



CATERING MENUS

CaulfieldsBeverlyHills.com
9360 Wilshire Blvd. Beverly Hills, CA 90212
(310) 388-6860 Restaurant
(310) 601-2232 Events Department

THANK YOU for your interest in hosting your event with us here at Caulfield's Bar and Dining Room and Above SIXTY located in the SIXTY Beverly Hills Hotel.

Please know that we pride ourselves on exceptional customer service and outstanding value, providing flexibility in our function packages and allowing each client the ability to tailor an event to meet their individual needs.

We make it our priority to align our venue with partnerships and alliances to execute efficient communication and successful event planning in order to bring an unforgettable experience to all our clients. Our team is very comfortable and knowledgeable with high-level services and can assist with all levels of event management including set-up, decor, entertainment and other special requests.

For your review, please find attached information on menu pricing. We are happy to supply further information upon request.

For restaurant and hotel images, please visit our websites:

www.caulfieldsbh.com

www.sixtyhotels.com

I look forward to working with you on your next event,

Maya Diamond

Maya Diamond
Events Director

(310) 601-2232 Direct

(310) 388-6860 Restaurant

(310) 273-1400 Hotel

events@CaulfieldsBH.com



BREAKFAST + BRUNCH

MORNING PASTRY

\$18 / person

Assortment of Pastries and Breads with Butter & Jam
Fresh Squeezed Orange Juice
Regular Coffee // Assortment of Organic Teas

THE CONTINENTAL

\$22 / person

Assortment of Pastries and Breads with Butter & Jam
Seasonal Fruit
Fresh Squeezed Orange Juice
Regular Coffee // Assortment of Organic Teas

**Add Yogurt & Granola for \$4 / person **

CAULFIELD'S BUFFET

Minimum 15 Guests
\$39 / person

Assortment of Pastries and Breads
Seasonal Fruit
Scrambled Eggs
Breakfast Potatoes
Nueske Bacon
Fresh Squeezed Orange & Grapefruit Juice
Regular Coffee // Assortment of Organic Teas

SIXTY BUFFET

Minimum 15 Guests
\$44 / person

Seasonal Fruit Salad
Veggie Scramble
Toasted Bagels with Lox & Cream Cheese
Chicken Sausage
Breakfast Potatoes
Fresh Squeezed Orange & Grapefruit Juice
Regular Coffee // Assortment of Organic Teas

BOXED BREAKFAST

\$27/ person

Choice of:

Breakfast Sandwich / sunny side up egg, nueske bacon, wild arugula, cabot cheddar cheese,
dill crème fraiche, bagel

Granola Parfait / greek yogurt, honey, mixed berries, almonds

Breakfast Burrito / scrambled eggs, smoked potatoes, bacon, cabot cheddar cheese, salsa macha

Includes:

Fruit Salad, Orange Juice & Coffee To Go

BEVERLY HILLS BREAKFAST: PLATED

\$38 / person

For the Table:

Seasonal Fruit

Pastries & Breads

Choice of:

Truffle Tremor Goat Cheese & Avocado Omelet / fruit

House made Granola / greek yogurt, honey, mixed berries, almonds

Scramble / 3 eggs, baby spinach, french feta, pickled red onion, heirloom cherry tomatoes, breakfast potatoes

Includes:

Fresh Squeezed Orange or Grapefruit Juice and Coffee or Tea

HOLDEN'S BRUNCH: PLATED

\$48 / person

I. Choice of:

Caesar Salad / romaine, anchovy dressing, torn croutons, reggiano parmesan

Fruit Salad / assorted seasonal fruit

Bob's Red Mill Steel Cut Oatmeal / almonds, brown sugar, cinnamon, raisins

II. Choice of:

Lemon Ricotta & Mascarpone Stuffed French Toast / crème anglaise, berry compote

Breakfast Burrito / scrambled eggs, smoked potatoes, bacon, cabot cheddar cheese, salsa macha

Crispy Jidori Spicy Chicken Sandwich / creamy cabbage slaw, jamaican jerk sauce, brioche bun, fries

III. For the Table:

Freshly Baked Chocolate Chip Cookies

Includes:

