



# WILSHIRE GRAND

LOS ANGELES

## BREAKFAST

All Breakfast Entrees Include a Basket of Breakfast Pastries,  
Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas  
and Your Choice of One of the Following:

Juice Selection of Orange, Grapefruit, V-8, Cranberry or Apple  
Fresh Fruit Cup  
Fresh Berry and Yogurt Parfaits

## ENTRÉES

### **SCRAMBLED FRESH FARM EGGS**

Choice of Smoked Bacon, Chicken-Apple Sausage or Cured Ham, Breakfast Potatoes

### **CINNAMON FRENCH TOAST WITH APPLE AND RAISIN COMPOTE**

Maple Syrup and Smoked Bacon

### **PANCAKES, SAUSAGE AND SCRAMBLED EGGS**

With Maple Syrup

### **“SOUTH OF THE BORDER” SCRAMBLED EGGS**

With Onions, Tomatoes, Green Chilies, Monterey Jack Cheese  
Served with Warm Tortilla

### **POACHED EGG ON CORNED BEEF HASH**

Topped with Traditional Hollandaise

### **EGGS BENEDICT**

Poached Eggs and Canadian Bacon on an English Muffin,  
Topped with Traditional Hollandaise and Breakfast Potatoes

### **SCRAMBLED EGGS AND SMOKED SALMON WITH HERB BOURSIN CHEESE**

Served in a Puff Pastry Shell, with Grilled Tomato Half

### **NEW YORK STEAK AND SCRAMBLED EGGS**

Grilled Tomato and Lyonnaise Potatoes

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WHICH IS TAXABLE ACCORDING TO CALIFORNIA SALES TAX LAW**

11.08 B1

# BREAKFAST BUFFETS

## THE CONTINENTAL

Seasonal Fresh Sliced Fruit  
Fresh Orange and Grapefruit Juices  
Assorted Breakfast Pastries Including  
Danish, Croissants, Muffins and Bagels  
Fruit Preserves, Butter and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

## THE AMERICAN

MINIMUM 25 GUESTS

Assorted Fruit Juices  
Sliced Seasonal Fruit  
Fluffy Scrambled Eggs (or Egg Substitute)  
Cinnamon French Toast with Maple Syrup  
Smoked Bacon and Sausage Links  
Breakfast Potatoes  
Basket of Breakfast Pastries with Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

## ENHANCEMENTS

PER PERSON

Assorted Dry Cereals, Served with Regular & Low Fat Milk  
Fruit Crepes with Warm Fruit Compote  
Fresh Berry and Yogurt Parfaits  
Seasonal Berries with Vanilla Cream  
Breakfast Pizzas, Topped with Egg, Cheese and Bacon or Vegetables  
Breakfast Croissants, Filled with Egg, Cheese and Canadian Bacon  
Breakfast Burritos, Stuffed with Egg, Cheese and Bacon with Salsa  
Alaskan Smoked Salmon with Cream Cheese, Red Onions & Capers  
Waffle Station, Prepared to Order (25 Person Minimum)  
Omelet Station, Prepared to Order (25 Person Minimum)

Additional Fee will Apply for Service Under Minimum Guarantee

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11.08 B2



**WILSHIRE GRAND**  
LOS ANGELES

**THEMED BREAKS**

**“LET THE SHOW BEGIN”**

Cracker Jack  
Buttered Popcorn  
Assortment of Candies to Include:  
M&M's, Goobers, Raisinets, Junior Mints & Jujubees

**“TAKE ME TO THE CARNIVAL”**

Assorted Novelty Ice Cream Bars  
Soft Pretzels  
Cotton Candy & Caramel Apples  
Buttered Popcorn

**“MR. SALTY”**

Cashews, Wasabi Peas, Smoked Almonds  
Peanuts, Cheese Puffs, Pretzels and Funyuns

**“GRAND BEGINNINGS”**

Assorted Fruit Yogurts  
Assorted Breakfast Bars  
Fresh Whole Fruit  
Assorted “Naked Juices”

**“TO YOUR HEALTH”**

Fresh Sliced Fruit  
Granola Bars  
Dried Fruit  
Trail Mix  
Iced Green Tea

**“CAFÉ CELEBRATIONS”**

Assorted Power and Granola Bars  
Assorted Yogurts  
Donut Holes  
Chilled Cappuccino and Espresso

**“CHOCOLATE N’ FUDGE, OH MY!”**

Fudge Brownies  
Chocolate Dipped Strawberries  
Assorted Chocolate Bars  
Chocolate Covered Pretzels  
Chocolate Milk

