



HORS D'OEUVRES

TRAY-PASSED

COLD HORS D'OEUVRES

Caviar on Seared Fingerling Potatoes
Smoked Salmon Canapé with Dill Crème Fraiche
Cucumber Rounds with Fresh Crabmeat and Fried Ginger
Mini Tartlet of Smoked Duck and Onion Jam
Deviled Crabmeat and Fennel Salad in Endive Spoon
Red, Green, & Yellow Tomatoes with Mozzarella & Basil

HOT HORS D'OEUVRES

Pan Sautéed Salmon Cakes with Pickled Ginger Vinaigrette
Vegetarian Spring Rolls with Asian Dipping Sauce
Tamarind Glazed Chicken Satay with Peanut Sauce
Sesame Seared Ahi Tuna on Crisp LaVosh Bread
Crab Stuffed Mushroom Caps
Minced Ahi Tuna on a Crispy Wonton
Garlic & Herb Marinated Beef & Scallion Skewers
Dijon Lamb Chops with Rouille
Coconut Beer Battered Prawns glazed with Cajun Marmalade

DISPLAY STATIONS

Seared Ahi Tuna Board, Wasabi & Soy Sauce
Seared Swordfish Carpaccio Display with Sesame Ginger Vinaigrette
Jumbo Asparagus, Shiitake Mushroom & Fresh Crab Platter
Imported & Domestic Cheese Display with Assorted Baguette Breads & Crackers
Seasonal Cut Vegetable Crudite Board with Green Onion Dip
Grilled, Marinated Seasonal Vegetable Platter served Chilled



SIT DOWN DINNER

SALADS

Romaine Hearts and Red Leaf Lettuce

With Black Truffle Cheese and Pancetta
Pumpnickel Croutons and Roasted Garlic Cider Vinaigrette
-OR-

Mixed Sweet Field Greens

With Roquefort Vinaigrette, Toasted Walnuts
Tear Drop Tomatoes, English Cucumbers and Fresh Herbs

APPETIZERS

Hawaiian Sushi Grade Ahi Tuna Two Ways

“Side A” topped with marinated English cucumber and sweet chili emulsion
“Side B” With tempura Fried apple, wasabi and Tobiko caviar

Angus Beef Steak Tartar

Minced Angus Filet Mixed with Black Truffles, Red Onion
Chopped Parsley, Capers and Tarragon Mayo
Served with Crispy Potato Gaufrettes

Lamb Ribs

chili Rubbed and Beer Braised with Sweet BBQ Sauce
And Watermelon Radish Slaw

Vine Ripened Hot House Tomatoes

with Minted Basil Ricotta Cheese, Virgin Olive Oil, and Aged Balsamic Syrup



SIT DOWN DINNER (CONT.)

ENTREES

Rotini Pasta Bolognese

with Black Truffle and Parmesan crust, Marinated cucumber and Haricot vert salad accompanied by Grilled savory Zucchini Bread and olive Butter

Chicken breast

Tamarind Marinated, Blue Corn Hominy, Spanish Chorizo, and Chayote Squash Succotash, Citrus Cumin Broth

Hanger steak

Worcestershire Marinated With Butter Poached Baby carrots, Baby Mache salad Parsnip Puree and Buttermilk Fried Pearl onions Sauced with A Pomegranate Barbeque Glaze

Hawaiian Sushi Grade Ahi Tuna

Toasted coriander Crust, sunflower Sprouts, Sweet and Sour Forbidden Chinese Rice, Serrano Chili Raspberry Emulsion

Angus Filet Mignon

White Lentil Fries, Black Truffle Nage, Sauteed Morels with Green and White Asparagus

DESSERT

Chocolate Ophelia Cake

Layers of Devils Food Cake and German Chocolate Cake with Apple Ginger Compote, Chocolate Ganache Whiskey Caramel Sauce, Lime Crème Fresh and Pistachio Gelato
-OR-

Warm Orange Spice Cake

With a Vanilla Bean Affogato Float
(Vanilla Bean Ice Cream with Espresso and Chocolate Ganache)
-OR-

Chef's selection of Gelatos and sorbets

*Entrée Selections are due 5 days prior to event.



DINNER BUFFETS

MENU 1

APPETIZER STATION

Hearts of Romaine

with Toasted Walnuts, Apples, Currants, Parmesan Cheese,
And an Apple Cider Vinaigrette

ENTRÉE STATION

Roasted Chicken Breast

with Sweet BBQ Glaze served on
Caramelized Maui Onion and Red Potato Salad

Broiled Atlantic Salmon

served on a Bed of Wilted Arugula, Tomatoes, and Panchetta
With a Tarragon Sauce

Basmati Rice

with Sweet Herbs

Penne Pasta

with Smoked Tomato Sauce with Fresh Sage and Basil
Sauteed Haricot Verts, Red Bell Peppers and Garlic

DESSERT STATION

Almond Meringue Cookies
Chocolate Dipped Strawberries
Walnut Brownies



MENU 2

APPETIZER STATION

Grilled Marinated Vegetables

with Asparagus, Portobello Mushrooms, Zucchini and Eggplant

Grilled Flatbread

with Parma Prosciutto, Roasted Garlic, Tomatoes, Arugula, and Parmesan Cheese

Mixed Sweet Greens

with Roasted Almonds, Crispy Herb Croutons, Shredded Carrots
Goat Cheese, and a Sun Dried Tomato Vinaigrette

ENTRÉE STATION

Seared Salmon

served on a Bed of English Cucumbers, Tomatoes and Haricot Verts
Fine Herb Caper Sauce

Curry Roasted Potatoes

with Grilled Onions

Sauteed Baby Bok Choy

with Preserved Ginger

Prime Roasted Aged New York Strip Loin

With Watercress Salad Wild Mushrooms and Green Peppercorn Sauce

Ricotta Filled Pasta

with English Peas, Tomatoes and Tat Soi with a Madera Mushroom Reduction

DESSERT STATION

Assorted Cookies

Pecan Ganache Bites

Zesty Lemon Squares

Chocolate Covered Strawberries

++ Prices Do Not Include 21% Taxable Service Charge & 8.25% Sales Tax

All Prices and Menu Items are Subject To Change

Call HOB Sunset Strip Special Events Sales at 323.848.5105



OPEN HOSTED BAR

Premium Brand Liquor, Domestic & Imported Beers, Wines by the Glass, Soft Drinks, Juices & Mineral Waters

Domestic & Imported Beers, Wines by the Glass, Soft Drinks, Juices & Mineral Waters

Non-Alcoholic Beverages, including Soft Drinks, Juices & Mineral Waters

** Hosted Bars less than 2 hours are based on consumption.

INCIDENTALS

All food and beverage prices are subject to
21% service charge & 8.25 % sales tax.