



CATERING &
BANQUET SERVICES
MENU



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THE LOS ANGELES CONVENTION CENTER FOOD SERVICES



Food Services at the Los Angeles Convention Center are provided exclusively by Ararmark. We are an award-winning and dedicated team committed to taking your event to the next level time and again. We have earned the reputation for fresh and innovative menus, green initiatives, top presentation and quality, along with the professionalism and courtesy of our staff. Our convention center caters to Hollywood Award Shows and Fortune 500 Companies with honors.

During the planning process your Catering Sales Manager becomes a member of your team and your advocate for all your food service needs. Your Catering Sales Manager will contact you to begin creating your event.

Please contact us at **213.765.4512**

PLANNING AN OFF-SITE EVENT?

Aventura Catering is a premier catering company dedicated to elevating your event. Our vision is innovative. Our presentation is dramatic. From conception to completion, our knowledge of corporate and private events will ensure your experience is unique and distinctive. Whether you are planning an intimate gathering or a gala celebration on a grand scale, our great food, design, and seasoned staff will make your event memorable. Aventura, our premier caterer for off-site events, offers impeccable service and style at many locations in the greater Los Angeles area. Please visit our website at **aventuracateringla.com**.



Breakfast // CONTINENTAL

GOOD MORNING LA

Farmers Market seasonal sliced fruit and berries, freshly baked bagels, assorted muffins and Danish with sweet butter, fruit preserves, and jellies. Served with Starbucks® premium coffee, decaffeinated coffee, gourmet tea and chilled fruit juice

\$16.50 per person



HOLLYWOOD AND HIGHLAND

Farmers Market seasonal sliced fruit and berries, freshly baked bagels, assorted freshly sliced nut breads and coffee cake, breakfast bars, trail mix and individual fruit-flavored yogurts. Served with Starbucks® premium coffee, decaffeinated coffee, gourmet tea and chilled fruit juice

\$18.50 per person

HEALTHY START

Assorted freshly baked breakfast pastries, seasonal sliced fruit and berries. Assorted yogurts with house made granola and whole bananas. Assorted cold cereals. Served with Starbucks® premium coffee, decaffeinated coffee, gourmet tea and chilled fruit juice

\$17.95 per person



LA LIVE

Farmers Market seasonal sliced fruit and berries, freshly baked scones, buttered croissants, honey grain granola cereal and milk, hard boiled eggs and breakfast pastry roll filled with chocolate. Yogurt bar with assorted toppings include: California berries, dried fruit and currants. Served with Starbucks® premium coffee, decaffeinated coffee, gourmet tea and chilled fruit juice

\$18.95 per person

“All happiness depends
on a leisurely breakfast.”

~ John Gunther



Breakfast // ENTRÉES

All breakfast plated entrées include an assortment of chilled fruit juices, freshly brewed Starbucks® coffee, decaffeinated coffee and gourmet tea

COUNTRY BREAKFAST

Farm-fresh scrambled eggs with chives, Applewood-smoked bacon, breakfast potatoes and grilled tomato

\$19.50 per person



OLVERA STREET BURRITO

Scrambled eggs, chorizo, poblano peppers, potatoes, onions, tomatoes and Monterey Jack cheese wrapped in a flour tortilla. Served with black beans and a side of guacamole, sour cream and salsa

\$20.50 per person



Boxed Breakfasts

BEVERLY AND FAIRFAX

Cold smoked salmon served with bagel, cream cheese, capers, tomatoes and red onions

\$18.95 per person

BABY BELGIAN WAFFLES

Green tea almond waffles, coconut-cranberry waffles, and blueberry waffles. Served with warm maple syrup, butter, Applewood-smoked bacon, sausage, pre-plated berries and whipped cream

\$22.95 per person



CINNAMON BRIOCHE FRENCH TOAST

Fresh sliced brioche dipped in egg batter and flavored with cinnamon served with warm maple syrup and sausage. Garnished with grilled pineapple and fresh berries

\$20.50 per person



Breakfast // BUFFET

All breakfast plated entrées include an assortment of chilled fruit juices, freshly brewed Starbucks® coffee, decaffeinated coffee and gourmet tea

CALIFORNIA SUNRISE

Farmers Market seasonal sliced fruit and berries, fresh breakfast pastries with sweet butter, fruit preserves, and jellies. Served with scrambled eggs topped with aged cheddar cheese & green onions. Pan-roasted breakfast potatoes with herbs, Applewood-smoked bacon and country sausage links

\$21.95 per person



THE SOUTHLAND

Farmers Market seasonal sliced fruit and berries, breakfast pastries with sweet butter, fruit preserves, and jellies. Yogurt bar, toppings include: granola, seasonal berries, brown sugar, crème fraîche, currants, and cinnamon sugar. Served with scrambled eggs blended with aged cheddar cheese and green onions. Rolled cinnamon apple-filled pancakes with warm maple syrup, hash brown potatoes, Applewood-smoked bacon, and country biscuits with sausage gravy

\$23.95 per person



FRITTATA AND PANCAKES

Fresh vegetable frittata and fluffy pancakes served with Canadian bacon, seasonal berries, warm apple compote and maple syrup

\$23.95 per person



CITY OF ANGELS

Farmers Market diced seasonal fruit, melons and berries, assorted pan dulce and warm flour tortillas, scrambled eggs with chorizo, diced tomatoes and green onions. Served with charro beans and grilled queso fresco. Breakfast quesadilla with guacamole, salsa and sour cream, and pan-roasted red bliss potatoes with peppers and onions

\$24.95 per person

“ One of the very
nicest things about
life is the way
we must regularly
stop whatever it is
we are doing
and devote our
attention to eating.”