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# A LA CARTE BREAK ITEMS

## BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Tea  
Iced Tea  
Sparkling Fruit Punch  
Lemonade  
Chilled Fruit Juices  
Regular, Low Fat and Chocolate Milk  
Soft Drinks  
Sparkling or Still Mineral Water  
Snapple  
Gatorade/Powerade  
Red Bull

## FROM THE BAKERY

Danish Pastries  
Breakfast Breads  
Buttery Croissants  
Muffins  
Bagels with Regular & Low Fat Cream Cheese  
Miniature French Pastries  
Donuts  
Donut Holes  
Miniature Cupcakes  
Fresh Baked Cookies  
Brownies  
Lemon Bars

## SNACKS

Chocolate-Dipped Strawberries  
Ice Cream Bars (Haagen Dazs)  
Granola Bars  
Power Bars  
Candy Bars  
Variety of Finger Sandwiches  
Whole Fruit  
Individual Bags of Popcorn (Regular or Cheese)  
Individual Bags of Assorted Dry Snacks  
Potato Chips, Pretzels, Tortilla or Corn Chips, Popcorn  
Mixed Nuts  
Fresh Berry and Yogurt Parfaits  
Individual Fruit Yogurts  
Dry Cereals Served with Regular and Low Fat Milk

## ASSORTED DIPS ACCOMPANIED BY CHIPS

SERVES 25 GUESTS

Guacamole, Salsa, Ranch, Spinach Dips, Onion Dip (Choice of Two)  
Hot Chili con Queso Dip  
BUILD YOUR OWN NACHO BAR: Tri Color Tortilla Chips, Pico de Gallo,  
Hot Chili con Queso, Guacamole, Shredded Cheddar Cheese,  
Jalapeños, Black Olives, Diced Onions, Sour Cream

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11.08 BR2



# WILSHIRE GRAND

LOS ANGELES

## LUNCHEON MENU

Our Luncheon Service is Based on a Three Course Meal  
Including Your Choice of Starter, Entrée and Dessert  
All Luncheons are Served with Rolls, Butter and  
Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

### STARTERS

PLEASE SELECT ONE

**Mixed Field Greens with Sherry Vinaigrette**

**Wild Garden Greens with Roasted Peppers, Dijon Vinaigrette**

**Caesar Style Salad with Toasted Croutons and Parmesan Cheese**

**Marinated Tomatoes, Cucumbers, Grilled Bell Peppers,  
Feta Cheese and Kalamata Olives on a Bed of Lettuce, Greek Vinaigrette**

**Baby Spinach and Romaine with Asiago Cheese, Sliced Almonds and Grape  
Tomatoes and Balsamic Vinaigrette**

**Grilled Chilled Asparagus, Lemon Thyme Vinaigrette  
(Seasonal)**

**Wild Mushroom Salad on Romaine and Endive, Champagne Dressing**

**California Roll with Wasabi and Soy Sauce  
Made Fresh in our KYOTO Japanese Restaurant**

**Arugula and Butter Lettuce with Bay Shrimp and Hard Boiled Egg  
Tomato and Horseradish Vinaigrette**

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11.08 L1

# LUNCHEON MENU

## HOT ENTRÉES

### FUSILLI PASTA

Sautéed Tomatoes, Artichoke Hearts, Mushrooms, Baby Spinach and Red Onions  
Tossed in Roasted Garlic Parmesan Cream, Topped with Grana Padana

### ROASTED BONE-IN BREAST OF CHICKEN

Basted in Sun Dried Tomatoes, Fresh Oregano and Extra Virgin Olive Oil  
Wild Mushroom Mashed Potatoes and Seasonal Vegetables

### SESAME AND CORIANDER CRUSTED BREAST OF CHICKEN

In a Soy, Garlic and Fresh Ginger Glaze  
Fried Rice and Grilled Baby Bok Choy

### BALSAMIC AND GARLIC CURED BREAST OF CHICKEN

In a Kalamata Olive and Basil Pesto  
Roasted Pepper Rice and Italian Herb Vegetables

### CAJUN RUBBED FLANK STEAK

Pan Roasted and Served in a Creole Mustard and Fire Roasted Red Pepper Demi-Glace  
Dirty Rice and Jambalaya Vegetables

### GRILLED FILLET OF MAHI MAHI ON A MANGO COULIS

Served on a Mango Coulis and Topped with Kiwi Papaya Relish  
Wasabi Mashed Potatoes and Vegetable Medley

### GRILLED ATLANTIC SALMON

Served in an Aquavit, Dill and Caviar Cream  
Wild Rice Pilaf and Seasonal Vegetables

