



Catering Menus

Breakfast & Brunch



Executive Chef, Desi Szonntag



Prior to joining the Airtel Plaza Hotel, Desi was the Executive Chef of Le Merigot Hotel in Santa Monica, Executive Sous Chef at Hotel Bel-Air, where he created the daily chef's table market menu, earning accolades in the pages of Saveur and Los Angeles Magazine.

Desi has more than 25 years of experience working as a chef for an impressive roster of fine dining restaurants, including Shutters on the Beach, Santa Monica; Ocean Avenue Seafood, Santa Monica, Hotel Bel Air, Tatou in Tokyo, Beverly Hills, Aspen, La Boheme, New York City and Le Cirque, New York City. In addition to his extensive experience in these renowned restaurants, Desi was named as a featured chef at the James Beard House.

Desi constantly strives to create the perfect culinary creation and enjoys researching culinary history from around the world. Desi's cooking signature is similar to his personality: sophisticated, straightforward and well balanced.

Any special desires on your menu? Allow Chef Desi to assist with your customized menu.

Breakfast Buffet

American

Freshly Squeezed Orange Juice, Apple Juice and Cranberry Juice
Seasonal Fruits and Berries
Whole Bananas
Selection of Cereals including Oatmeal with Raisins and House Made Granola
Selection of Freshly Baked Bagels and Regular and Light Cream Cheese
Assorted Danishes, Muffins and Croissants
Sweet Butter and Preserves
Breakfast Potatoes
Scrambled Eggs with Crispy Applewood Smoked Bacon and Oven Roasted Herbed Tomatoes
or
Eggs Benedict
Choice of Canadian Bacon or Smoked Salmon
\$24.00 per Guest

European Continental

Freshly Squeezed Orange Juice, Apple Juice and Cranberry Juice
Seasonal Fruits and Berries
Selection of Cereals and Granola
Norwegian Smoked Salmon
Sliced Tomatoes, Onions and Capers
Selection of Freshly Baked Bagels and Regular and Light Cream Cheese
Assorted Danishes, Muffins & Croissants
Sweet Butter & Preserves
\$22.00 per Guest

Continental

Freshly Squeezed Orange Juice, Apple Juice and Cranberry Juice
Seasonal Fruits and Berries
Assorted Yogurts
Selection of Freshly Baked Bagels and Regular and Light Cream Cheese
Assorted Danishes, Muffins and Croissants
Sweet Butter and Preserves
\$18.00 per Guest
Add Scrambled Eggs
Additional \$3.50 per Guest

Continental Plus

Freshly Squeezed Orange Juice, Apple Juice and Cranberry Juice
Seasonal Fruits and Berries
Assorted Yogurts
Hard Boiled Eggs
Assorted Cold Cereals and Granola
Selection of Freshly Baked Bagels and Regular and Light Cream Cheese
Assorted Danishes, Muffins and Croissants
Sweet Butter and Preserves
\$20.00 per Guest
Add Scrambled Eggs
Additional \$3.50 per Guest

We Will Be Pleased to Offer Our Specialty Omelet Bar

Add to Buffet: \$5.00 per Person

Order on Own: \$11.00 per Person

Featuring 10 Fillings: Ham, Bacon, Onions, Mushrooms, Potatoes, Peppers, Grilled Asparagus, Tomatoes, Chives, Goat Cheese, Grated Cheddar Cheese

Minimum of 20 Guests (Available Until 11:00 a.m.)



Plated Breakfast

Our Plated Breakfast Includes Freshly Squeezed Orange Juice, Apple Juice, Cranberry Juice, Freshly-brewed 100% Arabica Coffee, Decaffeinated Coffee, Selection of Premium Hot and Iced Tea.

Accompanied with Selection of Breakfast Pastries, Assorted Bagels, Cream Cheese, Creamy Butter, Fruit Preserves and Honey

Huevos Rancheros

Crispy Tostada with Black Beans, Layered with Fluffy Scrambled Eggs Topped with Cheese, Scallions and House Made Fresh Salsa

\$21.00 per person

Eggs Benedict

Two Poached Eggs, Choice of Canadian Bacon or Spinach and Mushroom on a Toasted English Muffin Topped with Hollandaise Sauce

\$21.00 per person

Breakfast Burrito

Scrambled Eggs, Sausage, Cheddar Cheese, House Made Salsa, Sour Cream in a Flour Tortilla

\$21.00 per person

American Breakfast

Two Farm Fresh Scrambled Eggs, Choice of Applewood Bacon, Country Link Sausage or Smoked Ham

\$20.00 per person

Cinnamon French Toast

Two Thick Slices of Egg Bread Dipped in a Cinnamon Egg Batter and Grilled Golden Brown, Served with Creamy Butter and Maple Syrup, Choice of Applewood Bacon, Country Link Sausage or Smoked Ham

\$15.00 per person

Minimum of 20 Guests

Brunch Buffet

Our Brunch Buffet Includes Freshly Squeezed Orange Juice, Apple Juice and Cranberry Juice, Seasonal Fruits and Berries, Freshly-brewed 100% Arabica Coffee, Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Salad

Chinese Chicken Salad
Grilled Vegetable Salad with Feta Cheese

Choice of One

Chicken Piccata
Chicken Marsala
Whole Roasted Garlic and Herb Chicken

Assorted Bagels, Croissants, Muffins and Coffee Cake
Regular and Light Cream Cheeses, Sweet Butter and
Fruit Preserves

Ricotta Pancakes with Raspberry Syrup,
and Fresh Berries

Eggs Benedict with Hollandaise Sauce or
Scrambled Eggs

Applewood Smoked Bacon

Breakfast Potatoes

Oven Roasted Herbed Tomatoes
\$26.00 per Guest

Brunch Enhancements

Roasted Prime Rib, Carved to Order with Trimmings
\$15.00 per Guest
Carving Attendant @ \$100.00 per Attendant

Norwegian Smoked Salmon
Sliced Tomatoes, Red Onions and Capers
\$8.00 per Guest

**We Will Be Pleased to Add Our Specialty Omelet Bar*

Cooked to Order Featuring 10 Fillings:
Ham, Bacon, Onions, Mushrooms, Peppers, Grilled
Asparagus, Tomatoes, Chives,
Goat Cheese & Grated Cheddar Cheese
\$5.00 per Guest
Omelet Attendant @ \$100.00 per Attendant

Minimum of 20 Guests (Available Until 2:00 p.m.)