

CAMBRIA®

LAX

Banquet M E N U



CAMBRIALAX.COM | 310.965.0555
199 CONTINENTAL BLVD, EL SEGUNDO, CA 90245



Dear Guest,

Welcome to Cambria Hotel LAX! Whether it's a special occasion, big meeting, or celebration – we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak with our catering sales team.

Thank you for making us a part of your plans.

CAMBRIA[®]

LAX



T A B L E O F C O N T E N T S

4-6 **BREAKFAST BUFFETS**

7-8 **BREAKS**

9-12 **LUNCH BUFFETS**

13 **BOXED LUNCH**

14 **DINNER BUFFETS**

15-16 **CREATE YOUR OWN DINNER**

17-19 **RECEPTIONS**

20-21 **HOSTED AND CASH BARS**

B R E A K F A S T B U F F E T S

Minimum of 15 Guests

All Breaks Include House Brewed Regular and Decaf Coffee, Hot Water and Assorted Teas or Lemonade and Iced Tea

CONTINENTAL BREAKFAST | 25 PER PERSON

Sliced Seasonal Fruit

Steel Cut Oatmeal

Assorted Dried Fruits, Agave, Honey, Coconut Flakes,
Selection of Milks & Non-Dairy Milks, Assorted Nuts

Assorted Greek Yogurt

Seasonal Berries, Granola, Agave, Honey

Fresh Baked Pastries & Bagels

House Baked Pastries, Assorted Bagels, Whipped Cream Cheese,
Sweet Butter, Peanut Butter, Fruit Preserves

Additional Enhancements Available

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

B R E A K F A S T B U F F E T S

Minimum of 15 Guests

All Breaks Include House Brewed Regular and Decaf Coffee, Hot Water and Assorted Teas or Lemonade and Iced Tea

ALL AMERICAN HOT BREAKFAST | 31 PER PERSON

Sliced Seasonal Fruit

Steel Cut Oatmeal

Assorted Dried Fruits, Agave, Honey, Coconut Flakes,
Selection of Milks & Non-Dairy Milks, Assorted Nuts

Assorted Greek Yogurt

Seasonal Berries, Granola, Agave, Honey,
Selection of House Made Seasonal Berry Coulis

Fresh Baked Pastries & Bagels

Whipped Cream Cheese, Sweet Butter,
Peanut Butter, Fruit Preserves

Scrambled Eggs

Chives, Cheddar Cheese
Choose Two: Onions, Cherry Tomatoes,
Spinach, Mushrooms, Goat Cheese

House Seasoned Breakfast Potatoes

Peppers, Onions, House Seasoning

Breakfast Meats

Choose Two: Apple Smoked Bacon, Pork Sausage Links,
Apple Chicken Sausage Links, Canadian Bacon

[Additional Enhancements Available](#)

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BREAKFAST BUFFET ENHANCEMENTS

All additional enhancements are + per person

Yogurt Parfait | +8

Berries

Mini Waffles | +7

Maple Syrup, Butter, Berry Compote

Avocado Toast | +12

Crushed Avocados, Radish, Cucumber, Flowers

Buttermilk Pancakes | +7

Berry Compote, Grade A Maple Syrup

Smoked Salmon | +12

Tomatoes, Capers, Red Onion

Breakfast Burrito | +8

Eggs, Cheese, Potatoes, Bell Peppers, Salsa Verde
Choice of: Sausage or Bacon

Breakfast Croissant Sando | +12

Eggs, Bacon, American Cheese

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B R E A K S

Minimum of 15 Guests.

All Breaks Include House Brewed Regular and Decaf Coffee, Hot Water and Assorted Teas or Lemonade and Iced Tea

Fresh Pick | 15 per person

Selection of Fresh Pressed Juice Bottles, Mixed Nuts, Seasonal Whole Fresh Fruit, Selection of Energy & Granola Bars, Fresh Crudit 

The Arena | 14 per person

Assorted Desert Bars, Baked Pretzels, Pigs in a Blanket, Individual Bags of Popcorn, Assortment of Kettle Chips, Served with Mustard, Beer Cheese, Ketchup

The Fiesta | 15 per person

Tortilla Chips, Hatch Chili Queso Dip, Guacamole, Salsa Roja, Churros with Caramel, Fudge Sauces

