



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**

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

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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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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LUNCHEON BUFFETS

METRO BUFFET

MINIMUM 25 GUESTS

Sweet Pea and Cashew Salad
Cucumber, Artichoke, Olive and Feta Salad
Curried Shrimp Salad
Mesculin 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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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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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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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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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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