



Sunset Room

Hollywood

Tray Passed Hors d' Oeuvres

Carnivores

Chicken Satay with fennel-infused wing sauce & blue cheese

Sriracha Chicken Skewer with ginger-mint yogurt

Chicken Pot Sticker with ginger-lime dipping sauce

Chicken Potpie Empanadas

Chicken Quesadilla with peppers, onion & chipotle aioli

Tandoori Chicken Satay with curry aioli

Mini Beef Wellington with horseradish crème

Italian Mini Meatballs with Marinara, Parmesan & fresh basil

Mini Spud potato with bacon, sour cream & chives

Prosciutto-Wrapped Asparagus with balsamic

Honey & Chipotle Turkey Meatballs

Philly Cheesesteak Egg Rolls

Philly Cheese Steak Mini Potato Skins

Crispy Korean Pork Tacos

Corn Dog Dippers with grain mustard

Sweet & Sour Pork Belly with pickled Asian cabbage in a wonton cup

Andouille Sausage & Shrimp Kabob

***Lamb Lollipops** with chimichurri

***Filet Mignon on Crispy Rice** with aleppo pepper

Sliders & Sandwiches

Chicken & Biscuit Slider with chicken gravy & pickle

Mini Beef Sliders with fig onion-jam

Mini Beef Sliders with pickle, lettuce, American cheese on a pretzel bun

Short Rib sliders with horseradish crème & crispy onion strings

BBQ Chicken & Coleslaw on Cornbread

Brisket & Cole Slaw on a Brioche Bun

Pulled Pork & BBQ Sauce on a Brioche Bun

Mini Monte Cristo's

Croque Monsieur

***Lamb Sliders on Brioche** with tzatziki & fresh mint

** Premium Item – Will incur additional cost per person*



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Fish

- Skewered Tequila-Lime Barbecued Shrimp
- Coconut Prawns with sweet ginger-chili dipping sauce
- Mini Maryland Crab Cake with a spicy remoulade
- Sesame Tuna Tartare with basil cucumber slaw in a wonton cup
- Scallion & Potato Pancake with smoked salmon & chives
- Bacon-wrapped Scallops with black pepper aioli
- Ceviche Shrimp Salad in a cucumber cup
- Popcorn Shrimp with sriracha aioli
- Spicy Tuna on crispy rice with serrano pepper
- Mexican Shrimp & Avocado Crème** on a tortilla crisp
- *Lobster Rolls in mini brioche buns
- ***Ahi Tuna Cones** with avocado

Crostinis

- Avocado Toast with grilled street corn & smoked paprika (*vegetarian*)
- Crab & Avocado Toast with cilantro crème
- Tomato & Fresh Mozzarella with balsamic glaze on grilled baguette (*vegetarian*)
- White Bean & Rosemary Puree on brioche crostini (*vegetarian*)
- Roasted Red Pepper Hummus & olives on pita crisp (*vegetarian*)
- BBQ Chicken, Queso Fresco & Cilantro Slaw Crostini
- Wild Mushroom & Goat Cheese Crostini with truffle & micro basil (*vegetarian*)
- Fig & Goat Cheese Crostini with balsamic glaze (*vegetarian*)
- Chicken Parmesan Crostini with fresh mozzarella & tomato jam
- Truffle Beef Tenderloin Crostini with artichoke crème
- Beet & Spiced Whipped Goat Cheese Crostini with micro basil & honey (*vegetarian*)
- Avocado Toast** with feta & aged balsamic
- Avocado & Pico de Gallo Toast** with cilantro crème

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Vegetarian, Vegan & Gluten-Free