Create Your Own Break

Assorted Cupcakes | 6 per person

Assorted Energy & Granola Bars | 7 per person

House Baked Cookies | 5 per person

Chocolate Chip, Chocolate Mint, Oatmeal Raisin, Peanut Butter

Dessert Bars | 5 per person

Selection of Dessert Bars

Assorted Whole Fruit | 4 per person

Selection of Whole Fruits

Chips and Dip | 10 per person

Salsa Roja, House Guacamole, Corn Tortilla Chips

Crudit  Display | 8 per person

Seasonal Vegetables, Ranch, Classic Hummus

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B R E A K S

Quencher

House Brewed Coffee & Tea | 32 per pot

Assorted Sugars, Honey, Selection Non-Dairy Milks, Milk & Creamer

House Brewed Iced Tea or Lemonade | 28 per pitcher

Assorted Pepsi Products | 6 per person

Red Bull Energy Drink | 8 per person

Bottled Water Still | 6 per person

Bottled Water Sparkling | 6 per person

Coconut Water | 7 per person

Cold Pressed Fresh Juice Bottles | 8 per person

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

LUNCH BUFFETS

Order Minimum of 15 Required.

Selection of Soda Drinks & Infused Water Station

FROM THE DELI | 35 PER PERSON

Choice of Three:

Turkey Club

Sliced Turkey, Crispy Bacon, Lettuce, Tomato, on Sourdough

Pesto Prosciutto

Pesto, Provolone Cheese, Arugula, on Sourdough

BLTA

Crispy Bacon, Lettuce, Sliced Tomato, Avocado

Taver Ham

Whole Grain Mustard, Garlic Aioli, Pickles, Provolone Cheese, Lettuce, Tomatoes

Grilled Eggplant Wrap

Hummus, Mixed Greens, Roasted Bell Pepper, Grilled Zucchini

Served with...

Kettle Chips

Fresh Baked Cookies

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LUNCH BUFFETS

Order Minimum of 15 Required.

Served with a Selection of Soft Drinks & Infused Water Station

BACKYARD BBQ | 40 PER PERSON

Caesar Salad

Romaine Hearts, Croutons, Parmesan Cheese, Zesty Caesar Dressing

Heirloom Potato Salad

Entree

Choice of Two

Beef Patties

Grilled Chicken

Beef Hot Dogs

Crispy Cod

Beyond Patty

Served with...

Potato Bun, Heath Rolls, Oat Crusted Kaiser Bread

Cheddar Cheese, Pepper Jack, Gruyere

Lettuce, Tomato, Onion, Sautéed Mushrooms

Ketchup, Mustard BBQ Sauce, Tartar Sauce

Dessert

Assorted Cupcakes and House Baked Cookies

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LUNCH BUFFETS

Order Minimum of 15 Required.

Served with Selection of Soda Drinks & Infused Water Station

WELCOME TO THE FIESTA | 45 PER PERSON

Ensalada Mexicana

Romaine Hearts, Tomatoes, Black Beans, Cheddar Cheese, Pepitas, Cilantro, Creamy Guajillo Ranch Dressing

Entree

Choice of Two

+15 per person for additional entrees

Chicken Tinga

Pork Carnitas

Carne Asada

Cheese Enchiladas

Vegetable Fajitas

Served with...

Tomatillo Salsa

Guacamole

Queso Fresco

Black Beans

Mexican Rice

Corn or Flour Tortillas

Dessert

Churros with Raspberry Sauce

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LUNCH BUFFETS

Order Minimum of 15 Required

Served with Selection of Soda Drinks & Infused Water Station

ITALIAN FEAST | 45 PER PERSON

Panzanella Salad

Baby Lettuce, Peaches, Cherry Tomatoes, Ciabatta Lemon, Vinaigrette

Garlic Bread

Assortment of Pastas

Penne

Fettuccine

Cavatappi

Assortment of Sauces

Marinara

Creamy Alfredo

Pesto

Entree

Choice of Two

Chicken Piccata

Grilled Sausage

Beef Meatballs

Zucchini Provence

Additional Enhancements

Beef Lasagna +14

Vegetable Lasagna +6

Chicken Parmigiana +8

Eggplant Parmigiana +6

Dessert

Tiramisu and Baked Cookies

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

BOXED LUNCH

All To-Go Boxed Lunches are served with Whole Fruit, Kettle Chips, and a House Baked Cookie. Minimum order of 10 guests.

