

Hotel Palomar

# Catering Menu



“The catering experience at Hotel Palomar is unique. I am proud to partner with our catering team and guests to create seasonal menus for every occasion. I look forward to learning what will make your meal with us the perfect match for your special event at the Palomar!”

– Richard Hodge

**PALOMAR**  
LOS ANGELES | WESTWOOD

## Hotel Palomar Los Angeles - Westwood

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**Hotel Palomar**

# **Breakfast**

## □ VISTA CONTINENTAL

- Assorted Fresh Seasonal Sliced Fruit Display
- Individual Fruit Yogurts
- Build Your Own Trail Mix – House Made Granola, Nuts, Dried Fruit, Seeds, Chocolate
- Assorted Breakfast Breads
- Creamy Butter, Assorted Preserves
- Caffe Vita Farm Direct Coffees, Mighty Leaf Teas
- Freshly Squeezed Orange and Grapefruit Juices, Cranberry Juice

\$28 Per Person

## □ AMERICAN BREAKFAST BUFFET

- Seasonal Fresh Sliced Fruit Display
- Individual Fruit Yogurts
- Assorted Bakery Goods – Muffins, Danish, Croissant
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon, Chicken Sausage Links
- Breakfast Potatoes, Creamy Butter, Assorted Preserves, Salsa
- Caffe Vita Farm Direct Coffees, Mighty Leaf Teas
- Freshly Squeezed Orange and Grapefruit Juices, Cranberry Juice

\$37 Per Person

## □ INDULGENT HEALTHY

- Individual Peanut Butter Chocolate Smoothies
- Fruit Kabobs
- Egg White Breakfast Wraps – Pico de Gallo, Salsa
- Build Your Own Pancakes – Whole Wheat, Almond, Buttermilk, Crème Fraiche, Seasonal Berries
- Low Fat Chicken Sausage Links
- Coffees, Teas, Juices

\$34 Per Person

## COMPLEMENT YOUR BREAKFAST

- Omelet Station  
*Egg White and Traditional, choice of ingredients*  
**\$13 Per Person (\$150 chef attendant fee)**
- Fancy French Toast  
*Rockenwagner Brioche French Toast, Jams, Chutneys, Syrups, Savory Toppings*  
**\$13 Per Person**
- Bacon, Egg, and Cheese Breakfast Panini Sandwich  
**\$7 Per Person**
- Breakfast Burrito  
**\$9 Per Person**
- Tofu Egg White Breakfast Wrap  
**\$7 Per Person**
- Oatmeal with Raisins, Brown Sugar, and Cream  
**\$5 Per Person**
- Blvd16 Chilaquiles  
**\$8 Per Person**

# Hotel Palomar

# Breaks

## HEALTHY

- **Fruit Kabobs**  
\$7 each
- **Quinoa Salad Cup**  
\$9 each
- **Individual Seasonal Hummus, Market Vegetables**  
\$7 each
- **Fresh Juice Station**  
*(3) Kimpton Shots: Beets Me, Being Green, Locals Only*  
\$10 Per Person

## PALOMAR PASTRY KITCHEN

- **Blueberry Scones**  
\$42 per dozen
- **Home-Style Cookies and Brownies**  
\$32 per dozen
- **Carrot, Blueberry, or Cranberry Walnut Breads**  
\$42 per dozen (slices)
- **Assorted Tea Sandwiches**  
\$36 per dozen

## SALTY TREATS

- **Spiced Mixed Nuts**  
\$6 per person
- **House Fried Tortilla Chips, Salsas, Pico de Gallo**  
\$9 per person

## □ THE TRAILBLAZER

- **Build Your Own Trail Mix**
- **Chef's Selection of Chocolates, Assorted Nuts, Dried Fruits, Seeds**  
\$15 Per Person

## □ PALOMAR BAKE SHOP

- **Freshly Baked Cookies**
- **Assorted Cup Cakes**
- **Blondie's and Brownies**
- **Freshly Brewed Caffe Vita Farm Direct Coffees**  
\$18 Per Person

## □ MADE IN L.A.

- **Crispy Blue Corn Tortilla Chips**
- **Fresh Guacamole, Pico de Gallo, Signature Salsa**
- **Warm Cinnamon Churros**
- **Seasonal Agua Fresca and Horchata**  
\$18 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 13% gratuity and a 9% administrative fee.

