



Mayfair Hotel Catering Menus

All menus are subject to change. Prices will be confirmed 30 days prior to event. Menu prices are subject to 22% service charge & 9.5% sales tax.

DTLA BREAKFAST

Minimum requirement - 25 guests, setup fee for fewer guests

Scrambled eggs and apple chicken sausage

Thick cut Applewood smoked bacon, breakfast fingerling potatoes and individual cold cereals

Seasonal fruit

Mini breakfast pastries (assorted muffins, chocolate croissants or tartlets)

Toaster station with assorted breads, bagels and complementing condiments

Orange juice and milk: 2%, skim, soy milk or lactose free

CONTINENTAL BREAKFAST

Minimum requirement – 25 guests, setup fee for fewer guests

Seasonal fruit

Individual cold cereals

Mini breakfast pastries (assorted muffins, chocolate croissants or tartlets)

Toaster station with assorted breads, bagels and complementing condiments

Orange juice and milk: 2%, skim, soy milk or lactose free

MINDFUL & HEALTHY BREAKFAST

Minimum requirement – 25 guests, setup fee for fewer guests

Assorted berries, Fage Greek yogurt, Special K[®], Cheerios[®] house-made granola

Avocado toast on whole wheat, marinated cherry tomatoes and micro basil

Mini breakfast pastries (assorted muffins, chocolate croissants or tartlets)

Egg white, baby spinach, tomato, goat cheese frittata

Seasonal fruit

Orange juice and milk: 2%, skim, soy milk or lactose free

PLATED BREAKFAST

Minimum requirement - 20 guests, setup fee for fewer guests

Scrambled eggs: Breakfast fingerling potatoes, Applewood smoked bacon

Mushroom Spinach Frittata: Gruyere Cheese

Eggs Benedict: Breakfast fingerling potatoes & Fruit

Eggs Florentine: English muffin, Spinach & Ricotta Cheese, Soft Poached Eggs with a Hollandaise Sauce

Cinnamon Vanilla French Toast: Mixed Berries, Orange Butter & Maple Syrup

Pancakes: Breakfast fingerling potatoes & Fruit



WORKING STATIONS

WAFFLE LOVE

**Minimum requirement – 25 guests, setup fee for fewer guests
(Chef Required Per 35 Guests)**

Chef to prepare malted and red velvet waffles accompanied by berries, candied walnuts, honey Butter, warm maple syrup, cream cheese icing, yogurt, chocolate chips, powdered sugar and whipped Cream

EGGS TO ORDER STATION

**Minimum requirement – 25 guests, setup fee for fewer guests
(Chef Required Per 35 Guests)**

Chef to prepare omelets or eggs to your taste
Chopped Applewood smoked bacon, honey glazed ham, chorizo sausage, mushrooms, bell peppers, diced tomatoes, onions, spinach, cheddar and swiss cheese
Egg Beaters and egg whites available upon request

BREAKFAST A LA CARTE

Breakfast burrito, crispy bacon, sausage, ham, cheddar, tater tots and house salsa
Sausage, scrambled eggs, cheddar cheese and brioche bun
Eggs Benedict, honey glazed ham, hollandaise and English muffin
French toast Brule, brown sugar Bourbon sauce
Tomato, onion, spinach, goat cheese frittata with mix green salad
House made granola, Fage Greek yogurt, fresh berries and lavender honey
Jalapeno grits
Cheddar bacon tater tots
Seasonal sliced fruit
Bagel and cream cheese
Assorted breakfast pastries

BEVERAGES

Brewed and decaffeinated coffee
Brewed hot tea
Brewed Iced tea
Strawberry mint lemonade
Evian still or Badoit sparkling water
Soft drinks
Red Bull energy drink (Regular or Sugar free)
Natural 100% fruit juice



INTRIGUING BREAKS

GAME DAY SNACKS

Individual bags of roasted peanut and cracker jacks
Mini corn dogs, house-ketchup
Street pretzels with assorted mustards
House made potato chips with melted cheese drizzle

MOVIE SNACKS

Warm Buttered Popcorn
Red Vines
Street Pretzels with Assorted Mustards
Assortment of Candies: Chocolate & Gummy included

TAKE A HIKE

Select three

Seasonal cut fruit
House guacamole and salsa bar with blue corn baked tortilla chips
Crisp veggies on ice with Green Goddess dipping sauce
Roast Turkey/Smoked Gouda/ Herb Lite Mayo/Wheat Wrap

