

Dinner and More

Courtyard Los Angeles Monterey Park

Minimum 25 attendees required or additional \$150.00 labor surcharge will apply
The menu is subject to availability and can be accommodated for dietary restrictions



Courtyard Los Angeles Monterey Park
555 North Atlantic Boulevard, Monterey Park, CA, USA

16266564056 [marriott.com/laxmp](https://www.marriott.com/laxmp)



Reception

Hot and Cold Hors d'oeuvres
 \$250.00 labor fee will apply for tray pass

\$4

Priced per piece, minimum order of 25 pieces per selection

- Avocado Toast - Grilled Bread, Pickled Onion, Grapes
- Truffle Fries- Parmesan, Truffle Oil, Ketchup
- Goat Cheese Tartlets -Caramelized Onion, Balsamic Glaze
- Vegetable Egg Roll - Sweet Chili Sauce
- Rustic Grilled Cheese -Truffle Aioli
- Chilled Gazpacho - Garlic Croutons
- Heirloom Tomato Toast - Grilled Bread, Tomato Pulp, EVOO
- Sweet Potato Fries - Sesame Seeds, Honey
- Wild Mushroom Flatbread - Mushroom Duxelle, Truffle Oil
- Crispy Brussel Sprouts - Gouda, Marcona Almonds, Lemon Vin.
- Vietnamese Summer Rolls - Warm Peanut Dipping Sauce
- Guacamole Purses - Wrapped in Jicama
- Crispy Mac and Cheese Balls - 4 Cheese

\$5

Priced per piece, minimum order of 25 pieces per selection

- Truffle Arancini - Black Pepper Béchamel
- Vegetable Samosas - Spiced Yogurt Sauce
- Crispy Chicken Sliders - Cheese Fondue, Pickles, Hawaiian Buns
- Beef Sliders - House Sauce, Pickles, Cheese
- Spicy Tuna Tartare - Crispy Wonton
- Yellowtail Tartare - Sushi Rice Tempura
- French Green Bean Tempura - Meyer Lemon Aioli
- Filet Mignon Sushi - Wasabi Cream, Arugula Pistou
- Korean BBQ Dumplings - Soy Ginger Sauce
- Pigs in a Blanket - Honey Mustard
- Cheese Bread - Truffle Honey
- Compressed Watermelon - Feta Snow, Micro Basil
- Chinese Chicken Salad - Napa Cabbage w. Kefir Lime Vinaigrette

\$6

priced per piece, minimum order of 25 pieces per selection

Mini Cubanitos - Bite-Sized Classic Pork Sandwich
Kurobuta BLT - Brioche, Sous Vide Bacon, Lemon Aioli
Crispy Avocado Fries - Sweet Chili Aioli
Miso Black Cod Pot stickers - Ponzu Glaze
Pork Belly Bao Bun - Pickled Vegetables, Hoisin
Mini Beef Wellingtons - Red Wine Demi-Glace
Sweet Corn Agnolotti - Parmesan, Truffle Oil
Corn Cheese Croquettes - Chili Lime Aioli
Boneless Chicken Wings - Blue Cheese, Buffalo Sauce
Mission Fig Flatbread - Mascapone, Leek Fondue, Fennel,
Jerez Glaze
Coconut Shrimp Bahn Mi - Pickled Vegetables, Spicy Aioli,
Jalapeno
Oxtail Spring Rolls - Garbanzo Beans, Port
Goat Cheese Ravioli - Mint and Roasted Beet Salad

\$8

priced per piece, minimum order of 25 pieces per selection

Lobster Rolls - Celery, Fin Herbs, Tarragon Aioli
Crab Salad - Crispy Seaweed
Mini Clam Chowder - Bite-Size Bread Bowls
Ceviche - Leche de Tigre, Hearts of Celery
Uni Toast - Burrata, Tomato Jam
Crab Cakes - Apple and Fennel Salad
Tuna Poke - Sushi Rice, Edamame, Red Onion
Lamb Lollipops - Apple Mint Jelly, Roasted Eggplant
Smoked Salmon "Pastrami" - Cured Salmon,
Pumpernickel, Sauerkraut
Caviar and Blinis - Lemon, Chive Blinis, Crème Fraiche,
Caviar
Spanish Sandwich - Tomato Pulp, Manchego, Jamon
Serrano
Jumbo Shrimp Lollipops - Mango Habanero Glaze
Seared Scallops - Barley Risotto, Buerre Blanc

