

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

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

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

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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