MATISSE CATERING
2014

Holiday Menu

310.536.0805

Inside the Ayres Hotel
Manhattan Beach
14400 Hindry Ave
Hawthorne, CA 90250

Guarantee

Our Professional Banquet Staff will provide you with the finest service. However, we need your assistance in making your banquet a success. Please confirm expected attendance no less than five days in advance. This number is considered our minimum guarantee; not subject to reduction.

Refund/ Deposit Policy

Deposits are nonrefundable/nontransferable, and commit customer to 90% of estimated count / cost.

Cancellation Policy

All cancellations must be sent (in writing) to Matisse Catering Department Office
as per terms and conditions of confirmation/contract agreements.

Seating

A floor plan detailing set up and table arrangements, as well as table numbers will be provided at your request.

Linens

Ask about our wide variety of tablecloth and napkin colors.
A nominal fee will be charged for special orders.

Payments

Unless credit has been approved by our Credit Department, estimated payment in full is required at the time of guarantee (5 days in advance) in the form of cash, money order or cashier's check made payable to Matisse Catering. Any additional charges are due at the conclusion of the function.

Coordination Services

For the most important events in your life, a highly trained and experienced staff is at your service. Our courtyard is the perfect setting for your event.

Minimums

Beverage: A $150.00 Bartender Charge (plus Service Charge and Tax) per bartender will apply to any private bar. No alcoholic beverages may be dispensed unless provided by our Banquet Department.

Service Charge and Tax

All prices are subject to a mandatory taxable 20% Service Charge plus prevailing taxes. No food or beverage can be brought in or removed from the Hotel.

Music and Entertainment

Recommendations for entertainment are available through our Catering Department. Dance floors are available at $150.00 plus service charge and tax. All entertainment must supply own extension cords and duct tape. All cords must be safely secured. Music and Entertainment are subject to terms of our "Entertainment Agreement" when applicable.

Decorations

All decorations must meet with local fire department specifications and approval. Recommendations for floral designers are available through the Catering Department. The Hotel will not permit the affixing of anything to walls, floors or ceilings of rooms.

Security

The Catering Department shall not assume the responsibility for the loss or damage of any articles or merchandise left in the public space. Security arrangements for exhibits, merchandise or articles must be made prior to your function through the Catering Department.

Audio Visual Equipment

State-of-the-art visual equipment may be arranged through our Catering Department.

Served Suggestions

All Plated Selections Include: One Salad, One Dessert, Rolls & Butter
Served with Coffee, Decaffeinated Coffee, Iced Tea & A Selection of Fine Teas

Salads

Winter Red Salad, Sugared Pistachios, Dried Cranberries, Julienne Jicama
Raspberry Vinaigrette

Romaine Hearts, Garlic Croutons,
Parmigiano-Reggiano, Caesar Dressing

Winter Kale Salad
Shredded Cabbage, Carrots,
Shaved Red Onions, Pepita Seeds,
Creamy Red Wine Vinaigrette

Spinach and Strawberry Salad
Candied Pecan, Gorgonzola Cheese,
Pomegranate Bleu Cheese Dressing

Continued···

All Entrées Served with Seasonal Vegetables

Entrées

Smothered Pork Chop
Boursin Cheese Potatoes, Caramelized Onion Jus
Lunch: $32 Dinner: $37

Macadamia Nut Crusted Salmon,
Yukon Gold Mashed Potatoes,
Cilantro Cream Sauce
Lunch: $32 Dinner: $37

Honey Dijon Sliced Turkey Breast, Roasted Corn and
Spinach Mashed Potatoes, Holiday Gravy
Lunch: $30 Dinner: $35

Grilled Flat Iron Steak,
Roasted Horseradish Potatoes,
Shiraz Reduction
Lunch: $34 Dinner: $39

Herb Baked Sea Bass,
Navy Bean & Cramini Mushroom Ragout with
Golden Raisins & Pine Nuts,
Lemon Shallot Butter Sauce
Lunch: $34 Dinner: $39

Breast of Chicken Filled with
Mushroom, Spinach and Boursin Cheese
Mashed Potato Puree
Roasted Garlic Chardonnay Cream Sauce
Lunch: $32 Dinner: $37

