GRAND BALLROOM

BANQUET & CONFERENCE CENTER

MENU
BREAKFAST
Monday - Thursday Only
Breakfast is 7am-11am or 6am-10am

Californian - $8.95pp ++
Yogurt with Fruit and Granola, Assorted Muffins,
Assorted Cold Cereal, and Coffee or Tea

Continental - $9.75pp ++
Assorted Juices, Assorted Pastries & Bagels,
Fresh Fruit, and Coffee or Tea

Sunrise - $15.50pp ++
Assorted Juices, Fluffy Scrambled Eggs,
Sausage and Bacon, Country Potatoes,
Breakfast Breads, and Coffee or Tea

BEVERAGES

Freshly Brewed Coffee, Decaf, or Tea
10 Cup Pot................................. $9.50 ++
25 Cup Urn................................. $28.00 ++
50 Cup Urn................................. $47.00 ++

Fruit Juices
Per Pitcher................................. $10.50 ++

Iced Tea
Per Pitcher................................. $7.50 ++
Per Gallon................................. $12.50 ++

Soft Drinks
Per Pitcher................................. $8.50++
Per Can................................. $1.70 ++

All prices are subject to 18% Service Charge and applicable Sales Tax (Currently 9.75%)
GRAND BALLROOM

LUNCH

Monday - Thursday Only
Corporate Lunch is 11am-3pm or 12pm-4pm

Hand Served Cold Sandwiches - $11.75pp ++
All sandwiches served with choice of Fresh Fruit, Red Potatoes, or Coleslaw, Dessert, Coffee & Iced Tea

Roast Beef Sandwich – Served on a French Roll
Tuna Salad – Served on a Croissant
Turkey Sandwich – Served on Whole Wheat Bread
Ham Sandwich – Served on Whole Wheat Bread
Deli Sandwich – Ham, Turkey, Salami Served on a Whole French Roll
Chicken Salad – Served on a Croissant

Hand Served Salads - $10.75pp ++
All salads served with Rolls & Butter, Dessert, Coffee & Iced Tea

Chinese Chicken Salad
Romaine, Fresh Vegetables, Grilled Chicken
Mandarin Oranges, Peanuts, Served with Oriental Dressing

Chicken Caesar Salad
Iceberg & Romaine Lettuce, Grilled Chicken
Served with Caesar Dressing

Chef's Salad
Iceberg Lettuce, Ham, Turkey, Eggs,
Cheddar & Jack Cheese

Hand Served Plated Lunches
All plated lunches include Choice of Starch, Vegetable,
Tossed Green Salad, Rolls & Butter, Dessert Station,
Coffee & Iced Tea
Roasted Pork Tenderloin $19.50++
Sliced Roast Beef $16.50++
Boneless Breast of Chicken $15.95++
Fresh Baked Lemon Herb Cod $15.50++
Lasagna $13.95++

Choice of (1) Starch
Garlic Mashed, Au Gratin, Scalloped Potatoes, Red Potatoes or Rice Pilaf

Choice of (1) Vegetable
Broccoli w/ Cheese Sauce, Small Mixed Vegetables, Baby Glazed Carrots,
Steamed Mixed Vegetables, Green Beans Almandine

All prices are subject to 18% Service Charge and applicable Sales Tax (Currently 9.75%)
# Lunch Buffet

