



WESTIN[®]
HOTELS & RESORTS

Eat Well

The Westin South Coast Plaza

Our talented Chefs provide an enriching and unique Culinary experience for any occasion. With a culture built around wellness, each Westin Chef has thoughtfully curated menus to ensure our guests leave feeling better than when they arrived.

Dietary restrictions

CN = contains nuts V+ = vegan VG = vegetarian GF = gluten free DF = dairy free

The Westin South Coast Plaza, Costa Mesa

686 Anton Boulevard, Costa Mesa, California, USA

17145402500

marriott.com/snawi

Breakfast Table

Kick start your day by fueling up with these satisfying foods, handpicked to help you power through your day.



ALL BREAKFAST MENUS INCLUDE

A choice of chilled orange or cranberry juice

Freshly baked muffins, danish pastries and croissant (VG, CN)

Sweet butter, preserve and jam, Starbucks® coffee, decaffeinated coffee and Teavana® tea

Minimum of 25 people required. For less than 25 people we will charge a \$175 labor fee.

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

REPLENISH

\$46.00 Per Person

Bagel and cream cheese (VG, CN)
California sustainable farm fresh
fruit (V+, GF), assortment of fruit
yogurts (VG, GF), homemade
granola (V+, CN)

REVITALIZE

\$52.00 Per Person

Bagel and cream cheese (VG,
CN), seasonal cut fruit and berries
(V+, GF), assortment of fruit
yogurts (VG, GF), homemade
granola (V+, CN), soft scrambled
eggs (VG, DF, GF), smoked bacon
(DF, GF), breakfast sausage (DF,
GF), oven roasted potato medley
(V+, GF), apple-cinnamon oatmeal
with raisins (V+, GF)

REJUVENATE

\$54.00 Per Person

Bagel and cream cheese (VG,
CN), seasonal cut fruit and berries
(V+, GF), assortment of fruit yogurt
(VG, GF), homemade granola (V+,
CN), ham and swiss quiche (CN),
spinach, sundried tomatoes and
feta quiche (CN), hash browns
(V+, GF), oatmeal (V+, GF),
caramelized banana-nut compote
(VG, CN)

Breakfast Table Enhancements

GRANOLA AND SEASONAL
BERRIES YOGURT PARFAIT
(VG, GF)

\$10.50 Each

SCRAMBLED EGGS
(VG, DF, GF)

\$8.50 Per Person

SMOKED BACON OR
SAUSAGE (DF, GF)

\$9.50 Per Person

STEEL CUT OATMEAL (V+, GF)

\$8.00 Per Person

brown sugar & golden raisins

MINI CROISSANT SANDWICH
(CN)

\$9.00 Each

ham & scrambled egg

BREAKFAST WRAP (CN)

\$13.00 Each

scrambled eggs, bacon & cheddar
cheese or scrambled eggs, grilled
vegetables and cheddar cheese

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

HARD BOILED EGGS

(VG, DF, GF)

\$19.00 Per Dozen

OMELET STATION (GF)

\$30.00 Per Person

Omelet station with whole egg or

egg white, cheddar & swiss

cheese, mushroom, onion,

asparagus, charred red pepper,

tomato, ham, bacon, chorizo

sausage, scallion, salsa

*Minimum of 50 guests

**Chef attendant fee of \$150

each required (1 attendant per

100 attendees)

Plated Breakfast

Kick start your day by fueling up with these satisfying foods, handpicked to help you power through your day.



ALL PLATED BREAKFAST MENUS INCLUDE

A choice of chilled orange or cranberry juice

freshly baked muffins, danish pastries and croissant (VG, CN)

sweet butter, preserve and jam, starbucks® coffee, decaffeinated coffee and teavana® tea

ONE

\$45.00 Per Person

Seasonal berries (V+, GF)

Scrambled eggs (VG, DF, GF),

Hash browns (V+, GF)

Choice of bacon or sausage (DF, GF)

TWO

\$49.00 Per Person

Seasonal berries with whipped cream (V+, GF) , chicken & potato hash (DF, GF), bacon (DF, GF), poached egg (VG, DF, GF), black truffle sauce

THREE

\$55.00 Per Person

Dungeness crab scramble with Chives (GF), oven dried roma tomato, sweet potato & red onion hash (V+, GF), mascarpone stuffed french toast (VG, CN), stone fruit compote (V+, GF)

