

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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hotelpalomar-lawestwood.com

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
- Assorted Fruit Yogurts
- 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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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, Lemon
- 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 Cinnamon Brioche
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
\$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

- **Lemon 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 with toppings**
- **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

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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

- **Vanilla Bean Panna Cotta**
seasonal fruit compote
- **German Chocolate Cake**
coconut walnut glaze
- **Sorbets and Berries**

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Reception

HOT HORS D'OEUVRE

- **Parmesan Arancini**
\$5 per piece
- **Monte Cristo Bites**
\$5 per piece
- **Grilled Cheese Squares with Seasonal Soup Shooter**
\$5 per order
- **Braised Short Rib with cheesy grit Spoon**
\$5 per piece
- **Mini Crab Cakes with Saffron Aioli**
\$5 per piece
- **Wild Mushroom Purse**
\$5 per piece
- **Chef's Selected Flat Bread Pizza**
\$5 per piece
- **Mini Cheese Fondue with Rockenwagner Artisan Bread**
\$5 each
- **"Duet" Fish Taco and Margarita**
\$8 each

COLD HORS D'OEUVRE

- **Harissa Marinated Feta, Roasted Chilies, Charred Onion**
\$5 per piece
- **Chicken Walnut Salad on Cranberry Toast**
\$5 per piece
- **Oyster on Half Shell with Mignonette**
\$5 per piece
- **Prawn Cocktail with Bloody Mary Cocktail Sauce**
\$5 per piece
- **Quinoa Cucumber Cup with Feta and Roasted Tomato**
\$5 per piece
- **Beef Tartare on crispy baguette**
\$5 per piece
- **"Romesco" Deviled Egg with micro crouton and basil**
\$5 per piece
- **Potato Chip with Smoked Salmon and Dill Cream**
\$5 per piece
- **"Duet" House Made Ceviche with Sol Cerveza**
\$8 each

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DISPLAYED HORS D'OEUVRE

- **Mediterranean**
Grilled Vegetables with Olive Oil and Fresh Herbs, Citrus Marinated Olives, Kalamata Olive Tapenade, Roasted Garlic Hummus, Crisp Pita Chips with Sea Salt
\$15 Per Person
- **Antipasti**
Provolone, Burrata, Parmesan, Marinated Artichoke Hearts, Grilled Mushrooms, Roasted Red Peppers, Balsamic Onions, Tomatoes, Olives, Sliced Italian Salamis
\$15 Per Person
- **Imported and California Cheeses**
Chef's Seasonal Selections, served with Nuts, Dried Fruit, Rockenwagner Artisan Breads, Crackers
\$15 Per Person
- **California Guacamole and Pico de Gallo**
Fresh Avocado smashed with, Garlic, Onion, Cilantro, Jalapeno and Lime
Tri-Color Tortilla Chips
\$15 Per Person
- **Blini Bar**
Wheat Pancakes, Smoked Salmon, Shaved Red Onion, Capers, Dill Crème Fraiche
\$15 Per Person

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STATIONS

RISOTTO STATION*

- **Made to order with choice of:**
Mushrooms, Black Olives, Broccolini, Artichokes Italian Sausage and Diced Chicken Breast
Served with Parmesan Cheese and Garlic Bread
\$24 Per Person

FAJITA STATION*

- **Marinated Beef and Chicken**
- *Grilled Peppers and Onions, Grated Cheese, Pico de Gallo, Guacamole, Sour Cream, Warm Flour Tortillas*
\$25 Per Person

SLOW COOKED ANGUS PRIME RIB*

- *Citrus and Herb Roasted, Carved to Order, served with Fresh Horseradish and Warm Jalapeno Cheddar Rolls*
\$22 Per Person

MASHED POTATO BAR*

- *Sautéed to order with choice of toppings:*
- *Bacon, Cheddar, Mushroom, Bordelaise*
- *Served in Martini Glass*
\$18 Per Person

ICE CREAM SANDWICH BAR*

- *House Made Cookies*
- *Ice Creams, Sorbets, Hot Fudge, Whipped Cream, Toppings*
\$12 Per Person

*requires chef attendant
\$150 each

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, Green Garlic Celery Fondue, Herbed Mushrooms, Lemon Butter
- 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

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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**
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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