



# Catering Menus

## Menu Enhancements





# 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.





# Culinary Reception Enhancements

## **Ice Cream Sundae Bar**

\*Culinary Attendant is required for the Ice Cream Sundae Bar \$100 per attendant

Chocolate, Vanilla, Strawberry and Seasonal Flavor Ice Cream; Caramel, Chocolate Sauce, Slivered Almonds, Sprinkles, Fresh Strawberries and Whipped Cream

**\$12.00 per Guest**

## **Chocolate Fountain**

Choice of Melted Dark or White Chocolate, Whole Strawberries, Fresh Pineapple, Melon, Pretzel Sticks

**\$10.00 per Guest**

## **Dessert Station**

Miniature Pastries including Fresh Fruit and Lemon Tartlets, Chocolate Cakes, Carrot Cake, Tiramisu

**\$10.00 per Guest**

## **Deluxe Coffee Station**

Enhance Your Coffee with Chocolate Shavings, Flavored Vanilla & Hazelnut Syrups, Rock Candy Sticks, Lemon Zest, Whipped Cream, Cinnamon Sticks and Nutmeg

**\$5.00 per Guest**

## **Unlimited Specialty Fresh Lemonade**

Choice of Infused Flavors in Peach, Raspberry and Mango

**\$4.00 per Guest**

Minimum of 20 Guests

# After Party Ideas

Chef's Famous Sliders with Pepper Jack Cheese Burgers with Grilled Onion, Tomato, Thousand Island  
**\$36.00 per Dozen**

Quesadillas including choice of Cheese, Grilled Chicken or Grilled Vegetable accompanied with House Salsa,  
Guacamole and Sour Cream  
**\$18.00 per Dozen**

BBQ or Buffalo Chicken Wings and French Fries  
**\$16.00 per Dozen**

Grilled Cheese Triangle Sandwiches and Roma Tomato-Basil Soup Shots  
**\$12.00 per Dozen**

Airtel Plaza Cookies with Iced Cold Regular Milk & Chocolate Milk Shots  
**\$5.00 per Guest**

## **Deluxe Coffee Station**

Enhance Your Coffee with Chocolate Shavings, Flavored Vanilla & Hazelnut Syrups, Rock Candy Sticks,  
Lemon Zest, Whipped Cream, Cinnamon Sticks and Nutmeg  
**\$5.00 per Guest**

## **Deluxe Hot Cocoa Station**

Hot Cocoa with Whipped Cream, Chocolate Shavings, Cinnamon, and Marshmallows  
**\$4.00 per Guest**

Minimum Order – Two (2) Dozen per selection  
Must be Served by 10:00pm