



Catering Menus

Plated & Buffet Lunch



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.



Luncheon Buffets

Our Buffets Include Freshly-Brewed 100% Arabica Coffee,
Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Caesar Salad Buffet

Minimum of 20 Guests

Fresh Soup of the Day

Chilled Crisp Caesar Salad
Parmesan and Garlic Croutons

Grilled Marinated Vegetable Platter
Tomato and Basil Salad

Choice of Two Toppings

Sliced Grilled New York Steak
Herb-Crusted Breast of Chicken
Poached Shrimp
Grilled Salmon

Focaccia and Tuscan Breads
Tiramisu, Biscotti, Lemon Bars

\$33.00 per Guest

Minimum of 20 Guests

Italian Deli Buffet

Our Buffets Include Freshly-Brewed 100% Arabica Coffee,
Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Choice of One

Pasta e Faggioli • Minestrone • Lentil with Garlic Croutons

Choice of One

Green Bean, Red Onion Artichoke and Caper Salad with Red Wine Vinaigrette
Baby Arugula Salad with Tomatoes, Lemon and Olive Oil
Classic Caesar Salad with Romaine, Fresh Parmesan Cheese, Classic Dressing

Sandwich Board of Specialty Lunch Meats and Cheeses Including:
Mortadella, Salami, Prosciutto, Ham, Sage Roasted Chicken
Provolone, Mozzarella, Fontina,
Gorgonzola (\$2.00 extra)

Traditional Condiments

Oil and Vinegar, Pepperonata, Black and Green Olives, Mustard, Mayo, Chili Flakes

Airtel Sandwich Breads

Submarine Rolls, Focaccia, Olive Rustique, Ciabatta, White Bread, Wheat Bread

Dessert

Cannoli's • Tiramisu • Fresh Berries and Zabagli

\$32.00 per Guest

Minimum of 20 Guests

Salad Buffet

Our Buffets Include Freshly-Brewed 100% Arabica Coffee,
Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Toppings

Seasonal Fruit Salad with Honey Yogurt Dressing
Chopped Salad of Cucumbers, Mushrooms, Tomatoes, Broccoli, Cauliflower, Artichokes
Sesame Orange Dressing • Nonfat Ranch • Red Wine & Mustard Seed Dressings
Baby Mixed Green Salad

Sliced Beefsteak Tomatoes and Bermuda Onions
Crumbled Bleu Cheese, Vinaigrette and Fresh Basil

Marinated Grilled Vegetables, Extra Virgin Olive Oil and Lemon
Grilled Chicken Salad with Pecans, Pears and Lemon Dijon Vinaigrette
Grilled Ahi Tuna, Romaine, Radish, Sprouts, Olives, Tomato Wedges
Red Wine-Mustard Seed Vinaigrette, Whole Wheat Pita Bread

Tossed Chilled Rotini Pasta

Fresh Whole Wheat Bread, Sourdough, Tuscany Rolls, Focaccia

Dessert

Lemon Meringue Tart • Fresh Fruit Tart • Mini Chocolate Eclair

\$30.00 per guest

Minimum of 20 Guests



Wraps & Sandwich Buffet

Our Buffets Include Freshly-Brewed 100% Arabica Coffee, Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Choice of Two

Chipotle Chicken Wrap

Grilled Chicken, Romaine Lettuce, Grilled Red Onion, Tomato Chipotle Mayonnaise, Queso Fresco Cheese
Wrapped in a Cilantro Tortilla

Grilled Vegetable Wrap

Zucchini, Asparagus, Peppers, Tomato, Goat Cheese, Hummus Spread, Basil Pesto Wrapped in a Tomato Tortilla

Grilled Chicken Caesar Wrap

Sliced Grilled Chicken with Romaine Lettuce, Shaved Parmesan Wrapped in a Cilantro Tortilla