Fresh Squeezed Orange or Grapefruit Juice and Coffee or Tea

ADD-ONS:

JUICED

\$14 / person

Add fresh pressed juices to your breakfast package

Selection of:

Kale, cucumber, lemon, celery, ginger

Beet, carrot, orange

Apple, spinach, pineapple, celery

BUBBLES & BERRIES

\$18 / person (2 hours)

Bottomless Sparkling Wine & Mimosas served with Seasonal Berries

LUNCH

FAMILY STYLE LUNCHEON

\$35 / person

Kale Chips / carrots, sea salt

Caesar Salad / romaine, anchovy dressing, torn croutons, reggiano parmesan

Roasted Turkey Club / bacon, lettuce, tomato, avocado, garlic aioli, whole grain mustard, multigrain

Caprese Sandwich / mozzarella, heirloom tomatoes, basil pesto, balsamic drizzle, baguette

Roasted Brussels Sprouts

Includes:

Iced Tea, Lemonade, Soft Drinks, Coffee, Tea & Filtered Water

BOXED LUNCH

\$28 / person

Sandwich / choice of: chicken salad, turkey, veggie wrap, italian or caprese

Potato Chips

Freshly Baked Chocolate Chip Cookies

Soft Drink

PLATED LUNCH

Option 1:

\$38 / person

I. For the Table:

Kale Chips / carrots, sea salt

II. Choice of:

Beet + Avocado Salad / roasted beets, avocado, arugula, pistachios, white balsamic dressing

Grilled Veggie Sandwich / bell pepper, tomato, zucchini, field greens, sundried tomato basil aioli, mozzarella

Short Rib Grilled Cheese / provolone, caramelized onion, sourdough

III. For the Table:

Freshly Baked Chocolate Chip Cookies

Includes:

Iced Tea, Lemonade, Soft Drinks, Coffee, Tea & Filtered Water

Option 2:

\$45 / person

I. For the Table:

Cheese Board / chef's daily selection

II. Choice of:

Pan Seared Salmon / spinach, farro, grilled asparagus

Cobb Salad / mixed greens, grilled chicken, avocado, hardboiled egg, heirloom cherry tomatoes, bacon, blue cheese, ranch dressing

Caulfield's Burger / half pound blend, cabot cheddar, sweet onion jam, heirloom tomato, butter lettuce, special sauce, brioche bun, fries

III. For the Table:

Freshly Baked Chocolate Chip Cookies

Includes:

Iced Tea, Lemonade, Soft Drinks, Coffee, Tea & Filtered Water

LUNCH BUFFET

Minimum 20 Guests

Option 1:

\$42 / person

Citrus Fennel Marinated Olives

Caesar Salad / romaine, anchovy dressing, torn croutons, reggiano parmesan

Roasted Turkey Club / bacon, lettuce, avocado, mayo, whole grain mustard, multigrain

Butternut Squash Ravioli / brown butter, fried sage

Grilled Broccolini

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Freshly Baked Chocolate Chip Cookies

Includes:

Iced Tea, Lemonade, Soft Drinks, Coffee, Tea & Filtered Water

Option 2:

\$48 / person

Kale Chips / carrots, sea salt

Beet + Avocado Salad / arugula, pistachios, white balsamic

Roasted Chicken / mashed potatoes, garlic broccoli

Grilled Salmon / spinach, farro

Grilled Asparagus

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Freshly Baked Chocolate Chip Cookies

Includes:

Iced Tea, Lemonade, Soft Drinks, Coffee, Tea & Filtered Water

DINNER

DINNER BUFFET

Minimum 20 Guests

Option 1:

\$58 / person

Citrus Fennel Marinated Olives

Caesar Salad / romaine, anchovy dressing, torn croutons, reggiano parmesan

Spinach & Artichoke Dip / tortilla chips

Jidori Roasted Chicken / mashed potatoes, brussels sprouts

Butternut Squash Ravioli / brown butter, fried sage

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Freshly Baked Chocolate Chip Cookies

Option 2:

\$70 / person

Kale Chips / sea salt

Beet + Avocado Salad / roasted beets, avocado, arugula, pistachios, white balsamic dressing