### SAUTÉED BREAST OF CHICKEN AND JUMBO SHRIMP

In a Roasted Roma Tomato, Double Blanched Garlic, Caper Sauce  
Herb Wild Rice and Seasonal Vegetables

### GRILLED PRIME TOP SIRLOIN STEAK

Double Smoked Bacon and Pearl Onion Demi-Glace  
Topped with Aged Asiago, Horseradish Mashed Potatoes and Seasonal Vegetables

## COLD ENTRÉES

### CALIFORNIA COLD PLATE

Brie and Gouda Cheese Fresh Seasonal Fruit, Grilled, Chilled and Marinated Vegetables  
Assorted Breads and Crackers

### POACHED ATLANTIC SALMON AND SMOKED SALMON

Served on a Bed of Crispy Greens with Chilled Cucumber Salad, Sliced Hard Boiled Egg,  
Thin Sliced Red Onion and a Cold Dill Cream with a Dollop of Salmon Caviar

### CHILLED ROASTED TENDERLOIN OF BEEF

On a Bed of Crispy Romaine with Oven Roasted Tomatoes, Fire Roasted Bell Peppers, Stilton Bleu Cheese  
Tomato Horseradish Vinaigrette

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11.08 L2

# LUNCHEON MENU

## DESSERTS

PLEASE SELECT ONE

### CHOCOLATE RASPBERRY DOME

Dark Chocolate Cake with a Light Raspberry Mousse Filling  
Served under a Stylish Chocolate Dome Shell

### BANANA CHOCOLATE CAKE

A Fluffy Banana Mousse Cake  
Surrounded in White and Dark Chocolate

### FRESH FRUIT TART

A Melody of Colorful Fresh Fruit  
a Top Rich Custard Cream  
Served in a Flaky Pastry Shell

### MASCARPONE CARAMEL CAKE

A Light White Cake Layered with a Mascarpone Mousse and  
Drizzled with a Rich Caramel

### TIRAMISU

Coffee and Cocoa Flavored White Cake  
Layered with Mascarpone Mousse and  
Surrounded by Fresh Lady Fingers

### PINEAPPLE UPSIDE DOWN CAKE

Light Fluffy White Sponge Cake  
Topped with Brown Sugar Pineapple

### WHITE CHOCOLATE POMEGRANATE TORTE

Dark Chocolate Cake  
Layered with a White Chocolate Pomegranate Mousse

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# WILSHIRE GRAND

LOS ANGELES

## LUNCHEON BUFFETS

### CLASSIC DELI

MINIMUM 25 GUESTS

Fresh Sliced Fruit and Seasonal Berries  
Garden Salad Assorted Dressings  
Red Potato Salad  
Macaroni Salad  
Sweet Pea Salad

Deli Sliced Breast of Turkey, Roast Beef, Cured Ham and Corned Beef  
Sliced Assorted Cheeses  
Sliced Tomato, Lettuce, Sliced Sweet Onion and Dill Pickles  
Basket of Assorted Breads and Rolls  
Mustards and Mayonnaise

Assorted Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

### ITALIAN DELI

MINIMUM 25 GUESTS

Fresh Sliced Fruit and Seasonal Berries  
Caesar Salad  
Antipasto Relish Platter  
Grilled Italian Herb Marinated Vegetable Salad  
Fusilli Pasta Salad  
Tuscan Chicken Salad

Genoa Salami, Mortadella, Soppressata, Prosciutto and Pastrami  
Smoked Provolone, Fontina and Taleggio Cheeses  
Sliced Roma Tomatoes, Red Onion and Shredded Lettuce  
Basket of Assorted Italian Breads and Rolls  
Assorted Flavored Oils and Vinegars

Assorted Italian Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

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11.08 L4

# LUNCHEON BUFFETS

## EXCLUSIVE DELI

MINIMUM 25 GUESTS

Seasonal Fruit Kabobs  
Field Greens with Select Dressings  
Grilled and Chilled Asparagus Tips in Lemon Oregano Vinaigrette  
Borsettino Pasta Salad  
Tuna Salad Niçoise  
Chicken Waldorf Salad

Smoked Turkey Breast, Black Forest Ham, Sliced Roast Prime Rib of Beef,  
Peppered Salami, Smoked Salmon and Liver Pâté  
Sliced Roma Tomatoes, Sliced Bermuda Onions and Bibb Lettuce Leaves  
Assorted Artisan Breads and Rolls  
Fancy Relish Tray  
Assorted Mustards and Spreads