8oz Tenderloin of Beef,
Mushroom Risotto, Port Wine Reduction
Lunch: $38 Dinner: $43

Pan Seared Mahi Mahi
Belezian Red Beans & Rice
Mango Cream Sauce
Lunch: $34 Dinner: $39

Sun-Dried Tomato &
Provolone Stuffed Breast of Chicken,
Basil Cream Sauce
Lunch: $32 Dinner: $37

(*All split entrée menus require counts
five business days prior to the event.
The higher priced entrée
will be charged for the entire group.)

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Desserts

Ginger Cake & Crème Brulee Roulade

Winter Berry Tart, Vanilla Crème Anglaise

Lemoncello Truffle Gelato

Warm Rustic Apple Tart, Cinnamon Cream

Berry Crumble Cake, White Chocolate Gelato, Raspberry Sauce

Chocolate Pecan Tart, Vanilla Sauce

Warm Chocolate Caramel Crunch, Caramel Sauce

Chocolate Hazelnut Flute

Sea Salt Caramel Gelato Cake

Holiday Buffet Selections

If less than (25) guests a $100.00 set-up fee will apply

* 1 ½ hours of food service*

All Entrées Served with Rolls & Butter, Coffee, Decaffeinated Coffee, Selection of Fine Teas & Iced Tea

Salads

Baby Spinach Salad with Strawberries,
Crumbled Goat Cheese, Toasted Almonds
and Raspberry Vinaigrette

Winter Green Salad,
Dried Cranberries, Sliced Apples.
Celery and Toasted Pecans,
Italian Vinaigrette

Boston Bibb,
Ruby Red Grapefruit with Feta Cheese
and Pine Nuts
Fig Balsamic Vinaigrette

Organic Baby Greens, Candied Pecans,
Pears, Bleu Cheese Crumbles
& Bing Cherry Vinaigrette

Romaine Hearts, Roasted Garlic Croutons,
Parmigiano-Reggiano,
Caesar Dressing

Soups

Butternut Squash

Mushroom Bisque

Asparagus Soup

Potato Chowder

Seafood Bisque
(add $2)

Hearty Vegetable

Continued···

Entrées

Raisin Pecan Glazed Spiral Ham

Sliced Beef Brisket

Maple Sugar Pineapple Ginger
Pork Loin Roast

Sliced Wagu Top Round,
Port Wine Reduction

Pistachio Crusted Atlantic Salmon
Minted Lemon Cream Sauce

Mushroom Sage Roasted Chicken Breast

Ricotta Stuffed Shells, Pomodoro Sauce

Chicken Breast with Maple Demi Glaze

Atlantic Salmon
Lemon Chive Cream Sauce

Sliced Tri-Tip, Fried Onion Rings, Au Jus

Short Rib Genovese,
Pancetta Red Wine Reduction

Continued…

Starches

Potatoes, Rice, Grains & Pasta

Garlic Mashed Potatoes

Herb Roasted Red Bee Potatoes

Au Gratin Potatoes

Tri Color Couscous & Quinoa
with Lemon, Dill and Cucumber

Spinach Potato Gnocchi
With Pancetta & Sage Cream

Tortellini Pasta with a Boursin Cheese Sauce

Penne Pasta With Italian Sausage,
Spicy Marinara & Four Cheese Blend

Piemonte Wild Rice Blend

Kansas Medley Wild Rice

Vegetables

Asparagus & Baby Carrots

Grilled Seasonal Vegetables
and Shaved Parmesan

Fried Cauliflower
with Almond Pesto Spiced Aioli

Roasted Winter Root Vegetables

Creamy, Tangy Green Beans
With Bourbon Bacon

Sautéed Brussel Sprouts
With Golden Raisins and Pine Nuts

Grilled Carrots & Sweet Peas

Continued…

Dessert

A Variety of Desserts to Include:
Merry Miniature Pastries, Holiday Cakes, Tarts
and Cookies

