

The background image shows a modern outdoor courtyard at the Avalon Hotel in Beverly Hills. In the foreground, a curved swimming pool with clear blue water is visible. The pool's edge has depth markers that read "4.6 FT" and "8.6 FT". Behind the pool is a paved patio area with several wooden tables and light-colored chairs. The walls are decorated with large, colorful geometric panels in shades of teal, orange, and yellow. A small potted tree sits on the patio. A white text box is centered over the middle of the image.

avalon hotel

BEVERLY HILLS

BANQUET MENUS

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breakfast buffet

SERVED WITH COFFEE, TEAS & MARKET JUICES
8 GUEST MINIMUM

WELLNESS BREAKFAST

48 PER GUEST

- Assorted Wellness Shots
- Chef’s Selection Farmer’s Market Fruit
- Avocado Toast with Heirloom Tomato
- Egg White Frittata, Market Vegetables
- Choice of Smoked Salmon or Chicken Apple Sausage

THE BEVERLY HILLS BREAKFAST

55 PER GUEST

- Chef’s Selection Farmer’s Market Fruit
- Assorted Pastries, Preserves & Butter
- Yogurt & Granola Cups served with Honey & Berries, 8oz Cups
- Scrambled Eggs served with Chives & Cheddar Cheese
- Chicken-Apple Sausage
- Applewood Smoked Bacon
- Crispy Fingerling Potatoes

AVALON CONTINENTAL

35 PER GUEST

- Chef’s Selection Farmer’s Market Fruit
- Yogurt, Honey, Granola
- Assorted Pastries Croissants, Preserves & Butter

BREAKFAST ENHANCEMENTS

9 PER GUEST

- Avocado Toast
- Mini Breakfast Burrito
- Eggs in Basket
- Egg White Frittata
- French Toast
- Overnight Oats



breaks

2 hour service

COFFEE BREAK

20 PER GUEST

- **La Colombe Coffee** Regular & Decaf
- **Assorted Teas**
- **Bottled Water** Still & Sparkling
- **Assorted Soft Drinks**

ENERGY BREAK

29 PER GUEST

- **Wellness Shots**
- **Raw Almonds & Dried Fruit**
- **Whole Fruit** Seasonal
- **La Colombe Coffee** Regular & Decaf
- **Assorted Teas**
- **Bottled Water** Still & Sparkling
- **Assorted Soft Drinks**

FIESTA BREAK

22 PER GUEST

- **Tortilla Chips**
- **House Guacamole**
- **House Salsa**
- **Pico de Gallo**

BREAK ENHANCEMENTS

9 PER GUEST



snack packs

SERVED WITH HERBED POTATO CHIPS & ASSORTED TREATS
TBD

boxed lunch

SERVED WITH SEASONAL POTATO CHIPS OR FRUIT & A CHOCOLATE
CHIP COOKIE
40 PER GUEST

SANDWICHES

SELECT 3

- Turkey & Swiss
- Pesto Chicken Salad
- Fresh Veggie
- Kale Caesar Wrap
- Tuna Sandwich



lunch buffet

AVALON LUNCH BUFFET OR FAMILY STYLE
8 GUEST MINIMUM | 60 PER GUEST

STARTER

SELECT 2

- **Caesar Salad** Baby Gem, Herb Croutons, Parmesan
- **Market Salad** Fresh Greens, Arugula, Strawberries, Goat Cheese Almonds, House Vinaigrette
- **Greek Salad** Persian Cucumbers, Cherry Tomatoes, Feta, Oregano, Red Wine Vinaigrette
- **Heirloom Tomato & Creamy Burrata** Basil, Balsamic Glaze Micro Greens
- **Mezze Plate** House Roasted Garlic Hummus, Crudites, Feta, Marinated Olives, Pita Bread
- **Guacamole & Chips** House Roasted Salsa

SIDES

SELECT 1

- French Fries
- Sweet Potato Fries
- Truffle Parmesan Fries
- House Made Kettle Chips