~ Luciano Pavarotti & William Wright
My Own Story

Breakfast // Á LA CARTE

Personalize your breakfast buffet with the addition of one or more of the following specialty items:

- Assorted bagels with cream cheese (plain, onion, blueberry, sesame, raisin) **\$31.00 per dozen**
 - Assorted doughnuts. **\$28.00 per dozen**
 - Assorted individual flavored yogurt **\$2.50 each**
 - Nutri-grain bars™ **\$2.50 each**
 - Cold cereals with milk. **\$4.50 per person**
 - Ham and egg croissant. **\$6.50 each**
 - Sausage and egg burrito **\$5.50 each**
 - Breakfast quesadilla **\$4.50 each**
 - Individual yogurt parfaits **\$5.50 each**
 - Whole smoked salmon **\$300.00**
- Served with capers, onions, egg and mini bagels (serves 20-30 guests)*



Action Stations

TRADITIONAL EGG & OMELETTE STATION

Scrambled eggs, cage-free whole eggs or egg whites with choice of diced ham, tomato, mushroom, peppers, spinach, green onion and freshly grated cheese egg dishes available by request: over-easy or sunny-side up

(minimum 10 guests / \$8.00 per person)

Add shrimp for \$3.00 per person // Add crab meat for \$3.00 per person

CRÊPE STATION

Fruit crêpes prepared special to order with choice of cinnamon apples, strawberries and blueberries topped with choice of: warm maple syrup, Nutella®, whip cream and bananas

(minimum 10 guests / \$8.00 per person)

YOGURT BAR

Natural vanilla yogurt toppings include: granola, strawberries, raspberries, blueberries, blackberries, brown sugar, golden raisins, currants, crème fraîche and cinnamon sugar

(minimum 10 guests / \$8.00 per person)

The above Action Stations require a chef attendant // \$175 chef attendant fee

Breakfast // BEVERAGES

HOT

America's favorite brewed coffee!

Starbucks® regular and/or decaf coffee	\$48.00 per gallon
Gourmet hot tea.....	\$48.00 per gallon

COLD

Fresh orange juice.....	\$48.00 per gallon
Iced tea.....	\$48.00 per gallon
Lemonade or fruit punch	\$35.00 per gallon
Soda	\$3.00 each
Bottled water	\$3.00 each
Assorted fruit juices.....	\$3.50 each
Milk (whole, non-fat, and chocolate milk)	\$2.50 each
Sparkling water	\$3.25 each

COFFEE KIT (MAKES 120 CUPS)

This “Make it Yourself” Coffee Kit contains a double burner coffee machine, ten coffee packets, ten decaffeinated coffee packets, appropriate condiments Included, & 5 gallon water container with ceramic dispenser (Requires 115 Volt, 15 Amp Electrical)

\$250.00 per kit

SINGLE CUPS GOURMET COFFEE BREWER

Brew your favorite cup in seconds! Choose any combination of Celestial Seasonings Tea® or Green Mountain Coffees®

Regular Coffees: Breakfast Blend, Vermont Country Blend or French Roast

Flavored Coffees: French Vanilla, Hazelnut, Irish Cream or Southern Pecan

Decaffeinated Coffees: Breakfast Blend, Vermont Country Blend or French Roast

Teas: Lemon Zinger, Mandarin Orange Spice, Victorian Earl Grey or Green Tea

\$75.00 Machine rental per day
\$45.00 per box of 25 cups

ALL DAY BEVERAGE SERVICE

Assorted juice, soda and bottled water

4 hours	\$9.50 per person
8 hours	\$18.95 per person
Additional hours after 8	\$2.00 per person
5 gallon water container	\$35.00 each
Water cooler.....	\$50.00 per day

Requires 110 volt, 20 amp electrical

MIMOSA

Fresh squeezed orange juice with champagne

\$7.00 per beverage

SMOOTHIES

Assorted berry and fruit smoothies

\$7.50 per beverage

Break // SNACK ITEMS

Farmers Market fresh sliced fruit and berries	\$5.50 per person
Assorted whole fresh fruit	\$23.50 per dozen
Breakfast pastries	\$35.00 per dozen
Assorted muffins, Danish pastry and scones	\$35.00 per dozen
<i>banana nut, blueberry, orange cranberry, and lemon poppy seed</i>	
Assorted Danish pastry	\$35.00 per dozen
<i>cherry, blueberry, lemon, and cheese</i>	
Assorted bagels with cream cheese	\$31.00 per dozen
<i>plain, onion, blueberry, sesame, and raisin</i>	
Assorted doughnuts.....	\$28.00 per dozen
Otis Spunkmeyer® Cookies.....	\$27.00 per dozen
<i>chocolate chip, oatmeal raisin, and white chocolate macadamia nut cookies</i>	
Chocolate fudge brownies, plain or with walnuts.....	\$38.00 per dozen
Assorted gourmet dessert bars	\$35.00 per dozen
Lemon bars.....	\$35.00 per dozen
Energy bars.....	\$4.50 each
Potato chips with roasted garlic parmesan dip	\$22.00 per lb
Tortilla chips with salsa.....	\$26.00 per lb
Trail mix	\$4.50 each
Soft pretzels	\$4.00 each
Bar mix.....	\$20.00 per lb
Chocolate dipped long-stem strawberries	\$4.50 each
Assorted candy bars	\$2.50 each
Assorted Hershey's® mini chocolate bars	\$20.00 per lb
Peppermints.....	\$15.00 per lb
Assorted ice cream novelty bars	\$3.50 each



Lunch // PLATED LUNCHEON

Please select one entrée, one salad and one dessert. All meals are served with baker's bread basket & butter, freshly brewed Starbucks® coffee, decaffeinated coffee and gourmet tea

Choose a Hot Entrée

- CHICKEN PICCATA.....\$27.95 per person
Chicken breast with lemon-butter caper sauce, fresh herb and parmesan risotto
- ASIAN BREAST OF CHICKEN.....\$29.95 per person
Chicken breast stuffed with shitake mushroom served with chow mein soba noodles, fresh Asian greens and sweet chili soy glaze
- ALASKAN WILD SALMON FILLET.....\$34.95 per person
Poached salmon fillet with lentil bean couscous and braised seasonal local greens. Served with a roasted tomato and herb nage
- HALIBUT.....\$37.95 per person
Pan-seared with Porcini salt, spinach risotto and roasted red pepper coulis
- HANGER STEAK.....\$37.95 per person
Brushed with stone ground mustard, rosemary garlic fingerling potatoes, seasonal vegetables and caramelized shallot au jus
- STRIP LOIN AND GRILLED PRAWNS.....\$41.25 per person
Slow-roasted New York strip of beef with tempura avocado. Paired with grilled tequila-lime infused shrimp and white truffle potato gratin