Brunch

Kick start your day by fueling up with these satisfying food

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

BRUNCH

\$90.00 Per Person

- Chilled orange juice & cranberry juice
- Bagel & cream cheese (CN, VG)
- Breakfast pastries - muffin, danish, croissant, breakfast bread (VG, CN)
- Seasonal cut fruit & berries (V+, GF)
- Granola parfait - fruit yogurt & fresh berries (VG, CN)
- Poached egg (VG, DF, GF) - chicken hash, chive baton, truffle demi-glace (DF, GF)
- Antipasto - cured Italian meat, pepperoncini, marinated pepper, mushroom & artichoke heart, fresh mozzarella cheese (DF, GF)
- Heart of romaine salad - cucumber, tomato, red onion, ranch dressing, balsamic vinaigrette (V+, GF)
- Salad of shrimp - bay scallop & caramelized leek, shallot-chardonnay dressing (DF, GF)
- Penne pasta - Stoli® vodka cream with prosciutto, light pomodoro sauce (GF)
- Seared chicken breast - portobello, shiitake & oyster mushrooms, balsamic jus (DF, GF)
- Beef teres major tender (DF, GF) - roasted red potatoes (V+, GF)
- Coffee & tea - freshly brewed Starbucks® coffee, decaffeinated coffee & Teavana® tea

OMELET STATION (GF)

\$30.00 Per Person

Omelet station with whole egg or egg white, cheddar, swiss, mushroom, onion, asparagus, charred red pepper, tomato, ham, bacon, chorizo sausage, scallion, salsa

*Minimum of 50 guests

Chef Attendant Fee of \$150 applies

MADE TO ORDER SMOOTHIE BAR (VG, GF, CN)

\$20.00 Per Person

Fresh seasonal fruit & berries

Almond milk & seasonal fruit juice

Kale & spinach

Greek Yogurt

Chef Attendant Fee of \$150 applies

All Day Breaks

Wellness Inspired Meeting Breaks:

BEVERAGES

Cold brew \$100.00 per 2.5 liters

Freshly brewed premium iced coffee \$120.00 Per Gallon

Assorted soft drinks \$7.00 each

Individual bottled iced tea \$8.00 each

Orange, cranberry, apple, or pineapple juice \$110.00 Per
Gallon

Still and sparkling bottled water \$7.00 each

Energy drinks \$10.00 each

Lemonade \$100.00 per gallon

Freshly brewed iced tea \$120.00 Per Gallon

Assorted bubbly sparkling waters \$7.00 each

Assorted individual pressed juices \$12.00 each

COFFEE STATION

\$120.00 Per Gallon

One gallon yields approximately (10) – 12 ounce cups

COFFEE AND TEA SERVICE BY THE GALLON

Hot water and assorted Teavana® tea service

Freshly brewed Starbucks® premium coffee

Decaffeinated Starbucks® premium coffee

CHOCOLATE DECADENCE

\$27.00 Per Person

Assorted freshly baked warm cookies (VG, CN)

Dark & white chocolate-dipped strawberries (VG, GF)

Assorted bon bon (VG, GF, CN)

Blondies bar (VG, CN)

Cold brew coffee & sparkling waters

INSPIRE & ACTIVATE

\$30.00 Per Person

(minimum of 20 guests)

Tea sandwiches, strawberry & gouda (VG, CN), chicken salad with grapes & almonds (CN)

Vegetable crudité (V+ GF), mixed olives (V+ GF), herb ranch dressing (VG, GF), Granola (V+ CN), yogurt (VG, GF), muesli with apples & berries (VG, CN)

Ice tea & assorted sparkling waters

ENERGIZE & MOTIVATE

\$27.00 Per Person

(available for groups less than 20 guests)

Build your own trail mix: granola, chex mix, dried coconut, dried fruit, almonds, peanuts, pepitas, chocolate chips, pretzels (VG, CN)

Strawberry rhubarb juice and assorted sparkling waters

CHEAT DAY

\$27.00 Per Person

Freshly popped popcorn, self-served, assorted flavors seasoning (VG, GF)

Soft pretzel bites (VG, CN), mustard, cheddar cheese sauce (VG, GF)

House made kettle chips with chive and herb dip (V+)

Assorted candy bars (VG, CN)

Assorted soft drinks

FOCUS & CONCENTRATE

\$30.00 Per Person

Build your own charcuterie plate with chef's selection of domestic cheeses (VG, GF), cured meats (GF), honey, grapes, dried fruit, violet mustard, assorted nuts, crackers, grissini

Shortbread cookies (VG, CN)

Lavender lemonade & assorted sparkling waters

CONNECT & COLLABORATE

\$27.00 Per Person

Seasonal vegetable crudité (V+, GF), roasted garlic hummus (V+, GF), artichoke and spinach dip (VG, GF), pita chips (VG, CN)

Bite size turkey & cheese pinwheels (CN)

Mini fresh fruit tarts (VG, CN)

Assorted sparkling waters

CHAIR YOGA

\$15.00 Per Person

Inhale, exhale and relax with chair yoga led by our certified yoga expert. Mild stretching, deep breathing techniques and practiced meditation will prepare and energize your group before resuming your afternoon meeting.

