

**CAMBRIA®**

**Burbank Airport**

*Banquet*  
**M E N U**



CAMBRIABURBANK.COM | 818.351.0785  
3501 N SAN FERNANDO BLVD, BURBANK, CA 91505



Dear Guest,

Welcome to Cambria Hotel Burbank Airport! Whether a special occasion, big meeting, or celebration – we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak with our catering sales team.

Thank you for making us a part of your plans.

**CAMBRIA®**  

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**Burbank Airport**



# **T A B L E   O F   C O N T E N T S**

**4-6   BREAKFAST BUFFETS**

**7-9   BREAKS & REFRESHERS**

**10-12   LUNCH BUFFETS**

**13-14   PASSED HORS D' OEUVRES**

**15-16   STORY BOARD DISPLAYS**

**17   CARVERY**

**18-20   DINNER BUFFETS**

**21-23   ALCOHOLIC BEVERAGES**

# B R E A K F A S T   B U F F E T S

## CONTINENTAL BREAKFAST | \$30

### Juice Bar

Selection of Orange, Cranberry, Apple. Assorted Naked Juices and Smoothies

### Sliced Seasonal Fruit

### Assorted Greek Yogurt

Seasonal Berries, Granola, Honey or Agave Nectar

### Fresh Baked Pastries & Bagels

Whipped Cream Cheese, Sweet Butter, Peanut Butter, Assorted Fruit Preserves

### Steel-Cut Oatmeal

Assorted Dried Fruits and Nuts, Honey, Agave Nectar, Coconut Flakes,  
Assorted Milks

*A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.*

# B R E A K F A S T   B U F F E T S

## BURBANK BUFFET | \$40

### Juice Bar

Selection of Orange, Cranberry, Apple. Assorted Naked Juices and Smoothies

### Sliced Seasonal Fruit Platter

### Steel-Cut Oatmeal

Assorted Dried Fruits and Nuts, Honey or Agave Nectar, Assorted Milks

### Assorted Greek Yogurt

Seasonal Berries, Granola, Honey or Agave Nectar and a Selection of House-made Seasonal Berry Coulis

### Fresh Baked Pastries and Bagels

Whipped Cream Cheese, Sweet Butter, Peanut Butter, Assorted Fruit Preserves

### Avocado Toast

Thick-cut Sourdough Bread, Ricotta, Roasted Tomato, Avocado

### Scrambled Eggs

Chives, Cheddar Cheese. Choose Two: Onions, Cherry Tomatoes, Spinach, Mushrooms, Goat Cheese

### House Seasoned Breakfast Potatoes

Peppers, Onions, House Seasoning

### Select Two Breakfast Meats:

Applewood Smoked Bacon, Pork Sausage, Apple Chicken Sausage, Canadian Bacon

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# B R E A K F A S T   B U F F E T S

## ENHANCEMENTS

### **Buttermilk Pancakes | \$4**

Whipped Butter, Maple Syrup

### **Scrambled Eggs Burrito | \$9**

Roasted Tomatoes, Peppers, Onions, Cheddar Cheese,  
Salsa Roja , Cilantro, Tortilla Wrap

### **Egg Sando | \$10**

Thick-cut Bacon or Pork Sausage, Fried Egg, Cheddar Cheese, Croissant

### **Pain Perdu French Toast | \$12**

Brioche Bread, Fresh Berries, Maple Syrup

### **Smoked Salmon Station | \$16**

Horseradish Crème Fraiche, Dill, Chopped Red Onion, Tomatoes,  
Boiled Egg, Capers

### **Classic Benedict Station | \$18**

Toasted English Muffin, Canadian Bacon, Poached Egg, Sliced Tomato,  
Chopped Avocado, Tarragon Hollandaise Sauce

### **Omelets Your Way | \$18**

Minimum 20 Guests; Made to Order

Liquid Eggs, Egg Whites, Applewood Smoked Bacon, Niman Ranch Canadian  
Bacon, Pork Sausage, Smoked Salmon, Spinach, Mushrooms, Peppers,  
Onions, Tomato, Squash, Jalapeños, Cheddar Gruyere, Goat Cheese

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# B R E A K S   &   R E F R E S H E R S

