



THE WILSHIRE HOTEL
LOS ANGELES



Banquet Menus

2010

January, 2010



THE WILSHIRE HOTEL
LOS ANGELES

Breakfast Buffets

Minimum 25 Guests

All Buffets Include Fresh Orange, Grapefruit and Apple Juice, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Assorted Tazo Teas

Classic Continental

Assorted Freshly Baked Breakfast Pastries, (Muffins, Danish, and Croissants)

Assorted Fruit Preserves and Butter

\$18 Per Person

Deluxe Continental

Seasonal Sliced Fresh Fruit

Assorted Freshly Baked Breakfast Pastries, (Muffins, Danish, and Croissants)

Assorted Fruit Preserves and Butter, Bagels & Cream Cheese

\$23 Per Person

Executive Continental

Seasonal Sliced Fresh Fruit, Breakfast Breads, Muffins, Danish, Croissants

Bagels with Cream Cheese, Assorted Cereals, Flavored Yogurts & Granola

\$28 Per Person

The Wilshire

Seasonal Sliced Fresh Fruit, Freshly Baked Croissants, Muffins and Bagels, Fruit Preserves, Butter, and Cream Cheese, Fluffy Scrambled Eggs and Breakfast Potatoes, Smoked Bacon and Sausage, Waffles with Strawberry Compote

\$34 Per Person

A customary 19% service charge and applicable sales tax will be added to all food and beverage items.

Prices are subject to change without notice.

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Plated Breakfast

*All Breakfast Items Include Assorted Breakfast Pastries, Fresh Orange Juice
Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Assorted Tazo Teas*

Eggs Benedict

*Two Poached Eggs on a toasted English Muffin with Hollandaise Sauce
Served with Country Potatoes and Garnished with Fresh Fruit*

\$27 Per Person

The American

*Fluffy Scrambled Eggs with Apple wood Smoked Bacon, Link Sausage
and Country Potatoes Garnished with Fresh Fruit*

\$25 Per Person

French Toast

*Thick Sliced French Toast Laced with Real Vanilla and Cinnamon
Served with Apple Wood Smoked Bacon*

\$28 Per Person

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THE WILSHIRE HOTEL
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Luncheon Buffets

Minimum 25 Guests

Metro Deli Express

Sliced Roast Beef, Ham and Turkey

Assorted Sliced Cheeses

Specialty Rolls and Breads

Sliced Tomatoes, Lettuce, Sliced Sweet Onion and Dill Pickles

Pasta Salad and Cole Slaw

Mixed baby greens with Selection of Three Dressings

Freshly Baked Cookies, Brownies & Lemon Bars

Regular and Decaffeinated Coffee, Ice Tea

\$34 Per Person

South of the Border

Warm Flour Tortillas and Corn Taco Shells

Marinated Shredded Beef or Chicken

Shredded Lettuce, Cheese, Diced Tomatoes and Salsa

Fiesta Green Salad with Chef's Choice of Dressings

Cucumber Dill Salad

Refried Beans and Spanish Rice,

Freshly Baked Cookies, Brownies and Lemon Bars

Regular and Decaffeinated Coffee and Ice Tea

\$32 Per Person

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Luncheon Buffets continued...

Sandwich Buffet

Platters of Finger Sandwiches to Include

Tarragon Chicken Salad, Egg Salad, Dill Tuna Salad,

Cucumber and Tomato with Herbed Cream Cheese

Vegetable Crudités with Ranch Dip

Fresh Fruit Salad

Assorted Cookies and Brownies

Regular and Decaffeinated Coffee

\$30 Per Person

Italian Buffet

Caesar Salad with Garlic Croutons

Pasta Salad

Pasta Bolognese

Linguine with grilled Chicken and Alfredo Sauce

Vegetable Lasagna

Dinner Rolls

Tiramisu

Starbucks coffee, Decaffeinated coffee and Assorted Tazo Teas

\$32 Per Person

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Executive Boxed Lunch

*Sandwich Package Includes Potato Salad or Pasta Salad,
Bottled Water and a Freshly Baked Chocolate Chip Cookie*

