



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

**THE HOTEL APPLIES A 22% SERVICE CHARGE ON ALL FOOD AND BEVERAGE SALES
WHICH IS TAXABLE ACCORDING TO CALIFORNIA SALES TAX LAW**

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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11.08 D2

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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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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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