



Sheraton

sweet

OR

savory

Sheraton Gateway Los Angeles

Wedding Menu

The cocktail reception includes tray passed selection of three cold canapés and three hot hors d'oeuvres

Cold Canapés

SCOTTISH SALMON WRAPPED ASPARAGUS
WALNUT-BRIE CHEESE MOUSSE AND LIGONBERRY TART
SESAME SEEDS CRUSTED AHI TUNA WITH WASABI CAVIAR
MOZZARELLA AND TOMATO "CAPRESE" CROSTINO
BLACKENED WILD SHRIMP, GARLIC-CHEESE MOUSSE ON
ASIAGO TOAST
SOUTHWESTERN TURKEY TORTILLA WRAP
PROSCIUTTO WRAPPED MELON
SMOKED DUCK AND CRANBERRY MOUSSE WITH MANDARIN
ON MINI BAGUETTE
CHICKEN CURRY WITH PIMIENTO IN SPINACH TARTLET

Hot Hors D'Oeuvres

PEAR AND BRIE CHEESE IN PHYLLO POUCH
MINIATURE BEEF WELLINGTON
WILD MUSHROOM TURNOVER
COCONUT WILD CAUGHT SHRIMP
SESAME CHICKEN BROCHETTE
VEGETABLE SPRING ROLLS
PETITE DUNGENESS CRAB CAKES
THAI MARINATED BEEF STRIP LOIN SATE
BLEU CHEESE, APPLES AND WALNUTS IN PUFF PASTRY

Your Entrée selections will be complimented by your choice of the following course selections

Soups

SHERRY LOBSTER BISQUE WITH BRIOCHE CROUTONS AND
TARRAGON CRÈME FRAICHE
FOREST MUSHROOM WITH MADEIRA CREAM AND CHIVES
ROASTED TOMATO AND FENNEL WITH TOASTED PINE NUTS

Salads

CLASSIC CAESAR SALAD WITH HEARTS OF ROMAINE LETTUCE,
FOCACCIA CROSTINI, SHAVED PARMESAN
ORGANIC MIXED GREEN SALAD WITH SLICED RED PEARS,
CARAMELIZED WALNUTS, CRUMBLED STILTON BLEU CHEESE
AND CHAMPAGNE-PEAR VINAIGRETTE
BOSTON BIBB SALAD, RADICCHIO, FRISEE ENDIVE, PORT SOAKED
CHERRIES, SHAVED ASIAGO CHEESE, HERB VINAIGRETTE

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6101 West Century Boulevard · Los Angeles, CA 90045



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The Chef will offer, exclusively for you, one of the following
Sorbets Intermezzo

BLOOD ORANGE
PASSION FRUIT
RASPBERRY
TEQUILA LIME
MANGO

Entrée Selections

Poultry

CHICKEN BREAST ROULADE STUFFED WITH BOURSIN CHEESE
AND ORGANIC SPINACH, CHAMPAGNE BEURRE BLANC
PORCINI CRUSTED AIRLINE BREAST OF CHICKEN IN A
MADEIRA WINE CREAM SAUCE

* POULTRY ENTREES ARE ACCOMPANIED BY WILD MUSHROOM
AND ASPARAGUS RISOTTO AND SEASONAL VEGETABLES

Beef

ORGANIC PRIME RIB EYE STEAK, BAROLO WINE REDUCTION
PAN SEARED FILET MIGNON, ROASTED SHALLOTS PORT WINE
REDUCTION

*BEEF ENTREES ARE ACCOMPANIED BY SOFT POLENTA AND
SEASONAL VEGETABLES

Vegetarian

PEAR AND GORGONZOLA CHEESE STUFFED RAVIOLI ,BROWN
BUTTER & SAGE, ORGANIC SHREDDED CHICKEN AND
CITRUS ALFREDO, PINK PEPPERCORN
VEGETARIAN WELLINGTON, SEASONAL VEGETABLES AND
BOURSIN CHEESE IN PUFF PASTRY, YELLOW PEPPER COULIS

Choice of one entrée for entire party

POULTRY ENTRÉE \$ 55, ADD \$ 5 WITH A SOUP AND SALAD FOUR
COURSE MEAL
FISH ENTRÉE \$ 60, ADD \$ 5 WITH A SOUP AND SALAD FOUR
COURSE MEAL
BEEF ENTRÉE \$ 70, ADD \$ 5 WITH A SOUP AND SALAD FOUR
COURSE MEAL
VEGETARIAN ENTRÉE \$ 50

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