GROUP WALK OF LOCAL AREA

\$20.00 Per Person

Costa Mesa is also known as the city of arts and The Westin South Coast Plaza is centrally located in the arts district mecca. Get outdoors with your group for some fresh air, vitamin D and get those muscles moving for a rejuvenating light walk through the Segerstrom Arts complex with one of our certified personal trainers and local art guides.

Break Enhancements

FRESHLY POPPED POPCORN (VG, GF)

\$9.00 Per Person

DOMESTIC CUBED CHEESE (VG, GF) & CRACKERS (VG, CN)

\$17.00 Per Person

GRANOLA & SEASONAL BERRIES YOGURT PARFAIT (VG, CN)

\$10.50 Each

INDIVIDUAL SHOT GLASS OF MIXED NUTS (VG, GF, CN)

\$9.00 Each

FRESH SEASONAL CUT FRUIT TRAY (V+, GF)

\$13.00 Per Person

ASSORTED CANDY BARS (VG, CN)

\$6.50 Each

ASSORTED GRANOLA BARS (VG, CN)

\$5.50 Each

ASSORTED BAGS OF POTATO CHIPS (V+, GF)

\$6.50 Each

TORTILLA CHIPS & FRESH HOUSE-MADE SALSA (V+, GF)

\$10.00 Each

Lunch Table

All lunch menus include freshly brewed Starbucks® coffee, decaffeinated coffee and Teavana® tea
Minimum of 25 people required. For less than 25 people we will charge a \$175 labor fee.



Chilled Lunch Table

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

Enhance your lunch experience by adding on one of our house made seasonal soups and warm artisan fresh baked breads for an additional \$10 per person.

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

ON THE RUN

\$72.00 Per Person

- Brussel sprout salad - cranberries, pears, toasted almonds, red onion, goat cheese and creamy cilantro dressing (VG, GF, CN)
- Market potato salad - yellow & red peppers, red onion, parsley and chopped eggs (VG, GF)
- Build your own sandwich - oven roasted turkey, thinly sliced roast beef, hickory smoked ham (DF, GF), butter lettuce, vine ripened tomatoes, thinly sliced red onion, kosher pickles (V+, GF), assorted sliced cheeses (VG, GF), focaccia bread and ciabatta, selection of deli breads (VG, CN)
- Grilled vegetable wrap - grilled portobello mushroom, zucchini, yellow squash, eggplant, red pepper, vegan cheese, balsamic reduction, spinach tortilla (V+, CN)
- House made kettle chips (V+, GF)
- Double chocolate fudge brownies - chef's choice of freshly baked cookies (VG, CN)

Hot Lunch Table

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

Enhance your lunch experience with one of our house made seasonal soups and warm artisan fresh baked breads for an additional \$10 per person.

If you choose another menu other than the "menu of the day", a \$150 labor fee will be charged.

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

MONDAY - LA FAMIGLIA

\$74.00 Per Person

- Heirloom tomato, basil and burrata salad with balsamic glaze (VG, GF)
- Caesar salad with polenta croutons, shaved parmesan grape tomatoes and a creamy Caesar dressing (CN)
- Chicken with arrabiata sauce and shaved parmesan (GF)
- Butchers cut beef of the day with salsa verde (DF, GF)
- Penne pasta with fresh tomato, garlic and basil pomodoro sauce (VG)
- Medley of seasonal roasted vegetables (V+, GF)
- Tiramisu cake (VG, CN)

TUESDAY - LA FINCA

\$74.00 Per Person

- Baby roasted corn & tomato salad (V+, GF)
- Romaine salad with cotija cheese, cucumbers, grape tomatoes, roasted pepitas, corn tortilla strips and lime dressing (VG, GF)
- Achiote marinated chicken fajita (DF, GF)
- Al pastor beef fajitas with pineapple and cilantro (DF, GF)
- Cilantro rice (V+, GF)
- Chipotle spiced pinto beans (V+, GF)
- Flour & corn tortillas (VG, CN)
- Sour cream, mocajete salsa, pico de gallo, queso fresco, tortilla chips
- Churros (VG, CN)