Dinner

Priced per person based on entree selection

Plated dinners are three course meals including salad, entrée, and dessert

Buffet dinners are three course meals including two salads, one entree and one

dessert all entrees include chef's selection of starch and seasonal vegetable

All dinners include bread and butter, iced tea, coffee, decaf and hot tea service

Salad

SELECT ONE FOR PLATED DINNER

SELECT TWO FOR BUFFET

Baby Arugula Salad | Pepitas, Pomegranate, Parmesan, Meyer Lemon Vinaigrette
Traditional Caesar Salad | Heart of Romaine, Garlic croutons, Parmesan and Creamy Caesar Dressing
Wedge Salad | Applewood Bacon, Pickled Onion, Organic Egg, Bleu Cheese, Crispy Onion
Israeli Salad | Applewood Bacon, Pickled Onion, Organic Egg, Bleu Cheese, Crispy Onion
Mixed Greens | Dried Cranberries, Candied Nuts, Gorgonzola, Raspberry Vinaigrette
Caprese | Heirloom Tomato, Mozzarella, Garlic Crostini, Aged Balsamic
Lemon Couscous | Couscous, Shallot, Chives, Meyer Lemon Vinaigrette

Entree

SELECT ONE FOR PLATED OR BUFFET

ADD 15.00 PER CHOICE FOR BUFFET STYLE

Organic Airline Chicken Breast - Potato Puree, Wild Mushroom Stuffing, Chicken Jus, Truffle Butter 70
Chicken Picatta - Lemon Caper Sauce, Pea Tendrils 70
Duck Breast - Orange Glazed Carrots, Parsnip Puree 75
Seared Skuna Bay Salmon - Leek Fondue, Lemon Quinoa, Beurre Blanc, Herb Salad 75
Miso Black Cod - Japanese Rice, Wild Mushrooms, Ponzu Bok Choy 78
Port Braised Short Rib - Potato Puree, Roasted Garlic, and Horseradish & Parsley Salad 75
Seared Grass Fed New York Steak - Potato Puree, Wild Mushrooms 75
Lamb Lollipop - Charred Eggplant, Greek Yogurt, Apple Mint Gremolata 85
Seafood Paella - Assorted Seafood, Saffron Rice, Lemon, Garlic Aioli 70

Dessert

SELECT ONE FOR PLATED OR BUFFET

New York Cheesecake
Tiramisu
Chocolate Budino
Carrot Cake
Strawberry Napoleon
Fresh Churros
Warm Beignets

Buffet Station
Minimum 50 guests

Pasta & Risotto

\$12 per Person per Selection

Orecchiette, Pesto, Vegetables
Garganelli, Chicken, Broccolini, Lemon
Angel Hair, Chicken, Lemon, Caper, Parmesan
Pappardelle, Brown Butter, Asparagus, Parmesan
Torchio, Spicy Sausage, Broccoli, Fennel
Rigatoni, Meatballs, Burrata, Basil
Butternut Squash Ravioli, Brown Butter, Hazelnut
Cavatelli, Vodka Pink Sauce, Shrimp
Truffle Macaroni & Cheese
Sweet Pea & Parmesan Risotto
Mushroom, Chicken Risotto
Wild Mushroom & Pecorino Risotto
Basil Pesto, Pine Nuts Risotto

Taco Station

\$21 per Person, Select 3

Carnitas
Chicken
Seasonal Veggies
Achiote Chicken
Chicken in Mole
Carne Asada
Ad Obada
Halibut
Baracoa

