

International Buffet

(Lunch and Dinner)

(Lunch Minimum 50 Guests / Dinner Minimum 75 Guests)

Includes Chef Paired Seasonal Vegetables, Rice or Potatoes, Rolls and Butter, Dessert and Coffee or Tea

Buffet Salads

Grilled Vegetable Display, Fresh Fruit, Seasonal Tomato Display, Tuna in Coconut Milk with Lime, Antipasto Salad, Oriental Chicken Salad, Green Salad with Two Dressings, Oshinko, Sunomono Salad, Tomato and Salted Duck Egg, Green Mango and Anchovy Sauce, Roasted Eggplant with Palm Vinegar, Cucumber and Mango, Orzo & Sopressata, Soy-Marinated Mushrooms, Assorted Maki Sushi

Japanese Entrees

Three Salads, Two Entrees

Five Salads, Three Entrees

New Otani Teriyaki Chicken, with Ginger and Green onion
Prime Roasted Casino Beef, Thinly Sliced with Shitake and Sesame Sauce
Sake Miso Marinated Atlantic Salmon, Miso Cream Sauce
Ginger Pork Loin, Thinly Sliced with Shredded Ginger and Soy
Yaki Soba Noodles, Fresh Vegetables and Sauce

Philippine Entrees

Three Salads, Three Entrees

Five Salads, Four Entrees

Chicken Adobo or Inasal Na Manok, Roasted Chicken with Garlic and Red Annatto Oil
Adobong Pork Spare ribs, with Vinegar, Garlic and Soy
Kalderetang Baka, Prime Beef Stewed with Red Wine and Tomato
Maya-Maya Manilena, Pan fried Red Snapper with Lemon Butter and Fried Bananas
Pancit Bihon, Sautéed Glass Noodles with Fresh Vegetables and Assorted Meats
Lumpia, Pork, Chicken or Beef with Dipping Sauce

Chinese Entrees

Three Salads, Three Entrees

Five Salads, Four Entrees

Steamed Seasonal Whole Fish, with Ginger, Watercress and Coriander
Stir Fried Beef and Broccoli, Thinly Sliced Sirloin with Broccoli Crowns
Crispy Pork Belly, Roasted with Hoisin Sauce
Tofu Wrapped Sea Bass, Local Sea Bass with Garlic Sauce
Chicken with XO Sauce, Marinated Chicken with Vegetables and XO Sauce
Deep Fried Prawns with Almonds or Walnut Shrimp, Crispy Shrimps with Choice of Sauce
Assorted Potstickers, with Ginger and soy dipping sauces
Chow Mein Noodles, Fresh Vegetables and Sauce



120 South Los Angeles Street, Los Angeles, California 90012
 213/253-9200

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Italian Buffet Entrees

Three Salads, Two Entrees

Five Salads, Three Entrees

Baked Penne Pasta, with Three Cheeses and Mild "Bari" Italian Sausage

Chicken Parmesan or Grilled Chicken with Lemon and Rosemary

Leg of Lamb Abruzzo, Black Olives, Peppers and Lemon

Braised Yellowfin Tuna, Tomato, Caper Berries and Green Olives

Roasted Pork, Marsala Wine and Crimini Mushrooms

Beef Braised in Zinfandel Wine

Veal Osso Bucco

Mexican Buffet Entrees

Three Salads, Three Entrees

Five Salads, Four Entrees

Chilaquiles, Layers of Fried Corn Tortillas with Fresh Cheeses and House Made Sauces

Enchiladas Sabrosas, Tasty Roasted Chicken, Beef, Pork or Cheese Filled Enchiladas

Pork Carnitas, Marinated Slow Roasted Pork

Tequila con Chili Roasted Pollo, Chili Rubbed and Gold Tequila Marinated Chicken

Patrick's Chili Colorado, Prime Shoulder of Beef Slowly Cooked in Red Chilies and Spices

Pescado Tilapia con Ajo y Limon, Tilapia with Garlic and Freshly Squeezed Lime

Corn and Flour Tortillas, Green and Red Salsas and Guacamole

Optional <1>

**Carved Entrees*

Will add additional charge per person for one of the following items

Roasted New York, Shitake Mushroom Sauce

Roasted Sonoma Lamb Leg, with Sauce Robert

Certified Angus Prime Rib of Beef, Au Jus

Whole Seasonal Fresh Fish, Lemon and Watercress

***Note:** Labor fee of \$150.00 plus applicable sales tax to be charges if less than (100) guest.

Optional <2>

Sheet or Tiered Cakes

A 20% service charge and applicable sales tax will be added.



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