## INTERMISSION BREAKS

### **Fun Times | \$12**

Assorted Dessert Bars, Individual Bags of Popcorn, Sun Chips,  
Assortment of Kettle Chips

### **Energy Charge | \$18**

Greek Yogurt, Granola Bunches, Nuts and Seeds, Assorted Dried Fruit,  
Chocolate Chips, Caramel Chips, M&Ms, Wasabi Peas, Coconut Flakes

### **At the Movies | \$18**

Assorted Sodas, Snickers, Twix, Butterfinger, KitKat, PayDay, Peanut Butter  
Cups, Popcorn, Assorted Cookies and Brownies

### **Taste of Fiesta | \$20**

Hatch Chili Queso Dip, Guacamole, Salsa Roja, Tortilla Chips, Churros with  
Caramel and Chocolate Fudge Sauces

### **Fresh Choices | \$22**

Selection of Fresh Pressed Juice Bottles, Mixed Nuts, Seasonal Whole Fresh  
Fruit, Selection of Energy and Granola Bars, Fresh Crudit  with Herb Ranch  
Dip and Classic Hummus

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arrangements. Prices are per person and chef attendant fee may apply.*

# B R E A K S   &   R E F R E S H E R S

## INTERMISSION BREAKS

**Take Two** (Create Your Own Break)

**Selection of Seasonal Whole Fruit | \$36**

**House Baked Cookies | \$42**

**Assorted Cookies | \$42**

Chocolate Chip, Triple Chocolate, Oatmeal Raisin, S'mores,  
Sugar, or White Chocolate Macadamia

**Dessert Bars | \$42**

Lemon Curd, Blondies, Brownies

**Assorted Cupcakes | \$48**

**Assorted House Baked Scones | \$48**

**Assorted Chocolate Truffles | \$48**

**Assorted Energy & Granola Bars | \$60**

**Yogurt Parfaits | \$72**

Fresh Berries and Granola

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# BREAKS & REFRESHERS

## QUENCHERS

**Chocolate Indulgence Bar** | \$8 per person

Mini Marshmallows, Whipped Cream, Cinnamon, Shaved Chocolate

**Lemonade** | \$60 per gallon

**Sparkling Punch** | \$60 per gallon

**House Brewed Coffee** | \$75 per gallon

**Assorted Mighty Leaf Tea** | \$75 per gallon

**House Brewed Iced Tea** | \$75 per gallon

**Mimosa Bar** | \$125

Prosecco, Selection of Orange and Seasonal Juices

**Assorted Sodas\*** | \$5

**Still or Sparkling Bottled Water\*** | \$6

**Red Bull Energy Drink\*** | \$7

**Coconut Water\*** | \$7

**Naked Fresh Juice & Smoothie Bottles\*** | \$7

*\*Charged per item based on consumption.*

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# LUNCH BUFFETS

*Order Minimum of 25 Required  
All Accompanied by Coffee & Iced Tea*

## CRAFT SERVICES | \$45

### Housemade Thick-Cut Potato Chips

### Seasonal Bisque

### Cavatappi Pasta Salad

Seasonal Vegetables, Citrus Aioli

### Apples & Bibb

Candied Walnuts, Pickled Onions, Apples,  
Hydroponic Bibb Lettuce, Citrus Vinaigrette

### Turkey Club

Oven Roasted Turkey Breast, Thick-Cut Bacon,  
Tomatoes, Bibb Lettuce, Citrus Aioli, Seeded Wheat Bread

### Roast Beef

Roasted Sirloin, Caramelized Onion,  
Provolone Cheese, Arugula, Horseradish Aioli, Baked Baguette

### Grilled Vegetable

Seasonal Roasted Vegetables, Tomato Aioli, Gruyere,  
Arugula, Ciabatta Bread

### Dessert

Assorted Fresh Baked Cookies & Dessert Bars

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# LUNCH BUFFETS

*Order Minimum of 25 Required  
All Accompanied by Coffee & Iced Tea*

## TASTE OF THE SOUTH | \$52

### **Tortilla Soup**

### **Chopped Salad**

Black Beans, Roasted Corn, Cherry Tomatoes, Red Onion,  
Cheddar Cheese, Crispy Onions, Chopped Romaine Hearts, Herbed Ranch