Slider Station

\$8 per Person per Selection

Classic Cheese Burger w. House Dressing
Fried Chicken w. Pickles & Coleslaw
Wild Mushroom & Caramelized Onion
Meatball, Tomato, Marinara, Cheese
Reuben, Pastrami, Coleslaw, Russian dressing
Tuna Salad Sliders
Mini Lobster Rolls w. Celery Slaw
Pulled Pork w. House BBQ, Coleslaw
Caprese w. Pesto Aioli
Turkey, Bacon, Tomato, Lettuce, Provolone
Braised Short rib w. Crispy Onion
Smoked Tofu w. Pickled Vegetables
Sausage & Peppers, Provolone

Sides

Select 2 for \$15

Roasted Root Vegetables, Charred Broccolini
Crispy Brussel Sprouts, Orange Glazed
Carrot, Grilled Vegetables Peas and
Tendrils, Roasted Cauliflower, Collard Greens
Roasted Red Bliss Potatoes, Macaroni Salad,
Grilled Asparagus, Egg Fried Rice, Brown
Rice Pilaf



Sushi Buffet Stations

Minimum 50 guests

Sushi Chef Required for any stations: \$350.00 for first 3 hours

\$100.00 for every hour after plus tax and service charge

Sushi

Includes Pickled Ginger, Assorted Sauces, Wasabi, Chopsticks, (GF Soy Sauce Upon Request)

Select 3 for \$35, Select 5 for \$45

Japanese Tuna Sushi
Imported Yellowtail Sushi
Albacore Sushi
Halibut Sushi
Japanese Mackerel Sushi
Ebi (Shrimp) Sushi
Japanese Egg Sushi
Freshwater Eel Sushi
Sea Bream Sushi
Scottish Salmon
Shitake Mushroom Sushi
Salmon Belly (+2)
Yellowtail Belly (+\$2)
Toro (+\$5)
Filet Mignon (+\$4)

Sashimi

Includes Pickled Ginger, Assorted Sauces, Wasabi, Chopsticks, (GF Soy Sauce Upon Request)

Select 3 for \$40, Select 5 for \$50

Japanese Tuna
Imported Yellowtail
Albacore
Halibut
Japanese Mackerel
Ebi (Shrimp)
Scottish Salmon
Freshwater Eel
Toro (+\$7)
Yellowtail Belly (+\$2)
Salmon Belly (+\$2)
Blue Fin Tuna (+\$3)

All items subject to 23% service charge and 10.25% sales tax

Rolls

Select 3 for \$30, Select 5 for \$40

California Roll
Salmon Cream Cheese Roll
Eel Cucumber Avocado Roll
Spicy Tuna Roll
Shrimp Tempura Roll
Spicy Yellowtail Roll
Cucumber Roll
Rainbow Roll
Salmon Mango Lemon Roll
Asparagus Tempura
Assorted Veggie Roll
Spicy Albacore Roll
Soft Shelled Crab Roll
Blue Crab & Avocado (+\$2)
Toro Scallion (+\$5)

Sides

Select 2 for \$15

Edamame (Plain or Soy Garlic)
Seaweed Salad
Cucumber Salad
Chicken Karaage
Vegetable Egg Rolls
Japanese Gyoza



Basic & Premium Bar Packages

Maximum of five (5) hours Bar Service. A \$150.00 bartender fee per bar will apply. Cash Bar requires 1 per 150 guests.

Hosted Bar requires 1 per 100 guests.

