

HOLLYWOOD HOTEL *a n d C o n f e r e n c e C e n t e r*

Three Course Meal Package

HORS D'OEUVRES

Tray Passed

Elegantly Garnished and Passed Butler Style from Silver Trays

Looleh Kebab, Lavosh Bread and Sabze

Chicken Kebab, Lavosh Bread and Sabze

Tandoori Chicken Kebab, Lavosh Bread and Sabze

Pea and Potato Samosas

Potato Puffs Potato Shami

Seared Ahi Tuna on Wonton Crisps with Soy-Sesame Mayonnaise

Spanokopita: Greek Spinach Turnovers

Salmon Canapes with Salmon-Dill Cream or Dill Mustard Sauce

Bruschetta - Fresh Tomato and Basil on Toasted Sourdough Round



Stations

Stations often feature display cooking to order as the guests watch or can be "serve yourself" style

Chinese Wok Stir-Fry Pasta Creations

** Japanese Sushi Wild Mushroom Flambe*

Salad Creations Persian Station

** Carved Meats Greek Steak Diana Flambe*

Iranian Cold Food Display Fish Creations



THREE COURSE SIT-DOWN

Salad

(Choose One)

Baby Field Greens with Sweet and Spicy Pecans, Julienne Red Bell Pepper,

Mandarin Orange and Dates with Balsamic Vinaigrette

OR

Caesar Salad with Romaine Greens, Shredded Parmesan Cheese,

Homemade Croutons, and Creamy Caesar Dressing



Entree

(Choice of Two)

Grilled Crispy Skin Boned Breast of Chicken with Wild Mushroom Madeira Sauce

Grilled, Baked Fillet of Salmon with Lemon Caper Sauce

** Chateaubriand with Tarragon-Mustard Sauce or Wild Mushroom Madeira Sauce*

** Prime Rib with Wild Mushroom Madeira Sauce*

** Grilled Sea Bass Fillet with Citrus Sauce and Ginger on Mushroom Madeira Sauce*

** Veal Shank "Osso Bucco" with Fresh Herbs in Tomato-Concasée*

Entrees Include: Chef's Melange of Seasonal Vegetables &

Choice of Roasted Rosemary Potatoes or Rice Pilaf

Gourmet Rolls and Butter Swirls



HOLLYWOOD HOTEL

and Conference Center

DESSERT

Plated

(Choose One)

Tira Mi Su, Berry Coulis and Berry Garnish

Warm Fruit Tart with Vanilla Ice Cream, Berry Coulis and Berry Garnish

Tropical Sorbets, Berry Coulis and Berry Garnish



SIT-DOWN OPTIONS - ADD AN ADDITIONAL DINNER COURSE

** Half Papaya Filled with Exotic Seasonal Fruits and Citrus Sauce*

** Champagne Sorbet Intermezzo*

** Seasonal Soups*

** Grilled Fillet of Salmon on Angel Hair Pasta with Lemon Dill Sauce*

** Penne Pasta with Grilled Vegetables and Marinara Sauce*

MEAL OPTIONS

*Seasonal Whole Fruits Station, Traditional Persian Sweets,
Traditional Coffee and Tea Station with Attendant, Pistachio, Full Liquor Bar,
Wine Service, Martini Bar, Vodka Bar, Champagne Toast, Wedding Cake*

** = Upgrade Item*

VIENNESE DESSERT BUFFET: *A Decadent Display of Whole Cakes, And A Variety of European Miniature Pastries and Tarts.*

Silver Platter of Sliced Fresh Fruits with Melons, Kiwi, Papaya, Pineapple, And Orange.

Tropical Sorbets "Scooped to Order" in Crisp Sugar Cinnamon Shells with Berry Coulis.

Viennese Dessert Option to Add: *Trays of Berries.*

CREPES SUZETTE STATION: *French Crepes Sauteed in Orange Sauce with Mandarin Oranges,
Cooked to Order, Also Flamabeed for Dramatic Effect!*

CAPPUCCINO AND ESPRESSO BAR: *Foamy Cappuccino and Espresso International Coffees Made to Order,
Accompanied with Whipped Cream, Cinnamon, Chocolate.*

Cappuccino Option to Add: *A Selection of Flavored Liqueurs.*