Assorted Gourmet Miniature Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

## FIESTA BUFFET

MINIMUM 25 GUESTS

Jicama Orange Salad  
Nopalitos Tomato Salad  
Cucumber and Roasted Corn Salad  
Fiesta Green Salad with Select Dressings  
Shrimp Ceviche

Enchiladas de Queso Fresco  
Pork Carnitas  
Sarteneado Beef and Chicken Chipotle  
With Sautéed Poblano Peppers, Tomatoes and Onions  
Accompanied by Pico de Gallo, Guacamole and Sour Cream  
Mexican Rice and Pinto Beans  
Flour Tortillas

Coconut Flan and Tres Leches, Pan Dulce  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

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11.08 L5

# LUNCHEON BUFFETS

## **METRO BUFFET**

MINIMUM 25 GUESTS

Sweet Pea and Cashew Salad  
Cucumber, Artichoke, Olive and Feta Salad  
Curried Shrimp Salad  
Mescaline Salad with Select Dressing

Roasted Bone-in Breast of Chicken Basted in Sun Dried Tomatoes,  
Fresh Oregano and extra Virgin Olive Oil  
Cajun Rubbed Flank Steak, Pan Roasted and Served in a Creole Mustard and  
Fire Roasted Red Pepper Demi-Glace  
Macadamia Nut Crusted Sea Bass in a Toasted Coconut and Grilled Pineapple Sauce  
Fusilli Pasta with Sautéed Tomatoes, Artichoke Hearts, Mushrooms,  
Baby Spinach and Red Onions Tossed in Roasted Garlic Parmesan Cream  
Herb Rice  
Fresh Seasonal Vegetables

Basket of Assorted Rolls  
Fresh Sliced Fruit and Seasonal Berries  
Assorted Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

## **ASIAN BUFFET**

MINIMUM 25 GUESTS

Assorted Sushi and Rolls  
Spicy Asian Mushroom Salad  
Seaweed Salad  
Mandarin Chicken Salad  
Kim Chee and Japanese Pickles

Korean Short Ribs  
Broiled Japanese Black Cod in Wafu Sauce  
Kung Pao Chicken  
Cha Siu Bao  
Stir Fry Vegetables  
Steamed Rice

Fruit Kabobs Displayed on Carved Watermelon  
Rice Punch  
Almond and Fortune Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

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11.08 L6



**WILSHIRE GRAND**  
LOS ANGELES

**LUNCHEON BUFFETS**

**MEDITERRANEAN BUFFET**

MINIMUM 25 GUESTS

Caesar Salad with Grated Grana Padana

Toasted Croutons

Italian Melon Salad

Antipasti Platter

Balsamic and Garlic Cured Breast of Chicken in a Kalamata Olive and Basil Pesto

Penne Pasta Topped with Veal Bolognaise

Sliced Beef with Sautéed Wild Mushrooms and Marsala Sauce

Seared Sea Bass Topped with Lemon Butter, Capers, and Sun Dried Tomatoes

Italian Herb Vegetables

Rosemary and Garlic Roasted Potatoes

Basket of Assorted Italian Breads and Rolls

Assorted Flavored Oils and Vinegars

Assorted Italian Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

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11.08 L7



# WILSHIRE GRAND

LOS ANGELES

## WORKING BUFFETS

### **SANDWICH BUFFET**

MAXIMUM OF 25 GUESTS

Platters of Pre-made Deli Sandwiches To Include:

Turkey on Focaccia,  
Ham on Marble Rye and Tuna Salad on Whole Wheat

On the Side:

Sliced Tomato, Lettuce, Sliced Sweet Onion and Dill Pickles  
Mustards and Mayonnaise

Fresh Fruit Salad  
Red Potato Salad  
Sweet Pea Salad

Assorted Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

### **SOUP & SALAD BAR BUFFET**

MAXIMUM OF 25 GUESTS

Chicken Noodle Soup

Fresh Fruit Salad  
Fusilli Pasta Salad  
Waldorf Chicken Salad  
Garden Salad with Assorted Dressings  
Salad Accompaniment Platter to Include:  
Tomatoes, Olives, Bell Pepper, Cucumber, Bleu Cheese  
Garbanzo Beans and Red Onion  
Toasted Croutons

Assorted Rolls and Crackers  
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas

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11.08 L8

# WORKING BUFFETS

## **TOSTADA SALAD BUFFET**

MAXIMUM OF 25 GUESTS

Hot Seasoned Shredded Chicken  
Shredded Lettuce, Cheddar Cheese, Sour Cream, Pico de Gallo,  
Guacamole, Jalapeños, Black Olives, Red Onion, Garbanzo and Kidney Beans  
Roasted Corn, Chili Con Queso and Tortilla Chips  
Crispy Tortilla Tostada Bowls

