

Holiday

Menu 2024.

OMNI

LOS ANGELES

Holiday Buffet Luncheon.

SALADS

Brown Butter Apple Salad

goat cheese, mizuna, creamy yuzu vinaigrette, pistachio

Spicy Kale Caesar

crouton, shaved parmesan

Olive Garden Salad

tomato, olive, crouton, shaved red onion, parmesan, banana pepper, house Italian vinaigrette

SIDES

Crispy Brussel Sprouts

preserved lemon, sage, parmesan

Wild Mushroom Fricassee

herbs de provence, shallot, lemon zest

Crispy Fingerling Potato

garlic confit, rosemary, sea salt

ENTRÉES

Roasted Salmon

wild rice, kuri squash, pearl onion, sorrel cream, pomegranate

Prime Rib

horse radish crème, roasted au jus, chimichurri

Cheese Ravioli

herb brown butter, sun dried tomato, ricotta salata

DESSERTS

Assorted Holiday Cookies & Brownies

Apple Berry Crisp Cake

amaretto caramel

\$88 PER PERSON

plus 15.5% service charge and 9.5% sales tax

Holiday Plated Lunch Menu.

FIRST COURSE OPTIONS select one

Seafood Bisque

crème fraiche, snipped chives
Butternut squash bisque
caramelized ham, pickled mushroom,
cranberry

Spicy Kale Caesar

crouton, shaved parmesan

Olive Garden Salad

tomato, olive, crouton, shaved red onion,
parmesan, banana pepper, house Italian
vinaigrette

Brown Butter Apple Salad

goat cheese, mizuna,
creamy yuzu vinaigrette, pistachio

DESSERT OPTIONS select one

New York Cheesecake

grand merrier macerated berries

Chocolate Outrage Cake

blackberry reduction, whipped cream

Red Velvet Cake

cream cheese frosting

ENTRÉE OPTIONS select two

*Final entrée count selections are due to the hotel
at least 72 hours prior to the event*

Roasted Turkey Breast

herb pan gravy, orange cranberry compote

Prime Rib

horse radish crème, roasted au jus,
chimichurri

Asian Brined Pork Tenderloin

pineapple salsa, salsa verde

Herb Roasted Leg of Lamb

pinot reduction, mustard jus

Roasted salmon

wild rice, kuri squash, pearl onion, sorrel
cream, pomegranate

Herb Crusted Mahi

peruvian vegetable stew

Orecchiette

spicy sausage, broccoli, sage, lemon crème

Apple Berry Crisp Cake

amaretto caramel

Coconut Custard Pie

mexican chocolate sauce

Assorted Holiday Cookies & Brownies

Mini Artisan Desserts

\$82 PER PERSON

plus 15.5% service charge and 9.5% sales tax

Holiday Buffet Dinner.

SALADS

Brown Butter Apple Salad

goat cheese, mizuna, creamy yuzu vinaigrette, pistachio

Spicy Kale Caesar

crouton, shaved parmesan

Olive Garden Salad

tomato, olive, crouton, shaved red onion, parmesan, banana pepper, house Italian vinaigrette

SIDES

Grilled Asparagus

lemon zest, EVOO, cracked black pepper

Ratatouille

Local squash, eggplant, bell pepper, red onion

Four cheese Mac and Cheese

nutmeg, picked thyme

ENTRÉES

Black Sea Bass

Moroccan forbidden rice salad, lemon pea emulsion

Beef Strip Loin

potato gratin, braised brocolini, pinot jus, crispy shallots

Rice Noodles

soy ginger, bok choy, carrot, peanut, mixed mushroom

DESSERTS

Chocolate Outrage Cake Blackberry

reduction, whipped cream

Apple Tart

apple cider angles, vanilla gelato

New York Cheesecake

grand merrier macerated berries

\$110 PER PERSON

plus 15.5% service charge and 9.5% sales tax

Holiday Plated Dinner Menu.

FIRST COURSE OPTIONS select one

Seafood Bisque

crème fraiche, snipped chives

Butternut Squash Bisque

caramelized ham, pickled mushroom, cranberry

White Bean Stew

smoked turkey, baby kale, fried

Spicy Kale Caesar

crouton, shaved parmesan

Olive Garden Salad

tomato, olive, crouton, shaved red onion, parmesan, banana pepper, house Italian vinaigrette

Brown Butter Apple Salad

goat cheese, mizuna, creamy yuzu vinaigrette, pistachio

Roasted Pork Belly

pear scallion salad, asian vinaigrette

DESSERT OPTIONS select one

New York Cheesecake

grand merrier macerated berries

Chocolate Outrage Cake

blackberry reduction, whipped cream

Red Velvet Cake

cream cheese frosting

ENTRÉE OPTIONS select two

Final entrée count selections are due to the hotel at least 72 hours prior to the event

