Mondrian Los Angeles’ in-house restaurant, Ivory on Sunset, features an Italian-inspired cuisine by Chef Neil O’Connell. Guests may enjoy a brand new menu featuring local ingredients and delightful surprises you won’t find anywhere else on the Sunset Strip.
BREAKFAST & BRUNCH
BREAKFAST & BRUNCH BUFFETS

All breakfast options include juice, coffee, and tea
25% service charge & applicable taxes apply

CONTINENTAL BREAKFAST
$35/person
Fresh Sliced Fruit, Yogurt, and Honey
Housemade Granola
Assorted Pastries, Muffins, and Croissants
sweet butter, marmalade, and preserves

SUNRISE BLVD BREAKFAST
$40/person
Fresh Sliced Fruit and Berries
Assorted Pastries, Muffins, and Croissants
sweet butter, marmalade, and preserves
Scrambled Eggs
Homestyle Breakfast Potatoes
Choice of One:
Pork Sausage
Chicken-Apple Sausage
Applewood-Smoked Bacon

BEST FOREIGN FILM BREAKFAST
$45/person
Fresh Sliced Fruit, Yogurt, and Honey
Assorted Pastries. Muffins, and Croissants
sweet butter, marmalade, and preserves
Scottish Smoked Salmon & Cream Cheese with a Selection of Bagels
tomatoes, red onions and capers
$50 BRUNCH MENU

All courses served communally or buffet style and include juice, coffee, and tea
25% service charge & applicable taxes apply

BREAKFAST FAVORITES

(choice of one)

Assorted Breakfast Muffins and Croissants
*sweet butter, marmalade, and preserves*

Diced Seasonal Fruit

Homemade Granola Parfaits

SALADS

(choice of one)

(Add steak -8 / chicken -5 / shrimp -8 / or salmon -8)

House Chopped Salad *mixed greens, olives, gouda, prosciutto, cott, calabrese, tomato, hard boiled eggs, green onions, champagne vinaigrette*

Caesar Salad *anchovy dressing, parmesan, ciabatta croutons, soft boiled eggs*

Ancient Grains Salad *farro, quinoa, wheatberries, gardenere of vegetables, shaved snow peas, red cabbage, green goddess dressing*

ENTREES

(choice of two)

“The Benedicts” *toasted English muffins with spinach, choice of ham, crab cake, or roasted tomato and avocado*

Lobster Scramble *soft scrambled eggs, red onion, herb cream cheese*

Chilaquiles & Over Easy Eggs *housemade salsa roja, queso fresco, pico de gallo, avocado, Mexican crema*

Brioche French Toast, Pancakes or Waffles *seasonal berries, maple syrup*

SIDES

(choice of two)

Scrambled Eggs

Ivory breakfast potatoes

Fresh arugula salad

*Choice of One:*

Pork Sausage

Chicken-Apple Sausage

Applewood-Smoked Bacon
BREAKFAST/BRUNCH BUFFET ENHANCEMENTS

25% service charge & applicable taxes apply

CLASSIC FRITTATA / $8 per person
(choose one)
Ham & cheese
Sundried tomato & basil pesto

SLICED SMOKED SALMON, CREAM CHEESE,
SELECTION OF BAGELS, TOMATOES, RED ONIONS
AND CAPERS / $10 per person

IMPORTED AND DOMESTIC CHEESES, RUSTIC
BREADS AND ACCOMPANIMENTS / $10 per person

HOUSEMADE GRANOLA PARFAIT / $10 per person

ANTIPASTI / $15 per person
zucchini, eggplant, red bell peppers, yellow squash, red onion,
asparagus, cauliflower, broccolini

BREAKFAST WRAP / $10 per person
vine-ripened tomato, peppers, cheddar cheese, scrambled
egs, choice of pork/chicken apple sausage, ham or
Applewood-Smoked bacon

VEGETABLE BREAKFAST WRAP / $10 per person
scrambled egg whites, spinach vine-ripened tomato, cotija
cheese and spinach wrap