# Hotel Palomar

# Lunch

## DELI

- Organic Green Salad, Balsamic Vinaigrette
- Platters of Sliced Oven-Roasted Turkey Breast, Smoked Ham, Roast Beef
- Albacore Tuna Salad
- Grilled Sliced Seasonal Vegetables
- Sliced Swiss and Aged Cheddar Cheeses
- Rockenwagner Bakery Artisan Breads – Ciabatta Rolls, Jalapeno Cheddar Rolls, Pretzel Buns
- Tomatoes, Lettuce, Red Onion, Peppers
- House Cured Pickles and Olives
- Country Potato Salad
- Pesto Pasta Salad
- Dijon Mustard, Traditional Mayonnaise
- Home-Style Cookies and Brownies
- Caffè Vita Farm Direct Coffees, Mighty Leaf Teas

\$39 Per Person

## PRE-MADE SANDWICH BUFFET

- Individually Wrapped Sandwiches in Butcher Paper
- Smoked Turkey Club on Jalapeno Cheddar Roll with Avocado and Bacon
- Vegetarian Wrap on Lavosh with Seasonal Hummus and Grilled Vegetables
- BLT = Bacon, Bibb Lettuce, Tomato on Sourdough with Chef's Aioli
- Fruit Salad with Mint
- Pesto Pasta Salad
- Gourmet Potato Chips
- Palmiers Cinnamon Cookie
- Caffè Vita Farm Direct Coffees, Mighty Leaf Teas

\$43 Per Person

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## BLVD 16 PICNIC

- Spinach Salad with Grapes, Apples, Bleu Cheese, Balsamic Vinaigrette
- Green Bean Salad with Laura Chenel Goat Cheese, Red Onion, Tarragon
- Roasted Mary's Chicken Breast, Sun-Dried Tomato, Artichoke Ragout
- Warm Tomato, Mozzarella and Pesto Panini Sandwiches on Focaccia
- Whole Grain Mustard Potato Salad
- Rockenwagner Artisan Breads
- Vanilla Pana Cotta with Strawberries and Basil
- Lemonade
- Caffè Vita Farm Direct Coffees, Mighty Leaf Teas

\$48 Per Person

## FARMER'S MARKET SALAD BUFFET

- Organic Mixed Greens with Fresh Herbs
- Balsamic Vinaigrette and Green Goddess Dressing
- Seasonal Dried Fruit, Assorted Toasted Seeds and Nuts
- Avocado, Carrots, Tomatoes, Sprouts, Cucumbers
- Crumbled Bleu Cheese, Crispy Bacon, Chopped Egg
- Grilled Chicken Breast
- Olive Oil Poached Tuna
- Herb Marinated Tofu
- Chef's Surprise Sweets
- Seasonal Lemonade
- Rockenwagner Artisan Breads
- Caffè Vita Farm Direct Coffees, Mighty Leaf Teas

\$45 Per Person

## COMPLEMENT YOUR LUNCH

- Composed Farm Fresh Salad  
\$9 Per Person
- Vegetarian Carrot Ginger Soup  
\$4 Per Person
- Short Rib Mac n' Cheese  
\$8 Per Person

## PLATED LUNCH

- **Locally Produced Rockenwagner Breads with Sweet Butter**
- **Caffe Vita Farm Direct Coffees, Mighty Leaf Teas**

## STARTER

Choose one

- **Market Soup of the Day**  
*Chef's daily selection*
- **Organic Mixed Greens**  
*almonds, shaved fennel, seasonal fruit, Green Goddess dressing*
- **Classic Caesar**  
*olive oil bread crumbs, lemon zest, parmesan*

## ENTRÉE

Choose one

- **Scottish Salmon**  
*seasonal vegetable ratatouille, black olive crumble*  
**\$50 Per Person**
- **Mary's Chicken**  
*celery root mash, harvest vegetables, roasted garlic jus*  
**\$50 Per Person**
- **Short Rib**  
*olive oil potatoes, citrus gremolata, braising jus*  
**\$50 Per Person**
- **Risotto**  
*sautéed mushrooms, red wine shallots, truffle cheese*  
**\$50 Per Person**

\*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date

## DESSERT

Choose one

- **Chef's Seasonal Crème Brulee**
- **German Chocolate Cake**  
*coconut walnut glaze*
- **Sorbets and Berries**

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