



Catering Menus

Reception



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.

Hors D'oeuvres

Hot Hors D'oeuvres

\$4.00

Mini Pizzas: Vegetarian, Cheese, Pepperoni,
Mushroom

Gruyere Cheese Puffs

Chicken Lumpia, Soy Ginger Sauce

Chicken Pot Stickers, Soy Dipping Sauce

Maryland Crab Cake, Mustard Sauce

Chicken and Goat Cheese Quesadilla

Crispy Polenta Cake, Arrabiata Sauce

Shiitake Mushroom Risotto Cake, Light Tomato Sauce

Chicken Satay, Peanut Sauce

Vegetable Spring Roll

Bacon Wrapped Dates

\$4.50

Shrimp Scampi, Lemon Garlic Butter

Coconut Shrimp, Pineapple Mango Salsa

Lemon-Garlic Grilled Shrimp, Lemon Sauce

Beef Satay, Peanut Sauce

Potato Pancake, Smoked Salmon, Caviar, Sour
Cream

Filet Mignon Skewers, Dijon Black Peppercorn Sauce

Stuffed Mushrooms with Italian Sausage Spanakopita

\$5.00

Corn Fritters, Crab Dip

Diver Scallop, Smoked Bacon

Mediterranean Vegetable Tartlet

Moo Shu Duck Pancake, Hoisin Sauce

Maryland Crab Cake, Mustard Sauce

Pulled Pork Sliders

Cold Hors D'oeuvres

\$4.00

Tomato Basil Bruschetta

Roasted Eggplant Crostini

Grilled Vegetable and Herb Cheese Roulade

Goat Cheese and Tapenade on Crostini

\$4.50

Prosciutto Wrapped Asparagus on Focaccia

Smoked Salmon Canapé

Chilled Shrimp, Cocktail Sauce

Ahi Tuna Tartare on Wonton Crisp

California Rolls

Prosciutto and Melon on Toast

Shrimp Salad and Cucumber Crisp

Pepper Beef and Goat Cheese Roll

Seared Ahi Tuna, Daikon Slaw on Taro Chip

Roasted Baby Artichoke on Parmigiano-Reggiano
Crisp

\$5.00

New York Sirloin Skewers with Coconut-ancho Chili
Dipping Sauce

Beef Rolled with Scallions and Soy

Prosciutto, Arugula and Goat Cheese Roll

Crab Topped Devilled Eggs

Artichoke and Horseradish Wrapped-New York Sirloin

Priced per Piece; Minimum of 50 pieces Required



Displayed Hors D'oeuvres

Display of Seasonal Fruits

Selection of Sliced Fruits and Berries

\$5.00 per Guest

Display of Fresh Raw Vegetables

With Ranch Dip and Hummus

\$4.00 per Guests

Display of Domestic and International Cheeses

Garnished with Nuts, Fresh and Dried Fruits
Specialty Breads and Crackers

\$6.00 per Guest

Display of Artisanal Cheeses

Garnished with Nuts, Fresh and Dried Fruits
Specialty Breads and Crackers

\$8.00 per Guest

Display of Italian Antipasto

Minimum of 20 Guests

Prosciutto, Pepperoni, Genoa Salami, Buffalo
Mozzarella, Kalamata Olives, Artichoke Hearts,
Pepperoncini, Roasted Peppers, Caponata & White
Bean Dip

Crusty Italian Bread Sticks and Herb Crostini

\$12.00 per Guest

Mediterranean Antipasto

Minimum of 20 Guests

Dolmas, Hummus, Baba Ghanoush, Olive Tapenade,
Roasted Red & Yellow Peppers

Assorted Marinated Olives, Oil & Lemon Marinated
Feta Cheese

Whole Wheat & White Pita Bread

\$15.00 per Guest

Reception Stations

Salad Station

Choice of two

Baby Romaine with Pumpkin Seed-Cesar Dressing,
Sourdough Croutons and Aged Jack Cheese
Arugula, Red & Yellow Vine Ripe Tomatoes, Lemon,
Extra Virgin Olive Oil

Baby Lettuce Salad with Apples, Blue Cheese,
Spiced Walnuts and Maple-Walnut Vinaigrette
Greek Salad with Cucumbers, Tomatoes, Kalamata
Olives, Feta Cheese, Oregano, Lemon and Olive Oil
Baby Spinach & Radicchio Salad with Corn, Radishes,
Humboldt Fog Goat Cheese and Bacon Vinaigrette