Choose a Salad

- CLASSIC CAESAR
Crisp romaine hearts with parmesan cheese, herb croutons, kalamata olives and Caesar dressing
- FARMERS MARKET GREEN SALAD
Farmer's Market organic mixed greens, carrots, red onions, cucumbers, red cabbage, and local tomato wedges. Served with balsamic vinaigrette and ranch dressing

Signature salads are an additional \$2.00 per person

- HARVEST GREEN
Seasonal mix of organic greens and micro herbs with Gorgonzola cheese, candied walnuts, dried fruit, herb croutons and house apricot vinaigrette
- ICEBERG WEDGE
Wedge of crisp iceberg lettuce, red and yellow tomatoes, bacon crumbles with Roquefort dressing

Choose a Dessert

- NEW YORK STYLE CHEESECAKE
with seasonal berry coulis
- TRADITIONAL CARROT CAKE
with golden raisin-vanilla bean sauce
- APPLE TARTLET
with caramel and whipped cream
- CHOCOLATE MOUSSE CAKE
with chocolate ganache

Signature desserts are an additional \$3.00 per person

- CUSTARD TARTLET with
Fresh Farmers Market seasonal fruit and berries
- DECADENT CHOCOLATE FLOR DE OTONO
with gold lace and a duet of sauces

Lunch // PLATED LUNCHEON

Please select one entrée and one dessert. All meals are served with baker's bread basket & butter, freshly brewed Starbucks® coffee, decaffeinated coffee and gourmet tea

Choose a Cold Entrée

- SMOKED CHICKEN COBB.....\$27.95 per person
Organic market greens with smoked chicken, bacon, egg, avocado and tomatoes tossed with house made cobb dressing
- WILD PACIFIC SALMON.....\$28.95 per person
Fresh grilled salmon served with red and yellow beet salad and herbed cous cous
- CHOPPED STEAK SALAD.....\$28.95 per person
Organic market greens with seasonal vegetables and marinated skirt steak
- MEDITERRANEAN PLATTER.....\$25.95 per person
Roasted beets with dill, tabbouleh, stuffed grape leaves, baba ghanoush, hummus, olives, served with assorted pita and flat breads



Lunch // BUFFET

SOUTHWEST BUFFET

Fiesta garden salad with mixed greens, spinach and jicama with tequila-lime vinaigrette and honey-mustard dressing. Cucumber, avocado and tomato salad tossed with cilantro vinaigrette and traditional pepper jack cheese

- Enchiladas
- Chicken fajitas
- Beef tamales with tomatillo sauce
- Refried beans and Spanish rice
- Salsa fresca and sour cream
- Flan and sopaipilla

\$32.95 per person

CREATE YOUR OWN DELI SANDWICH

Assorted market greens served with teardrop tomatoes, red onions, sliced cucumbers, shredded carrots, sliced mushrooms, chopped eggs and fresh croutons. Served with bleu cheese and ranch dressing

- Red skin potato salad
- Assorted fresh-baked rustic rolls and sliced sandwich breads
- Boars Head® deluxe roast beef, smoked ham and oven-gold skinless turkey breast
- Boars Head® Swiss cheese, aged cheddar and sliced provolone cheese
- Lettuce, sliced tomato, onions and pickles
- Appropriate condiments
- Otis Spunkmeyer® cookies, brownies and lemon bars

\$30.00 per person

Add soup for \$3.50 per person // Add grilled marinated chicken breast for \$3.00 per person

CALIFORNIA GRILL

Assorted market greens served with teardrop tomatoes, red onions, sliced cucumbers, shredded carrots, sliced mushrooms, chopped eggs and fresh croutons

- Bleu cheese and ranch dressing
- Freshly baked rustic rolls and butter
- Rosemary grilled sirloin club steak with roasted shallot cabernet jus and mushrooms
- Fire-roasted grilled chipotle chicken tossed with penne regate pasta and fresh local tomatoes in a vodka parmesan cream sauce
- Chef's choice of locally grown grilled vegetables
- Carrot cake and New York style cheesecake with seasonal berry coulis

\$35.95 per person

THE MEDITERRANEAN FEAST

- Traditional Greek salad with organic mixed greens, Kalamata olives, sliced red onions, cucumbers, goat cheese crumbles and hard boiled eggs
- Grilled pita with fresh roasted red pepper and garlic hummus
- Marinated olive bar
- Marinated artichoke salad with fresh mozzarella
- Chicken penne regate with sun-dried tomatoes
- Pan roasted sea bass with braised spinach and sun-dried tomato with chive buerre blanc
- Couscous with lentil beans
- Chef's choice of locally grown seasonal vegetables
- Mini chocolate cannolis and tiramisu

\$35.95 per person

Lunch // BUILD YOUR OWN

Lunch buffets include Starbucks® coffee, decaffeinated coffee and gourmet tea

Build your own luncheon\$34.95 per person

(Additional entrees may be added for \$6.00 per person.)

