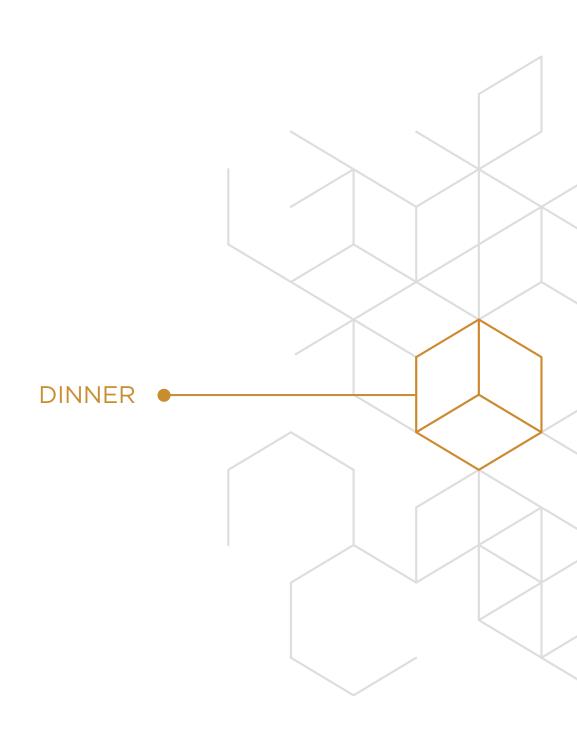


# AUTOGRAPH COLLECTION® HOTELS



# **DINNER BUFFET**

All entrees served with seasonal vegetables

## The Leo \$50 per person

#### Soup

Seasonal Selection

## Entrée

(Choice of 2)

Hanger Steak, Cod Rigatoni, Roasted Chicken

#### Dessert

(Choice of 2)

Pistachio Choux, Double Chocolate Chip with Maldon, Oatmeal- Golden Raisin, Citrus Meringue Tartlets, Fudge Brownies

Vegan dishes available upon request

# The da Vinci \$70 per person

#### Soup

Seasonal Selection

# Entrée

(Choice of 2)

NY Strip Steak, Garganelli, Seabass, Roasted Chicken

## Dessert

(Choice of 2)

Pistachio Choux, Madelines, Brown Butter Financiers, Double Chocolate Chip with Maldon, Oatmeal-Golden Raisin, Chewy Speculoos Cookie, Citrus Meringue Tartlets, Coconut Macaroons, Fudge Brownies

Vegan dishes available upon request

# the Albert \$90 per person

#### Soup

Seasonal Selection

#### **Charcuterie Display**

Marinated Olives, Spiced Nuts, Cheese, Charcuterie

#### Entrée

(Choice of 2)

Beef Tenderloin, King Salmon, Fine Herb Spaetzle, Roasted Chicken

#### Dessert

(Choice of 3)

Pistachio Choux, Madelines, Brown Butter Financiers, Double Chocolate Chip with Maldon, Oatmeal-Golden Raisin, Chewy Speculoos Cookie, Citrus Meringue Tartlets, Coconut Macaroons, Fudge Brownies

Vegan dishes available upon request

# The Einstein \$110 per person

## Soup

Two Seasonal Selections

#### Crudités, Seafood and Charcuterie Displays

Crudités, Chilled Shellfish Salad, Marinated Olives, Spiced Nuts, Cheese, Charcuterie

# Entrée

(Choice of 2)

Beef Ribeye, Roasted Chicken, Parisian Gnocchi, King Salmon

#### Dessert

(Choice of 3)

Pistachio Choux, Madelines, Brown Butter Financiers, Double Chocolate Chip with Maldon, Oatmeal-Golden Raisin, Chewy Speculoos Cookie, Citrus Meringue Tartlets, Coconut Macaroons, Fudge Brownies

Vegan dishes available upon request

# **DINNER FAMILY STYLE**

All entrees served with seasonal vegetables

#### Soup or Salad

(Choice of 1) Seasonal Soup or Watercress Salad

#### Entrée

Beef Ribeye \$110
Beef Tenderloin \$95
Lamb Rack \$100
Roast Chicken \$78
King Salmon \$88
Seasonal Seafood \$100
the Albert Pasta \$70

#### Dessert

(Choice of 2)
Dark Chocolate Fourless Cake with Vanilla & Almonds
Coconut Flan with Pineapple and Mango
Coconut Macaroons
Citrus Meringue Tartlets
Brown Butter Financiers
Madeleines

# **ENHANCEMENTS**

Brandade \$18 per person

Spanish Octopus \$18 per person

Duck Confit \$18 per person

Oysters with Mignonette \$18 per person

Poached Prawn Cocktail \$18 per person

Crab Salad \$18 per person

Shaved Root Vegetable Salad \$7 per person

Quinoa Salad \$7 per person

Watercress Salad \$7 per person

Seasonal Soup \$7 per person

Vegan dishes available upon request

Catering events will include a 19% service fee and a 5% admin fee plus any applicable taxes. All products and pricing are subject to change without notice. Other terms and conditions may apply.

# STATIONARY CANAPE ENHANCEMENTS

(priced per station, each serves up to 6)

## Anti-Pasto \$75 per platter

Seasonal assortment of Charcuterie Versicolor Olives, Local Artisanal Cheeses, Spreads, Dips, Breads & Crackers

## Charcuterie Francaises \$80 per platter

Pate de Campagne, Foie Gras and Saucisson Sec, Versicolor Olives, Local Artisanal Cheeses, Spreads, Dips, Breads & Crackers

# Seafood Tiers \$175 per tower

Poached Prawns with Cocktail Sauce, Oysters with Tarragon Mignonette Mussels, King Crab with Meyer Lemon Butter, Clams, Lobster

# Seasonal Crudite \$90 per platter

Vegetables, Fruits and Greens with assorted spreads and relish