*Prices are as follows, for both lunch and dinner:
All Buffets include a choice of (2) Salads, or (1) Salad & (1) Soup
Chef's Selection of Seasonal Vegetables,
(1) Starch, (1) Vegetable and Dessert Station

Lunch

2 Entrées $35
3 Entrées $40

Dinner

2 Entrées $40
3 Entrées $45

(All Alterations must have our Executive Chef's approval)

Carving Selections

(35) Guest Minimum
Includes Rolls & Butter
Chef Attendant Additional $125

Apricot- Dijon Roasted Whole Turkey Breast
Cranberry Jubilee and Turkey Jus
$15 Per Person

Slow Roasted Rosemary Prime Rib
Horseradish Cream & Au Jus
$18 Per Person

Salmon En Croûte
Salmon Fillet Topped with Spinach and Sautéed Mushrooms
Wrapped in Golden Brown Puff Pastry
Cucumber Mint Yogurt and Lemon Butter Sauce
$18 Per Person

Herb and Black Pepper Crusted Tenderloin
Horseradish Cream and Wild Mushroom Demi-Glace
$18 Per Person

9 Spice Pineapple Glazed Spiral Ham
Cherry Apple Compote, Spicy Dijon
$15 Per Person

Roasted Pork Loin
Maple Sugar, Pineapple
$16 Per Person

Wagu Top Round
Horseradish Cream and Au Jus
$16 Per Person

Reception Enhancements

Chef Attendant additional $125
Two Chefs Suggested for 50+ Guests

Imported and Domestic Cheese Display

Smoked Gouda, Danish Bleu,
Spiced Goat Cheese Logs,
French Double Cream Brie, Emmenthaler Swiss and the Cheddar Family,
Fresh Berries and Dried Fruit, Crisp Lavosh, Baguettes and Crostinis
(25 Guest Minimum)
$9.00 Per Person

Vegetables in the Grass

Slightly Blanched Seasonal Vegetables with a Crunch Beautifully Presented on a Bed of Wheat Grass
Presented with Buttermilk Ranch and Spicy Red Pepper Hummus
(30 Guest Minimum)
$8.00 Per Person

Pasta Toss

Cavatappi and Penne Rigate Pasta
Prosciutto, Chicken, Tomatoes, Mushrooms, Peppers, Onions,
Kalamata Olives,
Tomato Basil Marinara and Alfredo Sauce
(Served Pre-made or with a Pasta Chef)
(30 Guest Minimum)
$16.00 Per Person

Risotto Station

Wild Mushroom, Spinach, Asparagus
Grilled Chicken, Salmon or Shrimp
Tomato, Basil, Thyme and Lemon Zest
(Served Pre-made or with a Risotto Chef)
(30 Guest Minimum)
$16.00 Per Person

Antipasto

Grilled and Roasted Vegetables
Italian Meats, Olives and Marinated Artichokes
Imported and Domestic Cheese
Sun Dried Tomato Spread
Sliced Breads and Gourmet Crisps
(25 Guest Minimum)
$13.00 Per Person

Sushi Display

California Rolls, Spicy Tuna, Spicy Salmon, Vegetable Rolls, Futumaki, Inari and to Include Nigiri Sushi: Salmon, Ahi Halibut, and Unagi
Wasabi, Soy Sauce, Pickled Ginger
(40 Guest Minimum)
$26.00 Per Person
Sushi Chef Fee $200.00 for 1 ½ Hours
$100.00 for every additional hour

Continued…

Mashed Potato Martini

Garlic Whipped Potatoes, Beef Brisket, Merlot Reduction

Sautéed Petite Shrimp Scampi, Lobster Butter Sauce

Vegetable Ratatouille, Shaved Romano Cheese

(Can Be Served Pre-made or with a Potato Chef)

(25 Guest Minimum)

$17.00 Per Person

Seasonal Fresh Fruit Display

Sliced Melons, Pineapples, Berries and Mango

Lavender Honey Yogurt

$7.00 Per Person

Dessert Enhancements

(25) Guest Minimum

Chef's Gourmet

A Variety of Desserts:
Merry Miniature Cakes and Pastries, Tarts,
Fruit And Brownies Bars and Holiday Cookies
$10 Per Person

