Cinnamon Glazed Sweet Potato

Herb Roasted Fingerling Potatoes

Wild Rice Medley

Maple Glazed Brussels Sprouts

Organic Rainbow Baby Carrots

Farmers Market Vegetable Medley

Poppy Seed, Brown Butter Gnocchi

Loaded Cauliflower Casserole with White Cheddar, Pancetta, Chives

## **ENTRÉES – CHOOSE 2**

Porchetta Stuffed with Andouille Sausage & Roasted Pears

Mustard Seed + Dill Crusted Salmon, Fennel Emulsion

Roasted Turkey, Cranberry Orange Chutney and Giblet Gravy

Garlic Rosemary Chicken with Cranberries, Pearl Onions, Crimini Mushrooms, Marsala Wine Reduction

Black Pepper and Herb Rubbed Prime Rib Roast, Bordelaise Sauce

Rosemary and Garlic Rubbed Leg of Lamb, Mint Infused Lamb Jus, Yogurt Dill Sauce

Portabella Ravioli, Roasted Tomatoes, Basil Cream

Spinach and Ricotta Ravioli, Wild Mushrooms, Parmesan

Butternut Squash Ravioli, Chestnut Cream, Honshimeji Mushrooms

Bourbon, Mustard Glazed Roasted Ham

Slow Cooked Pork Tenderloin, Apple Cider Gravy

Maple BBQ Smoked Beef Brisket, Balsamic Cipollini Onions

## **DESSERT**

Pumpkin Spiced Blondie Bar

Warm Banana Bread Pudding, Walnuts, Whiskey Sauce

Assorted Macaroons

Pineapple Upside Down Cake

Gourmet Apple Torte

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A 16% taxable service charge, a 8% taxable administrative fee and applicable sales tax will be added to food and beverage charges.