LITTLE WEST JUICES / 12oz $15 per person
The Clover kale, cucumber, celery, spinach, pear, cilantro,
mint, lime
Gingersnap fuji apple, green apple, ginger, lemon
Sunrise orange, carrot, coconut water, lemon, ginger, turmeric
Go Big beet, kale carrot, apple, wheatgrass, lemon, ginger
LUNCH
$45 DELI LUNCH

Served buffet style or communally at table
25% service charge & applicable taxes apply

STARTERS
(choice of two)

Pasta Salad
Potato Salad
Diced Seasonal Fruit Salad and Berries
Local Farmer’s Market Crudité chef’s selection
with ranch dressing, green goddess, champagne vinaigrette
Warm Olives citrus oil
Roasted Artichoke Dip pine nut, sun blushed tomatoes, mint, toasted ciabatta

DESSERTS
(choice of one full size included; alternatively, selection of 4 mini desserts for $10 additional)

Refer to dessert menu

SANDWICHES, WRAPS, AND SALADS

(select three)

SANDWICHES

Black Forest Ham cheddar cheese, arugula, red onion
Roast Beef horseradish mayo, tomato, mixed farmers market greens
Smoked Salmon red onion, capers, chive crème fraîche
Roast Turkey Club bacon, lettuce, tomato, aioli, avocado

WRAPS

Shredded Vegetable Wrap pickled beets, carrots, cucumber, avocado, alfalfa sprouts, baby kale, green goddess
Pulled Chicken Wrap arugula, Calabrian aioli
Nicoise Wrap seared tuna, capers, roasted tomatoes, arugula, olive tapenade

SALADS

House Chopped Salad mixed greens, olives, gouda, prosciutto, cotto, calabrese, tomato, hard boiled eggs, green onions, champagne vinaigrette
Caesar Salad anchovy dressing, parmesan, ciabatta croutons, soft boiled eggs
Ancient Grains Salad farro, quinoa, wheatberries, gardinière of vegetables, shaved snow peas, red cabbage, green goddess dressing
$50 HOT LUNCH

Served buffet style or communally at table
25% service charge & applicable taxes apply

ENTREES

(choice of two)
Grilled Flat Iron Steak herb and potato crema
Seared Salmon Filet haricot vert, wild ramp pesto tapenade, concentrated tomatoes
Organic Roasted Chicken Breast
Roasted Eggplant mediterranean vegetable sugo

Choice of Sauce: chimichurri, rosemary jus, lemon and herb

SIDES

(choice of two)
Fries
Brussels Sprouts crispy pancetta, honey mustard dressing
Sauteed Mushrooms
Grilled Asparagus
Charred Broccolini anchovy dressing
Wilted Spinach pepperoncino, garlic, toasted black pepper
Crispy Potatoes black garlic oil, chives, crème fraîche

DESSERTS

(choice of one full size included; alternatively, selection of 4 mini desserts for $10 additional)
Refer to dessert menu

FOR THE TABLE

(choice of two)
Diced seasonal fruit salad and berries
Local farmer’s market crudité chef’s selection with ranch dressing, green goddess, champagne vinaigrette
Caesar Salad anchovy dressing, parmesan, ciabatta croutons, soft boiled eggs
Ancient Grains Salad farro, quinoa, wheatberries, gardinière of vegetables, shaved snow peas, red cabbage, green goddess dressing
House Chopped Salad mixed greens, olives, gouda, prosciutto, cotto, calabrese, tomato, hard boiled eggs, green onions, champagne vinaigrette
Heirloom Tomatoes & Mozzarella Salad torn basil, evoo
HOT LUNCH ENHANCEMENTS

Served buffet style or communally at table
25% service charge & applicable taxes apply

