

THE PLAZA BAR

TRAY PASSED APPETIZERS

Prices are per dozen and do not include tax (7.95%) & taxable service charge (24%)

VEGETARIAN

Vegetarian Spring Roll *Carrot Plum Sauce*

\$72/dozen

Sun-Dried Tomato and Olive Bruschetta

\$72/dozen

Baked Mini Potato *Chive Aioli*

\$72/dozen

Vegetable Empanada

\$72/dozen

SEA

Tuna Tataki *Wakame & Cucumber Salad*

\$96/dozen

Shrimp Shu Mai *Ponzu Dipping Sauce*

\$84/dozen

Salmon Sashimi *American Caviar*

\$96/dozen

Dungeness Crab Cake *Lemon & Chive Aioli*

\$84/dozen

Jumbo Shrimp *Basil and Citrus Marinade*

\$96/dozen

LAND

Kalbi Glazed Pork Belly Skewers

\$96/dozen

Thai-Style Chicken Satay *Spicy Peanut Sauce*

\$84/dozen

Braised Short Rib *Mandarin Orange Aioli*

\$96/dozen

Seared Beef Tenderloin Crostini *Gorgonzola*

\$96/dozen

Buffalo-style Chicken Bite *Creamy Blue Cheese*

\$96/dozen

Baby Lambchop Lollipop *Rosemary, Lemon, EVOO*

\$96/dozen

THE PLAZA BAR

PLAZA BAR "CLASSIC" MENU SELECTIONS

Served as platters or on stations

Prices do not include tax (7.95%) & taxable service charge (24%)

Poached Tiger Prawn Cocktail *Freshly-Grated Horseradish Cocktail Sauce, Lemon*
\$25 per order (includes 6 pieces)

Buffalo – Style Chicken Wing Lollipops *Buffalo Sauce, Blue Cheese, Ranch, Carrots & Celery*
\$20 per order (includes 12 pieces)

American Kobe Burgers *Kobe Beef Sliders, Butter Lettuce, Tomato, Pickles, Aged White Cheddar, Caramelized Onions, Special Sauce*
\$7 per piece

Spicy Ahi Tuna *Crispy Rice, Spicy Ahi Tuna, Fresh Jalapeño, Wasabi Aioli and Sweet Soy Glaze*
\$7 per piece

Yellowtail Sashimi *Thinly-Sliced Yellowtail Tuna, Cilantro, Daikon & Carrot Threads, Ponzu Dipping sauce*
\$7 per piece

THIN CRUST PIZZAS

Made with Imported Italian Pizza Dough, Tomato Sauce and Mozzarella, Provolone and Parmigiano-Reggiano Cheeses, 6 Slices per Pie

Meat Lovers *Pepperoni, Italian Sausage and Salami*
\$18 per pizza

Margarita *Fresh Tomatoes, Basil, Buffalo Mozzarella*
\$17 per pizza

Forest Mushroom *Crimini, Portobello, Shiitake Mushrooms, Caramelized Shallots, Chopped Fines Herbs*
\$17 per pizza

THE PLAZA BAR

PLAZA BAR "OCCASION" MENU SELECTIONS

Prices do not include tax (7.95%) & taxable service charge (24%)

CHILLED PLATTERS

Each platter serves up to 5

Charcuterie Selection

Cured Salami, Mortadella, Sopressata, Capicola, Prosciutto, Cured and Brined Olives, Peppers, Fig Jam, English Crackers and Crusty Bread Selection
\$20 per person

Mezze Offerings

Traditional Hummus, Tzatziki, Baba Ghanoush, Taramosalata
Brined Olives, Crisp Romaine and Endive Spears, Toasted Pita Chips
\$18 per person

Domestic Cheese Selections

Monterey Jack, Wisconsin Cheddar, Roaring 40's Blue, Cowgirl Creamery Fromage Blanc, Cypress Grove Goat Cheese with Dried Fruits, Grapes, Freshly-Baked Artisan Breads & Crackers
\$21 per person

International Cheese Selections

Parmigiano-Reggiano, Morbier Windsor Red, Roquefort, Manchego, Brie, Salted & Candied Nuts, Dried Fruits, Freshly-Baked Artisan Breads, Lavosh, Grissini
\$25 per person

Market Fresh Vegetable Crudités

Assorted Baby Vegetables served with Chunky Blue Cheese, Peppered Ranch and Guacamole Dipping Sauces
\$15 per person

"BEVERLY HILLS" CAVIAR BAR

Served with Chopped Egg, Crème Fraiche, Minced Onion, Chives, Citrus, Melba Toast, Blinis

Malossol American Osetra Caviar \$120 per ounce

Imperial Sevruga Caviar \$220 per ounce

American Sturgeon Black Caviar \$100 per ounce

Golden White Fish \$50 per ounce

Salmon Roe \$30 per ounce

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PLAZA BAR "OCCASION" MENU SELECTIONS - CONTINUED

Prices do not include tax (7.95%) & taxable service charge (24%)

CHEF'S ACTION STATIONS

Chef Attendant Cost: \$150 (1 Attendant per 100 or Less Guests)

Action Stations Require a 20 Person Minimum

Sushi Bar*

Maki Sushi – An Assortment of Sushi Rolls

Nigiri Sushi – Featuring Ocean Fresh Hawaiian, Pacific or Farm-Raised Wild Varietal Fish

Sashimi – Hamachi, Salmon and Tuna

Served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks

\$40 Per Person (5 pieces Per Person) \$6 Per Piece Additional

**A Sushi Chef is Available upon Request \$150 (One Chef per 100 or less guests)*

Fresh Coastal Seafood on Ice (minimum 3 pieces per person)

Served with Creamy Horseradish, Cocktail Sauce, Mignonette, Tabasco, Lemon Wedges

Choose any 3 items for \$28 per person

Poached Colossal Shrimp Cocktail \$6 each

East and West Coast Oysters \$6 each

Jumbo Lump Crab Louie Martini \$15 each

Alaskan King Crab Legs \$10 each

Little Neck Clams \$7 each

Maine Lobster Medallions \$11 each

Florida Stone Crab Claws \$11 each **Season is October through May*

Mac and Cheese Bar

Chef Attendant Required

Pastas Elbow Macaroni - Small Shells – Orecchiette

Cheeses Sharp Cheddar – Truffle Gruyere - Fontina

Toppings and Fillings Apple Wood Bacon - Italian Sausage - Country Ham – Prosciutto - Caramelized Onions - Roasted Peppers - Wild Mushrooms - Sundried Tomatoes - Baby Spinach

\$20 per person

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PLAZA BAR MINI DESSERTS

Prices do not include tax (7.95%) & taxable service charge (24%)

French Pastries

\$64 per dozen

Assorted Mini Cakes

\$72 per dozen

Assorted Dessert Shot Glasses

\$68 per dozen

Assorted Seasonal Fruit Tarts

\$62 per dozen

Chocolate-Covered Strawberries

\$48 per dozen

Assorted Seasonal Chocolate Bonbons

\$56 per dozen

House Made Hostess inspired Novelties

\$62 per dozen

Ice Cream Sundae Bar

\$24 per person