

# BREAKFAST BUFFET

## BREAKFAST

### CONTINENTAL BREAKFAST

*Fresh California Orange Juice  
Regular & Decaffeinated Coffee & Hot Tea*

Sliced Seasonal Fruits & Berries  
Organic Fruit, Yogurt & Granola Parfaits  
Assorted French Pastries & Bagels  
Sweet Vermont Butter & Cream Cheese  
Fruit Preserves & Honey

*36 per person*

### AMERICAN BREAKFAST

*Fresh California Orange Juice  
Regular & Decaffeinated Coffee & Hot Tea*

Sliced Seasonal Fruits & Berries  
Organic Fruit, Yogurt & Granola Parfaits  
Assorted French Pastries & Bagels  
Sweet Vermont Butter & Cream Cheese  
Fruit Preserves & Honey

Scrambled Cage Free Eggs  
or Egg Whites  
Parsley Potatoes

*Select Two*

Premium Pork Sausage,  
Applewood-Smoked Bacon,  
Turkey Bacon, or Ham

*44 per person*

## ADDITIONS

STEEL CUT IRISH OATMEAL  
Skim Milk, Vanilla, Brown Sugar,  
Raisins, Honey

### BREAKFAST BURRITOS

Scrambled Cage Free Eggs, Aged Cheddar  
Cheese, Peppers, Onion, Salsa & Avocado

### BRIOCHE FRENCH TOAST

Berries, Maple Syrup,  
Vanilla Whipped Cream

### BUTTERMILK PANCAKES

Berries, Maple Syrup,  
Vanilla Whipped Cream

*8 per person per selection*

### ENGLISH MUFFIN

### BREAKFAST SANDWICHES

Applewood-smoked Bacon, Scrambled  
Cage Free Eggs & Aged Cheddar Cheese

### SLICED SMOKED SALMON

Cream Cheese, Vine Ripened Tomato,  
Boiled Egg, Red Onion & Capers

*10 per person per selection*

### OMELET STATION

Made to Order with  
a Selection of Fillings

*15 per person*

*Chef Attendant Fees Apply*

AVENOUS

*A 22% Service Charge & 9.00% Sales Tax will be added to all prices.  
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# BRUNCH BUFFET

## THE BEVERLY HILLS BRUNCH

*Fresh California Orange Juice  
Regular & Decaffeinated Coffee & Hot Tea*

Sliced Seasonal Fruits & Berries  
Organic Fruit, Yogurt & Granola Parfaits  
Assorted French Pastries & Bagels  
Sweet Vermont Butter & Cream Cheese  
Fruit Preserves & Honey

*Select One*

**EGGS BENEDICT**  
Ham, Cage Free Poached Eggs,  
English Muffin, Hollandaise

**EGGS FLORENTINE**  
Spinach, Cage Free Poached Eggs,  
English Muffin, Hollandaise

**CRABCAKE BENEDICT**  
*10 additional charge per person*  
Lump Crab Cake, Cage Free  
Poached Eggs, English Muffin  
Hollandaise

**SMOKED SALMON & BAGELS**  
Cream Cheese, Vine Ripened Tomatoes,  
Boiled Egg, Red Onion, & Capers

**NIÇOISE SALAD**  
Organic Baby Gem Lettuce,  
Red Bell Pepper, Anchovy, Capers

**PREMIUM PORK SAUSAGE**

**APPLEWOOD-SMOKED BACON**

**CHEF SELECTION OF DESSERTS**

*55 per person*

## THE BURTON WAY BRUNCH

*Fresh California Orange Juice  
Regular & Decaffeinated Coffee & Hot Tea*

Sliced Seasonal Fruits & Berries  
Organic Fruit, Yogurt & Granola Parfaits  
Assorted French Pastries & Bagels  
Sweet Vermont Butter & Cream Cheese  
Fruit Preserves & Honey