WEDNESDAY - TASTE OF ASIA

\$74.00 Per Person

- Napa cabbage and bok choy salad with sugar snap peas, red bell pepper, carrots, mandarin orange, peanuts, wonton crisps and ginger soy dressing (VG, CN)
- Crisp green salad with red leaf, romaine lettuce, tomato, carrots, edamame, pickled ginger, cucumber and Japanese sesame dressing (VG, GF, CN)
- Lemongrass and almond chicken (DF, GF, CN)
- Black pepper beef (DF, GF)
- Vegetable fried rice (VG, GF)
- Stir fry seasonal asian vegetables (V+, GF)
- Mini vegetable egg rolls with sweet and sour dipping sauce (VG)
- Mango mousse cake (VG, CN)

THURSDAY - HEALTH AND WELLNESS

\$74.00 Per Person

- Tender spinach, frisee salad with golden beets, red onion, walnuts, and honey vinaigrette (VG, GF, CN)
- Kale slaw with quinoa, parmesan and citrus vinaigrette (VG, GF)
- Garlic roasted lemon salmon with fresh herbs (DF, GF)
- Grilled cilantro & lime flank steak, chimichurri sauce (DF, GF)
- Medley of seasonal roasted vegetables (V+, GF)
- Wild rice pilaf (V+, GF)
- Baby roasted potatoes (V+, GF)
- Mini fresh berry tart and dark chocolate tart (VG, CN)

FRIDAY - MEDITERRANEAN JOURNEY

\$74.00 Per Person

- Chickpea salad, fresh avocado, cherry tomatoes, sumac onions, cucumber, kalamata olive, feta cheese, lemon juice & olive oil and fresh dill (VG, GF)
- Mixed greens, marinated peppers, artichokes, fresh mozzarella, pine nuts, and red pepper vinaigrette (VG, GF)
- Hummus (V+, GF) and pita bread (VG, CN)
- Falafel (VG, CN)
- Roasted cod with parsley tapenade and herb oil (DF, GF)
- Mediterranean grilled chicken breast (DF, GF)
- Saffron Basmati rice (V+, GF)
- Roasted Greek potatoes (V+, GF)
- Wedding cookies and Baklava (VG, CN)

Lunch Table Enhancements

PRESET ICE TEA

\$6.00 Per Person

ASSORTED SOFT DRINKS

\$7.00 Each

STILL BOTTLED WATER AND ASSORTED BUBLY
SPARKLING WATERS

\$7.00 Each



Plated Lunch

Chilled Plated Lunch

Chilled plated lunch includes coffee and tea service.

COLD PLATED LUNCH

\$48.00 Per Person

Choice of caprese sandwich with imported mozzarella, basil and garlic pesto, sea salt, balsamic glaze, and ripe roma tomatoes on a ciabatta roll (VG, CN)

OR

Sliced turkey with wild organic arugula, marinated tomato, pesto aioli, provolone cheese on ciabatta bread (CN).

Served with a side salad with balsamic (V+, GF), fresh seasonal fruit (V+, GF) and chef's choice of dessert(VG, CN)

Hot Plated Lunch

Create your own 3 course lunch

Choose a Soup or Salad

1 Entree

1 Dessert

ALL LUNCH ENTREES

Include french, wheat, rustique and multigrain rolls (VG, CN)

Freshly brewed Starbucks® coffee, decaffeinated coffee and Teavana® tea

SALAD OPTIONS

- Mesclun field greens - wild herb balsamic vinaigrette (V+, GF)
- Arugula - baby spinach, quinoa, assorted berries, champagne & shallot vinaigrette (V+, GF)

ENTREE OPTIONS

- CHOOSE ONE OPTION FOR GROUP

UNAGI GLAZED SALMON PAN

\$69.00 Per Person

Nigiri rice sansho pepper(V+, GF), steamed baby bok choy (V+, GF), arugula yuzu salad (V+, GF)

SOUP OPTIONS

- Ginger carrot soup (V+, GF)
- Roasted tomato basil soup (V+, GF)
- Three onion soup - manchego cheese crouton (VG, CN)

PAN SEARED HERB MARINATED FREE-RANGE CHICKEN BREAST

\$62.00 Per Person

Glazed organic carrots (V+, GF), wilted rapini (V+, GF), spinach and chive risotto (VG, GF), meyer lemon reduction

PETIT 5 OUNCE FILET (DF, GF)

\$73.00 Per Person

Horseradish roasted fingerling potatoes (V+, GF), caramelized cipollini onion (V+, GF), aged stilton blue cheese (VG, GF), port wine sauce