Ranch Dressing and Fiesta Vinaigrette

Flan and Pan Dulce  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

## **GOURMET SOUP AND SANDWICH BUFFET**

MAXIMUM OF 25 GUESTS

New England Clam Chowder

Truffle Infused Ham and Emmentaler Cheese on Marble Rye  
Thin Sliced Prime Rib of Beef on French Baguette  
With Horseradish Cream Cheese and Marinated Red Onions  
Balsamic and Garlic Cured Breast of Chicken  
Micro Greens and Oven Roasted Tomatoes  
On Garlic Herb Rolls

On the Side:  
Gourmet Mustards, Olive Tapenade  
And Pesto Mayo

Assorted Artisan Rolls and Lavash  
Assorted Miniature Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

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11.08 L9

## WORKING BUFFETS

### **THE HEALTHY WILSHIRE BUFFET**

MAXIMUM OF 25 GUESTS

Field Greens Salad  
With Low Calorie Lemon Vinaigrette  
Fresh Strawberry and Tofu Salad  
Haricots Verts, Tomato and Shallot Salad

Grilled Breast of Chicken Marinated in Grainy Mustard and White Wine  
Sautéed Filet of Sea Bass In a Double Blanched Garlic, Roma Tomato and Caper Sauce

Steamed Seasonal Vegetables  
Brown Rice

Whole Grain Rolls

Fruit Kabobs on Carved Watermelon  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

### **GRAND MEETING BUFFET**

MAXIMUM OF 25 GUESTS

Orzo Pasta Sun Dried Tomato and Spinach Salad  
Grilled Portobello and Olive Salad  
Curried Shrimp Salad

Sliced Tenderloin of Beef with Wild Mushroom and Port Wine Glaze  
Chicken Piccata with a Lemon, Caper, Butter Sauce

Herb Rice  
Fresh Seasonal Vegetables

Fresh Sliced Fruit  
Assorted Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

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11.08 L10



# WILSHIRE GRAND

LOS ANGELES

## DINNER MENU

Our Dinner Service is Based on a Three Course Meal  
Including Your Choice of Starter, Entrée and Dessert  
All Dinners are Served with Rolls, Butter and  
Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

### STARTERS

PLEASE SELECT ONE

**Mixed Field Greens with Radicchio and Belgian Endive,  
Diced Ripe Roma Tomato and Enoki Mushrooms, Soy Ginger Vinaigrette**

**Baby Leaf Lettuce with Marinated Artichoke Hearts  
And Wedge Roma Tomato, Dijon Vinaigrette**

**Crispy Romaine and Baby Spinach Tossed with Stilton Bleu Cheese,  
Walnuts and Green Apples with Creamy Sherry Vinaigrette**

**Caesar Style Salad  
With Toasted Croutons and Parmesan Cheese**

**The Signature "CARDINI" Pear Salad**

**Four Cheese Ravioli in an Oven Roasted Tomato, Garlic and Basil Cream**

**Jumbo Lump Crab Cake with Lemon Dijon Remoulade**

**Shrimp and Scallop Gratin en Croustade**

**Pepper Crusted Seared Ahi Tuna Over Micro Greens and Drizzled  
with Wasabi Vinaigrette**

**Jumbo Shrimp with Horseradish Cocktail Sauce**

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11.08 D1

# DINNER MENU

## ENTRÉES

PLEASE SELECT ONE

### GRILLED BREAST OF CHICKEN

In Tequila Lime Butter  
Red Pepper Rice and Seasonal Vegetables

### BREAST OF CHICKEN MEDITERRANEAN

Served with Sautéed Artichokes, Capers, Green Olives and  
Fresh Oregano with a Splash of White Wine and Lemon Juice  
Goat Cheese Mashed Potatoes and Herbed Italian Vegetables

### BAKED BREAST OF CHICKEN

Topped with Stewed Wild Mushrooms and Emmentaler Cheese  
Horseradish Mashed Potatoes and Seasonal Vegetables

### ROASTED BREAST OF CHICKEN

Stuffed with Arugula, Prosciutto and Brie Cheese,  
with Herbes de Provence Chardonnay Cream Sauce  
Wild Rice Pilaf and Seasonal Vegetables

### BREAST OF CHICKEN EN CROUTE

Sautéed Breast of Chicken with Caramelized Pears, Spinach and Paté  
Wrapped in Puff Pastry Served with a Port Wine and Tart Cherry Glaze  
Herbed Rice and Vegetable Medley