Crab Cake / old bay tartar sauce

Ora King Salmon / farro, grilled asparagus

Skirt Steak / roasted potatoes, brussels sprouts

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Freshly Baked Chocolate Chip Cookies

SUNSET DINNER: PLATED

\$48 / person

I. Choice of:

Seasonal Soup / chef's daily selection

Caesar Salad / romaine, anchovy dressing, torn croutons, reggiano parmesan

Kale Chips / carrots, sea salt

II. Choice of:

Brown Rice Bowl / market vegetables, soy suace, choice of chicken or tofu

Rigatoni Bolognese / ground beef, fresh parsley, shaved parmesan

Caulfield's Burger / half pound blend, cabot cheddar, sweet onion jam, heirloom tomato, butter lettuce, special sauce, brioche bun, french fries

III. Choice of:

Cider Roasted Apple Pie / double cheddar crust, vanilla bean ice cream

Sundae / scoop of chocolate, vanilla & strawberry ice cream with chocolate sauce & whipped cream

WILSHIRE DINNER: PLATED

\$56 / person

I. Choice of:

Seasonal Soup / chef's daily selection

Beet + Avocado Salad / arugula, pistachios, white balsamic dressing

Buffalo Cauliflower / celery, ranch

II. Choice of:

Jidori Roasted Chicken / mashed potatoes, garlic broccoli

Braised Short Rib / mashed potatoes, brussels sprouts, baby carrots

Pan Seared Salmon / spinach, farro, grilled asparagus

III. Choice of:

Triple Berry Cake / vanilla cake with raspberry, strawberry & blueberry preserves

Chocolate Brown Butter Cake / dark chocolate butter cream, crunchy chocolate pearls

RODEO DINNER: PLATED

\$64 / person

I. Choice of:

Artisanal Cheese Plate / chef's choice with seasonal accompaniments

Tuna Tartare / white soy ponzu, persian cucumber, avocado, masagao, taro chips

Beet + Avocado Salad / roasted beets, avocado, arugula, pistachios, white balsamic dressing

II. Choice of:

Butternut Squash Ravioli / brown butter, fried sage

Jidori Roasted Chicken / mashed potatoes, garlic broccoli

Pan Seared Salmon / spinach, farro, grilled asparagus

8oz Skirt Steak / roasted potatoes, brussels sprouts

III. Choice of:

Cider Roasted Apple Pie / double cheddar crust, vanilla bean ice cream

Chocolate Brown Butter Cake / dark chocolate butter cream, crunchy chocolate pearls

Triple Berry Cake / vanilla cake with raspberry, strawberry & blueberry preserves

SNACK BREAKS

ALL DAY LIQUID BREAK

\$18 / person half day (4 hours) | \$30 / person full day (8 hours)

Flat & Sparkling Water / Fresh Squeezed Orange Juice / Iced Tea, Lemonade, Soft Drinks / Regular Coffee & Organic Teas

MEZZE BREAK

Minimum 12 people
\$20 / person (1 hour)

Beet Hummus, Quinoa Tabbouleh, Baba Ghanoush, Olives, French Feta, Zaatar Pita
Iced Tea & Lemonade / Bottled Flat & Sparkling Water

HEALTHY BREAK

\$23 / person (1 hour)

House made Trail Mix
Seasonal Fruit Smoothie
Bottled Flat & Sparkling Water

SNACK BREAK

\$20 / person (1 hour)

Assortment of Mixed Nuts
Freshly Baked Chocolate Chip Cookies
Potato Chips
Soft Drinks, Iced Tea & Lemonade

DESSERTS

BITE SIZED SWEETS

24 Piece Minimum
\$4 / each

Cookies / choice of chocolate chip, oatmeal raisin
or peanut butter
Fudge Brownies
Mini Churros / caramel sauce

Chocolate Mousse Cup / whipped cream
Mini Strawberry Shortcake
Lemon Bars
Donut Holes / vanilla pastry cream

HORS D'OEUVRES

24 person minimum on all orders

Selection of 5, \$25 / person | Selection of 7, \$35 / person | Selection of 9, \$45 / person