Hosted Bar

priced each on consumption

Add \$1 for Cash Bar

Top Shelf/Specialty 15
Premium 14
Basic Cocktails 12
Imported Beer 9
Domestic Beer 8
Premium Wine 12
Deluxe Wine 10
Regional Craft Beer 9
Soft Drinks 5
Bottled Water 5
Premium Water (Still or Sparkling) 7
Energy Drinks 7

Bar Package

priced per person

Premium - First Hour 45, Each Additional Hour 15
Deluxe - First Hour 36, Each Additional Hour 12
Beer & Wine Premium - First Hour 25, Each Additional Hour 15
Beer & Wine House - First Hour 25, Each Additional Hour 10

Deluxe Brands

Ketel One, Vodka
Bombay Sapphire, Gin
Bacardi, Rum
Del Maguey Vida, Tequila
Seagram's 7, Whiskey
Grant's, Scotch
Kahlua, Cordials
White
Cliff Champagne
Canyon Road, Wine Varietals
Sparkling Cider, Martinelli's

Premium Brands

Grey Goose, Vodka
Hendricks's, Gin
Myer's, Rum
Patron Silver, Tequila
Crown Royal, Whiskey
Chivas, Scotch
Bailey's Cordials
La Marca Prosecco, Sparkling
Beringer, Wine Varietals

Wine

Whites

Priced per bottle

- Prosecco, LaMarca, Veneto, Italy 56 Brut, Domaine Ste. Michelle \$ 60.00
- Brut, Schramsberg Vineyards "Mirabelle", California \$ 90.00
- Riesling, Snoqualmie, Columbia Valley, Made with Organic Grapes, Washington \$ 58.00
- Rosé, Magnolia Grove by Chateau St. Jean, California \$ 60.00
- Pinot Grigio, Stone Cellars by Beringer, California \$ 58.00
- Ferrari-Carano "Fume Blanc", Sonoma County, California \$ 62.00
- Chardonnay, Stone Cellars by Beringer, California \$ 58.00
- Chardonnay, Magnolia Grove by Chateau St. Jean, California \$ 60.00
- Cuvaision "Estate", Napa Valley, California \$ 90.00

Reds

Priced per bottle

- Pinot Noir, Line Thirty Nine, California \$ 60.00
- Pinot Noir, Toad Hollow Vineyards, Monterey, California \$ 70.00
- Merlot, Stone Cellars by Beringer, California \$ 58.00
- Merlot, Magnolia Grove by Chateau St. Jean, California \$ 60.00
- Cabernet Sauvignon, Stone Cellars by Beringer, California \$ 58.00
- Cabernet Sauvignon, Noble Tree "Wickersham Ranch Vineyard", RRV, California \$ 72.00
- Cabernet Sauvignon, Justin, Paso Robles, California \$ 90.00
- Red Blend, Alamos, Mendoza, Argentina \$ 60.00
- Malbec, Alamos, Mendoza, Argentina \$ 62.00

General Information

Meal Service

Plated meal service is based on a two (2) hours serve time.

Breaks are based upon a thirty (30) minute serve time.

Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours.

Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

Additional Charges and Taxes

Service Charge and Administrative Fee are subject to current state sales taxes.

The term "Administrative Fee" is used to cover the cost of equipment, heat, light, power, and other expenses. This "Administrative Fee" is not a tip or gratuity for services provided by employees, and no part of the "Administrative Fee" is distributed to employees.

Guarantees

Final attendance must be specified three (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction.

Should a final guarantee is not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements.

Hotel reserves the right to provide a vegan meal to a number not greater than 10% of the actual guarantee.

Payment

Full payment shall be made, 7 days prior to the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the end of the function or event.

Signage

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on easel.

Audio Visual

For your convenience, our in-house professional team can provide a knowledgeable, on-site team and state of the art equipment.

Lost and Found

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.

Prices

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.

Food & Beverage | Menu Selections

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet). We are aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

Our menus are subject to change and ingredients may vary based on seasonality or availability. All Food & Beverage, including alcohol, must be supplied by the Hotel and served by Hotel Staff. All pricing is guaranteed ninety (90) days prior to your event date.

Room Assignment and Seating

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten (10) guests each. The Hotel will set tables and chairs 3% over the guarantee based upon space availability.

Linen

Linens and napkins in house colors: white and sandalwood are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

Florals, Décor, Entertainment

The hotel has a list of recommended vendors and are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.

Shipping and Packages

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. All deliveries and pick up must be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.

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