



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% facility fee & 9.5% sales tax.

DTLA BREAKFAST

Minimum requirement - 25 guests, \$32 per person (\$50 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, \$25 per person (\$50 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, \$35 per person (\$50 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, \$21.00 per person; per selection

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, \$25 per person (Chef Required Per 35 Guests at \$125.00 Per Culinarian)

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, \$25 per person (Chef Required Per 35 Guests at \$125.00 Per Culinarian)

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 \$8
Sausage, scrambled eggs, cheddar cheese and brioche bun \$8
Eggs Benedict, honey glazed ham, hollandaise and English muffin \$12
French toast Brulee, brown sugar Bourbon sauce \$15
Tomato, onion, spinach, goat cheese frittata with mix green salad \$12
House made granola, Fage Greek yogurt, fresh berries and lavender honey \$9
Jalapeno grits \$5
Cheddar bacon tater tots \$8
Seasonal sliced fruit \$10
Bagel and cream cheese \$42 per dozen
Assorted breakfast pastries \$42 per dozen

BEVERAGES

Brewed and decaffeinated coffee \$65 per gallon
Brewed hot tea \$52 gallon
Brewed Iced tea \$52 per gallon
Strawberry mint lemonade \$52 per 1.5 gallon
Evian still or Badoit sparkling water: \$5.75 per 750 ml bottle
Soft drinks \$3.75 each
Red Bull energy drink (Regular or Sugar free) \$6 each
Natural 100% fruit juice \$5 each



INTRIGUING BREAKS

GAME DAY SNACKS

\$18.00 per person

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

\$16.00 per person

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

TAKE A HIKE

\$20.00 per person, 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

\$25.00 per person

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

A LA CARTE SNACKS

Seasonal fruit \$10 per person
Truffle Popcorn \$12
Assorted Cookies \$42 per dozen - 2 dozen minimum
Chips, Salsa & Guacamole \$9



SEATED LUNCHEONS

Available until 3pm, \$45 per person, 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, Sauteed Baby Spinach, Garlic Puree

Additional \$5 per person - 6oz NY steak with horseradish potato puree, garlic baby spinach, Dijon mustard cream sauce

Additional \$7 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 (\$50 Setup fee for fewer guests)
90 minutes of service.**

LA FASHION DISTRICT

\$40 per person

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

\$60.00 per person

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

Additional \$5/pp - Prime rib with peppercorn mustard sauce

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

FOR THE SOUL

\$50.00 per person

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

\$45.00 per person

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

\$42.00 per person

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

\$28 per person, 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 \$4.00 per piece - Arugula, spicy mayo, pickled red onions

Artisan Grilled Cheese Bites \$3.00 per piece - Tomato herb sauce

Spicy Tuna Cones \$4.50 per piece - Sushi soy, wasabi pearls, pickled ginger, sesame cone

Prime Cheese Burger Sliders \$5.00 per piece - Fancy sauce, white cheddar, onion jam, house ketchup, pickles, brioche bun

Mini Crab Cakes \$4.00 per piece - Basil aioli, tomato relish

Grilled marinated lamb chop lollypops \$6.00 per piece - Parsley, sage, rosemary, Dijon mustard, Harissa aioli

Heirloom tomato Bruschetta \$3.00 per piece - Basil aioli, toasted French baguette, micro basil

Deviled eggs \$3.50 per piece - Crispy bacon lardons, pink peppercorn, crispy shallot

Shrimp ceviche shooters \$6.00 per piece - Avocado, tomato, onions, spicy Clamato

Chinese chicken salad in takeout box \$5.00 per piece - Chinese mustard dressing, Napa cabbage, crispy wontons

Mini falafel coins \$3.00 per piece - Harissa aioli, cucumber dill yogurt

SKEWERS - (30-PIECE MINIMUM ORDER)

Mediterranean marinated chicken skewers \$4.00 per piece - Herb oil

Crispy pork belly skewers \$5.00 per piece - Hoisin glaze, micro cilantro

Szechuan marinated flat iron beef skewers \$5.00 per piece - Szechuan glaze, sesame seeds, chives

APPETIZER STATIONS

Fresh Veggie Crudit  \$20 per Platter (Serves 12 guests) - Green goddess dipping sauce

Assorted cheese and charcuterie \$25 per person - Seasonal pickles and mustard

Assorted seasonal fruit \$18 per person (Minimum 20 people)



EVENING BUFFET

\$65 per person

Minimum Requirement - 30 Guests (\$50 Setup fee for fewer guests) 2 Hours of Service, Chef required per 35 guests at \$125.00 Per Culinarian. 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 \$5 per person - Grilled NY steak, mustard peppercorn cream sauce
Additional \$7 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 \$95 PER PERSON (WINE PAIRING AVAILABLE UPON REQUEST) (Minimum requirement -10 guests)



EVENING PLATED – OPTION 1

\$55 per person

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, microgreens
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

For an additional selection please add \$5 per person

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
Additional \$7 per person - Braised beef cheeks, spinach gnocchi, English peas, roasted glazed Cipollini onions
Additional \$5 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

\$65.00 per person

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, microgreens
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

For an additional selection please add \$5 per person

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

\$75.00 per person

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, microgreens
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

Additional selections at \$5 per person

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

\$55.00 per person

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

\$65.00 per person

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

\$75.00 per person

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 \$10 per person
Spiced carrot cake \$10 per person
Cardamom cake, Persian carrot jam \$12 per person
Apple cheesecake \$10 per person
Chocolate hazelnut cake \$12 per person
Cassis cheesecake, fresh berries \$10 per person

SAVORY

Tiramisu \$12 per person
Caramel vanilla bean mousse \$10 per person
Banana Bread pudding \$10 per person
Coconut flan \$8 per person

TARTLETS

Chocolate pecan tartlets \$8 per person
Key lime tartlets \$8 per person
Almond-orange frangipane tartlets \$10 per person

FRUITY

Berry-basil cones \$54 per dozen
Chocolate dipped strawberries \$60 per dozen
Lemon matcha cones \$54 per dozen

BITES

Assorted cookies \$42 per dozen
Assorted Cream puffs \$54 per dozen
Assorted mini cupcakes \$42 per dozen
Mini red velvet churros, cinnamon sugar \$8 per person
Assorted Macarons \$54 per dozen



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 \$5.00 EACH
 - BOTTLED WATER & ENERGY DRINKS \$7.00 EACH
 - ASSORTED BEERS \$8.00 EACH
 - HOUSE WINES \$12.00-\$14.00 EACH
 - DELUXE BRAND COCKTAILS \$10.00 EACH
 - PREMIUM BRAND COCKTAILS \$12.00 EACH
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HOSTED BAR PACKAGES

SODAS & JUICES - \$6 PER PERSON; PER HOUR

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

- CLUB SERVICE PREMIUM SODAS AVAILABLE ON CONSUMPTION AT \$6 PER UNIT

BOTTLED WATER AND ENERGY DRINKS - \$7 PER BOTTLE

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

BEER AND WINE BAR - \$18 PER PERSON; PER HOUR

OUR SELECTION OF BOTTLED BEERS AND WINES BY THE GLASS.

DELUXE BRANDS - \$22 PER PERSON; PER HOUR

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 - \$27 PER PERSON; PER HOUR

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.