SOUP (please select one)

- California clam chowder
- Tortilla soup
- Roasted tomato bisque with a chiffonade of basil
- Spring vegetable minestrone
- Smoked butternut squash bisque

SALAD BAR

Assorted organic market greens served with teardrop tomatoes, red onions, sliced cucumbers, shredded carrots, sliced mushrooms, chopped eggs and fresh croutons

- Vinaigrette and ranch dressing
- Tuna salad
- Chicken salad

CHOOSE ONE:

- Beef tips Stroganoff
- Beef Bourguignon with buttered egg noodles
- Boneless centered loin pork chops with Washington apples and California raisins
- Sliced sirloin of beef with mushrooms and cabernet sauce

CHOOSE ONE:

- Chicken breast piccata
- Ragout of boneless chicken with country vegetables and biscuits
- Herb-grilled marinated chicken with sun-dried tomato sauce
- Grilled Pacific red snapper fillet and braised spinach with saffron tomato sauce

CHEF'S SELECTION OF VEGETABLES AND STARCH

DESSERTS (please select two)

- New York style cheesecake
- Chocolate mousse cake
- Carrot cake
- Lemon cake



Lunch // BOXED LUNCHES

CYPRESS MEDITERRANEAN VEGGIE WRAP

Roasted garlic cream cheese hummus, caramelized onions, lettuce, diced tomatoes, red peppers and cucumbers sprinkled with crumbled feta cheese

SunChips® and mini Baby Bell® cheese

House baked cookie or brownie

Beverage of choice

\$21.95 per person

CHICKEN CAESAR WRAP

Marinated grilled chicken breast tossed with classic Caesar dressing, romaine hearts, diced tomatoes and Parmesan wrapped in a sun-dried tomato-pesto tortilla

SunChips® and mini Baby Bell® cheese

House baked cookie or brownie

Beverage of choice

\$22.95 per person

THE ALL-AMERICAN ROAST BEEF ONION POCKET

With chipotle cream cheese spread, cheddar cheese, rare top sirloin beef, sautéed mushrooms and red onion marmelade with arugula and tomato on a fresh herbed onion pocket

Grilled vegetable salad

SunChips® and mini Baby Bell® cheese

House baked cookie or brownie

Beverage of choice

\$23.95 per person

Minimum order of 6 per box lunch

Boars Head® deli meats and cheeses are approved by the American Heart Association and are low in fat and sodium

ROAST TURKEY SANDWICH

Tender sliced roasted turkey with red leaf lettuce, vine ripened tomatoes, sweet Bermuda onions and sun dried cranberry mayonnaise

Pumpernickel marble hoagie roll

SunChips® and mini Baby Bell® cheese

House baked cookie or brownie

Beverage of choice

\$23.95 per person

HAM DUET

Rustic multi-grain whole wheat roll spread with sweet and whole grain mustard

A duet of juicy tavern ham and sliced parma prosciutto with brie cheese, organic spring greens and sliced local tomato

SunChips® and mini Baby Bell® cheese

House baked cookie or brownie

Beverage of choice

\$22.95 per person



Displays

INTERNATIONAL CHEESE BOARD

An assortment of imported and domestic cheese garnished with fresh fruit and served with gourmet crackers

\$6.50 per person

CALIFORNIA ARTISAN CHEESE

An assortment of California artisan cow and goat milk cheese locally and organically crafted for sharp, rich, aged flavors, garnished with fresh fruit and served with gourmet crackers and lavosh crisps. Pairs well with our California and organic wine selections

\$9.50 per person

UNDERWOOD RANCH AND KERN COUNTY VEGETABLES

An assortment of seasonal, local and organic vegetables served with hummus and pesto

\$5.50 per person

FARMERS MARKET FRESH SLICED FRUIT AND BERRIES

Includes pineapple, watermelon, cantaloupe, honeydew, grapes and seasonal berries according to seasonal availability

\$5.50 per person

Minimum of 10 guests per display



Displays & Trays

Trays

ITALIAN ANTIPASTO PLATTER

(serves 25)

An array of Genoa salami, provolone cheese, mortadella, black and green olives, pepperoncini, prosciutto, artichoke hearts and assorted peppers

\$137.50

GOURMET MINI SANDWICH PLATTER

(serves 25)

An assortment of freshly made sandwiches on artisan rolls which include: turkey, ham and roast beef

\$300.00

CROISSANT SANDWICH PLATTER

(serves 25)

An assortment of freshly made sandwiches on traditional croissant rolls which include: turkey, ham and roast beef

\$350.00

PINWHEEL WRAP PLATTER

(serves 25)

An assortment of freshly made turkey, ham, and roast beef pinwheel wraps, sliced to perfection

\$275.00



Starters // HOT HORS D'OEUVRES

Shrimp spring rolls served with plum sauce	\$3.95 each
Mini chicken and cheese quesadilla with Mexican salsa	\$3.75 each
Basil marinated shrimp brochette	\$4.75 each
Asian chicken potstickers with ginger-soy dipping sauce	\$3.95 each
Vegetable egg roll with ginger-soy dipping sauce	\$3.50 each
Mini caprese flatbread pizza	\$3.50 each
Stuffed jalapeno pepper with ranch dip.	\$3.50 each
Shrimp quesadillas (a full size shrimp individually wrapped in a mini tortilla)	\$4.75 each
Crispy coconut shrimp skewer with Thai chili dipping sauce	\$4.25 each
Mini beef Wellington	\$4.75 each
Spicy mustard boneless chicken with dipping sauce	\$3.95 each
Spinach and feta cheese spanakopita	\$3.50 each
Smoked chicken empanada with tomatillo cilantro dipping sauce	\$4.50 each
Honey BBQ boneless chicken with dipping sauce	\$3.95 each
Beef and chicken satay with hot Thai peanut sauce	\$4.50 each
Lump Dungeness crab cakes with spicy caper r��moulade	\$4.75 each
Petite spinach quiche.	\$3.75 each
Louisiana andouille sausage en croute	\$4.00 each
Mini beef sliders with caramelized onions, gherkin, and house made slide sauce	\$4.25 each



Minimum of 50 pieces per hors d'oeuvre
For our butler passing service, we recommend one butler for every 50 guests



