

The background of the entire page is a photograph of an outdoor dining area. In the foreground, there are several round tables covered with light green tablecloths, each set with white plates, glasses, and floral centerpieces. White chairs are tucked under the tables. In the background, there are large white patio umbrellas, lush greenery, and a building with a modern architectural style. The overall atmosphere is bright and elegant.

THE GODFREY

H O T E L H O L L Y W O O D

CATERING MENU

Godfrey cuisine highlights the natural flavors of locally sourced ingredients & features classic dishes.



With breathtaking views, exquisite cuisine and service that indulges and pampers, The Godfrey Hotel Hollywood is the ideal location to celebrate your special event in style.



BREAKFAST BUFFET

20 PERSON MINIMUM - 2 HOUR SERVICE
ADDITIONAL HOUR - \$15.00 PER PERSON

CLASSIC CONTINENTAL

\$35.00 PER PERSON

Seasonal Fresh Fruit + Berries
Assorted Pastries
Orange + Cranberry Juices
Freshly Brewed Coffee + Hot Tea Assortment

BREAKFAST BUFFET

\$50.00 PER PERSON

Seasonal Fresh Fruit + Berries
Assorted Pastries
Yogurt | Homemade Granola + Dried Fruit
Scrambled Eggs*
Applewood Smoked Bacon *or* Sausage Links
Breakfast Potatoes
Orange + Cranberry Juices
Freshly Brewed Coffee + Hot Tea Assortment

**Enhancement: Egg Whites*

\$4.00 PER PERSON

ELEVATE OPTIONS

Pancakes \$10.00 PER ITEM
Waffles

Bagels with Lox + Cream Cheese \$15.00 PER ITEM
Eggs Benedict

GODFREY BUFFET

20 PERSON MINIMUM - 2 HOUR SERVICE
LUNCH \$60.00 PER PERSON
DINNER \$85.00 PER PERSON

SALAD / CHOOSE 1

California Caprese Salad
Quinoa Tabouli | Roasted Mediterranean Vegetables
Chopped Caesar Salad
Orzo Pasta | Green Beans
Arugula Salad | Roasted Beets
Mesculine Salad | Heirloom Carrots

MAIN ENTREES / CHOOSE 2

Baked Halibut | Lemon Beurre Blanc Sauce
Baked Sea Bass | Caper Beurre Blanc Sauce
Baked Salmon | Romesco Sauce
Jidori Chicken Breast | Grain Mustard Sauce
Grilled Harissa Chicken | Mint Yogurt Sauce
Macadamia Crusted Breast of Chicken | Pineapple Mango Relish
Braised Short Rib
Roast Prime Rib (+\$8)

VEGETARIAN OPTIONS

Wild Mushroom Risotto | Asparagus Tips
Seasonal Farmer's Market Stir-Fry
Mushroom Ravioli | Crème Fraiche
Butternut Squash Ravioli | Sage | Pine Nuts | Scallions
Grilled Tofu Steak | Seasonal Vegetables

SIDES / CHOOSE 1

Grilled Market Baby Vegetables
Creamy Red Potato Mash | Mascarpone
Roasted Rosemary Red Potatoes
Mushroom Risotto | Ricotta
Miso Mash
Rice Pilaf | Vermicelli

DESSERTS / CHOOSE 1

Seasonal Fresh Fruit | Berries
Chef's Selection Mini Cakes + Confectionaries
Gelato Station | Seasonal Selections

BEVERAGES + SIDES

Water | Tea | Coffee | Assorted Rolls + Butter

FOOD AND BEVERAGE, MEETING ROOMS,
AUDIO AND VISUAL IS SUBJECT TO 9.75%
SALES TAX AND 24% SERVICE CHARGE.