DESSERT OPTIONS

- CHOOSE ONE OPTION FOR GROUP

CHOCOLATE CAKE (VG, CN)

MIXED BERRY SORBET (V+, GF)

candied lemon zest

SEASONAL CHEESECAKE (VG, CN)

SEASONAL BERRIES (VG)

chocolate soil, crème chantilly

minimum of 25 people required. For less than 25 people we will charge \$175



Grab & go

SO CAL BENTO

\$55.00 Per Person

Seared tuna over pineapple slaw with wasabi vinaigrette (DF, GF), orange glazed salmon over sticky rice (DF, GF), baby greens with shaved root vegetables (V+, GF), strawberries romanoff (VG, GF)

****cannot be removed from property****

WESTIN BENTO

\$57.00 Per Person

Lemon chicken over quinoa (DF, GF), mini ciabatta tenderloin sandwich with caramelized shallot aioli (CN), arugula spinach salad with strawberries and goat cheese (VG, GF), flourless chocolate cake over chocolate sand (VG, GF)

****cannot be removed from property****

VEGETARIAN BENTO

\$52.00 Per Person

Quinoa salad with caramelized onion, french beans and wild mushroom salad, spinach and arugula salad with dried cranberries and pecans, strawberries romanoff (VG, GF, CN)

****cannot be removed from property****

Boxed Lunches

All boxed lunches include your choice of **TWO** (2) sandwiches and **ONE** (1) side. Chips, cookies, and bottled water will be served market style for guests to grab and go.

TURKEY SANDWICH (CN)

\$56.00

Sliced turkey, wild organic arugula, marinated tomato, pesto aioli, provolone cheese on ciabatta bread.

ROAST BEEF SANDWICH (CN)

\$56.00

Sliced roast beef with mizuna leaf lettuce, vine ripened tomato, pommery mustard spread, aged cheddar on focaccia

THE GRINDER (CN)

\$56.00

Turkey, roast beef, pepperoni, salami, provolone, romaine lettuce, garlic mayo on sourdough

GRILLED VEGETABLE WRAP (V+, CN)

\$56.00

Grilled vegetables of zucchini, yellow squash, red bell pepper, portobello mushroom with mixed greens, vegan cheese, and balsamic reduction in a tortilla (D-G)

CHOOSE ONE SIDE FOR GROUP:

Mixed green salad with balsamic dressing on the side (V+, GF)

Couscous, cucumber, yogurt, and dill salad (VG, GF)

Roasted artichoke, olives, and orzo (VG)

Fresh fruit salad with mint (V+, GF)

Plated Lunch Enhancements

SELECTION OF SOFT DRINKS

\$7.00

PRESET ICE TEA

\$6.00

STILL AND SPARKLING MINERAL WATER

\$7.00

Reception

Reception Table

CALIFORNIA DOMESTIC CHARCUTERIE BOARD DISPLAY

\$27.00 Per Person

Chef's choice of domestic cheeses (VG, GF), cured meats (DF, GF), honey, grapes, dried fruit, violet mustard, assorted nuts (V+, CN), crackers and grissini (VG, CN)

IMPORTED CHARCUTERIE BOARD DISPLAY

\$32.00 Per Person

Chef's choice of imported cheeses (VG, GF), cured meats (DF, GF), honey, grapes, dried fruit, violet mustard, assorted nuts (V+, CN), crackers and grissini (VG, CN)

VEGETABLE CRUDITE AND HUMMUS DISPLAY

\$23.00 Per Person

Farmers market fresh seasonal vegetables (V+, GF), pita bread (VG, CN), house-made hummus (V+ GF) and assorted dips (VG, GF)

SUSHI DISPLAY

\$42.00 Per Person

Crab and avocado roll, sushi maki, nigiri and sashimi, wasabi, pickled ginger and soy sauce (DF, GF)

*6 pieces per person

**Minimum of 100 people

***consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk for food-borne illness

Action Stations

PASTA STATION

\$42.00 Per Person

Choice of two pastas

Penne, fusilli, gnocchi, tri-colored cheese tortellini (VG) choice of two sauces

1. Fresh diced tomato, arugula pesto (VG, GF, CN)

2. Light pomodoro, lemon artichoke (V+, GF)

3. Four mushroom (V+, GF)

4. Traditional bolognese (DF, GF)

5. Vodka cream sauce (VG, GF)

Garlic breadsticks (VG, CN), shredded parmesan cheese (VG, GF) and red pepper chili flakes