Starters // COLD HORS D'OEUVRES

Italian crostini with fresh mozzarella and tomato basil compote	\$3.75 each
Italian crostini with a Mediterranean olive tapenade with fresh herbs	\$3.50 each
Belgian endive leaf filled with ceviche	\$3.75 each
Ahi tuna tartare on Belgian endive leaf with olive tapenade vinaigrette	\$4.00 each
Smoked salmon with herb cream cheese on toasted pumpernickel round	\$4.00 each
Portobello mushroom with roasted red peppers	\$4.50 each
Baby new potato stuffed with fresh cream and topped with caviar	\$4.00 each
Alaskan crab ceviche with brunoise pepper served on a tortilla chip	\$4.75 each
Grilled pita triangles with fresh hummus and roasted red pepper	\$3.25 each
Iced prawn with firecracker cocktail sauce	\$4.50 each
Seasonal melon wrapped with shaved parma prosciutto	\$4.00 each
Asparagus tip wrapped with shaved parma prosciutto	\$4.75 each
Toasted pita triangle topped with grilled seasonal vegetable relish	\$3.25 each
Mini puff pastry cup filled with black forest ham mousse	\$3.50 each
Mini wonton cup filled with Asian chicken salad	\$3.25 each
Artichoke hearts filled with curry chicken salad	\$3.75 each
Salmon gravlax on bellini, cr��me fra��che and chervil	\$4.50 each
Crostini with goat cheese, pesto and sun-dried tomatoes	\$3.50 each
Grilled chili powder scallop with cilantro cr��me on a toasted tortilla crisp	\$4.50 each
Celery boats filled with Roquefort cheese spread	\$3.25 each
Sushi, traditional California roll	\$4.25 each
Sushi, spicy tuna roll	\$4.50 each
Vegan tofu and vegetable spring roll	\$4.25 each
Chilled beef tenderloin with horseradish cream	\$4.25 each



Minimum of 50 pieces per hors d'oeuvre
For our butler passing service, we recommend one butler for every 50 guests

Reception // ACTION STATIONS

Minimum 10 guests // \$175 chef attendant fee
All options listed require a chef to prepare

MASHED POTATO MARTINIS

Fluffy Idaho russet mashed potatoes served martini style with assorted toppings to include: applewood smoked bacon bits, sour cream, whipped butter, minced scallions, black olives, pickled jalapeno, shredded cheddar cheese, pico de gallo, salsa, and steamed broccoli floret's

\$15.95 per Person



MEDITERRANEAN PASTA

Greek salad with kalamata olives, feta cheese, red onion, tomato, and cucumber

Antipasto platter with salami, cheese, mortadella, and relishes

Mediterranean veggie wraps display

Marinated olives and roasted peppers, grape tomato and fresh mozzarella caprese

Chef prepared penne regate pasta tossed with braised mushrooms, diced plum tomatoes, pesto cream sauce, and parmesan cheese

Chef prepared penne regate fontina with chicken, olive oil, fresh garlic, roasted peppers, artichoke hearts, fresh basil and tomato

Rosemary focaccia bread basket

\$38.95 per Person



DIM SUM

Chef attended dim sum service with chicken shumai dumplings, mini pork cha su bao, and steamed shrimp har gow dumplings

Served with soy sauce and hot mustard

Presented in a traditional bamboo steamer basket

\$17.95 per Person



CALIFORNIA FRESH – MEX

Baja romaine Caesar salad with chicken, red onion, tomatoes, cheddar cheese, tortilla strips, cilantro, and chipotle caesar dressing

Farmers market diced seasonal melon and fruit with berries

Chef attended rock shrimp ceviche martinis with green peppers, green onions, and fresh citrus lime

Tri color tortilla chips with sour cream, salsa, pico de gallo, and guacamole

Chicken quesadillas
substitute shrimp for chicken \$2.00 per person

Beef empanadas

Mexican fiesta rice

Charro beans

\$38.95 per person



Reception // ACTION STATIONS

Carving Stations

These items are served with artisan rolls and the appropriate condiments

STEAMSHIP ROUND OF BEEF

(serves 100 - 150 guests)

Served with au jus, creamed horseradish and whole-grain mustard

\$800.00



ROASTED TENDERLOIN FILET MIGNON

(serves 35 guests)

Served with lump crab and pesto

\$550.00



PORK LOIN ROAST

(serves 35 guests)

Served with a orange marmalade glaze

\$320.00



Dessert Stations

Minimum 10 guests // \$175 chef attendant fee
All options listed require a chef to prepare

DESSERT CREPES

Freshly prepared crepes with assorted fillings to include: bananas, strawberries, peaches, Nutella®, chocolate sauce, caramel, whipped cream and powdered sugar

\$12.95 per person



CHIPOTLE ROAST TURKEY BREAST

(serves 40 guests)

Served with a orange-cranberry compote

\$300.00



PRIME RIB OF BEEF

(serves 35 guests)

Served with au jus and creamed horseradish

\$550.00



ROAST ALASKAN SALMON GALETTE

(serves 30 guests)

Wild salmon wrapped in puff pastry with garlic-braised spinach

\$300.00



BANANAS FOSTER

Bananas sautéed in butter, brown sugar, cinnamon, and flamed with rum and banana liquors. Served on top of a scoop of vanilla bean ice cream

\$13.95 per person



“Laughter is brightest where food is best.”

~ Irish Proverb

Dinner // BUFFETS

All dinner buffets include Starbucks® coffee, decaffeinated coffee and gourmet tea

LITTLE ITALY

- Caesar salad with homemade croutons and shredded parmesan
 - Antipasto platter with salami, cheese, mortadella and relishes
 - Grape tomato and fresh mozzarella caprese
 - Penne regatta pasta with prosciutto julienne, marinated mushrooms, herbs and grated parmesan
 - Parmesan-crusted chicken with spicy tomato sauce
 - Grilled Pacific red snapper puttanesca
 - Garlic bread sticks
 - Chef's choice of locally grown seasonal grilled vegetables
 - Assorted Italian cakes and pastries
- \$38.95 per person



GRIFFITH PARK STARLET

- Selection of imported and domestic cheese garnished with fresh fruit and served with lahvosh bread
 - Farmers Market fresh sliced fruit and berries accompanied by a berry yogurt dip
 - Traditional tossed organic mixed green salad accompanied by Gorgonzola and sun-dried tomato vinaigrette
 - Artisan rolls and butter
 - Pan-roasted herb breast of free-range chicken with lemon-caper sauce
 - Seared wild Pacific salmon with a sun-dried tomato and chive buerre blanc sauce
 - Double wild rice pilaf
 - Chef's choice of locally grown seasonal vegetables
 - Assorted mini French pastries and cakes
- \$42.95 per person