### POTATO AND HORSERADISH CRUSTED FILET OF SALMON

In a Vodka and Chive Butter Sauce  
Sautéed Asparagus

### GRILLED BREAST OF CHICKEN AND JUMBO SHRIMP

In a Roasted Garlic, Oven Dried Tomato and Basil Cream Sauce  
Wild Mushroom Mashed Potatoes and Italian Squash and Peppers

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# DINNER MENU

## ENTRÉES

(CONTINUED)

PLEASE SELECT ONE

### MACADAMIA NUT CRUSTED SEA BASS

In a Toasted Coconut and Grilled Pineapple Sauce  
Mango Rice and Seasonal Vegetables

### GRILLED 10 oz. NEW YORK STEAK

Topped with Chanterelle Mushrooms and Grainy Mustard Demi Glace  
Caramelized Onion Scalloped Potatoes and Seasonal Vegetables

### ROASTED PRIME RIB OF BEEF

Served in a Rosemary Jus Lie  
Roasted Red Potatoes and Seasonal Vegetables

### HERB CRUSTED 9 oz. FILET MIGNON

In a Roasted Shallot and Red Pepper Demi Glace  
Garlic Mashed Potatoes and Vegetable Medley

## GRAND PAIRINGS

SELECT ANY TWO ITEMS

**6 oz. FILET MIGNON IN PORT WINE GLAZE**

**MARYLAND BLUE CRAB CAKE LEMON AIOLI**

**SHRIMP AND SCALLOP GRATIN EN CROUSTADE**

**POTATO AND HORSERADISH CRUSTED SALMON IN A VODKA CHIVE BUTTER SAUCE**

**GRILLED JUMBO SHRIMP MARINATED IN WHITE TRUFFLE OIL AND LEMON**

**CHICKEN CORDON BLEU**

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11.08 D3

# DINNER MENU

## DESSERTS

PLEASE SELECT ONE

### CHOCOLATE RASPBERRY DOME

Dark Chocolate Cake with a Light Raspberry Mousse Filling  
Served under a Stylish Chocolate Dome Shell

### BANANA CHOCOLATE CAKE

A Fluffy Banana Mousse Cake  
Surrounded in White and Dark Chocolate

### FRESH FRUIT TART

A Melody of Colorful Fresh Fruit  
a Top Rich Custard Cream  
Served in a Flaky Pastry Shell

### MASCARPONE CARAMEL CAKE

A Light White Cake Layered with a Mascarpone Mousse and  
Drizzled with a Rich Caramel

### TIRAMISU

Coffee and Cocoa Flavored White Cake  
Layered with Mascarpone Mousse and  
Surrounded by Fresh Lady Fingers

### PINEAPPLE UPSIDE DOWN CAKE

Light Fluffy White Sponge Cake  
Topped with Brown Sugar Pineapple

### WHITE CHOCOLATE POMEGRANATE TORTE

Dark Chocolate Cake  
Layered with a White Chocolate Pomegranate Mousse

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# WILSHIRE GRAND

LOS ANGELES

## DINNER MENU

### WILSHIRE GRAND BUFFET

MINIMUM 50 GUESTS

Extravagant Paté, Relish and Cheese Display

Marinated and Grilled Portobello Mushrooms  
with Fresh Mozzarella and Ripe Tomato Drizzled  
with Extra Virgin Olive Oil and Balsamic Glazed

Cheese Tortellini Salad  
with Apple Wood Bacon, Walnuts and Vidalia Onions in a light Dijon Dressing

Assorted Sushi Display

Mixed Wild Greens  
Assorted Dressings and Condiments

### ENTRÉES

Breast of Chicken Mediterranean  
Served with Sautéed artichokes, Capers, green Olives and Fresh Oregano with a Splash of White Wine and Lemon Juice