- Mac & Cheese Ball with poblano peppers *(vegetarian)*
- Panko-Crusted Mac & Cheese Ball with Smoked White Cheddar *(vegetarian)*
- Cauliflower croquette with cilantro crème *(vegetarian, GF)*
- Vegan Cauliflower Croquette with spicy cashew creme *(GF, V)*
- Grilled Cheese & Tomato Soup Shooter *(vegetarian)*
- Veggie Spring Roll with chili-lime dipping sauce *(vegetarian, GF, V)*
- Tofu & Papaya Summer Roll with garlic peanut sauce *(vegetarian, GF, V)*
- Spanakopita, spinach & feta cheese in phyllo dough *(vegetarian)*
- Wild Mushroom Turnover with mushrooms, goat cheese & basil in phyllo *(vegetarian)*
- Greek Salad Skewer with cucumber, feta cheese, Kalamata olives & oregano *(vegetarian, GF)*
- Spring pea hummus in verrines with carrot & celery *(vegetarian, GF, V)*
- Thai spring rolls with spicy tofu, papaya and a peanut dipping sauce *(vegetarian, GF, V)*
- Tempura cauliflower with curry cashew cheese *(vegetarian, GF, V)*
- Crispy polenta with san marzano tomato and micro basil *(vegetarian, V)*
- Artichoke & tomato skewer, fresh basil with a balsamic reduction *(vegetarian, GF, V)*
- Crispy sesame coated tofu with a miso aioli and mikes hot honey *(vegetarian, V)*
- Vegan quesadilla's with soyrizo, onions & peppers and cashew *(vegetarian, V)*
- Mushroom & rosemary crostini with roasted garlic cashew cream *(vegetarian, V)*
- Corn & Black Bean Empanadas** with cilantro, manchego & salsa roja *(vegetarian)*
- Veggie Quesadilla** with roasted poblano peppers, pepper jack cheese & guacamole *(vegetarian)*
- Grilled Cheese** with American, cheddar & pepper jack on brioche toast *(vegetarian)*
- Margherita Pizzettes** with fresh basil & mozzarella *(vegetarian)*

*Vegan chicken lettuce wrap, Veganaise, walnuts, cranberries *(vegetarian, GF, V)*

*Beyond Meat Slider, spicy basil Veganaise, tomato, lettuce on a pretzel bun *(vegetarian, V)*



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Grazing Stations

Roasted & Grilled Antipasto

Marinated white beans, roasted red peppers, marinated olive assortment, artichoke hearts, grilled zucchini, tomato bruschetta, grilled figs (seasonal only)
Station is presented with a selection of crostini, grilled Tuscan bread, toasted focaccia & hard Italian cheeses

Domestic and International Cheese Display

3 Hand-selected cheeses, whole grain crackers, fresh organic grapes & house-roasted nuts
6 Hand-selected cheeses, Charcuterie Board, fresh organic grapes, whole grain crackers & house-roasted nuts
Gluten Free Crackers available upon request

“Rabbit” Buffet

Colorful heirloom vegetables in crunchy snacking size with 3 seasonal dips & flat bread crackers & Farmers’ Market fresh fruit display from award winning Southern California growers

Tapas Bar

Spanish Cheeses, Chickpea & Olive Salad, Chorizo & Roasted Red Bell Pepper Kebabs, Black Olive Bread, Cayenne Grilled Shrimp & Artichoke Kebabs

Mini Sammies

Choose from the selection

Turkey & Cheddar with Ranch on Croissant
Brisket & Fontina on Mini Hoagie
Caprese – Fresh Mozzarella & Tomato with Basil Pesto on Ciabatta
Mediterranean – Spinach & Sundried Tomato Hummus on Olive Bread
Pastrami on Dark Rye with Coleslaw & Swiss
Albacore Tuna Salad, Alfalfa Sprouts, Pickle & Provolone on Hoagie
Egg Salad with Lettuce on Multigrain

** Premium Item – Will incur additional cost per person*



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Self Serve Stations

Street Taco Bar

Choice of Protein: Chicken, Pastor, Asada, Shrimp, Portabella Mushroom or Veggies

Accompaniments: Lettuce, Pico de Gallo, Guacamole, Onion, Limes, Queso Fresco

Salsa Verde, Salsa Roja, Rice & Beans

Served with warm Flour & Corn Tortillas

Slider Bar

Choice of: Beef, Chicken Patty or Fried Chicken, Vegan Patty

Accompaniments: Lettuce, Tomato, Mushrooms, Grilled Onion, Bacon, Pickles, Avocado

