

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

**Full Day Meeting
Package**

HEALTHY EATING MEETING

BREAKFAST

- Acai yogurt parfait, house made granola, fresh berries
- Low fat blueberry bran muffins
- Tropical fruit kabobs, cayenne honey yogurt
- Caffe vita farm direct coffees, mighty leaf teas, juices

FARMER'S MARKET SALAD BUFFET

- Organic mixed greens with fresh herbs
- Dried cranberries, sunflower seeds, toasted almonds, avocado, carrots, cherry tomatoes, sprouts, cucumbers, lemon vinaigrette, roasted shallot ranch
- Crumbled low fat feta, turkey bacon, chopped egg white
- Julienned chicken breast
- Roasted carrot coriander soup
- Rockenwagner artisan breads
- Chef's seasonal dessert
- Coffees and teas

WELLNESS BREAK

- Seasonal fruit infused iced teas
- Baked pita chips, roasted garlic hummus
- Fresh fruit smoothies *green tea, mango, papaya and blueberry, banana, flax seed, Greek yogurt*

ALL-DAY BEVERAGES

- Caffe vita coffee and mighty Leaf teas
- Bottled waters, coconut water

\$112 Per Person

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

LIVE LIKE A LOCAL MEETING

BREAKFAST BUFFET

- Caffe vita farm direct coffees, mighty leaf teas
- Orange, grapefruit, cranberry juices
- Seasonal fresh sliced fruit display
- Breakfast parfait of yogurt, house made granola, berries
- Assorted bakery goods
- SoCal breakfast burritos, salsa fresca
- Chicken sausage links, crispy hash browns
- Blueberry scones with Meyer lemon whip cream

SONOMA PICNIC LUNCH BUFFET

- Spinach salad, grapes, apples, bleu cheese, balsamic
- Green bean salad, goat cheese, red onion, tarragon
- Roasted Mary's chicken, sun-dried tomato, artichoke ragout
- Warm tomato, mozzarella, and pesto Panini sandwiches on Rockenwagner artisan breads
- Vanilla pana cotta with strawberries and basil
- Lemonade, coffees, teas

PM BREAK

- Coconut Macadamia cookies
- Brownies and Blondie's

ALL-DAY BEVERAGES

- Caffe vita coffee and mighty leaf teas
- Assorted soft drinks and waters

\$112 Per Person

TAKE A MEETING

BREAKFAST BUFFET

- Caffe vita farm direct coffees, mighty leaf teas
- Orange, grapefruit, cranberry juices
- Seasonal fresh sliced fruit display
- Assorted Fruit Yogurts
- Assorted bakery goods
- Farm fresh scrambled eggs
- Chicken sausage links, breakfast potatoes
- Creamy butter, assorted preserves, salsa

AT THE GREEK LUNCH BUFFET

- Greek salad with cucumbers, feta, red onion, tomato, olive
- Chickpea salad with herb tomatoes
- Sun-dried tomato tapenade, hummus, tzatziki
- Warm pita bread
- Grilled vegetables in olive oil and fresh herbs
- Herbed Chicken and Roasted Lamb on lemon rice
- Baklava
- Coffees, teas, iced tea

TAKE A BREAK

- Brownies, Blondies, Rice Krispie treats

ALL-DAY BEVERAGES

- Caffe vita farm direct coffees, mighty leaf teas
- Assorted soft drinks and bottled waters

\$112 Per Person

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