Stone Cold

Vanilla Bean & Decadent Chocolate Ice Cream
Toppings: Chocolate and Fruit Sauces, Whipped Cream,
Cherries, Nuts
Mini M&M's, Oreo Cookie Crumbs, Sprinkles, Chocolate Chips
$10 Per Person (Self Serve)
$125 Chef Attendant

Italian Dessert Station

Tiramisu, Grandmother Cake (Torta della Nonna),
Choco Nocciola,
Limoncello Mousse, Cannoli
$10.00 Per Person

American Sweets Station

Strawberry Shortcake, Apple Tart,
Chocolate Mousse, Cheese Cake,
Cookies & Brownies
$10.00 Per Person

Mini Dessert Cups

Chocolate Mousse, Orange Pomegranate, Key Lime Cranberry,
Four Berry Cheese, Mango Raspberry
$10.00 Per Person

Tray Passed or Buffet Hors d'oeuvres

Based on Minimum Order of (36) Pieces Per Selection

Hot Selection

Priced Per Piece

Fried Creamy Artichoke Beignets $4.25
Serrano Ham, Wild Mushroom and Boursin Cheese Flatbread Pizza $4.25
Vegetable Spring Rolls, Sweet Chili Sauce $3.25
Steak and Cilantro Empanadas $4.25
Chicken Pot Stickers, Soy Ginger Glaze $4.25
Crab Cake, Cilantro Crème Fraîche $5.25
Shrimp and Spanish Chorizo Skewer $5.25
Chicken Lollipop with Cilantro Chili Glaze $4.25
Roasted Lamb Chops, Jalapeño Demi Glace $5.25
Pulled Pork and Cabbage Sliders $4.25
Korean BBQ Tenderloin Skewer $4.25
Scallops Wrapped In Prosciutto $5.25
Bacon Wrapped Bleu Cheese Stuffed Dates $4.75

Cold Selection

Priced Per Piece

Fresh and Cool Shrimp Cocktail Shooters $5.25
Roasted Parmesan Tomato & Mozzarella on Garlic Toast $4.25
Miso Glazed Seared Saku Tuna on Sticky Rice Cakes $4.75
Antipasto Skewer with Kalamata Olive, Artichoke and Sundried Tomato $4.25
Grilled Halloumi, Red Pepper & Arugula Salad on Herb Flatbread $4.25
Cucumber and Smoked Salmon Roll-Ups Lemon-Thyme Yogurt $4.25
Ahi Mango Poke, Ponzu Glaze in Wonton Cone $4.25
Serrano Ham with Olives & Oranges on Crusty Bread $4.25
Goat Cheese Crostini Tomato Jam $3.75
Minted Pea & Prosciutto Crostini $3.75

Matisse Beverage Service

($150.00++) Bartender Fee

Cocktails-Call Brands	Hosted	Cash
Vodka - Gilbey's	$6.50	$7.00
Gin- Gilbey's	$6.50	$7.00
Rum - Hana Bay	$6.50	$7.00
Bourbon- Jim Beam	$6.50	$7.00
Whiskey-Canadian Club	$6.50	$7.00
Scotch - Cutty Sark	$6.50	$7.00
Tequila - Sauza	$6.50	$7.00

Cocktails - Premium Brands		
Vodka-Absolut	$8.00	
Gin-Tanqueray	$8.00	$8.50
Rum-Bacardi Light / Captain Morgan	$8.00	$8.50
Bourbon-Jack Daniels	$8.00	$8.50
Whiskey-Segrams VO	$8.00	$8.50
Scotch-Chivas Regal	$8.00	$8.50
Tequila 1800	$8.00	$8.50
		$8.50

Matisse Beverage Service

($150.00++) Bartender Fee

Cocktails–Cordials & Cognacs	Hosted	Cash
Baileys	$8.50	$9.00
Kahlua	$8.50	$9.00
Grand Mariner	$8.50	$9.00
Amaretto	$8.50	$9.00
Midori	$8.50	$9.00
Courvoisier VS	$9.00	$9.50
Hennessy VS	$9.00	$9.50

