



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

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

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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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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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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