FROM THE PASTA KITCHEN

ARTISAN HOUSEMADE PASTAS

- Spaghetti Cacio e Pepe / $10 per person
  Parmigiana and pecorino romano
- Linguine Vongole / $10 per person
  Clams, parsley, white wine, calabrian chili
- Pappardelle Bolognese / $12 per person
  Shredded pecorino and basil
- Ricotta Agnolotti / $12 per person
  Charred corn, preserved truffle

ARTISAN CHARCUTERIE / $15 per person
Housemade bread, gardinière of vegetables

ANTIPASTI / $10 per person
Zucchini, eggplant, red bell peppers, yellow squash, red onion, asparagus, cauliflower, broccolini

IMPORTED AND DOMESTIC CHEESES, RUSTIC BREADS AND ACCOMPANIMENTS / $10 per person
$40 COLD LUNCH PRIX FIXE

Served buffet style or communally at table
25% service charge & applicable taxes apply

FOR THE TABLE
(choice of two)

Pasta Salad
Potato Salad
Diced seasonal fruit salad and berries
Local farmer’s market crudité chef’s selection with ranch dressing, green goddess, champagne vinaigrette

Caesar Salad anchovy dressing, parmesan, ciabatta croutons, soft boiled eggs

Ancient Grains Salad farro, quinoa, wheatberries, gardinière of vegetables, shaved snow peas, red cabbage, green goddess dressing

House Chopped Salad mixed greens, gouda, prosciutto, cotto, calabrese, tomato, hard boiled eggs, green onions, champagne vinaigrette

Heirloom Tomatoes & Mozzarella Salad torn basil

ENTREES
(choice of two)

Nicoise Wrap seared tuna, capers, roasted tomatoes, arugula, olive tapenade

Roast Turkey Club bacon, lettuce, tomato, aioli, avocado

Shredded Vegetable Wrap pickled beets, carrots, cucumber, avocado, alfalfa sprouts, baby kale, green goddess

Pulled Chicken Wrap arugula, calabrian aioli

Roast Beef horseradish mayo, tomato, mixed farmers market greens

DESSERTS
(choice of one full size included; alternatively, selection of 4 mini desserts for $10 additional)

Refer to dessert menu
DESSERTS

25% service charge & applicable taxes apply

**MINIS**

$6 per piece

French Macarons
Chocolate Dipped Strawberries
Mini Tiramisu
*espresso, chocolate ganache*
Mini Panna Cotta
*strawberry salsa, ginger & turmeric bruttiboni*
Strawberry Shortcake Cups
Mini Cupcakes
*chocolate, vanilla, red velvet*
Brioche Donuts with Homemade Jam
Mini Cheesecake
*honey and walnut crust, whipped ricotta, caramelized apricots*
Sea Salt Caramel Twix Bites

**INDIVIDUAL DESSERTS**

$10 per piece

Warm Citrus Polenta Cake
*hibiscus puree, candied coconut, mint gelato*
Coconut Panna Cotta
*strawberry salsa, ginger & turmeric bruttiboni*
Lavender Biscotti Sundae
*strawberry buttermilk ice cream, white chocolate and blackberry sauce*
Meyer Lemon Cheesecake
*honey and walnut crust, whipped ricotta, caramelized apricots*
Tiramisu
*espresso, chocolate ganache*
Valrhona Chocolate Tart
*pistachio shortbread, macerated berries, zabaglione gelato*
Assorted Ice Cream & Sorbets
$65 DINNER

Served buffet style or communally at table
25% service charge & applicable taxes apply

BEGINNINGS

(choice of two)

Caesar Salad anchovy dressing, parmesan, ciabatta croutons, soft boiled eggs
Ancient Grains Salad farro, quinoa, wheatberries, gardinière of vegetables, shaved snow peas, red cabbage, green goddess dressing
House Chopped Salad mixed greens, olives, gouda, prosciutto, cotto, calabrese, tomato, hard boiled eggs, green onions, champagne vinaigrette
Heirloom Tomatoes & Mozzarella Salad torn basil
Eggplant Parmigiana fior di latte
Braised Veal & Pork Meatballs goats cheese and toasted ciabatta
Stracciatella Crostini creamy mozzarella, sun-dried tomatoes, basil
Warm Olives citrus oil
Creamy Polenta braised short ribs, gremolata

