

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

# Dinner

## DINNER BUFFET

### BONJOUR LA

- Onion Soup with Parmesan Crisp
- Nicoise Salad with Confit Tuna, Haricot Vert, Egg, Olive, Creamy Dijon
- Beef Au Poivre
- Button Mushrooms and Brussels Sprouts
- Paprika Fries
- Baguette
- Profiterole and Madeleine
- Sparkling Lemonade, Coffees, Teas
- Rockenwagner Breads with Sweet Butter

\$79 Per Person

### FROM BLVD 16

- Baby Greens, Seasonal Fruit, Almonds, Fennel, Green Goddess Dressing
- Roasted Cauliflower Salad, Crispy Garbanzos, Celery Heart, Red Grapes, Harissa Vinaigrette
- Seasonal Vegetarian Risotto served with Shaved Parmesan
- Mary's Chicken, Celery Root Mashed, Farmer's Market Vegetables, Roast Garlic Jus
- Scottish Salmon, seasonal vegetable ratatouille, black olive crumble
- German Chocolate Cake Bites
- Seasonal Crème Brulee Spoons
- Coffees and Teas
- Rockenwagner Breads with Sweet Butter

\$77 Per Person

### WELLNESS

- Quinoa Salad, Cucumber, Oven Roasted Tomato, Feta, Mint Pesto
- Butter Lettuce, Sliced Apple, Fines Herbs, Minced Shallot, Mustard Vinaigrette
- Roasted Local Rock Cod on California Wild Rice Pilaf, Tomato Almond Bread Sauce
- Grilled Pork Loin, Roasted Torpedo Onion, Heirloom Potato, Stinging Nettle Pesto
- Stuffed Portabella, Mushrooms, Broccoli Raab, Baby Carrots, Sesame
- Fresh Berry Cups in Almond Tuile and Honey Crème Fraiche
- Vanilla Pana Cotta with Seasonal Fruit Compote
- Coffees, Teas
- Rockenwagner Breads with Sweet Butter

\$75 Per Person

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

## PLATED DINNER

- Starter, Entrée, Dessert
- Rockenwagner Artisan Breads
- Caffe Vita Farm Direct Coffees, Mighty Leaf Teas

## STARTER

Choose one

- **Market Soup of the Day**  
*Chef's daily selection*
- **Organic Green Salad**  
*Lemon Vinaigrette, Cucumber, Almonds*
- **Fennel and Arugula Salad**  
*Red Peppers, Sherry Vinaigrette*
- **Wedge Salad**  
*Crumbled Bleu*

## ENTRÉE

Choose one

- **Wild Mushroom Ravioli**  
*Foraged Mushrooms, Parmesan Herb Broth, Truffle Pecorino, Sage*  
**\$58 Per Person**
- **Mary's Chicken**  
*Caramelized Onion Mashed Potato, Baby Carrots, Garlic Thyme Jus*  
**\$61 Per Person**

- **Scottish Salmon**  
*seasonal vegetable ratatouille, black olive crumble*  
**\$64 Per Person**
- **Angus Filet Mignon**  
*Manchego Cheese Potato Gratin, Herb Roasted Mushroom, Cabernet Demi*  
**\$74 Per Person**
- **"Duet" of Braised Shortrib and Spicy Shrimp**  
*parmesan grits, charred rapini*  
**\$68 Per Person**
- **"Duet" of Pork Tenderloin and Bacon Wrapped Shrimp**  
*Market Vegetables*  
**\$76 Per Person**
- **"Duet" of Filet Mignon and Lobster Tail**  
*Red Wine, Drawn Butter*  
**\$82 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

- **Vanilla Bean Panna Cotta**  
*Served with Fruit Compote*
- **Warm Chocolate Cake**  
*Crème Anglaise*
- **Seasonal Fruit Cobbler**  
*Vanilla Ice Cream*