MEETING BREAKS

20 PERSON MINIMUM - 90 MINUTE SERVICE

HOLLYWOOD BREAK

\$20.00 PER PERSON

Cookies | Brownies
Assorted Soft Drinks | Bottled Water
Freshly Brewed Coffee | Hot Tea Assortment

SUNSET BREAK

\$28.00 PER PERSON

Gourmet Cheese | Dried Fruit Preserves
Garlic Hummus | Black Olive Tapenade | Babaganoush
Fresh Pita Chips | Assorted Breads
Freshly Brewed Coffee | Hot Tea Assortment

A LA CARTE

Bagels + Cream Cheese
\$54.00 / DOZEN

Muffins | Danishes | Croissant
\$46.00 / DOZEN

Assorted Finger Sandwiches
\$48.00 / DOZEN

Artisan Coffee
\$55.00 / GALLON

Cookies | Brownies
\$46.00 / DOZEN

EXECUTIVE MEETING PACKAGE

20 PERSON MINIMUM | \$90.00 PER PERSON

ELEVATE TO BREAKFAST BUFFET | \$5.00 PER PERSON

CONTINENTAL BREAKFAST

Seasonal Fresh Fruit + Berries
Assorted Pastries
Orange + Cranberry Juices
Freshly Brewed Coffee | Hot Tea Assortment

HEALTHY BREAK

\$25.00 PER PERSON

Assorted Natural + Fruit Yogurts
Trail Mix | Granola Bars
Seasonal Fruit | Organic Berries
Assorted Health Drinks | Bottled Water
Freshly Brewed Coffee | Hot Tea Assortment

LUNCH

WRAP PLATTER / CHOOSE TWO

Chicken Caesar Wrap
Roasted Turkey Wrap
Roasted Red Pepper + Hummus (Vegetarian)

INCLUDES

Garden or Caesar Salad

AFTERNOON BREAK

Cookies | Brownies | Assortments of Soft Drinks |
Bottled Water

TRAY PASSED HORS D'OEUVRES

PRICED PER PIECE

Kobe Beef Sliders Spicy Chipotle Aioli *	\$ 7
Peruvian Ceviche Shooters Shrimp Scallops Mango-Aji	\$ 8
Panko-Crusted Shrimp Coconut Sweet Chili Sauce	\$ 7
Chicken Satay Cilantro Mayo	\$ 7
Fried Crab Cake Saffron Aioli	\$ 8
Salmon Skewer Salsa Macha Scallion	\$ 6
Grilled Filet Skewers Chimichurri Glaze	\$ 7
Fried Chicken Buffalo Sliders Blue Cheese Slaw	\$ 7
Bacon Wrapped Dates	\$ 7
Steak Crostini Horseradish Crème Fraiche	\$ 8
Parmesan Risotto Lollipop Croquette Herb Aioli	\$ 8
Bruschetta Tomato + Mozzarella *	\$ 6
Prosciutto Wrapped Melon Balls	\$ 6
Caprese Skewers	\$ 6
Chinese Chicken Salad To-Go Box with Chopsticks *	\$ 7
Spicy Raw Tuna Sesame Cone	\$ 7
Tomato Soup Shooters Grilled Cheese Sandwiches *	\$ 6

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CHEF STATIONS

2 HOUR SERVICE + 20 PERSON MINIMUM

PASTA STATION

\$50.00 PER PERSON

CHOOSE 2

Fettuccine Alfredo | Ragu Penne | Spaghetti | Marinara | Spaghetti Aglio E Olio | Roasted Mushrooms | Creamy Butternut Rigatoni | Roasted Squash | Vegetable Lasagna | Vegan Bolognese | Vegan Ricotta | Penne alla Vodka | Fresh Parmesan | Fettuccini Alfredo | Charred Broccoli | Baked Eggplant Parmesan

PROTEIN OPTIONS

Grilled Chicken
Meatballs (Vegan Option Available)
Grilled Shrimp (+\$3)

INCLUDES

Bread + Butter
House Salad | Roasted Shallot Vinaigrette
Caesar Salad

FAJITA STATION

\$50.00 PER PERSON

CHOOSE 2

Adobe Chicken
Chimichurri Steak
Lime Cilantro Shrimp (+\$3)
Chipotle Tofu
Ground Beef

INCLUDES

House Chips + Salsa Crema | Pico De Gallo
Cabbage Relish
Blistered Peppers
Cheese | Lettuce | Tomato | Onions
Guacamole
Rice
Beans
Flour & Corn Tortillas

OYSTER & SEAFOOD STATION

\$60.00 PER PERSON

INCLUDES

Oysters
Peruvian Ceviche
Shrimp (+\$3)
Crab Claws (+\$MP)
Served with Mignonette | Cocktail Sauce