Herb and Garlic Rubbed Roast Tenderloin of Beef in a Rosemary Horseradish Sauce

Sautéed Filet of Sea Bass Over Pine Nut, Basil and Tomato Butter Sauce

Four Cheese and Spinach Ravioli in a Panchetta Parmesan Cream Sauce

Braised Fingerling Potatoes

Fresh Dinner Bakery Selection

### DESSERT DISPLAY

To Include Assorted Mini Pastries, Tartlets and Petit Fours

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

**Additional Fee will Apply for Service under Minimum Guarantee**

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WHICH IS TAXABLE ACCORDING TO CALIFORNIA SALES TAX LAW**

11.08 D5

# DINNER MENU

## **DINNER BUFFET**

MINIMUM 50 GUESTS

Fresh Fruit and Imported Cheese Platter  
with Sliced Artisan Breads

Dilled Red Potato Salad

Greek Vegetable Salad with Feta

Tradition Caesar Salad  
With Toasted Croutons and Grana Padana

## **ENTRÉES**

Sautéed Breast of Chicken in a Sweet Brandy Dijon Glaze

Cajun Crusted Tilapia Over Grilled Fennel Golden Pepper Coulis

Braised Beef Burgundy with Pearl Onions and Wild Mushrooms

Seasonal Fresh Vegetables

Scalloped Potatoes

Red Pepper Rice

Freshly Baked Dinner Rolls and Sweet Butter

## **DESSERT DISPLAY**

To Include Assorted Mini Pastries, Cakes and Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

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11.08 D6



**WILSHIRE GRAND**  
LOS ANGELES

**COLD HORS D'OEUVRES**

**100 PIECE ASSORTMENT**

Caramelized Sweet Onion Mousse on Belgian Endive  
Duo of Olive Tapenade on Rye Toast  
Smoked Cheddar in Philo  
Salami Coronets with Horseradish Cream Cheese  
Grilled Asparagus and Maytag Bleu Barquets  
Riatta Stuffed Cherry Tomatoes

**100 PIECE ASSORTMENT**

Fire Roasted Pepper Stuffed Artichoke Hearts  
Cajun Bay Shrimp Remoulade in Puff Pastry  
Spinach and Feta in Philo Cup  
Eggplant Mousse on Lavosh  
Prosciutto and Melon  
Sesame Glaze Chicken with Wasabi Crème

**100 PIECE ASSORTMENT**

California Rolls with Soy Sauce, Pickled Ginger and Wasabi  
Grilled Portobello Mushroom Triangles with Goat Cheese and Sun Dried Tomato  
Sliced Tenderloin of Beef on Pumpernickel with Grainy Mustard  
Blue Crab Cocktail in Cucumber  
Shrimp and Caramelized Garlic Canapé  
Smoked Salmon on Toasted Rye with Dill Honey Mustard Spread

**50 PIECE MINIMUM EACH**

Jumbo Shrimp, Horseradish Cocktail Sauce  
Sushi Assortment with Pickled Ginger, Wasabi and Soy Sauce  
Snow Crab Claws with Whole Grain Mustard Dip  
Tuna Tartar on Won Ton Chip

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11.08 R1

# HOT HORS D'OEUVRES

MINIMUM ORDER 50 PIECES EACH

## 50 PIECE MINIMUM EACH

Mini Gourmet Pizzas  
Vegetable Egg Roll with Chinese Hot Mustard  
BBQ Beef Meatballs  
Chicken Quesadillas with Guacamole and Salsa  
Buffalo Wings with Bleu Cheese Dressing  
Fried Four Cheese Ravioli with Pesto Dipping Sauce

## 50 PIECE MINIMUM EACH

Scallops Wrapped in Bacon  
Sesame Chicken Tenders with Hot and Spicy Soy Dip  
Mushroom Caps Stuffed with Gorgonzola and Sweet Italian Sausage  
Brie En Croûte  
Jamaican Beef Empanadas  
Shrimp & Pork Shao Mai  
Steamed Vegetable Dumplings

## 50 PIECE MINIMUM EACH

Peking Duck Spring Rolls  
Crab and Asiago Stuffed Mushrooms  
Artichoke and Boursin Beignets  
Chicken Yakitori with Soy Garlic Chili Sauce  
Mini Beef Wellingtons  
Pork Pot Stickers

## 50 PIECE MINIMUM EACH

Coconut Crusted Jumbo Prawns  
Jumbo Lump Crab Cakes with Horseradish and Red Pepper Remoulade  
Prosciutto Wrapped Sea Scallops  
Beef Brochettes Ala Béarnaise  
Shrimp Tempura with Wasabi Vinaigrette  
Red Pepper, Garlic and Soy Glazed Baby Lamb Chops

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11.08 R2



**WILSHIRE GRAND**  
LOS ANGELES

**RECEPTION DISPLAY ITEMS**

**VEGETABLE CRUDITÉ**

Crudité of Seasonal Vegetables with your Choice of Two Dips:  
Ranch, Salsa, Roasted Garlic, Spinach

Individual	Less than 35
Small	Serves 35-50
Medium	Serves 60-75
Large	Serves 85-100

**CHEESE**

Display of Imported and Domestic Cheeses Decorated with Fresh Fruit  
And Accompanied by Assorted Breads and Crackers