RAINBOW ISLE DESSERT CART

Flourless chocolate cake
Tiramisu
Berry-basil cone
Caramel vanilla bean mousse
Chocolate-dipped Strawberries
Assorted Cookies

A LA CARTE SNACKS

Seasonal fruit
Truffle Popcorn
Assorted Cookies
Chips, Salsa & Guacamole



SEATED LUNCHEONS

Available until 3pm, all luncheon selections include - Clipped greens, center plate, sweets, baked breads and sweet creamery butter

GREENS select one

Twisted Caesar, romaine lettuce, kale, parmesan, Cajun croutons with Caesar Dressing
Mix greens, candied walnuts, Fuji apples, blue cheese with balsamic dressing
Butter lettuce, Radicchio, crispy bacon, cherry tomatoes with parmesan dressing
Arugula, quinoa, asparagus, cherry tomatoes, roasted sweet onions with champagne mustard vinaigrette

CENTER PLATE select two

Grilled chicken Paillard with walnut basil pesto, parmesan and baby mix greens
Pan roasted airline Mary's chicken breast, garlic Yukon potato puree, roasted wild mushrooms with natural jus
Scottish salmon with curried Cauliflower Puree, stir-fried green beans, green curry sauce
Seared Alaskan Cod, Littleneck Clams, Baby Mussels, Spanish Chorizo, Sautéed Baby Spinach, Garlic Puree
Supplemental price per person - 6oz NY steak with horseradish potato puree, garlic baby spinach, Dijon mustard cream sauce
Supplemental price per person – Grilled NY striploin, bacon braised green chard, horseradish mashed potatoes, bordelaise sauce

SWEETS select one

Spiced carrot cake
Caramel vanilla mousse
Assorted cream puffs
Mini red velvet churros, cinnamon sugar
Banana Bread Pudding



LUNCHEON BUFFETS

Available until 3pm - Minimum Requirement 30 Guests (Setup fee for fewer guests)
90 minutes of service.

LA FASHION DISTRICT

Mix greens, endive, shaved fennel, roasted pumpkin seeds, Fuji apples and balsamic vinaigrette

Antipasto salad

Pan roasted Mary's farms chicken breast, wild field mushrooms and natural jus

Sautéed broccolini, sundried tomatoes and garlic

Roasted Lyonnaise potatoes, truffle oil and parmesan

Rigatoni pasta, house marinara sauce and basil

Focaccia bread sticks, butter and herbed olive oil

Choice of One: Lemon matcha cones, Cardamom cake with Persian carrot jam or Assorted mini cupcakes

FROM THE ROTISSERIE

Mix green salad with balsamic dressing

Roasted brussels sprouts

Yukon gold garlic mash

Roasted root vegetables

Whole Jadori chicken with natural jus

Pork racks with natural jus

Supplemental price per person - Prime rib with peppercorn mustard sauce

Choice of One: Apple cheesecake, Caramel vanilla mousse or Assorted cookies

FOR THE SOUL

Heritage potato salad with roadhouse coleslaw

Country garden butter lettuce, radishes cucumber, tomatoes, olives and house ranch dressing

Southern fried chicken

Smoked boneless beef short ribs with red wine sauce

Southern green bean casserole, ham and crispy Onions

White cheddar jalapeno grits

Bacon cheddar cornbread muffins

Vanilla honey with sweet creamery butter

Choice of One: Apple cheesecake, Banana Bread pudding or Chocolate pecan tartlets

SOUTH OF THE BORDER

Warm blue tortilla chips with Pico de Gallo

Tomato, corn and bean salad

Rotisserie chipotle chicken with ranchero rice

Tender Tri-Tip street tacos, tortillas and taco Shells

Shredded lettuce, cheddar cheese, diced onion, tomato, lime sour cream, cilantro, guacamole and jalapeno

Choice of One: Coconut flan, Horchata Marshmallows or Mini red velvet churros, cinnamon sugar



FROM THE GRILL

Tomato, Cucumber, Red Onion and Basil Salad

House-made Cole slaw

Brown sugar bacon baked beans

Grilled Mexican street corn with Cotija cheese and chives

Cheeseburgers

Grilled BBQ chicken drums

Jalapeño bacon cheddar cornbread, sweet butter, complementing, condiments, buns

Choice of One: Berry-basil cone, Key lime tartlets or Cassis cheesecake, fresh berries

HUSTLE AND HUNGRY

Minimum requirement – 12 people. Choice of 3.