CARVING STATION

*Chef Attendant Required at \$250

OPTIONS

Roasted Herb Salmon | Romesco Sauce \$40.00 PER PERSON
Sage Roasted Turkey | Cranberry Sauce + Gravy \$40.00 PER PERSON
Cuban-Roasted Pork Tenderloin | Mojo Sauce \$45.00 PER PERSON
Prime Rib of Beef | Au Jus | Creamy Horseradish \$55.00 PER PERSON

INCLUDES

Miniature Rolls + Butter
Rosemary Potatoes
Charred Market Vegetable

SLIDERS & WINGS STATIONS

\$45.00 PER PERSON

SLIDERS - CHOOSE 2

Beef Sliders (Cheese Optional)
BBQ Pulled Pork
Buffalo Chicken
Salmon
Slider Portobello Mushroom (Vegan)

WINGS - CHOOSE 1

Buffalo
Barbecue
Teriyaki
Lemon Pepper

MEDITERRANEAN STATION

\$40.00 PER PERSON

INCLUDES

Garlic Hummus
Black Olive Tapenade
Olives, Babaganoush
Greek Salad
Chicken Kabobs & Cucumber Garlic Dip
Served with Pita Bread & Chips

CHEF'S CHARCUTERIE BOARD

\$25.00 PER PERSON

Local + Imported Cured Meats
Mustard
Condiments
Cornichons
Assorted Bread + Crackers

IMPORTED CHEESE BOARD

\$25.00 PER PERSON

Chef's Selection of Regional Imported Cheeses
Dried Fruit
Assorted Nuts | Preserves
Artisan Breads | Crackers

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PLATED LUNCH | DINNER

LUNCH \$60.00 | DINNER \$85.00 PER PERSON

DINNER MENU INCLUDES: CHOICE OF STARTER, ENTRÉE, & DESSERT, FRESHLY BAKED ASSORTED ROLLS, BUTTER, FRESHLY BREWED COFFEE & DECAFFEINATED COFFEE, SELECTION OF HOT ORGANIC TEAS

APPETIZERS

Caprese Salad | Heirloom Tomatoes & Imported Mozzarella *(with Burrata +\$3)*
Smoked Salmon on a Rosti Potato Pancake with Capers & Cilantro Sauce
Spicy Tuna Tartar on a Crisp Taro Root
Crab Cake on a Bed of Greens with Spicy Remoulade *(Add \$3)*

SALADS

Caesar Salad | Shaved Parmesan, Capers, Garlic Croutons
Mixed Baby Lettuce | Carrots, Jicama, Teardrop Tomatoes, Cranberries, Toasted Almonds, Balsamic Vinaigrette, Warm Goat Cheese on a Crostini
Pear & Gorgonzola Salad | Baby Mustard Greens, Lemon Dressing & Candied Walnuts
Organic Chopped Salad | Mixed Greens, Olives, Tomatoes, Feta, Almonds, Couscous, Lemon-Coriander Dressing
Honey-Roasted Multicolored Beet Salad | Arugula, Ricotta, Pepitas, Balsamic Drizzle, Finishing Olive Oil
Kale Salad | Strawberries, Avocado, Toasted Pine Nuts, Crumbled Feta Cheese, Honey Dijon Mustard Dressing

SOUPS

Fire Roasted Tomato
Cream of Asparagus
Butternut Squash
Sugar Snap Pea Soup
Gazpacho
Carrot Ginger Soup

VEGETARIAN ENTRÉES

Angel Hair Pasta | Napoleon of Grilled Vegetables on Marinara Sauce | 54
Grilled Portobello & Asparagus Risotto | Mascarpone | 54
Rigatoni | 54
Baked Moussaka | Tofu Steak, Eggplant, Zucchini, Squash with Marinara Sauce | 54
Butternut Squash Ravioli | Sage Butter | 57

ADDITIONS

Artisan Bread Basket | Add \$4
Olive Oil & Tapenade | Add \$3

ENTRÉES

ENTRÉES SERVED WITH MEDLEY OF SEASONAL VEGETABLES
IF MORE THAN ONE ENTRÉE IS CHOSEN, THE HIGHER PRICE OF THE TWO WILL BE CHARGED.