Individual	Less than 35
Small	Serves 35-50
Medium	Serves 60-75
Large	Serves 85-100

**FRESH SEASONAL FRUIT**

Seasonal and Tropical Fresh Fruit Display with Choice of  
Honey Yogurt Sauce or Chocolate Fondue

Individual	Less than 35
Small	Serves 35-50
Medium	Serves 60-75
Large	Serves 85-100

Whole Pineapples Decorated with Fresh Fruit Kebabs  
(Minimum Order 25 Pieces)

**ITALIAN ANTIPASTI**

Fresh Mozzarella, Vine-ripened Tomatoes, Black Olives, Grilled Eggplant and Zucchini,  
Roasted Peppers, Marinated Artichoke Hearts, Marinated Cheese Tortellini, Prosciutto,  
Salami, Marinated Calamari and Aged Parmesan Cheese Wedge Served with Grissini

Individual	Less than 35
Small	Serves 35-50
Medium	Serves 60-75
Large	Serves 85-100

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11.08

## RECEPTION FOOD STATIONS

ACTION STATIONS REQUIRING A UNIFORMED CHEF WILL BE ASSESSED \$55.00 PER HOUR  
(2 HOUR MINIMUM)

A MINIMUM OF 50 GUESTS IS REQUIRED AT EACH DECORATED STATION

### ASIAN STATION

Schezwan Beef with Snow Peas and Peppers  
Ying Yang Shrimp Stir Fry  
Long Beans and Cashews in Oyster Sauce  
Chap Chae

### LATIN AMERICAN CELEBRATION

Arroz con Pollo  
Pupusas Revueltas (Chicharron con Queso)  
Carnitas  
Tostones (Fried Plantains)  
Guacamole, Salsa  
Flour Tortillas

### MEDITERRANEAN

Veal Ravioli in Roasted Tomato, Garlic and Caper Sauce  
Greek Chicken Kebabs  
Sea Food Paella  
Sun Dried Tomato and Kalamata Olive Hummus with Pita Triangles  
Mediterranean Relish Tray

### SUSHI, SASHIMI AND CALIFORNIA ROLLS

Prepared in our Award Wining **KYOTO** Japanese Restaurant  
Please Consult Your Event Services Manager for Seasonal Prices

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11.08 R4

## CARVING STATIONS

ALL CARVED SELECTIONS INCLUDE ASSORTED MINI ROLLS AND APPROPRIATE CONDIMENTS  
A SERVICE FEE OF \$55.00 PER HOUR WILL BE ASSESSED FOR CHEF CARVING SERVICE  
(2 HOUR MINIMUM)

### **DIJON AND HERBES DE PROVENCE ROASTED STRIP LOIN OF BEEF**

With Madeira Peppercorn Sauce  
Serves 25 Guests

### **SCHEZWAN MARINATED TENDERLOIN OF BEEF**

With Soy, Garlic and Ginger Glaze  
Serves 25 Guests

### **HONEY AND CLOVER STUDDED HAM**

With Pineapple Relish  
Serves 50-60 Guests

### **APPLE CIDER MARINATED BARON OF PORK**

With Sweet Onion and Tart Apple Confit  
Serves 40-50 Guests

### **CAJUN DEEP FRIED BREAST OF TURKEY**

With Cajun Cranberry Glaze  
Serves 40-50 Guests

### **WARM CHIPOTLE CURED SIDES OF FILET OF SALMON**

With Pico de Gallo and Mexican Cream  
Serves 35-40 Guests

### **TRADITIONAL ENGLISH STYLE ROAST PRIME RIB OF BEEF**

With Au Jus and Creamed Horseradish  
Serves 50 Guests

### **CLASSIC ROAST BARON OF BEEF**

With Assorted Mustards and Jus Lie  
Serves 125-150 Guests

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11.08 R5



# WILSHIRE GRAND

LOS ANGELES

## BEVERAGES

ARRANGEMENTS CAN BE MADE FOR EITHER NO HOST (CASH) OR HOSTED BAR(S).

The Wilshire Grand Los Angeles is Proud to Serve the Following Brands:

	<u>DELUXE BRANDS</u>	<u>PREMIUM BRANDS</u>
Scotch	Dewars	Johnnie Walker Black
Bourbon	Jim Beam	Jack Daniels
Vodka	Smirnoff	Absolut
Gin	Beefeaters	Tanqueray
Rum	Bacardi Silver	
Canadian Whiskey		Crown Royal
Tequila	Cuervo White	Cuervo Gold
Brandy	Christian Brothers	Courvoisier

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11.08 BEV