**SMOKED SALMON & BAGELS**  
Cream Cheese, Vine Ripened Tomatoes,  
Boiled Egg, Red Onion & Capers

**HEIRLOOM TOMATO,  
FRESH BASIL &  
BURRATA SALAD**

**EGGS BENEDICT**  
Ham, Cage Free Poached Eggs,  
English Muffin, Hollandaise

**CAGE FREE SCRAMBLED EGGS**

**PARSLEY POTATOES**

**BRIOCHE FRENCH TOAST**  
Berries, Maple Syrup, Vanilla Cream

**PREMIUM PORK SAUSAGE**

**APPLEWOOD-SMOKED BACON**

**ROASTED ALL NATURAL  
CHICKEN BREAST**  
Herb Cous Cous

**CHEF SELECTION  
OF FINE DESSERTS**

*65 per person*

AVEC  
NOUS

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## PLATED LUNCH

### Menu Includes

*Bread & Sweet Vermont Butter,  
Iced Tea  
Regular and Decaffeinated Coffee  
& Hot Tea Service During Dessert*

Select 1 Item from Each Course  
for the Entire Party

No More Than 2 Entrée Selections,  
Plus a Vegetarian Option Permitted

Final Course Must Be a Dessert

*Starts at 62 per person*

*Advance Count Required  
for All Selections*

### 1ST-SOUP/SALAD

**TOMATO SOUP**  
basil, crostini

**THE WEDGE**  
Iceberg Lettuce, Cherry Tomato,  
Applewood-Smoked Bacon, Red Onion,  
Blue Cheese

**HEIRLOOM TOMATO &  
BUFFALO MOZZARELLA**  
Heirloom Tomato, Petite Basil,  
Buffalo Mozzarella, Balsamic Vinaigrette

**CHOPPED KALE SALAD**  
Organic Baby Kale, Almonds, Apricot,  
Balsamic Vinaigrette

**CAESAR**  
Romaine, Croutons,  
Caesar Dressing, Parmesan Reggiano,  
White Anchovy

**BEET SALAD**  
Fresh Burrata, Frisee, Arugula,  
Marcona Almonds, Citrus, Sea Salt

### 2ND - ENTRÉE

**CASARECCE POMODORO**  
House Made Pomodoro Sauce,  
Petite Basil

**ROASTED CAULIFLOWER**  
Vadouvan Curry, Marcona Almond, Golden  
Raisin Puree, Parsley

**GARGANELLI  
BOLOGNESE**  
Pecorino Romano

**ROASTED SALMON**  
Kale, Salsify Roots, Freekeh  
Grain, Red Wine Sauce

**CHICKEN PAILLARD SALAD**  
All Natural Chicken Breast, Spinach,  
Tomatoes, Cucumber, Goat's Cheese,  
Olives, Citrus Vinaigrette

**PETITE FILET MIGNON**  
*4 surcharge per person*  
Asparagus, Basil Pesto  
Heirloom Tomatoes

**LAMB CHOP**  
*4 surcharge per person*  
Roasted Garlic Sauce, Broccolini,  
Mashed Potatoes

### 3RD - DESSERTS

**FLOATING ISLAND**

**CHOCOLATE BROWNIE**  
Caramel Sauce, Toasted Pecans, Whipped  
Cream

**MIXED BERRIES**  
Vanilla Whipped Cream

## AVEC NOUS

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## LUNCH BUFFET

### THE DELI

#### MAKE-YOUR-OWN SANDWICH

Roasted Turkey Breast, Ham,  
Sopressata, Roast Beef

#### ASSORTED SLICED DELI CHEESES

Lettuce, Sliced Tomatoes, Condiment  
& Relish Tray, Assortment of Sliced Breads

#### CAESAR SALAD

Romaine, Croutons,  
Caesar Dressing, Parmesan Reggiano,  
White Anchovy

#### COUS COUS

#### MEDITERRANEAN SALAD

Olives, Tomatoes, Feta Cheese

Assorted Cookies

Pitchers of Freshly Brewed  
Iced Tea

*45 per person*

### L'ERMITAGE SOUP OR SALAD & SANDWICH

*(Soup of the day or salad)*

*Select One*

#### TOMATO SOUP

Basil, Crostini

#### CAESAR SALAD

#### MIXED GREENS SALAD

*Add Chicken or Shrimp*

*12 per person*

#### CAPRESE SANDWICH

Buffalo Mozzarella, Tomato, Basil,  
Olive Oil, Oregano

#### BRESAOLA SANDWICH

Dry Cured Beef, Morbier,  
Arugula, Olive Oil

#### CRUDO PARMA

#### PROSCIUTTO SANDWICH

Buffalo Mozzarella, Tomato, Aioli

Assorted Cookies

Pitchers of Freshly Brewed  
Iced Tea

*55 per person*

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## LUNCH BUFFET

### FARMERS' MARKET

#### SOUP OF THE DAY

#### NIÇOISE SALAD

Organic Baby Gem Lettuce,  
Red Bell Pepper, Anchovy, Capers

#### MARINATED STEAK SALAD

Crisp Romaine Lettuce, Red Onion,  
Crispy Shallot, Piquillo Pepper,  
Mustard Sherry Vinaigrette