Sandwiches include potato salad, kettle chips, whole fruit, assorted cookies and water

Po Boy - Crisp pork belly, pickled vegetables and grilled red onion, baby arugula, garlic aioli, hoagie roll

Roma tomato caprese - Roma tomatoes, Buffalo mozzarella, kale pesto, fresh basil, extra virgin olive oil, French baguette

Roasted turkey - Sliced turkey, avocado, yellow cheddar, baby arugula, pickled red onion, herb aioli, jalapeno cheddar bread

The Godfather – Salami, prosciutto, capicola, mortadella, provolone cheese, tomatoes, red onions, Giardiniera, sourdough baguette

The Rib - Braised shredded beef short rib, horseradish aioli, baby arugula, grilled red onions, brioche toast



TRAY PASSED HORS D' OEUVRES

Crispy Spicy Chicken Slider - Arugula, spicy mayo, pickled red onions

Artisan Grilled Cheese Bites - Tomato herb sauce

Spicy Tuna Cones - Sushi soy, wasabi pearls, pickled ginger, sesame cone

Prime Cheese Burger Sliders - Fancy sauce, white cheddar, onion jam, house ketchup, pickles, brioche bun

Mini Crab Cakes – Basil aioli, tomato relish

Grilled marinated lamb chop lollipops - Parsley, sage, rosemary, Dijon mustard, Harissa aioli

Heirloom tomato Bruschetta - Basil aioli, toasted French baguette, micro basil

Deviled eggs - Crispy bacon lardons, pink peppercorn, crispy shallot

Shrimp ceviche shooters - Avocado, tomato, onions, spicy Clamato

Chinese chicken salad in takeout box - Chinese mustard dressing, Napa cabbage, crispy wontons

Mini falafel coins - Harissa aioli, cucumber dill yogurt

SKEWERS – 30 PIECE MINIMUM ORDER

Mediterranean marinated chicken skewers - Herb oil

Crispy pork belly skewers - Hoisin glaze, micro cilantro

Szechuan marinated flat iron beef skewers - Szechuan glaze, sesame seeds, chives

APPETIZER STATIONS - 20 PIECE MINIMUM ORDER

Fresh Veggie Crudité (Serves 12 guests) - Green goddess dipping sauce

Assorted cheese and charcuterie – Seasonal pickles and mustard

Assorted seasonal fruit



EVENING BUFFET

Minimum Requirement - 30 Guests (Setup fee for fewer guests) 2 Hours of Service, Chef required per 35 guests. Dinner selection includes starters, pastas, center plate, accompaniments, sweets, baked bread assortment, sweet creamery butter.

STARTERS - Select two

Mix Greens, candied walnuts, Fuji apples, blue cheese, balsamic Vinaigrette
Prosciutto and Burrata cheese salad, poached pear, basil oil, aged balsamic, extra virgin olive oil
Butter lettuce, crumbled goat cheese, crispy lardons, chives, bacon vinaigrette
Roasted baby beets, herbed goat cheeses, roasted hazelnuts, citrus shallot vinaigrette

PASTA – Select one

Gnocchi, wild field mushrooms, parmesan
Corn ravioli, caramelized white corn, truffle butter sauce
Rigatoni pasta, beef bolognese, pecorino romano

CENTER PLATE – Select two

Pan roasted Mary's chicken, natural jus
Roasted Scottish salmon
Sake glazed miso cod

Additional price per person - Grilled NY steak, mustard peppercorn cream sauce
Additional price per person - Slow braised short rib, red wine reduction

ACCOMPANIMENTS - Select two

Steamed jasmine rice
Sautéed broccolini, sundried tomatoes, garlic
Baby Bok Choy
Roasted brussels sprouts, bacon, young onions
Roasted fingerling potatoes
Garlic Whipped Potatoes

SWEETS - select three

Mini red velvet churros
Flourless chocolate cake
Almond-orange frangipane tartlets
Caramel vanilla bean mousse
Cassis cheesecake, fresh berries
Assorted macarons and cream puffs

CUSTOM CHEFS TABLE 8 COURSE TASTING DINNER (WINE PAIRING AVAILABLE UPON REQUEST) (Minimum requirement -10 guests)



EVENING PLATED – OPTION 1

Plated dinner selection includes – Starters, center plate, sweets, creamery butter and baked bread assortment.