Albacore Tuna Sandwich

White Albacore Tuna with Tomato and Lettuce, Mayonnaise, Mustard on Wheat Bread

Turkey and Swiss Sandwich

Roasted Turkey and Swiss with Lettuce and Tomato, Mayonnaise, Mustard on Sourdough Bread

Roast Beef and Cheddar Sandwich

Roast Beef and Cheddar with Lettuce, Tomato, Mayonnaise, Mustard on White Bread

Salad

Choice of One

Fresh Tangy Coleslaw

Elbow Macaroni Salad

Classic Potato Salad

Includes Fresh Assorted Cookies and Brownies

\$24.00 per Guest

Minimum of 20 Guests

Italian Lunch Buffet

Our Buffets Include Soft Drinks, Freshly-Brewed 100% Arabica Coffee,
Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Choice of One Soup/Salad

Pasta e Fagioli • Minestrone
Tuscan Antipasto & Platter of Assorted Olives
Caesar Salad
Salad Tri Colore

Choice of Two

Shrimp & Salmon Piccata, White Wine Sauce
Rosemary Garlic & Olive Oil Roasted Breast of Chicken
Strozapretti with Wild Mushrooms, Tomatoes, Parmesan, Basil & Parsley
Tri Color Tortellini with Alfredo or Basil & Olive Oil

Includes

Grilled Vegetables
Fontina Polenta

Assorted Foccacci, Bread Sticks, Black Olive Bread
Bottle of Virgin Olive Oil & Balsamic Vinegar

Dessert

Tiramisu, Cannoli and Raspberry Chocolate Tart

\$34.00 per Guest

Minimum of 20 Guests



Southern California Lunch Buffet

Our Buffets Include Soft Drinks, Freshly-Brewed 100% Arabica Coffee,
Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Choice of Two Starters

Señor Desi's Award-Winning Tortilla Soup
Garden Salad with Jicama, Orange Segments and Lime Vinaigrette
Mixed Green Salad with Cucumbers, Tomatoes, Cotija Cheese
Roasted Corn, Bell Pepper, Green Onion, Tomato Salad
Salads Served with Cilantro Lime Dressing or Ranch Dressing

Choice of two Entrees

Marinated Carne Asada
Grilled Chicken Fajitas
Grilled Shrimp Fajitas
Cheese Enchiladas

Includes

Warm Corn and Flour Tortillas
Spanish Rice
Black Beans

Accompanied with Red Chili Sauce, Tomatillo Sauce, Pico de Gallo, Guacamole, Sour Cream, Onions,
Jalapenos, Shredded Cheddar and Jack Cheese, Shredded Lettuce

Dessert

Assorted Churros, Vanilla Flan, Fresh Diced Seasonal Fruit

\$36.00 per Guests

Minimum of 20 Guests



Airtel Lunch Buffet

Our Buffets Include Soft Drinks, Freshly-Brewed 100% Arabica Coffee, Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Choice of Two Salads

Hearts of Romaine, Shaved Manchego, Cornbread Croutons, Pumpkin Seeds
Garlic Lemon Black Pepper Buttermilk Dressing
Spinach Salad with Tomato, Artichokes, Olives, Tomato, Feta and Cucumber
Endive, Baby Lettuce, Humbolt Fog Goat Cheese, Cherry Tomato
Balsamic Vinaigrette
Classic Caesar Salad Romaine, Fresh Parmesan Cheese,
Topped with Homemade Parmesan Frico, Classic Dressing

Choice of Two Entrées

Grilled Chicken Breast with Rosemary Lemon Butter
Roast Chicken with Herbs and Lemon
Grilled Salmon Fillet with Orange Dill Sauce
6oz. Filet Mignon with Red-Wine Sauce
Includes Fresh Seasonal Vegetables

Choice of One Starch

Rice Pilaf
Roasted Potatoes

Freshly Baked Rolls and Creamy Butter
Display of Assorted Miniature Pastries and House Made Desserts