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# **Beverage**

## BEER AND WINE

### DOMESTIC BEER

*Budweiser, Bud Lite, Anchor Steam, Karl Strauss Pintail Pale Ale*

**\$6 each**

### IMPORTED BEER

*Corona, Amstel Light, Guinness*

**\$7 each**

### WINES

*La Terre Merlot*

*Central Coast, California*

**\$37 Per Bottle**

*Hogue Cellars Chardonnay*

*Columbia Valley, Washington*

**\$38 Per Bottle**

*Hogue Cellars Cabernet Sauvignon*

*Columbia Valley, Washington*

**\$38 Per Bottle**

*Decoy by Duckhorn Pinot Noir*

*Sonoma, California*

**\$56 Per Bottle**

### HOUSE SPARKLING WINE

*Domaine St. Michelle Blanc de Blanc*

*Columbia Valley, WA*

**\$38 Per Bottle**

*Please inquire about our full wine list*

## NON-ALCOHOLIC BEVERAGES

- Caffe Vita Farm Direct Coffees, Mighty Leaf Teas  
**\$64 Per Gallon**
- Fresh Fruit Juice  
**\$42 Per Pitcher**
- Iced Tea  
**\$40 Per Pitcher**
- Farmer's Market Fruit Infused Lemonade  
**\$47 Per Pitcher**
- Assorted Soft Drinks  
**\$4.50 each**
- Bottled Still and Sparkling Waters  
**\$5 each**
- Coconut Water  
**\$7 each**

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## COCKTAILS

\* Requires bartender

serving cocktails, beer, and wine

**\$125 per station**

### SAG

**\$9 per cocktail**

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Rittenhouse Rye Whiskey
- Bacardi Light Rum
- El Jimador Tequila
- Famous Grouse Scotch

### GOLDEN GLOBES

**\$11 per cocktail**

- Absolut Elyx Vodka
- Tanqueray Gin
- Cana Brava Rum
- Espolon Reposado Tequila
- Del Maguey Mezcal
- King's St. Scotch
- Wild Turkey Bourbon

### THE ACADEMY

**\$12 per cocktail**

- Grey Goose Vodka
- Plymouth Gin
- Bank's 5 Rum
- Siete Leguas Tequila
- Bowmore 12yr Scotch
- Maker's Mark Bourbon,
- Crown Royal Canadian Whiskey

## COMPLEMENT YOUR BAR

### WELLNESS

- **Good Earth**  
*El Jimador Reposado Tequila, Green Tea, Honey Syrup, Lemon Juice*  
**\$12 each**
- **The Reviver**  
*Grey Goose, Mighty Leaf Chamile Citrus Berry Tea, Apple Juice*  
**\$12 each**
- **Cumbersome**  
*Beefeater Gin, Fresh Lime Juice, Honey Syrup, Cucumber*  
**\$12 each**

### CLASSICS

- **Old Fashioned**  
*Bulleit Rye, Lemon, Angostura Bitters*  
**\$12 each**
- **Negroni**  
*Plymouth Gin, Campari, Sweet Vermouth*  
**\$12 each**
- **Margarita**  
*Siete Leguas Tequila, Cointreau, Lime*  
**\$12 each**
- **Last Word**  
*Chartreuse, Luxardo, Lime, Beefeater Gin*  
**\$12 each**

### KIMPTON CRAFTED

- **Gunslinger**  
*Encanto Pisco, Lemon, Agave, Rosemary*  
**\$12 each**
- **Velvet Daiquiri**  
*Banks 5 Rum, Fresh Lime, Velvet Falernum*  
**\$12 each**

## “SPIKE IT” STATIONS

### LEMONADE STAND

- Fresh Lemonade and Iced Teas
  - Aromatic Syrups and Fruit Purees
  - Bourbon, Gin, St. Germain
- \$12 each**

### COLOR MY BUBBLES

- Sparkling Wine or Champagne
  - Juices, Fruit Purees, Fresh Herbs
- \$12 each**

### HOT APPLE CIDER BAR

- Hot Apple Cider
  - Whipped Cream, Dried Apple, Mulling Spice
  - House Made Rock & Rye
  - Hot Toddy Station
- \$12 each**

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