Garlic Aioli, Chipotle Aioli, Thousand Island & Ranch

American Cheese, Pepper Jack, Cheddar

Pretzel Bun or Brioche Bun

Gourmet Mac & Cheese Bar

Original, Truffle or Bacon-Jalapeno

Chicken, Bacon, Chorizo or SoyRizo

Accompaniments: Mushrooms, Peas, Grilled Corn, Broccoli, Green Onion, Tomato

Chilled Seafood Display*

Jumbo Shrimp

Crab Claws

Oysters on the half shell

King Crab Legs

Clams

Served with traditional Cocktail Sauce & Lemon Wedges

MARKET PRICE

** Premium Item – Will incur additional cost per person*



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BUFFET MENU

Poultry

Oven Roasted Turkey Breast

With Country Pan Gravy; Carved to Order

Herb-Infused Roasted Chicken Breast

Grilled Mesquite Chicken

a la Santa Maria

Roasted Herb de Provence Chicken Breast

Bone-in with Pan Dripping Jus

Parmesan Crusted Chicken Breast

Served with Spiced Tomato Compote

Barbecue Chicken Pieces

Served with Hickory Smoked BBQ Sauce

Fried Chicken & Gravy

Crispy Chicken Breast with Herb Chicken Gravy

Prosciutto, Spinach & Goat Cheese Stuffed Chicken Breast

Pesto Grilled Chicken Breast

Presented on a bed of Panzanella Salad

Chicken Diane

Mushrooms, Shallots & Mustard-Cognac Reduction

Jerk Chicken Breast

With Mango Cilantro Relish & Barbecued Red Onions

Chicken Piccata

With Roasted Cherry Tomatoes, Artichoke Hearts, Basil & Lemon Chardonnay Sauce

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Beef

Pinot Noir Braised Short Ribs

Filet Mignon

Served with Gorgonzola Shallot Sauce; Carved to Order

Chimichurri Flank Steak

Garlic, Mint, Oregano & Parsley Marinade

Whole Roasted Sirloin

Served with Wild Mushroom Demi-glace

BBQ Tri-Tip

a la Santa Maria

Tri-Tip

Served with a Classic Bordelaise Sauce

Slow Smoked Beef Brisket

Dark Amber Demi-glace

Seared Hanger Steak

With a classic Béarnaise Sauce

***Premium Carving Stations:**

Prime Rib – Au Jus & Horseradish Crème

Tri-Tip – Tangy BBQ & Chimichurri

Filet Mignon – Cabernet Reduction & Garlic Herb Butter

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Fish & Seafood

Mediterranean Salmon

Black Olive Tapenade, Fresh Tomato, Lemon Thyme-infused Olive Oil

Roasted Salmon

Served with Fresh Cilantro Pesto

Tamari & Chili-glazed Mahi Mahi

Served with Lime Wedges & Scallions

Herb Crusted Tilapia

With a Mediterranean Tomato & Lemon Sauce

Seared Cod

Miso Sesame Butter & Pajori

*Rare Seared Ahi Tuna Steak

With Citrus Ponzu Glaze

*Grilled Halibut

With a Chardonnay, Herb & Caper Dressing

*Seared Alaskan Halibut

Heirloom Tomatoes & Lemon Horseradish Crème Fraiche

Sea Bass

Sundried Tomatoes, Basil, Pine Nuts, Pinot Grigio Reduction

Striped Sea Bass

With Artichoke Hearts, Cherry Tomatoes & Leeks

Chilled Rubbed Jumbo Grilled Shrimp

With Tequila Lime Vinaigrette

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Green Salads

Granny Smith Apple Salad

Baby Arugula, St. Agur Cheese, Toasted Almond Slices, Fresh Pressed Olive Oil & Balsamic Crème

Strawberry Salad

Mixed Baby Greens, Fresh Strawberries, Crumbled Goat Cheese, Pine Nuts & Balsamic

Grilled Peach Salad

Boston Bibb Lettuce, Feta Cheese, Crispy Bacon, Red Onions & Lemon Basil Dressing

Tomato Caprese Salad

Fresh Mozzarella, Fresh Basil & Balsamic Glaze

Beet Salad

Arugula, Toasted Almonds, Grilled Red Onion, Goat Cheese & Lemon-Thyme Dressing

Harvest Salad

Mesclun Greens, Candied Pecans, Dried Cranberries, Goat Cheese & Honey Vinaigrette