Black Sea Bass

Moroccan forbidden rice salad, lemon pea emulsion

Beef Strip Loin

potato gratin, braised brocolini, pinot jus, crispy shallots

Roasted salmon

beet and sweet potato hash, roasted garlic aioli, mizuna

Beer Can Half Chicken

truffle fried rice, salsa verde, mayonesa amarilla

Braised Short Rib

carrot butterscotch, blackberry and walnut salad

Herb Roasted Leg of Lamb

pinot reduction, mustard jus

Rice Noodles

soy ginger, bok choy, carrot, peanut, mixed mushroom

Apple Berry Crisp Cake

amaretto caramel

Coconut Custard Pie

mexican chocolate sauce

Assorted Holiday Cookies & Brownies

Mini Artisan Desserts

\$98 PER PERSON

plus 15.5% service charge and 9.5% sales tax

Passed Hors D'oeuvres.

HOT SELECTIONS

Tempura Mushroom Cap with Soy Caramel
(vegetarian)

Mini Grilled Cheese & Tomato Bisque Shooter
(vegetarian)

Bacon wrapped Date with Chimichuri
(gluten free)

Roasted Beet, Goat Cheese Foam, Fennel
Pollen
(vegetarian, gluten free)

Crispy Artichode with Lemon Thyme Aioli
(vegetarian, gluten free)

Vegetable Spring Rolls
(vegetarian)

Kobe Meat Balls, Manchego Cheese, Micro
Basil
(gluten free)

Pork Belly Seasonal Chutney
(gluten free)

Crispy Citrus Prawns

Mini Beef Wellington

Mini Crab Cake, Romesco Sauce

Nios Sliders

Black Crusted Beef Tenderloin

Blue Cheese Cream

New Zealand Lamb Lollichop
(gluten free)

COLD SELECTIONS

Bocconcini, Prear Tomato, and Basil Skewer
(vegetarian, gluten free)

Tomato Bruschetta with Balsamic Syrup
(vegetarian)

Smoked Salmon on Crostini with Dill Crème
Fraiche

Tuna Tartar Wasabi Cream and Crispy
Wonton

Mini Lobster Roll

Blini with Caviar and Crème Fraiche

Shrimp Cocktail
(gluten free)

Shrimp Ceviche with Plaintain Chip
(gluten free)

Melon Basil Mozzarella Skewer

Red and White Gaspacho Shooters

Carmelized Onion and Pancetta

Deviled Eggs

CHOOSE THREE ITEMS = \$24 PER PERSON

CHOOSE FOUR ITEMS = \$30 PER PERSON

CHOOSE FIVE ITEMS = \$36 PER PERSON

plus 15.5% service charge and 9.5% sales tax

Stations & Displays.

FAJITA STATION choose 1 protein

Carne Asada

Pollo Asada

Citrus Marinated Mahi

frijoles negro, cilantro rice, roasted corn salsa, picco de gallo, sour cream, shredded cheddar, corn and flour tortillas

Chef Attendant Fee @ \$200 per Chef

\$36 PER PERSON

plus 15.5% service charge and 9.5% sales tax

FLAT BREAD STATION

Margherita

Prosciutto and Fig

Fennel and Sausage

\$30 PER PERSON

plus 15.5% service charge and 9.5% sales tax

CHEESE STATION

Artisan Cheese served with accompaniments

\$30 PER PERSON

plus 15.5% service charge and 9.5% sales tax

SEASONAL PIE STATION

3 Seasonal Pies

garnished with mini tarts

\$28 PER PERSON

plus 15.5% service charge and 9.5% sales tax

CHARCUTERIE TABLE

A selection of cured meats served with accompaniments

\$40 PER PERSON

plus 15.5% service charge and 9.5% sales tax

ANTIPASTI TABLE

Marinated artichokes, peppers, olives, marinated mozzarella, a selection of cured meats served with accompaniments

\$38 PER PERSON

plus 15.5% service charge and 9.5% sales tax

DESSERT STATION

Mini pastries, Cupcakes, Holiday Cookies, Hot Coco

\$30 PER PERSON

plus 15.5% service charge and 9.5% sales tax

A dimly lit restaurant table with wine glasses, silverware, and a lit candle. The scene is set for a dinner, with a dark wooden table, silverware, and a lit candle in a textured glass holder. The background is softly blurred, showing more of the table and warm, bokeh light effects from the candle and other lights in the room. The overall mood is intimate and elegant.

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