STARTERS - Select two

Mix Greens, candied walnuts, Fuji apple, blue cheese, balsamic vinaigrette
Prosciutto & Burrata cheese salad, poached pear, basil oil, aged balsamic, extra virgin olive oil, micro greens
Butter lettuce, crumbled blue cheese, crispy bacon lardons, creamy sherry vinaigrette
Roasted baby beets, herbed goat cheese, roasted hazelnuts, citrus shallot, vinaigrette, micro Greens

CENTER PLATE - Select two

PASTA

Gnocchi, wild field mushrooms, parmesan
Corn ravioli, caramelized white corn, truffle butter sauce
Rigatoni pasta, beef Bolognese, pecorino romano

SEA

Roasted salmon, Lyonnaise potatoes, bacon confit, leek puree, whole grain mustard, butter
Steamed red snapper, stir-fried Bok Choy, baby Shitake, sliced carrots, Lotus root, sweet soy, steamed Jasmine rice

LAND

Pan roasted airline Mary's chicken breast with garlic Yukon potato puree, roasted wild mushrooms and natural jus
Apple roasted pork rack, broccolini, sundried tomatoes, parmesan polenta
Supplemental price per person - Braised beef cheeks, spinach gnocchi, English peas, roasted glazed Cipollini onions
Supplemental price per person - Grilled NY Steak, bacon potato terrine, balsamic glazed Cipollini onions, mustard peppercorn sauce

SWEETS - Select one

Cassis cheesecake, fresh berries
Banana bread pudding
Spiced carrot cake
Flourless chocolate cake



EVENING PLATED - OPTION 2

Plated dinner selection includes – Starters, center plate, sweets, creamery butter, baked bread assortment.

STARTERS - Select two

Mix Greens, candied walnuts, Fuji apple, blue cheese, balsamic vinaigrette
Prosciutto & Burrata cheese salad, poached pear, basil oil, aged balsamic, extra virgin olive oil, micro greens

Butter lettuce crumbled blue cheese, crispy bacon lardons, creamy sherry vinaigrette
Roasted baby beets, herbed goat cheese, roasted hazelnuts, citrus shallot, vinaigrette, micro Greens

CENTER PLATE - Select two

PASTA

Gnocchi, wild field mushrooms, parmesan
Corn ravioli caramelized white corn, truffle butter sauce
Rigatoni pasta, beef Bolognese, pecorino romano

SEA

Roasted salmon, Lyonnaise potatoes, bacon confit, leek puree, whole grain mustard, butter
Steamed red snapper, stir-fried Bok Choy, baby Shitake, sliced carrots, Lotus root, sweet soy, steamed Jasmine rice

LAND

Braised beef cheeks, spinach gnocchi, English peas, roasted glazed Cipollini onions
Apple roasted pork rack, broccolini, sundried tomatoes, parmesan polenta
Pan roasted airline Mary's chicken breast with garlic Yukon potato puree, roasted wild mushrooms and natural jus

SWEETS - Select one

Chocolate hazelnut cake
Tiramisu
Caramel vanilla mousse



EVENING PLATED OPTION 3

Plated dinner selection includes – Starters, center plate, sweets, creamery butter, baked bread assortment.

FAMILY STYLE

Fromage & Charcuterie— Seasonal pickles and mustard

PLATED STARTERS - Select two

Mix Greens, candied walnuts, Fuji apple, blue cheese, balsamic vinaigrette

Prosciutto & Burrata cheese salad, poached pear, basil oil, aged balsamic, extra virgin olive oil, micro greens

Butter lettuce crumbled blue cheese, crispy bacon lardons, creamy sherry vinaigrette

Roasted baby beets, herbed goat cheese, roasted hazelnuts, citrus shallot, vinaigrette, micro Greens

PLATED CENTER PLATE - Select two

SEA

Roasted salmon, Lyonnaise potatoes, bacon confit, leek puree, whole grain mustard, butter

Steamed red snapper, stir-fried Bok Choy, baby Shitake, sliced carrots, Lotus root, sweet soy, steamed Jasmine rice

LAND

Braised beef cheeks, spinach gnocchi, English peas, roasted glazed Cipollini onions

Grilled NY Steak, bacon potato terrine, balsamic glazed Cipollini onions, mustard peppercorn sauce

Apple roasted pork rack, broccolini, sundried tomatoes, parmesan polenta

Pan roasted airline Mary's chicken breast with garlic Yukon potato puree, roasted wild mushrooms and natural jus