ENTREES

(choice of two)

Grilled Flat Iron Steak herb butter and potato crema
Seared Salmon Filet haricot vert, wild ramp pesto tapenade, concentrated tomatoes
Organic Roasted Chicken Breast
Vegetable Sugo with Eggplant
Spaghetti Cacio e Pepe parmigiana, pecorino romano
Linguine Vongole clams, parsley, white wine, calabrian chili
Pappardelle Bolognese shredded pecorino, basil
Ricotta Agnolotti charred corn, preserved truffle

SIDES

(choice of two)

Fries
Brussels Sprouts crispy pancetta, honey mustard dressing
Sauteed Mushrooms
Grilled Asparagus
Charred Broccolini anchovy dressing
Wilted Spinach pepperoncino, garlic, toasted black pepper
Crispy Potatoes black garlic oil, chives, crème fraîche

DESSERTS

(choice of one full size included; alternatively selection of 4 mini desserts for $10 additional)
Refer to dessert menu
$75 DINNER
Served buffet style or communally at table
25% service charge & applicable taxes apply

BEGINNINGS
(choice of three)

Caesar Salad anchovy dressing, parmesan, ciabatta croutons, soft boiled eggs
Ancient Grains Salad farro, quinoa, wheatberries, gardinière of vegetables, shaved snow peas, red cabbage, green goddess dressing
House Chopped Salad mixed greens, olives, gouda, prosciutto, cotto, calabrese, tomato, hard boiled eggs, green onions, champagne vinaigrette
Heirloom Tomatoes & Mozzarella Salad torn basil
Eggplant Parmigiana fior di latte
Braised Veal & Pork Meatballs goats cheese and toasted ciabatta
Stracciatella Crostini creamy mozzarella, sun-dried tomatoes, basil
Warm Olives citrus oil
Creamy Polenta braised short ribs, gremolata

ENTREES
(choice of three)

Grilled Flat Iron Steak herb butter and potato crema
Seared Salmon Filet haricot vert, wild ramp pesto tapenade, concentrated tomatoes
Organic Roasted Chicken Breast
Vegetable Sugo with Eggplant
Linguine Vongole clams, parsley, white wine, calabrian chili
Pappardelle Bolognese shredded pecorino, basil
Ricotta Agnolotti charred corn, preserved truffle
Spaghetti Cacio e Pepe parmigiana, pecorino romano

SIDES
(choice of two)

Fries
Brussels Sprouts crispy pancetta, honey mustard dressing
Sauteed Mushrooms
Grilled Asparagus
Charred Broccolini anchovy dressing
Wilted Spinach pepperoncino, garlic, toasted black pepper
Crispy Potatoes black garlic oil, chives, crème fraîche

DESSERTS
(choice of one full size included; alternatively selection of 4 mini desserts for $10 additional)
Refer to dessert menu
$95 DINNER
Served buffet style or communally at table
25% service charge & applicable taxes apply

BEGINNINGS
(choice of three)

Caesar Salad anchovy dressing, parmesan, ciabatta croutons, soft boiled eggs

Ancient Grains Salad farro, quinoa, wheatberries, gardinière of vegetables, shaved snow peas, red cabbage, green goddess dressing

House Chopped Salad mixed greens, gouda, prosciutto, cotto, calabrese, tomato, hard boiled eggs, green onions, champagne vinaigrette

Heirloom Tomatoes & Mozzarella Salad torn basil

Eggplant Parmigiana fior di latte

Braised Veal & Pork Meatballs goat cheese and toasted ciabatta

Stracciatella Crostini creamy mozzarella, sun-dried tomatoes, basil

Warm Olives citrus oil

Creamy Polenta braised short ribs, gremolata

ENTREES
(choice of three)