*Chef attendant required *\$150*

PRIME RIB CARVING STATION

\$40.00 Per Person

Whole roasted prime rib (DF, GF)

creamed horseradish, au jus, dinner rolls (VG, CN)

*Minimum of 100 people

Chef attendant carver required \$150

TURKEY CARVING STATION

\$30.00 Per Person

Roast breast of turkey (DF, GF), cranberry citrus sauce (V+, GF), dinner rolls (VG, CN)

*Minimum of 50 people

**Chef attendant carver required \$150*

**Chef attendant \$150 flat rate.

Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses

COLD HORS D'OEUVRES



\$8 Per Piece

Caprese skewer (VG, GF)

Goat cheese injectors, roasted marcona almonds, honey-filled injectors (VG, GF, CN)

\$9 Per Piece

Vietnamese summer roll, rice paper vegetables in sweet chili sauce (V+, GF)

Sweet melon prosciutto on a rosemary skewer (DF, GF)

Smoked salmon pinwheel on cucumber (GF)

Pancetta wrapped fig on crostini (DF, GF)

\$10 Per Piece

Poached shrimp citrus oil, cocktail sauce (DF, GF)

Tangerine glazed seared ahi tuna, candied ginger wonton
chip (DF, CN)

Beef tenderloin with brie cheese, caramelized onions on
sourdough crostini (CN)

Tray Passers \$100.00 Each

Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.

HOT HORS D'OEUVRES



\$8 Per Piece

Quinoa albondigas with herb dip (GF)

Falafel-filled mushroom served with tzatziki (VG, CN)

Boursin breaded artichoke with garlic aioli (VG)

\$9 Per Piece

Thai vegetable lumpia with sweet chili sauce (V+, CN)

Short rib croquettes, horseradish crème fraîche (CN)

Micro slider- bite-size grass-fed beef, pickles, ketchup and mustard (CN)

\$10 Per Piece

Beef Wellington whole grain mustard sauce (CN)

Short rib slider, horseradish cream, crispy onions (CN)

Coconut-crusted shrimp, sweet chili sauce (CN)

Pecan-crusted chicken skewer with spicy honey drizzle
(CN)

Marinated beef skewers with chimichurri (DF, GF)

Tray Passers \$100.00 Each

Dinner

Create your own 3 course dinner

All dinner entrees will include french, wheat, rustique and multigrain roll and freshly brewed Starbucks® coffee, decaffeinated coffee, and Teavana® tea

****Minimum of 25 people required. For less than 25 people we will charge \$175 labor fee****



Dinner Table

Eat local. From casual eats to farm-to-table dining, you'll find the perfect nourishing menu for every meal. Includes freshly brewed Starbucks® coffee, decaffeinated coffee and Teavana® tea.

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

CLASSIC

\$110.00

Mesclun Mixed Green Salad - frisee, pickled onion, candied walnuts with red wine vinaigrette (V+, CN)

Creamy Caesar Salad - crisp lettuce, toasty croutons, shaved parmesan cheese with Caesar dressing (VG)

PLEASE CHOOSE 2 ENTREES:

1. Seasonal local white fish, tendrils, garlic and herb vinaigrette (DF, GF)
2. Roasted chicken breast with sherry jus (DF, GF)
3. Grilled hangar steak and herb emulsion sauce (DF, GF)
4. Cauliflower cacciatore (V+, GF)
5. Vegetarian paella (V+, GF)

Potato gratin (VG, GF)

Wild rice pilaf (V+, CN)

Baby zucchini, baby squash, marinated peppers (V+, GF)

Assorted petit fours and mini desserts (2.5 per person) (VG, CN)

COMFORT

\$95.00

Chopped salad - Iceberg lettuce, endive, chopped hard-boiled eggs, crispy onions, bacon, cherry tomato, blue cheese crumble with ranch dressing (GF)

Romaine salad - feta cheese, kalamata olives, marinated peppers and onion, chives with herb vinaigrette (VG, GF)

PLEASE CHOOSE 2 ENTREES:

1. Braised short rib, beef jus with fresh herbs (DF, GF)
 2. Grilled tri-tip with peppercorn sauce (DF, GF)
 3. King salmon with ginger vinaigrette (DF, GF)
 4. Pork tenderloin with smoked apple glaze (DF, GF)
 5. Grilled mushroom succotash (V+, GF)
 6. Tuscan gnocchi pasta, sundried tomato, vegan sausage, coconut milk, spinach, kale, basil, and parmesan cheese (VG)
- Chive potato puree (VG, GF)
- Pesto lentils (V+, GF, CN)
- Asparagus, lemon juice, and extra virgin olive oil (V+, GF)
- Baby carrots, garlic and herbs (V+, GF)
- Chefs assorted mini mousse cups and petit fours (2.5 per person) (VG, CN)

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

*Price may vary due to current market price 1/06

All buffets are priced for (1) hour of service. A \$150 labor fee will apply for each additional hour of service.