Vegetarian entrée is available upon request

\$36.00 per Guests

Minimum of 20 Guests

Lunch Plated Entrées

Our Three-Course Plated Lunch Includes Choice of One Salad, One Entrée, Fresh Seasonal Vegetables, One Dessert, Warm Rolls and Creamy Butter. Served with Soft Drinks, Freshly-Brewed 100% Arabica Coffee, Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

*When Choosing Two Entrées, Higher Priced Item will prevail

First Course (Choice of One)

Classic Caesar Salad

Romaine, Fresh Parmesan Cheese, Topped with
Homemade Parmesan Frico, Classic Dressing

California Field Greens

Mixed Baby Greens, Tomatoes, Carrots, Mushrooms,
Cucumbers, Choice of Dressing

Hearts of Romaine Salad

Shaved Manchego, Cornbread Croutons, Pumpkin
Seeds
Garlic Lemon Black Pepper Buttermilk Dressing

Entrée

Signature Airtel Chicken | \$29.00

Chicken Breast Stuffed with Spinach and Four
Cheeses,
Natural Pan Jus, Tomato Demi-Glaze, Mashed
Potatoes

Chicken Marsala | \$28.00

Marsala Wine Sauce, Artichoke, Angel Hair Pasta

Rosemary and Sage Roasted Chicken | 28

Piccata Sauce, Oven Roasted Tomatoes, Garlic
Mashed Potatoes

Lemon Thyme Grilled Chicken Breast | \$28.00

Pan Sauce, Seasonal Vegetable Medley, Mushroom
Ravioli

Pan Seared Chicken Breast | \$29.00

Parmesan Polenta and Asparagus, Arugula Pesto,
Smoked Paprika-Achiote Tomato Sauce

Mustard and Bread Crumb Crusted Chicken Breast | \$29.00

Lyonnais Potatoes, Madeira Sauce

Lobster Stuffed Chicken Breast | \$33.00

Angel Hair Pasta-Zucchini Timbale, Sautéed Spinach
and Garlic
Light Tomato Cream Sauce

Brown Sugar Glazed Salmon | \$30.00

Ginger Sauce, Zucchini Risotto

Roast Salmon | \$30.00

Port Wine Sauce, Seasonal Vegetables, Pecan Rice
Pilaf

Lemon, Garlic and Mustard Seed Roasted Chicken Breast | \$28.00

Rosemary Red Bliss Potatoes, Tomato-Champagne
Sauce

Roasted Wild Sea Bass | \$33.00

Lobster Sauce, Cucumber Pearls, Bay Shrimp

Shrimp Primavera | \$29.00

Sun Dried Tomatoes, Olives, Spinach, Toasted Pine
Nuts, Shaved Parmesan, Penne

continued on next page

Minimum 20 Guests

Lunch Plated Entrées

..continued

Braised Short Ribs | \$30.00

Whipped Potatoes, Chinese Long Beans,
Red Wine Jus

New York Sirloin | \$34.00

Green Peppercorn Sauce, Mashed Potatoes

Filet Mignon | \$32.00

6oz. Filet Mignon with Red Wine Sauce, Mushroom
Risotto

Pasta Pomodoro | \$25.00

Zucchini, Broccoli, Mushrooms, Roasted Tomato, Basil,
Pine Nuts, Parmesan, Penne

Penne Pasta | \$25.00

Fresh Seasonal Zucchini, Asparagus

***Add Executive Chef's Famous Crabmeat Mashed
Potatoes to any Entrée
\$5.00 per Guest**

Dessert

Chocolate Flourless Cake Topped with Raspberry
New York Cheese Cake
Chocolate Ganache Layer Cake
Red Velvet cake
Crème Brûlée
Carrot Layer Cake with Cream Cheese Filling
Lemon Cake
Fresh Seasonal Pie

***Substitute any Dessert for our Special Dessert Trio
Including Miniature Chocolate Cake, Miniature Fruit
Tart and Miniature Lemon Meringue Tart
\$3.00 per Guest**

Minimum 20 Guests