



Catering Menus

Plated & Buffet Dinner



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.

Barbeque

Our Barbeque Menu Includes Soft Drinks, Freshly-Brewed 100% Arabica Coffee,
Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Baby Iceberg Wedges with Vine Ripe Tomatoes
Herb Vinaigrette or Blue Cheese Dressing

Grilled Asparagus Salad
Cole Slaw

Chicken Marinated with Lime & Garlic
Beef or Turkey Burgers
Gourmet Sausages with Grilled Onions

Corn on the Cobb or Airtel Chili
Macaroni & Cheese with Cheddar and Parmesan

Housemade Corn Bread & Honey Butter
Hot Dog and Hamburger Buns

Dressings and Toppings:
Mayonnaise, Mustard, Ketchup, BBQ Sauce
Lettuce, Tomatoes, Onions and Pickles

Sundae Bar with House Made Cookies
Seasonal Warm Fruit Cobbler

Barbeque Grill & Barbeque Attendant for 50 Guests or Less \$100.00 per Attendant
Additional Barbeque Attendants \$100.00 per Attendant

\$30.00 per Guest

Minimum of 30 Guests

Dinner Plated Entrées

Our Three Course Dinner 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

Greens n' Blu Salad

Baby Greens, Maytag Bleu Cheese, Spiced Pecans,
Fennel, Tomato, Poached Pear, Balsamic Vinaigrette

Hearts of Romaine Salad

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

Entrée

Signature Airtel Chicken | \$36.00

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

Chicken Marsala | \$35.00

Marsala Wine Sauce, Artichoke, Angel Hair Pasta

Rosemary and Sage Roasted Chicken | \$35.00
Piccata Sauce, Oven Roasted Tomatoes, Garlic
Mashed Potatoes

Lemon Thyme Grilled Chicken Breast | \$35.00
Pan Sauce, Mushroom Ravioli

Pan Seared Chicken Breast | \$35.00
Parmesan Polenta and Asparagus, Arugula Pesto,
Smoked Paprika-Achiote Tomato Sauce

**Mustard and Bread Crumb Crusted Chicken
Breast | \$35.00**
Lyonnais Potatoes, Madeira Sauce

**Lemon, Garlic and Mustard Seed Roasted Chicken
Breast | \$35.00**
Rosemary Red Bliss Potatoes, Tomato-Champagne
Sauce

Lobster Stuffed Chicken Breast | \$36.00
Angel Hair Pasta-Zucchini Timbale,
Sautéed Spinach and Garlic
Light Tomato Cream Sauce

Brown Sugar Glazed Salmon | \$37.00
Ginger Sauce, Zucchini Risotto

Roast Salmon | \$37.00
Port Wine Sauce, Pecan Rice Pilaf

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Minimum 20 Guests

Dinner Plated Entrées

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Roasted Wild Sea Bass | \$39.00

Lobster Sauce, Cucumber Pearls, Bay Shrimp

Shrimp Primavera | \$36.00

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

Braised Short Ribs of Angus Beef | \$37.00

Whipped Potatoes, Chinese Long Beans, Red Wine Jus

Butter Topped Filet Mignon | \$39.00

Pan Seared with Choice of Regular, Blu Cheese or Horse Radish Butter

Flat Iron Steak | \$40.00

Maker's Mark Butter, Onion Rings, Garlic Roasted Potatoes

New York Sirloin | \$39.00

Green Peppercorn Sauce, Mashed Potatoes

Filet Mignon | \$39.00

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

Pasta Pomodoro | \$32.00

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

Penne Pasta | \$29.00

Fresh Seasonal Zucchini, Asparagus

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

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

Dinner Buffet Menus

Our Dinner Buffet Includes Soft Drinks, Freshly-Brewed 100% Arabica Coffee,
Decaffeinated Coffee, Selection of Premium Hot and Iced Tea

Italian Dinner Buffet

(Minimum of 20 Guests)

Choice of Two Starters

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 Torte, Cannoli & Raspberry Chocolate Tart

\$40.00 per Guest

Minimum of 20 Guests



Southern California Buffet

Our Dinner Buffet Includes 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
Jicama Garden Salad with 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
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

Homemade Churros, Vanilla Flan, Fresh Diced Seasonal Fruit

\$42.00 per Guests

Minimum of 20 Guests



Airtel Dinner Buffet

Our Dinner Buffet Includes 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 Lettuces, 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

\$42.00 per Guests

Minimum of 20 Guests