Roasted Breast of Chicken Filled | Sundried Tomatoes | Wild Mushrooms in a Madeira Sauce, Yukon Gold Mashed Potatoes
Roasted Jidori Chicken Breast | Grain Mustard Sauce | Sweet Potato Purée
Grilled Chicken Caccatore | Risotto
Fire Grilled Moroccan Chicken Breast | Tomato Coriander Relish | Israeli Couscous
Macadamia Crusted Breast of Chicken | Pineapple + Mango Relish, Mashed Butternut Squash
Miso Black Cod | Ginger Soy Sauce | Stir Fried Vegetables Over Jasmine Rice
Seared White Fish | Crispy Leeks over Spinach Mashed Potatoes
Oven Baked Salmon | Champagne Dill Sauce | Risotto
Herb Crusted Halibut | Lemon Caper Dressing | Barley Risotto
Braised Short Rib | Soft Polenta | Baby Root Vegetables
Traditional Aged Prime Rib of Beef | Creamed Horseradish | Baby Roasted Potatoes *(+\$8 per person)*
Filet Mignon | Merlot Reduction | Creamy Red Potato Mash *(+\$8 per person)*
Herb Roasted Rack of Lamb | Au Jus | Rosemary Polenta *(+\$8 per person)*
Petit Filet and Your Choice of Fish

ALTERNATIVE STARCH OPTIONS: YUKON GOLD MASHED POTATOES, RED POTATO MASH, BABY ROASTED POTATOES, RICE PILAF, WILD RICE, MASHED BUTTERNUT SQUASH, ROSEMARY POLENTA, ORZO PASTA, COUSCOUS, RISOTTO, WASABI INFUSED MASHED POTATOES.

DESSERTS

Green Tea Cheesecake
Flourless Chocolate Cake with Caramel Sauce
Fruit Sorbet in a Florentine Cup | Fresh Berries
Lemon Bombé
Berry Shortcake
Chocolate Cappuccino Cup
Chocolate Box Filled with Chocolate Mousse
Fruit Tart
Slice of Cake | Carrot Cake, Red Velvet, or Flourless Chocolate Cake

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HAPPY HOUR

PRICED PER PERSON / BETWEEN 4PM - 7PM
MONDAY - THURSDAY

2 HOUR STANDARD BAR	\$70.00
2 HOUR PREMIUM BAR	\$80.00

INCLUDES 2 PASSED HORS D'OEUVRES - 1 HOUR SERVICE

Cheeseburger Sliders (Vegan Option Available)
Shrimp Spring Rolls | Picked Radish | Herb Mayo
Chicken Satay | Spicy Peanut Sauce
Salmon Skewer | Salsa Macha | Scallion
Grilled Filet Skewers | Chimichurri Glaze Fried
Chicken Buffalo Sliders | Blue Cheese Slaw
Wings | Barbecue, Buffalo or Lemon Pepper

CHOICE OF ONE PLATTER

Crudit  Platter | Seasonal Vegetables | Assorted Crackers | Chips
Charcuterie | Assorted Cheeses | Meats | Nuts | Jams
Fruit Platter | Seasonal Fresh Fruit + Berries
Dessert Platter | Cheesecakes | Brownies | Macaron | Cookies | Assorted Mini Parfaits | Chef's Choice

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OPEN BAR PACKAGE

PRICED PER PERSON

NON-ALCOHOLIC

Unlimited Soft Drinks

2 HOURS | \$10.00

3 HOURS | \$12.00

BEER + WINE

Unlimited House Wines | Beer | Soft
Drinks

2 HOURS | \$40.00

3 HOURS | 55.00

STANDARD BAR

Unlimited Standard Call Liquor | Two
Call Signature Cocktails | Wine | Beer
| Soft Drinks

2 HOURS | \$60.00

3 HOURS | \$75.00

PREMIUM BAR

Includes Premium Liquor + Mixers |
Premium Wines | Microbrews

2 HOURS | \$70.00

3 HOURS | \$85.00

ENHANCEMENTS

Custom Cocktail Curation

\$100 / FLAT RATE

Welcome Toast

\$8 / PER PERSON

Add Additional Hour

\$20 / PER PERSON

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AN EXACT GUARANTEE IS REQUIRED THREE WORKING DAYS PRIOR TO YOUR EVENT. IF NOT RECEIVED, THE ESTIMATE FIGURE WILL BE USED AS THE GUARANTEE FOR BILLING PURPOSES.

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CLIENT IS REQUESTED TO REVIEW AND SIGN ALL CHANGES PRIOR TO DEPARTURE. IF UNSIGNED, WE WILL PRESUME ALL CHARGES ARE CORRECT.