\$26 Per Item

Roast Turkey Sandwich

Turkey Breast, Crisp Bacon, Avocado, Lettuce and Tomatoes on a Sourdough Baguette

Tuna Salad Sandwich

Homemade Tuna Salad with lettuce and Tomatoes on a French Baguette

The Wilshire Deli

Ham, Turkey, Salami and Provolone Cheese on a French Baguette

Classic Roast Beef Sandwich

On a French Baguette

Garden Sandwich

*Marinated Roasted Red Peppers, Grilled Eggplant, Zucchini,
Avocado and Jack cheese on a Sourdough Baguette*

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Dinner Buffets

Minimum 50 Guests

Dinner Buffet Includes Warm Rolls with Creamery Butter, Freshly Brewed Starbucks Coffee, Assorted Hot Tazo Teas, Cookies and Lemon Bars

\$48 Per Person

Salad Selections ~ Please Select Three

Traditional Caesar

Mixed Field Greens

Antipasto (+\$2)

Marinated Mushroom (+\$2)

Spicy Cucumber

Red Skin Potato

Tri-Color Pasta with Pesto Vinaigrette

Roma Tomato & Feta Cheese (+\$2)

Entrées ~ Please Select Two

Herbed Breast of Chicken with Marsala Sauce

Marinated Tri - Tip with Rosemary Au Jus

Grilled Salmon with Lemon Dill Sauce

White Fish Filet in Season with Chef's Choice of Sauce

Pork Loin with Apricot Glaze

Breast of Chicken with Honey Mustard Glaze

Vegetarian Lasagna

Accompaniments

Choice of Starch; Scalloped Potatoes, Garlic Mashed Potatoes, Red Roasted Potatoes,

Rice Pilaf or Bow Tie Pasta with Cream Sauce

Steamed Fresh Seasonal Vegetables

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Plated Dinner Selections

All Dinner Entrées Include Warm Dinner Rolls, Chef's Choice of Steamed Vegetables, Freshly Brewed Starbucks Coffee and Tazo Teas, Choice of Dessert

Salads

(Please select one)

*Mixed Field Greens with Cherry Tomatoes and Jicama and Spicy Vinaigrette
Caesar Salad with Crisp Romaine, Garlic Croutons and Classic Caesar Dressing
Field Greens with Sundried Cranberries, Feta Cheese and Raspberry Vinaigrette*

Entrées

Herbed Breast of Chicken

Marinated in Olive Oil, Garlic and Fresh Herbs with Mushroom Cream Sauce

\$45

Marsala Chicken

With Rosemary Marsala Sauce

\$45

Chicken Gorgonzola

*Panko Bread Crumbs and Gorgonzola Cheese Crusted Chicken Breast
with Sundried Tomato Sauce*

\$47

Grilled Salmon

With Lemon Dill Sauce

\$46

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Plated Dinner Selections continued...

Ginger Sesame Sea Bass

(Market Price)

Roasted Pork Loin

Herb Crusted Roasted Pork Loin with Port Wine Glaze

\$46

Prime Rib

With Creamed Horseradish and Rosemary Au jus

\$55

Filet Mignon

With Burgundy Demi Glaze

\$64

Salmon & Chicken Duet

*Grilled Salmon Filet with Lemon Dill Sauce & Herb Marinated Chicken Breast
with Mushroom Cream Sauce*

\$48

Mixed Grill

*Filet Mignon with Burgundy Demi Glaze and Grilled Jumbo Shrimp
with Lemon Caper Sauce*

\$70

Accompaniments

*Choice of Wasabi Mashed Potatoes, Garlic Mashed Potatoes,
Red Roasted Potatoes, Scalloped Potatoes or Rice Pilaf*

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Hors d' Oeuvres

Cold Hors d' Oeuvres (50 Piece Minimum Each)

Assorted Deluxe Canapés \$200

Tomato, Basil and Garlic Bruschetta \$150

Smoked Salmon Pinwheels with Dill Cream Cheese \$200

Jumbo Shrimp with Cocktail Sauce \$225

California Rolls \$100

Olive Tapenade on Toasted French Baguette \$200

Cherry Tomatoes Stuffed with Salmon Mouse \$200

Hot Hors d' Oeuvres

(50 Piece Minimum Each)