Grilled Seasonal Vegetable Salad

Burrata Cheese & Fresh Basil

Mesclun Greens

Candied walnuts, Anjou pears, goat cheese, champagne vinaigrette

Spinach Salad

Green Apples, Gorgonzola, Sautéed Mushrooms, Sherry Vinaigrette & topped with Fried Leeks

Chopped Salad

Romaine Lettuce, Cucumber, Tomato, Red Onion, Pepperoncini, Provolone Cheese, Garbanzo Beans & Herb Vinaigrette

Classic Caesar

Herbed Focaccia Croutons & Shards of Parmesan

Greek Salad

Romaine lettuce, Kalamata Olives, Cucumber, Red Peppers & Red Wine Vinaigrette

Quinoa & Kale Salad

Shallots, Garlic, Craisins & Lemon-Thyme Vinaigrette

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Potato / Rice / Pasta

Whipped Mashed Garlic Potatoes

Fingerling Potatoes
Garlic & Fresh Herbs

Roasted Sweet Potatoes
Brown Sage Butter

Potatoes au Gratin
Gruyère Cheese

French Fries
House-made with Garlic & Fresh Herbs

Sweet Potato Puree

Truffled Risotto
Wild Mushroom & Peas

Wild Rice Pilaf

Penne Pomodoro
Shards of Parmesan

Baked Fusilli Bolognese
Fresh Mozzarella & Ricotta cheese

Potato Gnocchi
Brown Butter, Squash & Sage

Penne alla Vodka
Served with Prosciutto & Parmesan

Macaroni & Cheese
Gruyère & Parmesan

Butternut Squash Ravioli
Crispy Sage & Brown Butte

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Vegetables

Roasted Wild Mushrooms

With Garlic & Fresh Herb Butter

Spaghetti Squash

With Garlic Herb Olive Oil

Sautéed Haricot Verts & Crispy Shallots

Fire Roasted Curried Cauliflower

Sautéed Broccoli Rabe

Toasted Garlic & EVOO

Crispy Brussel Sprouts

Shallots, Goat Cheese & Balsamic Glaze

Roasted Brussel Sprouts

With Crispy Bacon & Garlic Lemon Butter

Grilled Broccolini

With Shaved Shallots & Manchego Cheese

Roasted Beets

Goat Cheese & Pine Nuts

Roasted Root Vegetables

(Seasonal) With Fresh Herbs

Creamed Spinach

Steakhouse style

Grilled Asparagus

With Fresh Pressed Olive Oil & Lemon

Grilled Marinated Seasonal Vegetables

With EVOO & Fresh Herbs

Cotija Corn off the Cobb

Queso Blanco, Smoky Chipotle & Cilantro

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MINI DESSERTS

Tarts - Chocolate Raspberry, Blackberry Vanilla, Lemon Blueberry
Basil Blueberry, Chocolate Hazelnut, Salted Caramel Chocolate
Chocolate Bourbon Pecan Bars
Oreo Brownie Bites
Chocolate Brownie Bites
Mixed Berry Cream Puffs
Bourbon Croissant Bread Pudding Bites
Mini Smack Pies
Mini Red Velvet Cupcakes
Mini Vanilla Vanilla Cupcakes
Mini Chocolate Chocolate Cupcakes
Mini Blueberry Lemon Cupcakes
Mini Salted Caramel Chocolate Cupcakes
Mini Carrot Cake Cupcakes with Cream Cheese Frosting
Mini Chocolate Chip Cookies

(Gluten-Free or Vegan)

Lemon Bars
Vegan Mocha Truffles
Vegan Coconut Crack Balls
Vegan Caramel Cashew Bars
Chocolate Grand Marnier Mousse
Dairy Free Mini Chocolate Cupcakes
Mini Red Velvet Cupcakes or Mini Vanilla Vanilla Cupcakes
Mini Chocolate Chocolate Cupcakes or Mini Blueberry Lemon Cupcakes
Mini Salted Caramel Cupcake or Mini Carrot Cake Cupcakes
Peanut Butter Sandwich Cookies
Mini Chocolate Chip Cookies
Sour Cherry Brownie Bites

** Premium Item – Will incur additional cost per person*