#### SPINACH SALAD

Candied Walnuts, Apples, Creamy Blue  
Cheese, Balsamic Vinaigrette

#### COUS COUS SALAD

Olives, Tomatoes, Feta Cheese

#### Assorted Cookies

Pitchers of Freshly Brewed  
Iced Tea

*58 per person*

### MEDITERRANEAN BUFFET

#### BEET SALAD

Fresh Burrata, Frisee, Arugula,  
Marcona Almonds, Citrus, Sea Salt

#### CHICKEN PAILLARD

All Natural Chicken Breast, Spinach,  
Tomatoes, Cucumber, Goat's Cheese,  
Olives, Citrus Vinaigrette

#### GARGANELLI

Bolognese, Parmesan Cheese

#### ROASTED SALMON

Kale, Freekeh Grain,  
Red Wine Sauce

#### Macarons & Petit Fours

Pitchers of Freshly Brewed  
Iced Tea

*58 per person*

AVEC  
NOUS

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## BITES & BREAKS

### SWEET BITES

#### SEASONAL FRUIT & BERRIES

Whole — *5 per person*  
Sliced — *12 per person*

#### ASSORTED ORGANIC GRANOLA BARS

*4 per person*

#### ORGANIC FRUIT, YOGURT & GRANOLA PARFAITS

*8 per person*

#### ASSORTED COOKIES

*48 per dozen*

#### BROWNIE BITES

*48 per dozen*

#### ASSORTED MACARONS

*42 per dozen*

#### MIXED PETIT FOURS

*48 per dozen*

*(7 days advanced notice required)*

### SAVORY BITES

#### HUMMUS, EXTRA VIRGIN OLIVE OIL & SMOKED PAPRIKA

with Pita Chips  
*10 per person*

#### FRESH VEGETABLE CRUDITÉS

with Blue Cheese, Balsamic,  
& Lemon Vinaigrette  
*12 per person*

#### HOUSE MADE CRISPY TORTILLA CHIPS

with Pico di Gallo & Guacamole  
*10 per person*

#### MIXED NUTS / TRAIL MIX

*7 per person*

#### HOUSE MADE CHIPS

*6 per person*

### THE FOUNTAIN BREAK

#### WHOLE FRESH FRUIT

#### GRANOLA BARS

#### POWER BARS

#### YOGURTS

#### ROASTED MARCONA ALMONDS

with Olive Oil

*18 per person*

## AVEC NOUS

### THE WRITER'S BREAK

#### SEASONED POPCORN

#### HOUSEMADE POTATO CHIPS

#### HOUSE MARINATED OLIVES

#### ASSORTED COOKIES

*16 per person*

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# BEVERAGES

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LA COLOMBE  
REGULAR & DECAFFEINATED  
COFFEE & THE HOT TEAS

*70 per service*

HOMEMADE CREAMY  
HOT CHOCOLATE

*65 per service*

ASSORTED BOTTLED REGULAR  
& DIET SOFT DRINKS

*6 per bottle*

BOTTLED STILL  
& SPARKLING WATER

*7 small  
10 large*

FRESH SQUEEZED  
ORANGE JUICE

*25 per pitcher*

FRESHLY BREWED  
ICED TEA

*25 per pitcher*

OLD FASHIONED LEMONADE

*25 per pitcher*

ARNOLD PALMER  
Iced Tea & Lemonade

*30 per pitcher*

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RECEPTION  
HOR'S  
D'OEUVRES