MALIBU MINUTE

- Mixed organic field green and romaine heart salad with balsamic vinaigrette and thousand island dressing
 - Grilled local vegetable salad platter with butter lettuce
 - Country asparagus with heirloom tomatoes, California Vella Bleu cheese, California virgin olive oil, and aged balsamic vinegar
 - Assorted rustic baby baguettes and grissini
 - Choice New York strip loin with roasted garlic au jus, caramelized cipollini onions
 - Rigatoni and Italian sausage baked with asiago, fresh mozzarella cheese and basil
 - Served with garlic roasted tricolored potatoes, fresh haricot vert and roasted red bell peppers
 - New York cheesecake topped with a fresh berry coulis
- \$44.95 per person



A SAN FRANCISCO TREAT

- California baby greens with walnuts, goat cheese, dried cherries and smoked bacon bits served with cilantro-lime vinaigrette
 - Baker's bread basket and butter
 - Poached artichoke hearts with Gilroy garlic and herbs
 - Underwood Ranch and Kern County vegetables crudite with ranch dressing
 - Grilled breast of chicken with fresh thyme and sour oranges along with classic cioppino with dungeness crab, large shrimp, mussels, clams and Pacific cod
 - Saffron rice with pinenuts
 - Chef's choice of locally grown seasonal vegetables
 - Assorted mini custard and fruit tartlettes
- \$46.95 per person

Dinner // PLATED

Please select one entrée, one seasonal salad and one dessert. All meals are served with baker's bread basket & butter, freshly brewed Starbucks® coffee, decaffeinated coffee and gourmet tea

Choose an Entrée

- CHICKEN FORESTIERE\$31.50 per person
Served with fresh seasonal vegetables, rosemary garlic mashed potatoes and Madeira Jus
Recommended wine: Dry Creek Vineyard Fumé Blanc, Sonoma
- CHICKEN SALTIMBOCCA\$36.00 per person
Chicken breast filled with sage stuffing and prosciutto, served with creamy Gorgonzola polenta, sautéed spinach and port wine jus
Recommended wine: Freemark Abbey Chardonnay, Napa Valley
- MISO STRIPED BASS\$39.95 per person
Placed on a bed of baby bok choy, lemon-scented jasmine rice and soy beurre blanc
Recommended wine: Estancia Pinot Grigio
- STRIP LOIN AND GRILLED PRAWNS\$46.00 per person
Slow-roasted New York strip of beef with tempura avocado and sauce béarnaise. Paired with grilled cilantro-lime infused shrimp and white truffle potato gratin
Recommended wine: MacMurray Ranch Pinot Noir, Sonoma Coast
- FILET MIGNON WITH JUMBO LUMP CRAB\$48.00 per person
Grilled Filet placed on a bed of fingerling roast potatoes, balsamic roasted shallots, jumbo lump crab cake with ribbons of zucchini
Recommended wine: Col Solare Meritage Colombia Valley, Washington



Choose a Salad

- CLASSIC CAESAR
Crisp romaine hearts with Parmesan cheese, herb croutons, kalamata olives and Caesar dressing
- FARMERS MARKET GREEN SALAD
Farmer's Market organic mixed greens, carrots, red onions, cucumbers, red cabbage, and local tomato wedges. Served with balsamic vinaigrette and ranch dressing

Signature salads are an additional \$2.00 per person

- HARVEST GREEN
Seasonal mix of organic greens and micro herbs with Gorgonzola cheese, candied walnuts, dried fruit, herb croutons and house apricot vinaigrette
- ICEBERG WEDGE
Wedge of crisp iceberg lettuce, red and yellow tomatoes, bacon crumbles with Roquefort dressing

Choose a Dessert

- NEW YORK STYLE CHEESECAKE
with seasonal berry coulis
- TRADITIONAL CARROT CAKE
with golden raisin-vanilla bean sauce
- APPLE TARTLET
with caramel and whipped cream
- CHOCOLATE MOUSSE CAKE
with chocolate ganache

Signature desserts are an additional \$3.00 per person

- CUSTARD TARTLET
with fresh Farmers Market seasonal fruit and berries
- DECADENT CHOCOLATE FLOR DE OTONO
with gold lace and a duet of sauces

Cash Bar Service

BEER BY THE CASE

Imported: Heineken and Corona	\$130.00 per case
Imported keg	\$575.00 per keg
Domestic: Budweiser and Bud Light	\$110.00 per case
Domestic keg	\$475.00 per keg

** Each bar must meet a sales minimum of \$500.00 per four-hour period. If the \$500.00 minimum is not met, a bar set-up fee of \$250.00 will apply. Bartenders are additional. One bar for every 100 guests is recommended. Additional beers available upon request.*

LABOR FEES

Bartender (4-hour shift)	\$100.00 for minimum 4 hours \$22.50 each hour thereafter, up to 8 hours
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** Recommended: one bartender for every 75 guests when hosted and one for every 100 guests when a cash bar has been ordered*

Attendant (4-hour shift)	\$100.00 for minimum 4 hours \$22.50 each hour thereafter, up to 8 hours
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** Recommended: 1 attendant per every 75 guests*

BAR/LOUNGE DÉCOR

Hi-Boy cocktail rounds	\$25.00 each per day
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Each cocktail round will include an 85" x 85" white table cloth per table

Upgraded Hi-Boy Cocktail Table linens	\$25.00 each per day
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** Upgrade the look of the cocktail round with a 126" table cloth that will cover the circumference of the table all the way to the floor. Ask your Sales Manager and choose from a variety of colors and textures. (Your Sales Manager needs at least 7 business days to ensure selection and delivery of linen).*