Plated Dinner

Choose soup **OR** salad, **ONE** (1) protein, and **ONE** (1) dessert.

SOUP

Tomato bisque with white truffle and white cheddar croutons (VG, CN)

Corn chowder with roasted corn salsa and spiced croutons (VG) (available vegan)

Potato leek soup with crispy leeks and extra virgin olive oil (VG, GF)

Bean soup with spicy pepitas (V+, GF, CN)

CHICKEN

\$83.00 Per Person

Lemon and oregano roasted free range chicken breast with yukon gold potatoes, asparagus with beurre blanc sauce (GF)

Garlic and herb marinated chicken breast with carrot puree, roasted broccolini, farro, and sherry chicken au jus (DF, GF)

SALAD

Heirloom tomatoes - fresh mozzarella, micro basil, herb drizzle, and balsamic reduction (VG, GF)

Baby gem salad - brioche croutons, shaved parmesan, radishes, chives, and green goddess dressing (VG)

Scarborough farms mixed greens - shaved cucumber, radishes, orange segments, petit pea greens, and balsamic vinaigrette (V+, GF)

Roasted beet salad - goat cheese mousse, frisee, mustard frill, pesto, toasted pine nuts, and white wine vinaigrette (VG, GF, CN)

Wild arugula salad - endive, fennel, cherry tomatoes, pomegranate seeds, and shallot vinaigrette (V+, GF)

BEEF

\$92 Per Person

Braised short rib, roasted garlic and chive mashed potatoes, grilled asparagus, and mustard seed bordelaise (GF)

\$96 Per Person

Beef tenderloin, potato gratin, maitake mushroom, New Zealand spinach, and truffle beef jus (GF)

FISH

\$89 Per Person

Baked cod, romanesco puree, grilled mushrooms, garlic and herb potato (DF, GF)

\$95 Per Person

Chilean seabass, marinated peppers, marbled potato, and seasonal vegetables (DF, GF)

Miso marinated salmon forbidden black rice, lemon caper beurre blanc, and medley of vegetables (GF)

DUO

\$110 Per Person

Halibut and short rib, marinated artichoke, marbled potato with garlic and fresh herbs, seasonal vegetables (DF, GF)

\$135 Per Person

Beef tenderloin and lobster tail potato gratin, maitake mushroom, New Zealand spinach, and truffle beef jus (GF)

DESSERT

- **TRIPLE CHOCOLATE MOUSSE (VG)**
- **FRESH FRUIT TART (VG, CN)**
- **SEASONAL CHEESECAKE (VG, CN)**
- **COPPA MASCARPONE (VG)**

Minimum of 25 people required. For less than 25 people we will charge \$175 labor fee.

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.



Bar Options

Bartender required at \$150 each. (1) One bartender per 100 guests.