Fried Coconut Shrimp \$125

Spinach and Feta Cheese Triangles \$150

Mini Beef Wellington with Sweet and Sour Sauce \$200

Spicy Buffalo Wings \$125

Chicken Tenders with Orange Horseradish Marmalade \$200

Chili Poppers \$150

Swedish Meatballs \$150

Chinese Egg Rolls \$150

Skewered Beef or Chicken Satay with Thai Peanut Sauce \$180

Stuffed Mushroom Caps with Crab Meat \$225

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Display Stations

Vegetable Crudité

Crudité of Seasonal Vegetables with Ranch or Blue Cheese Dip

<i>Individual</i>	<i>Less Than 35</i>	<i>\$4 Per Person</i>
<i>Small</i>	<i>Serves 35 to 50</i>	<i>\$200</i>
<i>Medium</i>	<i>Serves 60 to 75</i>	<i>\$275</i>
<i>Large</i>	<i>Serves 85 to 100</i>	<i>\$350</i>

Cheese & Crackers

Display of Domestic and Imported Cheeses, Assorted Breads and Crackers, Fresh Fruit Garnish

<i>Individual</i>	<i>Less Than 35</i>	<i>\$6 Per Person</i>
<i>Small</i>	<i>Serves 35 to 50</i>	<i>\$300</i>
<i>Medium</i>	<i>Serves 60 to 75</i>	<i>\$425</i>
<i>Large</i>	<i>Serves 85 to 100</i>	<i>\$525</i>

Fresh Seasonal Fruit

Seasonal Fresh Fruit Assortment with Honey Vanilla Yogurt Dip

<i>Individual</i>	<i>Less Than 35</i>	<i>\$5 Per Person</i>
<i>Small</i>	<i>Serves 35 to 50</i>	<i>\$250</i>
<i>Medium</i>	<i>Serves 60 to 75</i>	<i>\$350</i>
<i>Large</i>	<i>Serves 85 to 100</i>	<i>\$425</i>

Chips & Salsa

Red and Green Tortilla Chips with Guacamole & Pico De Gallo

<i>Individual</i>	<i>Less Than 35</i>	<i>\$4 Per Person</i>
<i>Small</i>	<i>Serves 35 to 50</i>	<i>\$200</i>
<i>Medium</i>	<i>Serves 60 to 75</i>	<i>\$275</i>
<i>Large</i>	<i>Serves 85 to 100</i>	<i>\$350</i>

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Desserts

Summer Berry Cheesecake

New York Cheesecake

Tiramisu

Strawberry Shortcake

Chocolate Cake

Assorted Mini Pastries (*Minimum 3 dozen*)

Chocolate, Vanilla and Strawberry Ice cream

Home Made Brownies

Lemon Bars

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A La Carte Options

Freshly Brewed Regular and Decaffeinated Coffee	<i>\$44 Per Gallon</i>
Hot Herbal Tea, Iced Tea, or Lemonade	<i>\$39 Per Gallon</i>
Apple, Orange, or Grapefruit Juice	<i>\$24 Per Carafe</i>
Seasonal Sliced Fresh Fruit	<i>\$5 Per Person</i>
Assorted Flavored Yogurt	<i>\$4 Each</i>
Danish, Croissants or Muffins	<i>\$38 Per Dozen</i>
Cookies: <i>Chocolate Chip, Oatmeal Raisin, Peanut Butter</i>	<i>\$30 Per Dozen</i>
Brownies	<i>\$30 Per Dozen</i>
Assorted Power Bars & Granola bars	<i>\$30 Per Dozen</i>
Assorted Mini French Pastries (<i>Minimum 3 dozen</i>)	<i>\$42 Per Dozen</i>
Fresh Bagels with Cream Cheese	<i>\$39 Per Dozen</i>
Assorted Soft Drinks	<i>\$3 Each</i>
Evian or Mineral Water	<i>\$4 Each</i>

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