**Monday - Friday Only**
Lunch Buffet 11am-3pm

**Two Entrée Buffet — $19.50 per person**
(Includes 2 Salads, 1 starch, 1 vegetable)

**One Entrée Buffet — $18.50 per person**
(Includes 2 Salads, 1 starch, 1 vegetable)

<table>
<thead>
<tr>
<th>Entrée Choices Include:</th>
<th>Choice of Starch</th>
<th>Choice of (2) Salads</th>
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<tbody>
<tr>
<td>Roast Beef</td>
<td>Roasted Red Potatoes,</td>
<td>Tossed Garden</td>
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<tr>
<td>Lasagna</td>
<td>Garlic Mashed Potatoes</td>
<td>Caesar Salad</td>
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<tr>
<td>Beef Stroganoff</td>
<td>Au Gratin Potatoes,</td>
<td>Hawaiian Coleslaw</td>
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<tr>
<td>Barbecue Chicken</td>
<td>Scalloped Potatoes,</td>
<td>Seasonal Fresh Fruit</td>
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<tr>
<td>Southern Fried Chicken</td>
<td>Rice Pilaf</td>
<td>Fresh Broccoli Salad</td>
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<tr>
<td>Homemade Meatloaf</td>
<td>Spanish Rice</td>
<td>Fruit Ambrosia</td>
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<tr>
<td>Italian Smoked Sausage w/ Bell Peppers &amp; Onions</td>
<td></td>
<td>Seafood Pasta Salad</td>
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<tr>
<td>Boneless Breast of chicken -with choice of sauce</td>
<td></td>
<td>Italian Pasta Salad</td>
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<tr>
<td>(Lemon Herb, Dijon, Teriyaki, Tarragon Garlic, Santa Fe)</td>
<td></td>
<td>Marinated Vegetable Salad</td>
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<td></td>
<td></td>
<td>Macaroni &amp; Cheddar Salad</td>
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</tbody>
</table>

**All Lunches Include**
Assorted Rolls & Butter, Iced Tea & Coffee

**Hand Served Plated Lunches**
All plated lunches include Choice of Starch, Vegetable,
Tossed Green Salad, Rolls & Butter, Dessert Station,
Coffee & Iced Tea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Roasted Pork Tenderloin</td>
<td>$22.50++</td>
</tr>
<tr>
<td>Sliced Roast Beef</td>
<td>$19.50++</td>
</tr>
<tr>
<td>Boneless Breast of Chicken</td>
<td>$18.95++</td>
</tr>
<tr>
<td>Fresh Baked Lemon Herb Cod</td>
<td>$18.50++</td>
</tr>
<tr>
<td>Lasagna</td>
<td>$16.95++</td>
</tr>
</tbody>
</table>

**Choice of (1) Starch**
Garlic Mashed, Au Gratin, Scalloped Potatoes, Red Potatoes or Rice Pilaf

**Choice of (1) Vegetable**
Broccoli w/ Cheese Sauce, Small Mixed Vegetables, Baby Glazed Carrots,
Steamed Mixed Vegetables, Green Beans Almandine

All prices are subject to 18% Service Charge and applicable Sales Tax (Currently 9.75%)
All Dinners are served with your Entrée, choice of Garden or Caesar Salad, choice of Rice Pilaf, Scalloped Potatoes, Au Gratin, Garlic Mashed or Red Potatoes.

All Dinners include:
Fresh Vegetable Medley,
Assorted Rolls & Butter,
Dessert, Coffee, Decaf & Iced Tea

Entrée Choices
Top Sirloin Steak & Chicken
Served with Lemon Herb or Dijon Sauce
$33.95 per person

Filet Mignon
Served with a Bordelaise Sauce
$31.50 per person

Baked Halibut Steak
$28.50 per person

Prime Rib of Beef
Served with a Bordelaise Sauce
$27.50 per person

Charbroiled Top Sirloin
Served with Sautéed Mushrooms
$26.95 per person

Chicken Cordon Bleu
Smoked Ham & Swiss Cheese wrapped inside a
Lightly breaded Chicken Breast served w/ Mornay Sauce,
$24.95 per person

Breast of Chicken
Boneless Breast Grilled Topped with your choice
of sauce: Lemon Herb, Teriyaki, Marcella
Dijon, Cajun, or Santa Fe
$24.50 per person

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DINNER BUFFET

Three Entrée Buffet — $30.00 per person++
(Includes 3 Salads, 2 starch, 1 vegetable)

Two Entrée Buffet — $28.00 per person++
(Includes 2 Salads, 1 starch, 1 vegetable)

One Entrée Buffet — $26.00 per person++
(Includes 1 Salads, 1 starch, 1 vegetable)

Entrée Choices Include:
Roast Beef
Lasagna Santa Fe Chicken
Marinated Tri-Tip
Teriyaki Chicken
Honey Baked Ham
Chicken Dijon
Chicken Marsala
Roasted Pork Tenderloin
Oven Roast Turkey
Grilled Red Snapper
Chicken Cordon Bleu
Baked Lemon Herb Cod

Choice of Starch
Roasted Red Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Rice Pilaf
Spanish Rice