MEAT & POULTRY

BACON WRAPPED DATES  
& APRICOTS  
7

CHICKEN SKEWERS  
8

BEEF TENDERLOIN SKEWERS,  
BASIL PESTO  
8

MINI CHICKEN QUESADILLAS  
7

MINI CROQUE MONSIEUR  
7

MINI REUBEN  
7

BEEF SLIDERS  
9

HOUSEMADE MEATBALLS,  
PARMESAN  
6

BABY LAMB CHOPS,  
ROSEMARY & GARLIC  
8

SEAFOOD

TUNA TARTARE SPOONS,  
AVOCADO MOUSSE  
8

SALMON TARTARE,  
CRÈME FRAÎCHE, SABA  
7

CRAB SALAD IN CUCUMBER CUPS  
7

SMOKED SALMON  
& PUMPERNICKEL  
7

CRAB CAKES, LEMON  
CABBAGE SLAW  
7

BACON WRAPPED SHRIMP  
8

SCALLOP TARTARE  
IN DAIKON CUP  
7

VEGETARIAN

GOAT CHEESE WONTON  
5

CRISPY ARTICHOKE,  
LEMON THYME AIOLI  
6

HEIRLOOM TOMATO BRUSCHETTA  
5

CRISP FETA, ARRABIATTA SAUCE  
6

TRUFFLE ARANCINI,  
POMODORO SAUCE  
6

MIXED MUSHROOM CROSTINI  
5

FETA & SPINACH SPANAKOPITAS  
6

CRISPY TRUFFLE MAC & CHEESE  
6

*Priced per piece*

*Minimum Order of 24 Pieces  
Per Selection*

AVEC  
NOUS

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## RECEPTION DISPLAY

**CALIFORNIA CRUDITES DISPLAY**  
A Bountiful Towering Display of California Vegetables, Blue Cheese, Balsamic, & Lemon Vinaigrette  
*12 per person*

**IMPORTED & DOMESTIC CHEESE**  
Dried Fruits, Nuts, Artisanal Breads  
*22 per person*

**CHARCUTERIE PLATTER**  
Selection of Cured Meats, Assorted Olives, House Mustard, Artisanal Bread  
*22 per person*

**ANTIPASTO DISPLAY**  
Selection of Cured Meats & Aged Cheeses, Grilled Marinated Vegetables, Olives, House Mustard, Artisanal Breads  
*32 per person*

**SALAD STATION**  
Selection of Two Tossed Green Salads  
*15 per person*

**SEAFOOD STATION**  
Seasonal Choices  
*MP per person*

**CAVIAR STATION**  
An Assortment of Three Domestic Caviars, Traditional Accoutrements & Blinis  
*MP per person*

*20 person minimum*

**ITALIAN STATION**  
*Selection of 2 Pastas*  
Garganelli, Rigatoni, Meat Tortellini, & Cheese Ravioli

*Selection of (2) Sauces*  
Creamy Pesto, Alfredo, Marinara, Bolognese, & Pomodoro

Served with Freshly Grated Parmesan & Garlic Toast

*32 per person*

**FAJITA STATION**  
*Selection of 2*  
Marinated Flank Steak, Grilled Citrus Marinated Chicken, Pulled Braised Pork, Seasoned Shrimp  
*Surcharge of 8 Per Person*

Served with Sautéed Onions & Peppers, Cheddar Cheese, Lettuce, Tomato, Sour Cream, Pico de Gallo, Guacamole, Warm Tortillas, Mexican Rice & Beans, & Tortilla Chips

*35 per person*

**CHEF ATTENDED  
ACTION STATION**  
*6 surcharge per person*  
*75 per half hour chef attendant fee*

AVEC  
NOUS

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# DINNER

## PLATED

Menu Includes  
*Bread & Butter, Iced Tea*  
*Coffee & Hot Tea Service During Dessert*

Select 1 Item from Each Course  
for the Entire Party

No More Than 2 Entrée Selections,  
Plus a Vegetarian Option Permitted

Final Course Must Be a Dessert  
*Cake Cutting Fee May Substitute*  
*as the Final Course*

3 Course Menu  
*Starts at 80 per person*

4 Course Menu  
*Starts at 95 per person*

Tableside Orders  
*\$15 per person for choice of two*  
*\$25 per person for choice of three*