Bone-In New York or Filet Mignon herb-crushed marble potatoes, spinach

Seared Halibut haricot vert, wild ramp pesto tapenade, concentrated tomatoes

Roasted Organic Chicken Breast

Scallops patty pans, corn, guanciale, peas

Saffron Fusilli & Lobster blistered tomatoes, shaved fennel, pangrattato

Crab & Pea Risotto dungeness crab, charred pea tendrils

Pappardelle Bolognese shredded pecorino, basil

Linguine Vongole clams, white wine, calabrian chili, cherry tomatoes

Ricotta Agnolotti charred corn, preserved truffle

Spaghetti Cacio e Pepe parmigiana, pecorino romano

Vegetable Sugo with Eggplant
$95 DINNER
25% service charge & applicable taxes apply

SIDES
(choice of two)

Fries
Brussels Sprouts crispy pancetta, honey mustard dressing
Sauteed Mushrooms
Grilled Asparagus
Charred Broccolini anchovy dressing
Wilted Spinach pepperoncino, garlic, toasted black pepper
Crispy Potatoes black garlic oil, chives, crème fraîche

DESSERTS
(choice of one full size; selection of 4 mini desserts for $10 additional)
Refer to dessert menu

ENHANCEMENTS

ARTISAN CHARCUTERIE / $15 additional per person
housemade bread, gardinière of vegetables

ANTIPASTI / $10 additional per person
zucchini, eggplant, red bell peppers, yellow squash, red onion,
asparagus, cauliflower, broccolini

IMPORTED AND DOMESTIC CHEESES, RUSTIC BREADS AND
ACCOMPANIMENTS / $10 additional per person
DESSERTS

25% service charge & applicable taxes apply

MINIS
$6 per piece

French Macarons
Chocolate Dipped Strawberries
Mini Tiramisu
espresso, chocolate ganache
Mini Panna Cotta
strawberry salsa, ginger & turmeric brutiboni
Strawberry Shortcake Cups
Mini Cupcakes
chocolate, vanilla, red velvet
Brioche Donuts with Homemade Jam
Mini Cheesecake
honey and walnut crust, whipped ricotta, caramelized apricots
Sea Salt Caramel Twix Bites

INDIVIDUAL DESSERTS
$10 per piece

Warm Citrus Polenta Cake
hibiscus puree, candied coconut, mint gelato
Coconut Panna Cotta
strawberry salsa, ginger & turmeric brutiboni
Lavender Biscotti Sundae
strawberry buttermilk ice cream, white chocolate and blackberry sauce
Meyer Lemon Cheesecake
honey and walnut crust, whipped ricotta, caramelized apricots
Tiramisu
espresso, chocolate ganache
Valhrona Chocolate Tart
pistachio shortbread, macerated berries, zabaglione gelato
Assorted Ice Cream & Sorbets
RECEPTIONS AND BREAKS
BREAKS & REFRESHMENTS

25% service charge & applicable taxes apply

**AM BREAK**

Selection of Artisan Pastries......................... $63/dozen
*Assorted croissants and muffins*

Assorted Bagels with Cream Cheese................. $63/dozen
*Sesame, onion, mixed seed, jalapeno cheddar, plain*

Smoked Salmon Platter.............................. $21/person
*Served with assorted bagels, cream cheese, heirloom cherry tomatoes, red onions, capers*

Diced Seasonal Fruit Salad and Berries........... $17/person

Yogurt and Housemade Granola....................... $13/person

Whole Fresh Fruit.................................. $7/each

**PM BREAK**

Local Farmer’s Market Crudité....................... $17/person
*Chef’s selection with ranch dressing, green goddess, champagne vinaigrette*

Artisan Cheese Board.............................. $20/person
*Add charcuterie.................................. $13/person*

Salsa Bar............................................... $15/person
*Pico de gallo, guacamole, tomato salsa, tortilla chips, cotija cheese*

