



AUTOGRAPH COLLECTION®
HOTELS

DINNER



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

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.

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

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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