Choice of Salads
Tossed Garden or Caesar Salad
Hawaiian Coleslaw
Seasonal Fresh Fruit
Fresh Broccoli Salad
Red Potato
Fruit Ambrosia
Seafood Pasta Salad
Italian Pasta Salad
Marinated Vegetable Salad
Macaroni & Cheddar Salad

Vegetables
Green Beans Almandine
Small Mixed Vegetable Medley
Broccoli & Cheese
Steamed Fresh California Mix
Santa Fe Corn or Glazed Baby Carrots

All Dinners Include
Dessert, Assorted Rolls & Butter, Iced Tea & Coffee

Monday - Friday
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GRAND BALLROOM

HORS D’OEUVRES

(Add on to any Luncheons or Dinners)

**Hot Hors d’Oeuvres**
(50 Pieces Per Tray)

- **Italian or Swedish Meatballs**
  - $85.00 ++
- **Mini Egg Rolls**
  - $80.00 ++
- **Deep Fried Assorted Vegetables**
  - $85.00 ++
- **Potato Skins**
  - $75.00 ++
- **Assorted Mini Quiche**
  - $85.00 ++
- **Seafood Stuffed Mushrooms**
  - $90.00 ++
- **Mini Pizza’s**
  - $70.00 ++
- **Spicy Buffalo Wings**
  - $85.00 ++
- **Taquitos (Beef or Chicken)**
  - $85.00 ++
- **Hawaiian Skewers (Beef or Chicken)**
  - $88.00 ++

**Cold Hors d’Oeuvres**
(50 Pieces Per Tray)

- **Celery Stuffed with Cream Cheese**
  - $65.00 ++
- **Stuffed Deviled Eggs**
  - $80.00 ++
- **Assorted Finger Sandwiches**
  - $80.00 ++
- **Assorted Canapés**
  - $100.00 ++
- **Iced Jumbo Shrimp**
  - Market Price

**Assorted Trays & Platters**

- **Mixed Nuts** (Serve 10)
  - $25.00 ++
- **Party Mix** (Serve 10)
  - $20.00 ++
- **Chips and Dip** (Serve 20)
  - $40.00 ++
- **Assorted Cheese Board w/ Crackers** (Serve 50)
  - $85.00 ++
- **Chilled Seasonal Vegetable w/ Dip** (Serve 50)
  - $85.00 ++
- **Seasonal Fresh Fruit Display** (Serve 50)
  - $85.00 ++

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EQUIPMENT RENTAL FEES

Data/LCD Projector
$100.00 ++

TV/DVD
$50.00 ++

Overhead Projector
$25.00 ++

Slide Projector
$25.00 ++

Portable Screen
$15.00 ++
(For clients utilizing own A/V equipment)

Flip Chart & Markers
$15.00 ++

Wireless Lavaliere Microphones
$40.00 ++

Dance Floor
Large - $150.00 ++
Small - $75.00 ++

MISCELLANEOUS RENTAL FEES

Chair Covers
$3.00 Each

Table Overlays
$5.00 Each
GRAND BALLROOM

BANQUET ROOM RENTAL FEES

Grand Ballroom

Weekday: $1,500.00
Weekend: $3,525.00

Center Ballroom + Wing (2/3 of Ballroom)

Weekday: $1,000.00
Weekend: $2,350.00

Center Only

Weekday: $775.00
Weekend: $1,750.00

Wing Only (East or West)

Weekday: $500.00
Weekend: $850.00

Conference Center 2nd Floor Meeting Rooms
Sierra B,C,D or Boardroom

Weekday: $125.00
Weekend: $250.00
July 14, 2011

First 5 LA

750 N. Alameda Street

Suite 300, Los Angeles, CA 90012

Adult Menu

Chef’s Choice Main Entrée

Fresh Garden Salad

Rolls and Butter

Water, Ice Tea

Price per person $9.25 +tax +18% Service Charge $11.98 Total price per person

Children’s Menu

Chef’s Choice Main Entrée

Fresh Garden Salad

Rolls and Butter

Lemon Water

70 Adults $11.98 inclusive

50 Children $6.48 inclusive

Total $1,162.31

Banquet Rounds of 8 in Center Ballroom. Buffet set side of room. No extra charge for Room Rental, AV Equipment, Screens, Podium & Mics, etc.