MAIN

SELECT 2

- **Vivian Sliders** Lettuce, Tomato, Cheddar, Caramelized Onion Special Sauce, Pickle, Brioche Bun
- **Fish Tacos** Blackened Salmon, Roasted Corn Salsa, Cabbage Pepper Aioli, Roasted Salsa
- **Grilled Club Chicken Sandwich** Avocado, Bacon, Lettuce Tomato Mayo, Rustic Sourdough
- **Fresh Veggie Sandwich** Hummus, Sprouts, Cucumber, Pickled Onions, Red Peppers
- **Grain Bowl** Tofu, Red & White Quinoa, Brown Rice, Market Vegetables, Herb Salsa Verde

DESSERT

SELECT 1

- **Warm Chocolate Chip Cookies**
- **Truffle Brownie Bites**



dinner

SERVED FAMILY OR BUFFET STYLE
8 GUEST MINIMUM | 85 PER GUEST

STARTER

SELECT 2

- **Caesar Salad** Baby Gem, Herb Croutons, Parmesan
- **Market Salad** Fresh Greens, Arugula, Strawberries, Goat Cheese Almonds, House Vinaigrette
- **Watermelon & Feta Salad** Red Onion, Mint, Cucumber Balsamic Vinaigrette
- **Tuna Tartare** Avocado Mousse, Sesame Soy, Chives, Taro Root
- **Prawn Ceviche** Mango Salsa, Micro Cilantro, Crispy Taro Chips
- **Heirloom Tomato and Creamy Burrata** Basil, Balsamic Glaze Micro Greens

SIDES

SELECT 2

- **Creamy Polenta** with Parmesan
- **Sauteed Spinach** Garlic, Lemon Zest
- **Roasted Mushrooms** Potato Crackling, Lemon Herbs
- **Seasonal Roasted Vegetables**
- **Truffle Parmesan Garlic Fries** Chives, House Aioli
- **Glazed Sweet Potato Fries**

MAIN

SELECT 2

- **Vodka Rigatoni** Parmesan, Calabrian Chili
- **Seared Salmon** Shaved Fennel Salad, Lemon Vinaigrette
- **Roasted Chicken** Garlic Mashed Potato, Grilled Asparagus Chicken Jus
- **Grilled Steak Bavette** Fingerling Potato, Sautéed Spinach Red Wine Sauce
- **Grilled Seabass** Grilled Corn Polenta, Watercress, Roasted Vegetables, Caper Sauce
- **Pasta Primavera** Grilled Seasonal Vegetables, Garlic, Olive Oil

DESSERT

SELECT 1

- **Fresh Berries & Chantilly Cream**
- **Chocolate Layered Cake** with Raspberry Compote
- **Seasonal Cheesecake**
- **Churros** with Chocolate Ganache
- **Mini Churros**



reception

CANAPES SERVED PER DOZEN
2 DOZEN MINIMUM

CHILLED

- **Avocado Tartine** Cherry Tomato, Pickled Onion vg 42
- **Seasonal Vegetable Bruschetta** vg 38
- **Tiger Shrimp Cocktail** gf 52
- **Ahi Tuna Tartare** Avocado, Taro Chips gf 60
- **Mini Rice Cakes with Spicy Tuna** avocado Puree 62
- **Caprese Prosciutto Skewers** Mozzarella Balsamic gf 46
- **Watermelon & Feta**, Micro Basil vg, gf 36
- **Chilled Mango Gazpacho Shooters** Mint, Pickled Fresno, Crema

HOT

- **Maryland Crab Cakes** Remoulade gf 68
- **Coconut Shrimp** Lime Chili gf 48
- **Crispy Cauliflower** Tahini vg 42
- **Wild Mushroom Arancini** Marinara, Pecorino v 42
- **Veggie Spring Rolls** Thai Chili vg 38
- **Black Truffle Mac & Cheese** vg 48
- **Chicken Skewers** Tzatziki Sauce gf 56
- **Hanger Steak Skewers** Chimichurri 72
- **Truffle Parmesan Fries Cones** vg 48
- **Pigs in Blanket** puff pastry 42



displays

CHEESE & CHARCUTERIE

30 PER GUEST

- Chef's Selection of 3 Cheeses & 3 Cured Meats
- Mustard, Honey, Roasted Nuts, Olives, Baguette

MEDITERRANEAN

28 PER GUEST

- Roasted Garlic Hummus
- Market Vegetables
- Grilled Pita Bread
- Marinated Olives & Feta Cheese