SANDWICH AND SALADS | 28 PER PERSON

Select Three:

Grilled Chicken Salad

Romaine Hearts, Roasted Tomatoes, Parmesan Cheese, Croutons, Creamy Anchovy Vinaigrette

Grilled Sirloin Salad

Cherry Tomatoes, Red Onion, Blue Cheese, Mixed Greens, Balsamic Vinaigrette

Oven Roasted Turkey Sandwich

Citrus Aioli, Bacon, Tomato, Bibb Lettuce, Cheddar Cheese, on Ciabatta Bread

Roast Beef Sandwich

Roasted Top Sirloin, Banana Peppers, Shaved Red Onion, Provolone Cheese, Arugula, Horseradish Sauce, on a Toasted Baguette

Caprese Sandwich

Mozzarella, Tomato, Basil, Arugula, Pesto Mayo, on Ciabatta Bread

Grilled Vegetable Wrap

Hummus, Balsamic Marinated Seasonal Vegetables, Roasted Tomato, Arugula, Spinach Wrap

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

D I N N E R B U F F E T S

Order Minimum of 15 Required

Served with Selection of Soda Drinks & Infused Water Station

SOUTHERN BBQ | 56 PER PERSON

Wedge Salad

Iceberg Wedges, Bacon, Tomato, Onions, Crispy Onions, Creamy Blue Cheese Dressing

Cole Slaw

Potato Salad

Entree

Choice of Two

+15 per person for additional entrees

Dry Rub Chicken

Pulled Pork

Brisket

Port Belly Burnt Ends

Smoked Sausage

Served with...

Baked Beans

B&B Pickles

Mac & Cheese

Soft Rolls

Dessert

Assorted Cupcakes

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

CREATE YOUR OWN DINNER

Order Minimum of 15 Required

Served with Selection of Soda Drinks & Infused Water Station

75 PER PERSON

Salad

Choice of two

Caprese

Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze

Classic Caesar

Romaine Hearts, Croutons, Parmesan Cheese, Caesar Dressing

Field Greens Salad

Tomatoes, Carrots, Candied Pecans, Lemon Vinaigrette

Panzanella Salad

Baby Lettuce, Peaches, Cherry Tomatoes, Ciabatta, Lemon Vinaigrette

Entree

Choice of Two

Land + Sea

Grilled Flat Iron Steak

Grilled NY Strip

Salmon Filet

Halibut Filet

Roasted Chicken Breast

Vegetarian

Grilled Cauliflower Steak with Chimichurri Sauce

Pesto Pasta Primavera, Seasonal Vegetables and Creamy Pesto Sauce

Cheese Ravioli, Sage and Brown Butter Sauce with Capers and Lemon Zest

Spinach and Cheese Manicotti with Classic Marinara

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

CREATE YOUR OWN DINNER - CONTINUED

Side

Choice of One

Garlic Mashed Potatoes
Herb Roasted Potatoes
Rice Pilaf
Herb Polenta
Herb Gnocchi
Saffron Basmati Rice
Baked Potato, Butter & Sour Cream
+3 Fully Loaded with Bacon, Cheddar Cheese, and Scallions

Vegetables

Choice of One

Broccolini Sauteed in Shallots and Garlic
Herb Roasted Baby Carrots with Maple Glaze
Bacon Brown Sugar Brussel Sprouts
Garlic Butter Green Beans
Lemon Zest & Herb Butter Zucchini

Dessert

Choice of One

Tiramisu
Assorted Cup Cakes
Assorted Dessert Bars
Assorted Pies

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

R E C E P T I O N S

*Order Minimum of 15 Required. Prices are per person.
Served with Selection of Soda Drinks & Infused Water Station*

S T A T I O N A R Y

Artisanal Farmers Cheese 16

Domestic and Imported Farmstead Cheeses, Nuts, Fresh & Dried Fruits, Fig Jam, Toast Points, & Crackers

Artisanal Charcuterie 18

Artisan-Cured Meats, Nuts, Fresh & Dried Fruits, Fig Jam, Mustard, Marinated Olives, Toast Points, & Crackers

Crudit  12

Display of Crisp Garden Vegetables, Buttermilk Ranch, Creamy Hummus, Labneh, Toasted Pita Chips, & Crostinis

H O R S D ' O E U V R E S

Priced Per Item

Bruschetta | 5

Classic

Roma Tomato, Garlic, Micro Basil, & Aged Balsamic Glaze

The Caprese

Fresh Mozzarella, Heirloom Cherry Tomatoes, Micro Basil, & Aged Balsamic Glaze

Antipasto

Salami, Mozzarella, Bell Peppers, Capers, Red Onion, Lemon & EVOO

The Tapenade

Olives, Sun Dried Tomatoes, Cherry Tomatoes, Crispy Prosciutto

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

R E C E P T I O N S

H O R S D ' O E U V R E S - C O N T I N U E D

Priced Per Item.