### **Hearts of Palm & Citrus**

Pickled Hearts of Palm, Grapefruit Segments, Almonds,  
Bibb Lettuce, Citrus Vinaigrette

## Entrée & Sides

### **Fajita Station**

Ancho Rubbed Skirt Steak, Grilled Chicken, Tequila Lime Shrimp, Fajita  
Vegetables, Sour Cream, Guacamole, Salsa Roja, Cotija Cheese, Limes, Corn  
and Flour Tortillas

### **Mexican Rice**

Tomatoes, Lime, Jasmine Rice

### **Charred Corn**

Loaded Charred Corn, Crema, Onions,  
Pico De Gallo, Cilantro

## Dessert

### **Churros**

*Caramel and Chocolate Sauce*

### **Diced Fruits**

*Tajin, Lime Juice*

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# LUNCH BUFFETS

*Order Minimum of 25 Required  
All Accompanied by Coffee & Iced Tea*

## **BACKLOT BBQ | \$55**

### **Vegetable Chili**

Sour Cream, Cheddar and Jack Cheese, Green Onion

### **Potato Salad**

Red Potatoes, Celery, Onion, Citrus Aioli

### **Power Slaw**

Shredded Cabbage, Zucchini, Brussel Sprouts, Kale, Poppyseed Vinaigrette

### **Cobb Salad**

Bacon, Boiled Egg, Cherry Tomatoes, Blue Cheese Crumbles, Red Onion,  
Chopped Romaine, Chipotle Ranch Dressing

### **Choice of Two:**

**Beef Patties, Grilled Chicken, Kosher Hot Dogs, Beyond Patty**

### **Select Bread & Cheese:**

#### **Bread**

Potato Bun, Hearth Rolls, Oat Crusted Kaiser Bread

#### **Cheese**

Cheddar Cheese, Pepper Jack, Gruyere, Goat Cheese

Condiment Accompaniment Included on the Side

### **Dessert**

Assorted Fresh Baked Cookies and Assorted Cupcakes

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# P A S S E D H O R S D ' O E U V R E S

**MINIMUM OF 24 PIECES PER SELECTION**

## **Bruschetta | \$4**

Cured Tomato, Mozzarella Cheese, Basil, Balsamic

## **Deviled Egg | \$4**

Bacon, Chives

## **Spanakopita | \$4**

Spinach, Feta, Phyllo

## **Arancini | \$4**

Risotto-Style Arborio Rice, Parmesan, Mozzarella, Breadcrumbs

## **Pot Stickers | \$4**

Choice of Pork, Chicken or Vegetable. Served with Ponzu

## **Chicken Canapés | \$4**

Grapes, Tarragon, Citrus Aioli, Sourdough Bread

## **Smoked Salmon | \$5**

Dill Crème Fraiche, Cucumber, Wheatberry Bread

## **Meatballs | \$5**

Pomodoro Sauce, Fennel Mint Slaw

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# P A S S E D H O R S D ' O E U V R E S

MINIMUM OF 24 PIECES PER SELECTION

**Mini Crab Cake | \$7**

Remoulade, Petite Greens

**Beef Tenderloin Bruschetta | \$7**

Tangy Aioli, Herb Puree

**Beef Slider | \$7**

Beef Patty, Tomato Jam, Bacon, Crispy Onions

**Lobster Salad Slider | \$7**

Maine Lobster, Shredded Lettuce, Tomato, House Sauce

**Tuna Tartar Cones | \$7**

Blood Orange and Ponzu Sauce, Savory Cone

**Oyster Shooters | \$8**

Select Shucked Oysters, Tangy Mignonette

**Smoked Lamb Lollipops | \$10**

Mint Yogurt Sauce, Fine Herb Purée

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# S T O R Y   B O A R D   D I S P L A Y S

## THE MEDITERRANEAN | \$16

Seasonal Vegetables - Raw and Roasted, Tapenade, Classic Hummus, Red Pepper Hummus, Tomato Purée, Lavash Bread, Pita Chips

## PASTA | \$20

Selection of Pasta, Sauces & Toppings:

### Pasta

Penne, Cavatelli

### Sauces

Marinara, Alfredo, Pesto

### Toppings

Roasted Garlic, Roasted Red Peppers, Cured Tomato, Mushrooms, Peas, Bay Shrimp, Shaved Parmesan, Torn Basil

## CHARCUTERIE BOARD | \$25

Assorted Artisanal Cheeses, Chef's Selection of Assorted Cured Meats and Salami's, Seasonal Jam, Whole Grain Mustard, Mixed Nuts, Assorted Berries, Cornichons, Grilled Crostini

## RAW BAR | \$35

Selection of East and West Coast Oysters, Chilled Cocktail Crab Claws, Gulf White Shrimp, Mignonette, Horseradish Cocktail Sauce, Lemon Wedges

Chef to Shuck Oysters | \$150

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# S T O R Y   B O A R D   D I S P L A Y S

## DESSERT STATION | \$14

Select Three:

### **Pistachio Cannoli's**

Mascarpone and Ricotta, Chocolate Chips, Pistachio Dust

### **Chocolate Mousse Tarts**

Macerated Berries

### **Mini Petit Fours**

### **Assorted Chocolate Truffles**

### **Flourless Chocolate Cake**

Chantilly Cream

### **New York Style Cheesecake**

Seasonal Berry Marmalade

### **Tiramisu**

Mascarpone, Espresso, Lady Fingers

### **Cocoa Bread Pudding Bites**

Salted Caramel, Chocolate Fudge

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# C A R V E R Y

*One Chef Per 50 Guests. Chef Fees Apply*

## **MUSTARD GLAZED PORK LOIN | \$225**

Red Wine Bordelaise Sauce, Apple Kimchi Compote, Pullman Rolls

Serves 25-30 Guests

## **BRINED ROSEMARY TURKEY BREAST | \$225**

Sage Natural Jus, Cranberry Jam, Dinner Rolls

Serves 25-30 Guests

## **SEA SALTED CRUSTED PRIME RIB | \$375**

Red Wine Bordelaise Sauce, Creamy Horseradish Sauce, Dinner Rolls

Serves 30-35 Guests

## **STAGING ENHANCEMENTS | \$7 PER PERSON**

*Select One Per Carving Station*

**Potato Purée with Fine Herbs**

**Roasted Garlic Whipped Potatoes**

**Smashed Red Potatoes with Rosemary**

**Charred Brussels Sprouts**

**Honey Glazed Baby Carrots**

**Seasonal Grilled Vegetables**

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# D I N N E R   B U F F E T S

*All Accompanied by Coffee & Select Teas,  
Artisan Rolls & Sweet Butter*

## BELLA ITALIANO | \$65

### **House Baked Garlic Bread Sticks**

Whipped Butter, EVOO with Balsamic Glaze

### **Antipasto Salad**

Crisp Iceberg Lettuce, Italian Cured Meats, Sliced Cucumbers, Cherry Tomatoes, Thinly Sliced Red Onion, Mozzarella Cheese, Bell Peppers, Green Olives, Pepperoncini

### **Classic Caesar Salad**

Chopped Romaine, Shaved Parmesan, House Croutons,  
Creamy Caesar Dressing

### **Herb Grilled Vegetable Platter**

Zucchini, Squash, Peppers, Onions, Asparagus, Roasted Mushrooms

### **Pasta Al Fresco**

Penne Pasta, Sautéed with Fresh Roma Tomatoes, Garlic and Fresh Basil

## Select Two:

### **Chicken Parmesan**

Breaded Chicken Breast, Homemade Marinara Sauce,  
Topped with Parmesan and Mozzarella

### **Bistro Steak**

Sliced Sirloin, House Pomodoro, Balsamic Glaze

### **Seared Corvina Puttanesca**

Stewed Tomatoes, Capers, Lemon Beurre Blanc

## Dessert

Tiramisu and Strawberry Cheesecake

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# D I N N E R   B U F F E T S

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## **SAN FERNANDO | \$75**

### **Assorted Dinner Rolls**

#### **Wedge Salad**

Petite Iceberg Lettuce, Tomatoes, Onions, Lardons, Blue Cheese Dressing

#### **Crudité Salad**

Mix Greens, Broccolini, Carrots, Celery Hearts, Radish, Cherry Tomatoes,  
Champagne Vinaigrette