Floral Centerpiece	See Sales Manager for pricing
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** Ask your Sales Manager to assist you in finding the perfect presentation of florals to add elegance, charm and color to your event. Purchase of floral arrangements will include free delivery to your area and placement on the tables. The cost of floral arrangements start at \$25 per table. Your Sales Manager needs at least 7 business days to assist and order your floral arrangements.*

Hosted Bar Service

Please be advised any alcohol service to guests will require an in-house TIPS-certified bartender or attendant to serve beverages. Bartenders and attendants are an additional fee

PLATINUM BAR PACKAGE

1 hour	\$17.00 per person
2 hours	\$26.00 per person
Each additional hour	\$10.00 per person

Scotch	Chivas Regal
Rum	Myers's
Bourbon	Jack Daniels
Canadian	Crown Royal
Vodka	Absolut
Tequila	Sauza Hornitos
Gin	Tanqueray
Cognac	Courvoisier

Both bar options also include:
California coastal wines, imported and domestic beer, fruit juice, still and sparkling water, soft drinks

For the special occasion without spirits, try our:

SILVER BAR PACKAGE

1 hour	\$8.95 per person
2 hour	\$13.95 per person
Each additional hour	\$5.00 per person

Silver Bar Package includes a selection of imported and domestic beer, selection of house red and white wines, assorted juices, sodas and bottle water

** Bars can be based on a consumption basis but are subject to \$500.00 minimum sales*



“The problem with the world is that everyone is a few drinks behind.”

~ Humphrey Bogart

Policies // CATERING POLICIES

GUARANTEE

The Catering Office must receive a guarantee for your event no later than ten (10) business days prior to your function. If no guarantee is received, the last received number of persons will be used. You will be charged the guaranteed number, or the number of people actually served, whichever is greater.

TAX AND SERVICE FEES

All food and beverage prices are subject to California State sales tax and 19% service charge. Tax exempt organizations must furnish a certificate of exemption from the State of California at least ten (10) business days prior to your function.

FOOD & BEVERAGE

All food and beverage prices listed are current and are subject to change without notice. Aramark Catering Department is the sole provider of all food and beverages served in the facility. No outside food or beverage may be brought into the Los Angeles Convention Center.

DEADLINES AND ADDITIONAL CHARGES

All catering orders must be received twenty (20) business days prior to the first day of the event. A ten percent (10%) late fee will be charged to orders received after the deadline. A \$30.00 restocking fee will apply to all orders where canned and bottled beverages are based on consumption.



Policies // CATERING GUIDELINES

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

Events up to 500 people require the final guarantee three (3) business days prior to the first event. Events between 501 – 2,500 people require the final guarantee five (5) business days prior to the first event. Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays. Once the final guarantee is due, the count may not be decreased. For every event, Food Services shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. Food Services will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your Catering Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

BEVERAGE SERVICE

The Food Services Department is responsible for the administration of the sale and service of alcoholic beverages in accordance with the California State Liquor Commission's regulations. Therefore, in compliance with state law, all liquor, beer and wine must be supplied by Food Services.



Policies // PAYMENT AND FEES

Payment and Credit

ACCEPTABLE FORMS OF PAYMENT

Food Services/Aramark accepts company checks, American Express, Master-Card, Visa and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the Customer. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required (Non-certified checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. All checks should be made payable to Aramark.

PAYMENT POLICY

All payments are to be made in full prior to your event. Food Services policy requires full payment no later than ten (10) business days prior to your event. A credit card must also be provided along with your signed contracts to your sales representative for on-site add-ons and/or re-orders. A credit card authorization form will be sent to you along with your contract.

ADVANCE DEPOSIT/MASTER ACCOUNTS

To establish a master account for direct billing, please contact your sales representative for terms and conditions.



Taxes & Service Fees

SERVICE CHARGE AND TAX

All food and beverage items are subject to a service charge and applicable sales tax. In some areas, the service charge may be subject to applicable sales tax. Labor fees may be subject to applicable sales tax. California State sales tax is (9.75%) and our service charge is 19%. Tax-exempt organizations must furnish a certificate of exemption from the State of California no less than ten (10) business days prior to your function.

Policies // EVENT PLANNING

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all Food and Beverage Specifications be received in writing by our office no less than **45 days** prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written Food and Beverage Specifications, your Food Services sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by Food Services no less than **30 days** prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt. The Food Service Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by Food Services no less than 30 days in advance of the first scheduled event. A 75% deposit is required. If the signed Service Agreement is not received **at least 30 days prior to the first scheduled event, menu prices are subject to change.** The Event Orders, when completed, will form part of your contract.

MENU PROPOSALS

Our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered. Often, large events require catering operations to take place in a location not commonly dedicated to that purpose. Your catering sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas. Additional fees may apply. All details will be reviewed with our facility and clients prior to developing floor plans.



Policies // EXHIBITOR FOOD & BEVERAGE

Aramark is the exclusive provider of all food and beverages at the Los Angeles Convention Center. As such, no outside food and/or beverages are allowed to be brought into the Los Angeles Convention Center. Please inquire with your Food Services sales professional regarding requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

FOOD AND BEVERAGE SAMPLING

For those exhibitors desiring to sample food, non-alcoholic and alcoholic beverages, you must request and receive specific written permission from the Food Services Division (Aramark), the LACC Concessionaire. All sampling must be in accordance with the policies of the Los Angeles Convention Center and the Food Services Division (Aramark), and must be done in compliance with the rules and regulations of the California Department of Alcoholic Beverages Control and the Department of Health. The Food Services Division can offer guidance to your group/event in the process of complying with these governmental organizations (listed below). Please refer to your sales professional for approval before selling any vendor booths.

SAMPLING ALCOHOLIC BEVERAGE REQUIREMENTS

Alcoholic beverage samplings are permitted. The Food Services Division reserves the right to determine whether a group can or cannot sample alcoholic beverages. Please note that your ability to sample alcoholic beverages depends on what type of group you are. For example, some group types include: Trade, Association, Public, etc. The Food Services Division may surrender its liquor license to you and assist you in obtaining the proper permit (temporary license) from the Department of Alcoholic Beverage Control. This will give you full liability for the product you are sampling and will prevent you from incurring any fees and staffing requirements from the Food Services Division. If you cannot obtain your own permit, you can make arrangements with the Food Services Division.

