

PALOMAR
LOS ANGELES | WESTWOOD

Act Six

~ Plated Dinners ~

Beef

Boston Wedge Salad with Blue Cheese Dressing, Bacon Cherry Tomatoes and House Made Croutons
Slow Roasted Filet of All Natural Beef Tenderloin
Worcestershire Butter, Horseradish Cream
Potato Gratin and French Green Beans
Goopy Warm Chocolate Cake with Crème Anglaise Raspberries

74

Chicken

Mixed Organic Green Salad with Lemon Vinaigrette, Goat Cheese, Cranberries and Hazelnuts
Pan Roasted All Natural Herb Marinated Chicken Breast
Whole Grain Mustard Mashed Potatoes
Wild Mushroom Sauce
Vanilla Bean Crème Brulee with Shortbread Cookies

61

Salmon

Fennel and Arugula Salad with Red Peppers and Sherry Vinaigrette
Grilled Salmon
Olive Oil Whipped Potatoes
Garlic Broccolini
Red Wine Butter Sauce
Rum Caramel Flan

60

Sea Bass

Spinach Salad with Grapes, Pecans, Blue Cheese and Balsamic Vinaigrette
Pan Seared Sea Bass
White Bean, Roasted Garlic and Tomato Ragout
Orange Caramelized Shallots
Warm Seasonal Fruit Cobbler with Vanilla Ice Cream

65

Grilled Chicken

Classic Caesar Salad with Parmesan Cheese
Grilled Chicken Breast
Artichoke and Black Olive Pearl Cous Cous
Rosemary Jus
Vanilla Cheesecake with Fresh Berries

57

- Dinner Buffets -

All Dinners Buffets Include Warm Rolls, Creamy Butter & Freshly Brewed Iced Tea

Select Two Starters

Soups

Market Inspired Soup of the Day
Chicken and Corn Chowder
Potato Leek Vichyssoise with Smoked Trout
Creamy Celery Root and Ginger Soup
Creamy Tomato Bisque
Lobster Bisque

Salads

Mixed Green Salad with Raspberry Vinaigrette & Sunflower Seeds
Classic Caesar Salad with Parmesan Croutons
Bibb Wedge Salad with Blue Cheese Vinaigrette, Bacon, Cherry Tomatoes & Croutons
Bitter Green Salad with Citrus Vinaigrette and Goat Cheese

Entrees

Select Two:

Mustard Roasted Pork Loin
Slow Roasted all Natural Tenderloin Filet with Rosemary Beef Jus
Grilled Jidori Chicken Breast
Cheese Ravioli with Fresh Tomato Sauce
Seared Organic Salmon with Dilled Cucumbers
Eggplant Parmesan on Spaghetti with Marinara Sauce
Oven roasted Turkey Breast
Grilled Marinated Flank Steak with Béarnaise Sauce
Pan Seared Seasonal Fish Herbed Butter Sauce

Sides

Select Two:

French Green Beans, Glazed Baby Carrots, Grilled Asparagus, Seared Spinach,
Steamed Broccoli, Herbed Mashed Potatoes, Israeli Cous Cous with Braised Artichokes,
Rice Pilaf, Roasted Fingerling Potatoes

Desserts

Select Two:

Assorted Individual Pies and Tarts
Lemon Cheesecake
Fresh Fruit Cobblers with Brown Sugar Crumble
Gooey Warm Chocolate Cakes with Creame Anglaise
Vanilla Pana Cotta with Fresh Strawberries
Individual Crème Brulee with Short Bread Cookies

74 per person

Pricing for additional entrees selections available

Add Carving Station

Honey Baked Ham	15	Roasted Lag Of Lamb	20
Oven Roasted Turkey	16	Angus Beef Tenderloin	22
Roast Prime Rib	18		

Act Seven

~Dessert Stations ~

The Original

Cookies, Cupcakes, and Candy bars

14

Munchkin Land

Chef's Selection of Assorted Miniature Desserts

15

Risky Business Smores Station

The Classic Childhood Favorite, Make it How You Like it

15

Like Water for Chocolate

Chocolate Fountain with Arrangement of Items to Dip, Including Strawberries,
and Fresh Fruit

15

Root Beer Float Station

Endless Combination of Ice Cream Flavors and Jones Gourmet Sodas
with Fun Garnishes

16