### **Entrées (Select Three):**

#### **Vegetable Chili**

Crème Fraiche, Shredded Cheddar, Scallions

#### **Grilled Pacific Salmon**

Caper Berries, Fresh Citrus and Herb Salad

#### **Sea Salted Prime Rib**

Horseradish Cream, Natural Jus

#### **Smoked Colorado Pork Ribs**

#### **Cavatappi Pasta Primavera**

Pesto Creme and Parmesan

### **Accompaniments**

#### **Baked Potato Bar**

Bacon, Scallions, Sour Cream, Grated Cheddar, Herb Butter, Crispy Onions

#### **Seasonal Roasted Vegetable Medley**

Fine Herbs

### **Dessert**

Selection of Seasonal Pies | Chantilly Cream

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# D I N N E R   B U F F E T S

*All Accompanied by Coffee & Select Teas,  
Artisan Rolls & Sweet Butter*

## HOLLYWOOD HILLS | \$80

### Truffled Wild Mushroom Bisque

#### Baby Greens

Roasted Beets, Goat Cheese, Candied Pecans, Radish,  
Celery Hearts, Citrus Vinaigrette

#### Ancient Grain Salad

Roasted Seasonal Vegetables, Mint, Pistachios,  
Fine Herbs, Yogurt Vinaigrette

### Entrées (Select Three):

#### Snake River Farms Coulotte Steak

Wild Mushrooms, Chimichurri

#### Pan Seared Corvina

Citrus Nage

#### Roasted Bone-In Chicken Breast

Tarragon Beurre Blanc

#### Lobster Ravioli

Sage Butter Sauce

### Accompaniments

#### Roasted Fingerling Potatoes

Beurre Monté, Herbs

#### Seasonal Roasted Vegetable Medley

Fine Herbs

### Dessert

Assorted Petite Fours and Truffles

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# A L C O H O L I C B E V E R A G E S

## HOSTED BAR

### Call Brands

1st hour \$26

Each additional hour \$13

### Premium Brands

1st hour \$32

Each additional hour \$15

## CASH BAR

**Domestic Beers** - \$8 per bottle

**Premium Beers** - \$10 per bottle

**Blue Cocktails** - \$11 each

**Gold Cocktails** - \$13 each

**Platinum Cocktails** - \$15 each

**Call Wines** - \$11 per glass

**Premium Wines** - \$14 per glass

## MISCELLANEOUS

**House Champagne** - \$30 per bottle

**Soft Drinks** - \$5 each

**Sparkling Bottled Waters** - \$5 each

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# A L C O H O L I C B E V E R A G E S

## WINES:

**Sparkling** - Riondo Prosecco, Domaine Ste. Michelle

**Chardonnay** - Carmel Road, Kendall Jackson

**Cabernet Sauvignon** - Sea Glass, Horse Heaven Hills

## SPIRITS:

### Blue Tier

**Vodka** - Gordon's

**Gin** - Gordon's

**Rum** - Ron Castillo

**Tequila** - El Toro Silver

**Bourbon** - Jim Beam

**Whiskey** - Canadian Mist

**Scotch** - Grant's Family

**Cordials** - Hiram Walker

### Gold Tier

**Vodka** - Absolut

**Gin** - Tanqueray

**Rum** - Bacardi Superior

**Tequila** - Hornitos Plata

**Bourbon** - Maker's Mark

**Whiskey** - Canadian Club

**Scotch** - Rare J&B

**Cordials** - Hiram Walker

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# A L C O H O L I C B E V E R A G E S

## **SPIRITS:**

### **Platinum Tier**

**Vodka** - Tito's

**Gin** - Hendrick's

**Rum** - Bacardi Superior, Malibu

**Tequila** - Casamigos Blanco

**Bourbon** - Knob Creek

**Whiskey** - Crown Royal

**Scotch** - Dewar's White Label

**Cordials** - Hiram Walker

## **BEERS:**

**Domestic** - Miller Light, Bud Light, Coors Light,  
Michelob Ultra

**Premium** - Samuel Adams Boston Lager, Corona Extra,  
Pacifico, Stella Artois, Heineken

*Bartender fee of \$200 per event added to bar, up to 4 hours.  
Additional hours \$50 per hour.*

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