Antipasti............................................... $19/person
*Zucchini, eggplant, red bell peppers, yellow squash, red onion, asparagus, cauliflower, broccolini*

Crostini Bar........................................... $19/person
*choice of three: avocado, whipped goat’s cheese, prosciutto, smoked salmon, roasted artichoke, beef tartare*
BREAKS & REFRESHMENTS
25% service charge & applicable taxes apply

REFRESHMENTS
Freshly Brewed Blend Coffee, Decaffeinated Coffee, Selection of Teas....................... $65/gallon
(Approximately twenty cups/gallon)

Fresh Juices........................................................................................................... $65/gallon
*Choice of orange, grapefruit, tomato, apple, or cranberry*
(Approximately twenty cups/gallon)

Freshly Brewed Iced Tea....................................................................................... $65/gallon

Arnold Palmer...................................................................................................... $65/gallon

Fruit Infused Water Towers.................................................................................... $25/gallon
*Cucumber or citrus*

Selection of Milk................................................................................................. Half-Pint; $5/each
*Whole, 2%, skim, chocolate*

Bottled Waters.................................................................................................... Small $6/each; Large $10/each
*Badoit and Evian*

Soft Drinks.......................................................................................................... $6 each
*Pepsi, diet pepsi, sierra mist*

Energy Drinks...................................................................................................... $8/each

SWEETS
Straight Out of the Oven Cookies
*Chef's selection*
$50/dozen

Chocolate Truffles
$50/dozen

French Macarons
*Chef's selection*
$50/dozen

Mini Cupcakes
*Chocolate, vanilla, red velvet*
$50/dozen
# IVORY ON SUNSET BAR PACKAGES

25% service charge & applicable taxes apply  
Two hour minimum required

<table>
<thead>
<tr>
<th>Beer &amp; Wine Package</th>
<th>Call Brand Package</th>
<th>Premium Brand Package</th>
<th>Top Shelf Brand Package</th>
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<td>Super Premium Brand Liquors</td>
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<tr>
<td>House Red &amp; White Wines</td>
<td>Sobieski Vodka</td>
<td>Grey Goose</td>
<td>Belvedere</td>
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<td>Soda, Juice, Bottled Water</td>
<td>Plymouth Gin</td>
<td>Tanqueray</td>
<td>Bombay Sapphire</td>
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<td>Sauza Blue Tequila</td>
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<td>Bacardi Rum</td>
<td>Sailor Jerry</td>
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<td>Jim Beam Bourbon</td>
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<td>Jameson Whiskey</td>
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<td>Dewars Scotch</td>
<td>Hennesy VS Cognac</td>
<td>Selected Specialty Cocktails</td>
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<td>Hennesy VS Cognac</td>
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<td>Soda, Juice, Bottled Water</td>
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## TRAY-PASSED HORS D’OEUVRES

25% service charge & applicable taxes apply

### STANDARD SELECTIONS

$5 per piece

- Caprese Skewer *heirloom* cherry tomato with *cigliene* mozzarella, *balsamic* and *basil*
- Whipped Goats Cheese Crostini *roasted* tomato, *basil* and *evoo*
- Parmesan Arancini *truffle oil*
- Chicken Picatta *garlic* and *herb* marinated chicken *breast*
- Smoked Fish Croquette *mixed* fish and potato, *herb* *aioli*
- Prosciutto Wrapped Mozzarella Skewer *evoo*
- Tricolor Pee Wee Potatoes *black* garlic *aioli*, *chives*
- Red Endive Boat *blue* cheese, *pear*, *walnut*

### PREMIUM SELECTIONS

$6 per piece

- Pork, Veal and Beef Meatballs *pomodoro* sauce, *basil*
- Wild Mushroom Arancini *truffle oil*
- Artichoke Crostini *pine nuts*, *mint*
- Ricotta Agnolotti *charred corn*, *preserved truffle*
- Smoked Salmon Crostini *gribiche sauce*
- Grilled Chicken and Artichoke Skewer *roasted* tomato *pesto*
- Creamy Polenta *truffled wild mushroom* sugo
- Cheeseburger Sliders *ketchup*, *pickle chips*