Wine & Beer		
Imported Beer - Heineken, Pacifico & Corona	$5.00	$5.50
Domestic Beer - Budweiser, Miller	$4.50	$5.00
& Coors	$5.50	$6.00
House Wine	$7.50	$8.00
(Chardonnay, White Zinfadel, Cabernet Sauvignon Or Merlot)		
Premium Selection Wine		
(Chardonnay, White Zinfadel, Cabernet Sauvignon Or Merlot)		

Hosted		
Sodas	$3.00	$3.50
Mineral Water / Sparkling Water	$3.00	$3.50
Juices	$3.00	$3.50

Cocktail Reception Mixed Drinks

$150.00 Bartender Charge (Plus Service Charge & Tax)
Per Bartender will Apply to any Private Bar

Martini Station

Lemon Drop, Mango, Melon, Green Apple, Peach & Raspberry

$9.00 Per Drink

Margarita Station

Watermelon, Raspberry, Strawberry, Lime & Blueberry

$9.00 Each

Chocolate Martini Station

White & Dark Chocolate Martinis

$10.00 Each

Punch

(Minimum Order of Three Gallons, Approximately 20 Glasses Per Gallon)

Fruit Punch

$40.00 Per Gallon

Champagne Punch

$49.00 Per Gallon

Caribbean Rum Punch

$64.00 Per Gallon

Wine List

Sparkling

101 Domaine St. Michelle Brut, Patterson, WA	$29.00
103 Chandon Brut Classic, Yountville, CA	$45.00
106 Veuve Clicquot Yellow Label, France	$75.00

Chardonnay

205 Chardonnay, J. Johr	$34.00
206 Chardonnay, Kendal Jackson	$32.00
219 Chardonnay, Cambria, Katherine's Vineyard	$36.00
220 Chardonnay, Rombauer Vineyard, Carneros	$63.00
224 Black Stallion, Napa Valley	$38.00

Merlot

452 Merlot, Raymond Estates	$35.00
449 Merlot, Kendall Jackson, Grand Reserved	$49.00
462 Merlot, Rombauer, Napa Valley	$60.00
458 Merlot Northstar, Columbia Valley	$75.00

Pinot Noir

402 Pinot Noir, Wild Horse, Paso Robles	$43.00
403 Pinot Noir, Au Bon Climat, La Bauge Dessus	$60.00
410 Pinot Noir, Rusack, Santa Barbara County	$38.00

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Cabernet Sauvignon

556 Cabernet Sauvignon, J. Lohr Seven Oaks, Paso Robles	$33.00
558 Cabernet Sauvignon, Raymond Estates	$42.00
557 Cabernet Sauvignon, Ferrari Carano, Alexander Valley	$46.00
560 Cabernet Sauvignon, Rombauer, Napa Valley	$70.00

Zinfandel

651 Zinfandel, Ravenswood, Lodi County	$35.00
652 Zinfandel, Rombauer, Napa Valley	$56.00

Hosted Bar Packages

(Priced Per Person)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Package 1	$6.00	$8.00	$10.00	$12.00	$14.00
Package 2	$15.50	$18.50	$21.50	$24.50	$27.50
Package 3	$16.00	$20.00	$24.00	$28.00	$32.00
Package 4	$19.00	$23.00	$27.00	$31.00	$35.00

Package 1: Unlimited Soft Drinks

Package 2: Unlimited Soft Drinks, Imported And Domestic Beer and House Wines

Package 3: Unlimited Soft Drinks, Imported and Domestic Beer, House Wines and Call Brands (No Shots)

Package 4: Unlimited Soft Drinks, Imported and Domestic Beer, House Wines, Call and Premium Brands (No Shots)

House Wine

Chardonnay	$24.00/Per Bottle
Cabernet Sauvignon	$24.00/Per Bottle
Merlot	$24.00/Per Bottle
Champagne	$25.00/Per Bottle

Non Alcoholic Sparkling Cider $12.00/Per Bottle

$150.00 Bartender Fee

2-Hour Cocktail Service from the Restaurant Bar at a $25.00 charge Per hour/Per server (2 Hour Minimum)