

# black and white

\$110 per person + tax and gratuity

sofitel LA

## hors d 'oeuvres

- » black olive tapenade toast
- » goat cheese with poppy seed
- » baked fingerling potato, caviar and crème fraiche
- » quail egg and black truffle
- » roasted black fig and mozzarella cheese

## salad

- » white asparagus (seasonal) salad with black truffle vinaigrette

## appetizer

- » scallops, white leeks melt, cauliflower sauce and caviar

## entree

- » poached halibut (winter) or seabass (summer), forbidden black rice and black ink sauce

## dessert

- » buttermilk vanilla panacotta and blackberry compote



# simon brunch

\$42 per person + tax and gratuity

sofitel LA

## display

- » oyster rockefeller

## specialty entrée

- » breakfast pizza
- » frisee, white asparagus salad and poached eggs
- » breakfast egg sandwich
- » pancake stack

## sides

- » blonde risotto and crispy prosciutto

## beverage

- » mimosa
- » cocktail shrimp with bloody mary

## dessert

- » assorted petit fours
- » red velvet cupcakes and chocolate cupcakes



# winter

\$110 per person + tax and gratuity

sofitel LA

## hors d 'oeuvres

- » cream of potato shooters
- » smoked salmon roulade on pretzel crisps
- » foie gras canapés
- » oyster and light bacardi shooters

## appetizer

- » seared scallops, celery puree, brussel sprouts, chestnuts, pancetta flavor and crisp

## salad

- » endive and organic watercress salad, walnut and fuji apples, point Reyes blue cheese

## entree

- » beef tenderloin, brussel sprouts and fondant potatoes with black truffle sauce

## dessert

- » chestnut cream napoleon with candied chestnuts



## afternoon tea

\$22 per person + tax and gratuity

sofitel LA

- » mini savory sandwiches
- » smoked salmon
- » vegetarian egg salad and tomato cheddar
- » scones with devonshire cream
- » lemon curd and fruit preserves
- » harney & sons teas



# so simple meeting package

\$85 per person + tax and gratuity

sofitel LA



## simon continental

- » fresh squeezed orange and cranberry juice
- » fresh seasonal fruits and berries
- » flaky croissants, sticky buns, assorted muffins and pains au chocolat
- » french breads, butter, imported orange marmalades and fruit preserves
- » freshly brewed coffee, decaffeinated coffee and harney & sons teas

## lunch

### salads

- » caesar salad with reggiano parmesan and foccacia croutons
- » mixed greens with mango and caramelized pecans, aged balsamic dressing

### sandwiches (choice of 3)

- » kerry's meatloaf sandwich
- » roast beef foccacia sandwich, arugula and horseradish
- » fresh fish sandwich, tangy tartar sauce on toasted brioche
- » vegetarian panini, grilled vegetables and fontina cheese
- » smoked ham and aged cheddar on pretzel bread, mustard butter
- » turkey club, avocado and applewood smoked bacon

### dessert

- » rice krispie treats (chocolate and vanilla)
- » miniature chocolate cupcakes
- » assorted pastries

## breaks

### morning

- » seasonal fruits and berries
- » granola bars
- » scones with devonshire cream
- » lemon curd and fruit preserves
- » voss still and sparkling water
- » lavazza regular and decaffeinated coffee
- » harney & sons teas

### afternoon

- » selection of flavored popcorns
- » dried fruits and mixed nuts
- » mini chocolate bars and M&M's
- » voss still and sparkling water
- » selection of iced teas and hot teas
- » soft drinks and lemonade
- » lavazza regular and decaffeinated coffee
- » harney & sons teas