PLATED SWEETS - Select one

Chocolate Dipped Strawberries

Almond-orange frangipane tartlets

Cardamom cake, Persian carrot jam

Sea salt chocolate chip cookies served with scoop of ice cream



FAMILY STYLE OPTION 1

STARTER

Prosciutto and Burrata cheese salad, poached pear, basil oil, aged balsamic, extra virgin olive oil

Roasted baby beets, herbed goat cheeses, roasted hazelnuts, citrus shallot vinaigrette

CENTER PLATE

Gnocchi, wild field mushrooms, parmesan

Pan roasted Mary's chicken, natural jus

ACCOMPANIMENTS -

Roasted brussels sprouts, bacon, young onions

Roasted fingerling potatoes

SWEETS

Assorted Cookies

Flourless chocolate cake

FAMILY STYLE OPTION 2

STARTER

Mix Greens, candied walnuts, Fuji apples, blue cheese, balsamic Vinaigrette

Butter lettuce, crumbled goat cheese, crispy lardons, chives, bacon vinaigrette

CENTER PLATE

Sake glazed miso cod

Slow braised short rib, red wine reduction

ACCOMPANIMENTS

Steamed jasmine rice

Baby Bok Choy

Creamy Yukon Gold Potatoes

SWEETS

Cassis cheesecake, fresh berries

Mini red velvet churros, cinnamon sugar



FAMILY STYLE OPTION 3

STARTER

Fromage & Charcuterie— Seasonal pickles and mustard
Roasted baby beets, herbed goat cheeses, roasted hazelnuts, citrus shallot vinaigrette

CENTER PLATE

Corn ravioli caramelized white corn, truffle butter sauce
Roasted Scottish salmon
Grilled NY steak, mustard peppercorn cream sauce

ACCOMPANIMENTS

Roasted brussels sprouts, bacon, young onions
Roasted fingerling potatoes

SWEETS

Caramel vanilla mousse
Assorted cream puffs
Berry-basil cones



A LA CARTE DESSERTS

CAKES

Flourless chocolate cake
Spiced carrot cake
Cardamom cake, Persian carrot jam
Apple cheesecake
Chocolate hazelnut cake
Cassis cheesecake, fresh berries

SAVORY

Tiramisu
Caramel vanilla bean mousse
Banana Bread pudding
Coconut flan

TARTLETS

Chocolate pecan tartlets
Key lime tartlets
Almond-orange frangipane tartlets

FRUITY

Berry-basil cones
Chocolate dipped strawberries
Lemon matcha cones

BITES

Assorted cookies
Assorted Cream puffs
Assorted mini cupcakes
Mini red velvet churros, cinnamon sugar
Assorted Macarons



BAR SELECTIONS

NON-HOSTED CASH BAR – GUESTS PAY PER DRINK

SOFT DRINKS, JUICES, ASSORTED BEERS, HOUSE WINES, DELUXE & PREMIUM BRAND COCKTAILS.

HOSTED CONSUMPTION BAR – HOST PAYS PER DRINK/PRE-PAID BAR TAB

BAR PRICING:

- SOFT DRINKS & JUICES
 - BOTTLED WATER & ENERGY DRINKS
 - ASSORTED BEERS
 - HOUSE WINES
 - DELUXE BRAND COCKTAILS
 - PREMIUM BRAND COCKTAILS
-

HOSTED BAR PACKAGES

SODAS & JUICES

COKE, DIET COKE, GINGER ALE, SPRITE, CRANBERRY JUICE, PINEAPPLE JUICE, ORANGE JUICE & GRAPEFRUIT JUICE.

- CLUB SERVICE PREMIUM SODAS AVAILABLE ON CONSUMPTION

BOTTLED WATER AND ENERGY DRINKS

EVIAN, BADOIT, RED BULL AND RED BULL SUGAR FREE.

BEER AND WINE BAR

OUR SELECTION OF BOTTLED BEERS AND WINES BY THE GLASS.

DELUXE BRANDS

OUR SELECTION OF BOTTLED BEERS AND SELECT WINES BY THE GLASS. WELL SPIRITS INCLUDING MIXERS (STOLI, BOMBAY, BACARDI, JIM BEAM, CAZADORES AND DEWAR'S). SELECT SPECIALTY COCKTAILS.

PREMIUM BRANDS

OUR SELECTION OF BOTTLED BEERS AND SELECT WINES BY THE GLASS. PREMIUM TOP SHELF SELECTIONS INCLUDING MIXERS (Bombay Sapphire, Avion Tequila, Pussers, Grey Goose, Jack Daniels, JW Black). SELECT SPECIALTY COCKTAILS.