Hosted bar on consumption

Signature Brands -

First Hour/per Person - \$40

Each Additional Hour/per Person - \$32

Brands - \$16

Titos Vodka, Tanqueray Gin, Captain Morgan Spiced Rum,

Cruzan Aged Light Rum, Dewars Scotch, Makers Mark

Scotch, Jack Daniels Whiskey, Patron Silver Tequila,

Hennessy VS Brandy, Vermouth, Hiram Walker Triple Sec

Martini - \$19

Wine - \$14

EOS Cabernet, EOS Chardonnay, J. Roget Champagne

Domestic Beer - \$10

Bud Light, Blue Moon, Heineken 0.0

Imported / Regional Beer - \$12

Modelo, Firestone Walker 805, Michelob Ultra, Lagunitas

IPA, Truly Wild Berry

Soft Drinks - \$7

Juice - \$6

Bottled Water / Mineral Water - \$7

Cash bar on consumption

Signature Brands -

Brands - \$17

Titos Vodka, Tanqueray Gin, Captain Morgan Spiced Rum,

Cruzan Aged Light Rum, Dewars Scotch, Makers Mark

Scotch, Jack Daniels Whiskey, Patron Silver Tequila,

Hennessy VS Brandy, Vermouth, Hiram Walker Triple Sec

Martini - \$20

Wine - \$15

EOS Cabernet, EOS Chardonnay, J. Roget Champagne

Domestic Beer - \$11

Bud Light, Blue Moon, Heineken 0.0

Imported / Regional Beer - \$13

Modelo, Firestone Walker 805, Michelob Ultra, Lagunitas

IPA, Truly Wild Berry

Soft Drinks - \$8

Juice - \$7

Bottled Water / Mineral Water - \$8

Hosted bar on consumption

Upscale Brands -

First Hour/per Person - \$45

Each Additional Hour/per Person - \$36

Brands - \$18

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Don Q Oak Barrel Spiced Rum, Knob Creek Bourbon, Jack Daniels Whiskey, Crown Royale Whiskey, JW Black Scotch, Hennessy Privilege VSOP, Casamigos Blanco Tequila, Vermouth, Hiram Walker Triple Sec

Martini - \$21

Wine - \$16

Fableist Cabernet, Fableist Chardonnay, Fableist Pinot Noir, Chandon Brut Champagne

Domestic Beer - \$10

Bud Light, Blue Moon, Heineken 0.0

Imported / Regional Beer - \$12

Modelo, Firestone Walker 805, Michelob Ultra, Lagunitas IPA, Truly Wild Berry

Soft Drinks - \$7

Juice - \$6

Bottled Water / Mineral Water - \$7.00

Cash bar on consumption

Upscale Brands -

Brands - \$20

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Don Q Oak Barrel Spiced Rum, Knob Creek Bourbon, Jack Daniels Whiskey, Crown Royale Whiskey, JW Black Scotch, Hennessy Privilege VSOP, Casamigos Blanco Tequila, Vermouth, Hiram Walker Triple Sec

Martini - \$23

Wine - \$18

Fableist Cabernet, Fableist Chardonnay, Fableist Pinot Noir, Chandon Brut Champagne

Domestic Beer - \$11

Bud Light, Blue Moon, Heineken 0.0

Imported / Regional Beer - \$13

Modelo, Firestone Walker 805, Michelob Ultra, Lagunitas IPA, Truly Wild Berry

Soft Drinks - \$8

Juice - \$7

Bottled Water / Mineral Water - \$8

Hosted soft bar (Signature Beer and Wine Only)

First Hour/per Person - \$35

Each Additional Hour/per Person - \$28

Wine - \$14

EOS Cabernet, EOS Chardonnay, J. Roget Champagne

Domestic Beer - \$10

Bud Light, Blue Moon, Heineken 0.0

Imported / Regional Beer - \$12

Modelo, Firestone Walker 805, Michelob Ultra, Lagunitas

IPA, Truly Wild Berry

Soft Drinks - \$7

Juice - \$6

Bottled Water / Mineral Water - \$7.00



The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Sparkling Wines

- J. Roget Brut Champagne - \$60.00
- Chandon Brut Sparkling - \$90.00
- Mumm Napa, Brut, Napa Valley - \$75.00
- Ruffino Orangico Prosecco - \$60.00
- Veuve Clicquot - \$150.00
- Moet & Chandon Imperial Brut - \$250.00

White Wines

- EOS Chardonnay - \$60.00
- Fableist Chardonnay - \$70.00
- Josh Cellars Chardonnay - \$60.00
- Sonoma Cutrer Chardonnay - \$85.00
- Quintara, California Chardonnay - \$65.00
- Chateau St. Michelle "Indian Wells" - \$75.00
- Pighin Pinot Grigio - \$65.00
- Campo di Fiori, Italy Pinot Grigio - \$60.00
- Wairau River Sauvignon Blanc - \$65.00
- Kim Crawford Sauvignon Blanc - \$65.00
- Perrin Cotes du Rhone Rose - \$60.00

Red Wines

- EOS Cabernet Sauvignon - \$60.00
- Fableist Cabernet Sauvignon - \$70.00
- Caymus Cabernet Sauvignon - \$270.00
- Meiomi Pino Noir - \$70.00
- Argento Reserva Malbec - \$60.00
- Feberalist Cabernet Sauvignon - \$60.00
- Daou Discovery Cabernet Sauvignon - \$85.00
- Harmony and Soul, California Cabernet Sauvignon
- \$65.00
- Troublemaker Red Blend - \$60.00
- The Prisoner Red Blend - \$135.00
- Fable Roots, Italy Red Blend - \$60.00
- Hacienda De Arinzano Merlot - \$60.00

Wine Attendant \$100.00 each

THE WESTIN SOUTH COAST PLAZA, COSTA MESA

686 Anton Boulevard, Costa Mesa, California, USA

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