Chilled | 9

Citrus Prawns

Sweep Chili Sauce, Cilantro

Mini Halibut Ceviche

Ceviche Tostada, Micro Cilantro

Watermelon Caprese Skewer

Watermelon, Heirloom Cherry Tomato, Basil, Balsamic, Fresh Mozzarella

Sesame Crusted Ahi

Sweet Chili Slaw, Wonton Chip & Togarashi

Roast Beef Crostini

Blue Cheese, Crispy Shallots, Balsamic Reduction

Avocado Toast Bites

Radish, Hot Sauce, Cucumber

Hot | 10

Mini Crab Cakes

Lemon Remoulade

Beef Empanada

Chipotle Aioli

Wagyu Beef Sliders

Roasted Garlic Aioli, Caramelized Onions, Cheddar Cheese

Dry Aged Beef Meatball

Roasted Tomato Marinara, Parmesan

Bacon Wrapped Scallops

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

R E C E P T I O N S

H O R S D ' O E U V R E S - C O N T I N U E D

Priced Per Item.

Hot | 8

Veggie Samosas

Vegetable Spring Rolls

Artichoke Beignets

Grilled Ham & Cheese Bites

Sweet Things | 9

Crispy Churros

Fresh Baked Cookies

Assorted Petite Fours

Mini Cheesecake Bites

Macaroons Assorted Flavors

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

H O S T E D A N D C A S H B A R S

All Packages include mixers, garnishes, and non-alcoholic beverages such as sodas, juices, tonic, and sparkling water.

*\$200 Bartender Fee Applies to All Bars with a Four Hour Service.
Each Additional Hour is \$50 per Bartender.
Standard Corkage Fee is \$25 per Bottle.*

STANDARD BAR | 30 PER PERSON

Domestic & Imported Beer Selection
House Red & White Wine
Well Liquors such as Vodka, Rum, Gin, Tequila, Whiskey
Classic Cocktail Selection

PREMIUM BAR | 45 PER PERSON

Domestic, Imported, & Craft Beer Selection
Premium Red, White & Sparkling Wine
Call & Premium Spirits such as Tito's, Jack Daniels's, Bacardi, Tanqueray, Espolón, etc.
Signature & Classic Cocktail Selection

TOP SHELF BAR | 65 PER PERSON

Full Selection of Domestic, Imported, & Craft Beers
Elevated Wine Selection such as Cabernet, Chardonnay, Rosé & Prosecco
Top-Shelf Spirits such as Grey Goose, Woodford Reserve, Patron, Hendrick's, etc.
Specialty & Seasonal Cocktails

NON ALCOHOLIC PACKAGE | 18 PER PERSON

Soft Drinks, Sparkling Water, Juices,
Mocktails & Non Alcoholic Beers

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

H O S T E D A N D C A S H B A R S

*\$200 Bartender Fee Applies to All Bars with a Four Hour Service.
Each Additional Hour is \$50 per Bartender.
Standard Corkage Fee is \$25 per Bottle.*

BEER OPTIONS

Domestic: *Bud Light, Coors Light, Miller Lite*

Imported: *Corona, Heineken, Stella Artois*

Craft: *Local Rotating Selection from El Segundo Brewing*

WINE OPTIONS

**Upgrade options available for reserve wines*

Whites: *Chardonnay, Sauvignon Blanc, Pinot Grigio*

Reds: *Cabernet Sauvignon, Pinot Noir, Red Blend*

Sparkling: *Prosecco, Champagne*

HOUSE CLASSIC COCKTAILS OPTIONS

**Available on Premium & Top Shelf Packages*

Margarita

Tequila, Triple Sec, Lime Juice

Old Fashioned

Bourbon, Sugar, Bitters, Orange Peel

Moscow Mule

Vodka, Ginger Beer, Lime

Paloma

Tequila, Grapefruit, Lime, Soda

French 75

Gin, Champagne, Lemon

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

HOSTED AND CASH BARS CONTINUED

*\$200 Bartender Fee Applies to All Bars with a Four Hour Service.
Each Additional Hour is \$50 per Bartender.
Standard Corkage Fee is \$25 per Bottle.*

SIGNATURE CREATIONS OPTIONS

**Available on Premium & Top Shelf Packages*

Spicy Pineapple Margarita

Jalapeño-Infused Tequila, Pineapple Juice, Lime

Cucumber Basil Smash

Cucumber Basil, Lemon, Club Soda

Seasonal Batched Cocktail

Client Choice

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.