CROSTINIS

Roasted Wild Mushroom / reggiano parmesan
Burrata / heirloom cherry tomato, basil
Taleggio DOP Cheese / fig jam, toasted pine nuts
Prosciutto di Parma / onion jam, wild arugula
Avocado Toast / lemon, chili flakes

VEGETARIAN

Grilled Vegetable Skewers / morrocan chermoula sauce
Truffle Reggiano Parmesan French Fry Cone
Grilled Cheese Sandwiches / tomato soup shots
Red Beet Hummus / pita chip
Crudite Cup / ranch dressing
Potato Poblano Cheese Taquito / tomatillo chipotle sauce
Vegetable Spring Rolls / peanut dipping sauce

MEAT

Angus Beef Slider / cabot white cheddar, onion jam, lettuce
BBQ Shredded Pork Slider / creamy cole slaw, onion strings
Prosciutto wrapped Melon
Short Rib Grilled Cheese / provolone, caramelized onion
Grilled Lemongrass Chicken Skewer / thai red curry peanut coconut sauce
Grilled Carne Asada Chicanita Taco / pico de gallo, avocado crema
Chilled Casino Roast Slider / horseradish crème fraiche, onion strings
Lamb Chop Lollipops / mint chutney, baba ghanoush
Bacon Wrapped Date / stuffed with blue cheese

SEAFOOD

Dungeness Crab Cakes / old bay tartar sauce
Market Oysters / choice of: horseradish cocktail sauce OR champagne mignonette
Citrus Marinated Grilled Shrimp Tacos / pico de gallo, romaine
Tuna Tartare Cup / avocado, persian cucumber, ponzu, masago
Shrimp Cocktail
Smoked Salmon / potato chip, dill crème fraiche

STATIONS

20 person minimum on all stations
[1 Hour of Service]

ARTISAN CHEESE

\$28 / person

Chef's Selection with Seasonal Accompaniments & Toasted Baguette

CHARCUTERIE

\$30 / person

Chef's Selection with Seasonal Accompaniments & Toasted Baguette

CRUDITE

\$15 / person

Seasonal Vegetables with Red Pepper Hummus, Avocado Mash & Ranch Dressing

CARVING

\$35 / person | \$200 Chef Attendant Fee

Beef Casino Roast, Roasted Baby Potatoes, Brussels Sprouts, Horseradish Cream, Au Jus & Petit Rolls

SEAFOOD

\$40 / person

Oysters, Jumbo Shrimp, Tuna Tartar, Crab Claws with Cocktail Sauce & Mignonette

GRILL

\$25 / person

Hot Dogs & Hamburgers, Grilled Corn, Caesar Salad

OR

Chicken, Steak & Vegetable Kebabs, Mashed Potatoes, Mixed Baby Lettuces with Vinaigrette

TACO BAR

\$25 / person

Carne Asada & Chicken Tacos with Selection of Toppings, House made Guacamole & Salsa with Tortilla Chips & Mexican Caesar

*add rice & beans for \$6 per person

BEVERAGE PACKAGES

ULTRA-PREMIUM BAR

\$60 / person first 2 hours
\$20 / person each additional hour

Belvedere & Grey Goose | Hendricks & Bombay Sapphire | Bayou Rum
Casamigos Blanco & Reposado | Glenlivet 12 | Woodford Reserve
Selection of Ultra-Premium Red & White Wines and Champagne
Premium Bottled & Draft Beers
Non-Alcoholic Beverages

PREMIUM BAR

\$50 / person first 2 hours
\$15 / person each additional hour

Titos | Tanqueray | Bayou Rum | Patron Silver
Jameson | Crown Royal | Dewars | Johnny Walker Black
Selection of Premium Red, White and Sparkling Wines
Premium Bottled & Draft Beers
Non-Alcoholic Beverages

CALL BAR

\$40 / person first 2 hours
\$12 / person each additional hour

Call Liquors
House Red, White and Sparkling Wines
Bottled & Draft Beers
Non-Alcoholic Beverages

BEER + WINE BAR

\$15 / person per hour

House Red, White and Sparkling Wines
Bottled & Draft Beers
Non-Alcoholic Beverages

(Add on one signature well cocktail for \$3 extra / person per hour)