

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

10740 Wilshire Blvd, Los Angeles, CA 90024

310-475-8711

310-475-5220 fax

hotelpalomar-lawestwood.com

Hotel Palomar

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

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

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

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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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