## BUFFET

Select 2 Items from Each  
of the Four Courses  
*Starts at 90 per person*

### 1ST - SALADS OR SOUP

TOMATO SOUP  
Basil, Crostini

NIÇOISE SALAD  
Organic Baby Gem Lettuce,  
Red Bell Pepper, Anchovy, Capers

CAESAR SALAD  
Romaine, Croutons, White  
Anchovy, Caesar Dressing

CHOPPED KALE SALAD  
Organic Baby Kale, Almonds, Apricot,  
Balsamic Vinaigrette

### 2ND - PASTA

GARGANELLI BOLOGNESE  
Pecorino Romano

SHRIMP & ASPARAGUS RISOTTO

BUTTERNUT SQUASH RAVIOLI  
Brown Butter, Sage, Parmesan Reggiano

### 3RD - ENTRÉE

GARDEN VEGETABLE RAVIOLI  
*(Vegan)*  
Spinach, Mushrooms, Sautéed  
Heirloom Tomatoes

ROASTED CHICKEN BREAST  
Leek, Hen of the Wood Mushroom,  
Parisian Gnocchi, Vidalia Onion

ROASTED SALMON  
Kale, Salsify Roots, Freekeh Grain,  
Red Wine Sauce

DAY BOAT SEA SCALLOPS  
Brussels Sprouts, Celery Root, Hazelnut

PAN ROASTED  
PETITE FILET MIGNON  
Pesto, Fingerling Potato

LAMB CHOPS  
Broccolini, Mashed Potatoes

### 4TH - DESSERT

CHOCOLATE BROWNIE  
Caramel Sauce, Toasted Pecans, Whipped  
Cream

FLOATING ISLAND

CHEESE PLATE

*Additional seasonal dessert choices will be  
provided by Chef at time of selection*

# AVEC NOUS

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# DESSERT

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## ASSORTED DESSERT STATION

A Selection of Petit Fours

3 — 15 per person

5 — 25 per person

*Please ask for current selection*

## SEMI SWEET BROWNIE

*12 per person*

## FLOATING ISLAND

*12 per person*

## TIRAMISU

*12 per person*

## ARTISAN CHEESE PLATE

*12 per person*

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SPECIAL  
EVENT BAR

CONSUMPTION BAR

*All beverages are charged as consumed  
by drink, glass, or bottle*

Super Premium  
14

Premium  
12

Domestic & Imported Beer  
7

House Red Wine, White Wine,  
Sparkling Wine  
45

Soft Drinks & Bottled Water  
6

Red Bull  
8

PREMIUM BAR

3 Hours — 50  
4 Hours — 62  
5 Hours — 74

VODKA — Stolli

RUM — Bacardi Blanco

GIN — Beefeater

TEQUILA — Sauza

BOURBON — Jack Daniels

SCOTCH — Dewars

WINE — L'Ermitage House Red,  
White, Sparkling

BEER — Sierra Nevada, Heineken,  
Amstel Light, Pacifico

SUPER PREMIUM BAR

3 Hours — 55  
4 Hours — 69  
5 Hours — 83

VODKA — Grey Goose

RUM — Bacardi Blanco

GIN — Bombay Sapphire

TEQUILA — Patron

BOURBON — Maker's Mark

SCOTCH — Dewars 12 Year

WINE — L'Ermitage House Red,  
White, Sparkling

BEER — Sierra Nevada, Heineken,  
Amstel Light, Pacifico

*One Bartender Required  
for Every 50 Guests*

First 3 Hours  
150 per bartender

AVENOUS

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## AV & EVENT FEES

### AUDIO

POLYCOM SPEAKER PHONE  
*50*

MICROPHONE WITH MIXER  
*50*

DUAL STANDING SPEAKERS  
*150*

### VIDEO

DVD PLAYER  
*50*

TRIPOD SCREEN  
*50*

LCD PROJECTOR  
*100*

LAPTOP  
*50*

MAC ADAPTOR  
*25*

### MISCELLANEOUS AUDIO VISUAL

EXTENSION CORD  
*15*

POWER POINT CLICKER  
*35*

LASER POINTER  
*35*

FLIP CHART, PAD, MARKERS  
*50*

POWER DROP BOX  
*75*

### EVENT

EVENT VALET PARKING  
*16 per vehicle*

BARTENDER  
*150 each, up to 3 hours*

CHEF ATTENDANT  
*75 each, per half hour*

SECURITY OFFICER  
*65 each, per hour  
4-hour minimum*

CAKE CUTTING FEE  
*6 per person*

TABLESIDE  
ENTRÉE SELECTION  
*12 per person  
4-course minimum*

OVERTIME FEE  
*200 per half hour*

PORTERAGE  
*5 per box  
20 per bell cart*

AVEC NOUS

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