FRY BAR

SERVED WITH KETCHUP & TRUFFLE AIOLI
16 PER GUEST | SELECT 2

- Truffle Fries
- Maple Sweet Potato Fries
- Papas Bravas
- Shoestring Fries

POKE BAR

39 PER GUEST | SELECT 2

- **Poached Shrimp** with Cocktail Sauce
- **Shrimp Ceviche** Creamy Leche de Tigre, Pickled Red Onion
- **Snapper/Barramundi** Ceviche, Green Papaya, Pico de Gallo
- **Hamachi Crudo** Canape Display
- **Tuna Tartare** Canape Display
- **Oysters on Half Shelf with Mignonette**



stations

SLIDER BAR

35 PER GUEST | SELECT 3

- **Beef** Aged Cheddar, Caramelized Onion, Special Sauce
- **Crispy “Chicken” Katsu** Cabbage Slaw, Dill Aioli
- **Portobello Mushroom** Swiss Cheese, Balsamic Shallots
- **Pork Belly** Chili Glaze, Pickled Carrot, Bao Bun
- **Chicken Parmesan** Marinara Sauce
- **House Fries** +6 Per Guest

PASTA BAR

35 PER GUEST | SELECT 3

- **Truffle Mac & Cheese**
- **Rigatoni Bolognese**
- **Rigatoni** Lemon Broccolini, Garlic Cream, Parmesan
- **Penne Pomodoro** Parmesan, Basil
- **Farfalle** Seasonal Vegetables, Herb Pesto
- **Wild Mushroom Risotto** Parmesan Brodo
- **Spicy Farfalle** Amatriciana, Basil, Black Tiger Shrimp (+5)
- **Lobster Penne** with Lemon Bisque (+7)

SOFT TACO BAR

38 PER GUEST | SELECT 3

- **Carnitas** Salsa Verde, Pickled Red Onion
- **Carne Asada** Onion, Cilantro, Lime
- **Braised Chipotle Chicken** Pico de Gallo
- **Grilled Chicken** Radish, Avocado Salsa
- **Roasted Sweet Potato** Black Beans, Avocado
- **Shrimp** Scallion, Jalapeno, Relish, Cabbage
- **Spanish Rice & Black Bean Side**

WING BAR

36 PER GUEST | SELECT 3

- **Thai Chili**
- **BBQ Glaze**
- **House Buffalo**
- **Garlic Parmesan**
- **Buffalo Cauliflower**



stations

DESSERT BAR

20 PER GUEST | SELECT 2

- **Cookie Jar**
- **Churro Station**
- **Exotic Fruit Station**
- **Chef's Assorted Sweets**

MIMOSA BAR

38 BOTTOMLESS PER GUEST | 62 CONSUMPTION

- **Sparkling Wine**
- **Assorted Fresh Juice**
- **Fresh Berries**



beverages

BARTENDER FEE 125 | 1 BARTENDER FOR EVERY
50 GUESTS | MINIMUM 8 GUESTS

BEER & WINE OPEN BAR

2 HOURS | 45 PER PERSON
3 HOURS | 55 PER PERSON

- House Red, White, Rose, Sparkling
- Assorted Domestic Beers
- Assorted Soft Drinks

AVALON OPEN BAR

2 HOURS | 55 PER PERSON
3 HOURS | 65 PER PERSON

- Titos Vodka
- House Blanco Tequila
- Domingo Mezcal
- Suntory Toki Whiskey
- Jack Daniels
- Brokers Dry Gin
- House Tequila Reposado
- Old Overholt Rye
- Chivas Regal 12 Blended Scotch Whiskey
- Banks 5 Rum
- Wine House Red, White, Rose, Sparkling
- Beer Domestic & Imported
- Viviane Signature Cocktails 3

BEVERLY HILLS OPEN BAR

2 HOURS | 65 PER PERSON
3 HOURS | 75 PER PERSON

- Grey Goose Vodka
- Casamigos Blanco
- Casamigos Anejo
- Basil Havden Bourbon
- High West American Praire
- Diplomatico Rum
- Hendrick's Gin
- Casamigos Reposdo
- Madre Mezcal
- Michters Rye
- Johnnie Walker Black Label
- Wine House Red, White, Rose, Sparkling
- Beer Domestic & Imported
- Viviane Signature Cocktails 3

