

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[®]
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

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

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

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.

BREAKS & REFRESHERS

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

*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.*

BREAKS & REFRESHERS

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

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.

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.*

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.

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

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.

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

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.

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

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.

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

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.

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

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.

STORY BOARD DISPLAYS

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

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.

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

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.

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

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.

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

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.

D I N N E R B U F F E T S

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

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

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.

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

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.

ALCOHOLIC BEVERAGES

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

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.

ALCOHOLIC BEVERAGES

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

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.

ALCOHOLIC BEVERAGES

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,
Pacífico, Stella Artois, Heineken

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

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.