Arrangements include complete product handling, beverage equipment and dispensing, bartenders, ice and glassware. Pricing will be at retail and is subject to state tax (9.75%) and service charge (19%). In addition to the above, exhibitors must present Product Liability Insurance in an amount to be determined, so as to fully protect the Los Angeles Convention Center, the City of Los Angeles, Aramark Sports and Entertainment LLC, and their directors, officers and staff members from any claim or action arising out of such sampling. An Indemnity Agreement must also be signed by the event show management.

FOOD AND BEVERAGE SAMPLING SIZE LIMITS

For purposes of sampling sizes, the following must be adhered to:

- 1. Food sampling shall be limited to bite size portions not to exceed 2 oz per sample.
- 2. Non-alcoholic beverages sample size is 2 oz and can be served in a cup no larger than 4 oz. Full bottles of product are strictly prohibited.
- 3. Alcoholic beverage sample sizes must not exceed 1/4 ounce for spirits (liquors or liqueurs), or 1 ounce for beer and wine.

“The art of dining well is no slight art, the pleasure not a slight pleasure.”

~ Michel de Montaigne



Policies // HEALTH DEPARTMENT REGULATIONS

TEMPORARY FOOD BOOTHS AND/OR FOOD SAMPLING INVOLVING PREPARATION

The following regulations govern the operation of temporary food booths inside the Los Angeles Convention Center:

The Health Department requires you to obtain a permit if you are sampling food and beverage products that are either pre-packaged, considered hazardous in terms of product holding temperatures or if you will be preparing the item to be sampled inside the Los Angeles Convention Center.

Show Management is responsible for submitting to the Food Services Division (Aramark) proof that a permit has been obtained for each exhibitor. Show Management is also required to obtain a Sponsors Health Permit prior to having their individual exhibitors apply. These can be obtained from the Department of Health Services. Clients may apply in person from 8:00 am to 5:00 pm: The Health Department requires at least 30 days notice prior to the event day(s).

County of Los Angeles Department of Health Services
Environmental Health
Midcity District Office
695 South Vermont Ave. 14 Floor
Los Angeles, CA 90005
(213) 351-5085

RESTRICTIONS ON FOOD HEATING METHODS

Charcoal and propane are prohibited. Each booth using natural gas, sterno, deep fryers, ovens, or pizza ovens, used for roasting and barbecuing must contain a fire extinguisher.

Additionally, vendors using any of the above methods of cooking must apply for a permit from:

Bureau of Fire Prevention
200 North Main Street, Room 1700
Los Angeles, CA 90012
(213) 978-3650 tel.
(213) 978-3611 fax.
Email: cpruiet@lacclink.com

Convection ovens, steamers, hot plates and microwaves do not require a special permit but are to be operated away from booth curtains.



Policies // AMENITIES, SERVICES & TIMETABLE

TABLE STANDARDS

The Food Services banquet minimum standard for a plated/seated meal is for service at tables of ten (10) guests with 1 server per 25 guests (1 server per 2.5 tables). And for buffet meals, the Food Services minimum standard is 1 server per 50 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$25.00 per hour plus applicable sales tax with a four (4) hour minimum.

CHINA SERVICE

All seated meal functions (breakfast, lunch and dinner) are served with China and glassware, unless otherwise specified by the customer. Continental breakfast, coffee services, buffets and exhibitor hospitality catering are routinely accompanied by high-grade disposable green/organic service-ware. However, if China service is desired on these functions a China charge will apply. The China charge is \$2.75 per person.

TABLECLOTHS

All tables for meal functions are dressed with standard house linen and napkins. Your Sales Manager will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$15.00++ per standard house tablecloth. Specialty linens will be priced accordingly.

TIMETABLE FOR SUCCESSFUL EVENTS:

- 45 Days F&B Specifications due
- 30 Days Deposits & Signed Service Agreement due
- 30 Days Sign & Return Event Orders
- 7/5/3 Days Guarantee due. Number of days will be determined based upon number of guests

DEADLINES & ADDITIONAL CHARGES

All catering specifications must be received 45 business days prior to the first day of the event. A 10% late fee will be charged to orders received after the deadline. A \$30.00 restocking fee will apply to all orders where canned and bottled beverages are based on consumption.



Policies // OVERVIEW

CONVENTION CAFES AND RESTAURANTS

(Permanent Food And Beverage Locations)
Food Services reserves the right to open and close cafes and restaurants based on show demand and in consultation with show management. To open additional locations beyond the Food Services recommendation please contact your sales representative for options and pricing.

TEMPORARY DINING UNITS

(Portable Food And Beverage Locations)
In some cases, a Temporary Dining Unit (portable food and beverage outlet) rather than one of our permanent café or restaurant locations will be requested or deemed necessary. Please contact your sales representative for exciting portable options.

OVERVIEW

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your Sales Manager will discuss how best to use our convention cafes and restaurants to serve event exhibitors and attendees. Please review all exhibit floor plans with your Food Services sales professional to ensure adequate foodservice areas.





GLITZ AND GLAMOUR?
WE HAVE IT.



INTIMATE AND SOPHISTICATED?
WE DO IT.



CORPORATE YET CREATIVE?
WE LOVE IT.



a v e n t u r a
A PREMIER CATERING COMPANY

Aventura Catering takes you beyond the Los Angeles Convention Center with full-scale off-premise catering and destination management. Our vision is innovative. Our presentation is dramatic. From conception to completion our knowledge of corporate and private events will ensure your experience is unique and distinctive. Whether you are planning an intimate gathering or a gala celebration on a grand scale our great food, design, and seasoned staff will make your event memorable. With locations throughout Southern California Aventura Catering is your one stop shop in Los Angeles.

aventuracateringla.com | 213.765.4518





Los Angeles Convention Center