\$15.00 per Guest

Carving Stations

Priced per Person

Served with Choice of Starch and Seasonal
Vegetable

Roast Rack of Lamb | \$30

Herb Crust & Natural Stock Reduction

Roast Tenderloin of Beef | \$24

Rolled in Cracked Black Peppercorns
Mayonnaise, Dijon Mustard, Horseradish and
Miniature Rolls

Roast Prime Rib | \$20

Au Jus, Horseradish & Miniature Rolls

Guava & Miso Barbecued Salmon | \$18

Papaya Relish

Roast Turkey Breast | \$12

Cranberry Sauce, Whole grain Mustard & Mustard
Mayonnaise, Miniature Rolls

Required Carving Attendant \$100.00 per Attendant

Tenderloin Station

Sliced Beef Tenderloin, Horseradish, English Mustard
and Herbed Mayonnaise
Au Gratin Mashed Potatoes
Sautéed Asparagus with Lemon Dressing Served at
Room Temperature
Sautéed Mushrooms, Garlic Herbs and Butter Served
at Room Temperature
Potato Rolls on Side

\$28.00 per Guest

Shrimp Scampi Station

Sautéed Shrimp with Butter and Garlic
Airtel Rolls on the Side

\$22.00 per Guest

Chilled Seafood and Raw Bar

Minimum Display of 100 Pieces on Ice
Snow Crab Claws
Jumbo Shrimp
Oysters on a Half Shell
Chilled Mussels

Served with Cocktail Sauce and Lemon

\$22.00 per Guest

*** Inquire for our Alaskan King Crab Legs & Maine
Lobster**

continued on next page

Minimum of 30 Guests

*Stations Must Accompany a Buffet or guest must select a minimum of (2) Stations

Reception Stations

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Pasta Station

Grilled Marinated Vegetable Platter with Feta Cheese

Choice of Three Pastas

Lobster Ravioli with Lobster Sauce

Five Cheese Ravioli with Fresh Tomato Sauce

Orecchiette with Wild Mushrooms, Roasted Tomatoes, Olive Oil & Parmesan

Penne with Chicken, Fresh Tomatoes, Basil and Roasted Garlic

Spinach and Ricotta Tortellini with Pesto Sauce

Penne Marinara with Fresh Tomatoes, Basil and Parmesan

Includes Bruschetta and Italian Breadsticks

\$18.00 per Guest

*Executive Chef's famous Lobster & Truffle Macaroni & Cheese

Additional \$5.50 per Guest

Slider Station

Prime Beef Sliders, Tomato Jam, Dijon Mayo

Veggie Burger, Caramelized Onion, Secret Sauce

Pulled Southern BBQ Pork, Homemade Coleslaw, Chef's Secret Sauce

Includes: Sliced Pickles, Tomato, Cheddar Cheese

Sauces: Chipotle, Ketchup, Garlic Aioli, Mustard

Includes House Made French Fries

\$18.00 per Guest

Exotic Station

Chinese Chicken Salad

Vegetable Spring Rolls

Chicken Pot Stickers

Shrimp Dumplings

Steamed Pork Buns

Served with Chinese Mustard & Lemon Soy Dip

Shrimp Fried Rice

Fortune Cookies

\$17.00 per Guest

Macaroni and Cheese Station

Made to Order Creamy Homemade Macaroni and Cheese with a Variety of Toppings to Include Crispy

Bacon Bits, Diced Tomatoes, Bread Crumbs, Pepper Jack Cheese, Cheddar Cheese, Truffle Cheese,

Diced Ham and Mushrooms

\$15.00 per Guest

Mashed Potato Station

Whipped Yukon Gold Potato

Crisp Bacon, Chives, Texas Gold Cheddar,

Horseradish Crème Fraiche

Maple-Whipped Sweet Potato

Candied Pecans

Miniature Marshmallows

Candied Bacon

\$10.00 per Guest

Corn Station

Corn off the Cob

(3) Choices of Butter on the Side:

Garlic Butter/Herb Butter/Plain Butter

\$8.00 per Guest

Minimum of 30 Guests

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