### ELEVATED SELECTIONS

$7 per piece

- Shrimp Cocktail *cocktail sauce*
- Oyster on the Half Shell *seasonal choice with mignonette*
- Ahi Tuna Tartare *avocado*, *citrus puree*
- Filet Steak Tartare Crostini *cornishon*, *capers*, *preserved truffle*, *calabrian chili*
- Beet Ravioli *goat cheese*, *toasted hazelnuts*, *fresh horseradish*
- Truffled Gnocchi *parmesan*, *chives*
- Chicken Parmesan Sliders *Pomodoro*, *mozzarella*, *basil*
- Lamb Koftas *skewers with raita*
DISPLAY

25% service charge & applicable taxes apply

SEASONAL FRESH CUT FRUIT
$10 per person

IMPORTED & DOMESTIC CHEESES
$12.50 per person
Fig, preserves, nuts, dried fruits, crackers, and breads

ANTIPASTI
$10 per person
Zucchini, eggplant, red bell peppers, yellow squash, red onion, asparagus, cauliflower, broccolini

CHARCUTERIE
$12.50 per person
Selection of salumis including prosciutto, coppa, calabrese salami, bresaola with vegetables gardinière

CHILLED SEAFOOD DISPLAYS
Minimum 3 pieces per person recommended
Chilled Jumbo Shrimp on Ice........ $7 per piece cocktail sauce, lemon, and tabasco
Snow Crab Claws......................$10 per piece cocktail sauce, lemon
Pacific Oysters.........................$6 per piece mignonette, tabasco, horseradish
Maine Lobster.........................$11 per 2oz piece cocktail sauce, green goddess
Seafood Tower.........................$35 per person includes one of each of the above items

ATTENDED SAVORY STATIONS
Carving fee $250 per carver; 1 carver per 100 guests
Roasted Turkey Breast............$14 per person Cranberry, green beans
Garlic Rosemary Pork Loin...........$16 per person Whipped potatoes, apple cider jus
Prime Rib of Beef .....................$18 per person Roasted baby carrots, creamy horseradish
Half Roasted Salmon...............$15 per person Roasted fingerlings, sauce gribiche
Beef Tenderloin......................$20 per person Grilled asparagus, peppercorn demi
Whole Roasted New York..........$20 per person Creamed spinach, bordelaise
COMPLIMENTARY SERVICES PROVIDED BY MONDRIAN LOS ANGELES

Floor Length Linens…………………………………………………………………..White
Tables…………………………………………………………………Round or Rectangle
China………………………………………………….…..White Villeroy and Boch China
Votive Candles………………………………………………………………...(3) per table
Customized Menu Cards………………………………………………..White Cardstock
Chairs……………………………………………………..Contemporary Banquet Chairs
Wireless Internet…………………………………………………………………Available in All Private Rooms

MISCELLANEOUS

Valet Parking (before 6pm)………………………………………………$12 per vehicle
Valet Parking (after 6pm)………………………………………………$15 per vehicle
Coat Check Attendant………………………………………………………… $150 each
Bartender Fee………………………………………………………………….. $200 each
Restaurant Corkage Fee………………………………………………….. $45 per bottle
Cake Cutting Fee………………………………………………………………….. $7 per person
Chef Attendant………………………………………………………………… $250 each
Security……………………………………………………………….…… $300 per agent
Labor Fee (for fewer than 15 guests).............................................$125 per attendant
Audio Visual Equipment…………………………..…..Pricing Available Upon Request

GUEST ROOM AND RATES

We are delighted to offer special room accommodation rates for your guests. Please contact your catering manager to obtain pricing.
FOR MORE INFORMATION,
PLEASE CONTACT:

MONDRIAN LOS ANGELES EVENTS & CATERING OFFICE
(323) 848-6081

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