

LE MERIGOT SANTA MONICA

Breakfast Banquet Buffets

PACIFIC CONTINENTAL

Orange, grapefruit, cranberry Juices

Market fruits & berries

Danish, croissants, muffins

Mini yogurt parfaits, granola, berries

Freshly brewed coffee, decaf, selection of hot tea

CALIFORNIA SUNRISE CONTINENTAL

Orange, grapefruit, cranberry Juices

Market fruits & berries

Danish, croissants, muffins

Mini yogurt parfaits, granola, berries

Norwegian smoked salmon, tomato, onion, caper

Bagel cream-cheese, preserves, butter, honey

Freshly brewed coffee, decaf, selection of hot tea

LE MERIGOT SANTA MONICA BREAKFAST BUFFET

Freshly brewed coffee, decaf, selection of hot tea

Orange, grapefruit, cranberry Juices

Market fruits & berries

Danish, croissants, muffins

Bagels, cream cheese

Mini yogurt parfaits, granola, berries

Cereal, granola, milk, oat-milk

Breakfast potatoes

CHOOSE TWO ITEMS

Scrambled eggs, bacon, or turkey bacon

Avocado toast, multigrain bread, simple salad

Eggs benedict, Canadian bacon, or smoked salmon

Frittata, asparagus, zucchini, potatoes, goat cheese

Norwegian smoked salmon, tomato, onion, caper

So Cal burrito, scrambled eggs, bacon, cheddar, avocado

Breakfast sandwich, sourdough, eggs, cheddar, bacon

Steal cut oatmeal, brown sugar, raisins, almond

ADDITIONAL ENHANCEMENTS

Smoked salmon tartine, pickled shallots

Vegan breakfast burrito, tofu, vegetable, vegan cheese

Egg shakshuka, tomato, feta, herbs

Challah French toast, berries, whipped butter

Breakfast croissants, scrambled egg, ham, cheese

Farm fresh scrambled eggs

Assorted artisanal cured meat & cheese

Rustic Country bread, whipped butter

Simple green salad, arugula, watermelon radish, EVOO

Frittata, smoked salmon, avocado, tomato, onion, spinach

Breakfast Banquet Buffets

LE MERIGOT SANTA MONICA BRUNCH BUFFET

Minimum of 25 guests

Orange, grapefruit, cranberry juices

Market fruits & berries

Danish, croissants, muffins

Mini yogurt parfaits, granola, berries

Norwegian smoked salmon, tomato, onion, caper

Bagel cream-cheese, preserves, butter, honey

Assorted artisanal cured meat & cheese, nuts,
dried fruit, figs almond cake, crusty bread, honey

Field greens & herbs champagne vinaigrette

Avocado toast, multigrain bread, simple salad

Egg shakshuka, tomato, feta, herbs

Breakfast potatoes

Scrambled eggs with chives, or eggs benedict, hollandaise

Applewood smoked bacon

Belgian waffle, berries, chantilly cream

Roasted salmon, sugar snap peas, spinach,
roasted grapes balsamic

Grilled lemon scented chicken breast, cherries port wine

Assortments of sweets

Freshly brewed coffee, decaf, selection of hot tea

TEMPTATIONS

SELF-SERVICE BARS

MIMOSA

Brut, rose, champagne, orange juice, mango juice,
mint, basil, berries

BLOODY MARY'S

Vodka, bloody marry mix, celery, pickled vegetables,
chilled shrimp, bacon, horseradish, hot sauce

LE MERIGOT

SANTA MONICA

Breaks

A LA CARTS BEVERAGES

PER GALLON

Freshly brewed regular & decaf coffee, premium teas & iced teas

Infused water: citrus or berries, cucumber, mint

Freshly squeezed lemonade, orange, or grapefruit juice

Fruit smoothies

Seasonal juice blend

INDIVIDUAL

Red bull, diet or regular

Still or sparkling water

Soft drinks regular or diet

A LA CARTS SNACKS

PER DOZEN

Whole seasonal fruit

House made cookies

Chocolate fudge brownie

Breakfast pastries

Bagels, cream cheese, preserves

Assorted candy or granola bars

Mixed trail nuts

Chocolate cookies & ice cream sandwich

PER PERSON

Sliced seasonal fruit & berries

Chips, salsa, guacamole

Freshly popped popcorn

INDIVIDUAL

Bags of potato chips

Yogurt parfait

LE MERIGOT SANTA MONICA

Breaks

PACKAGES

Limited to 45 minutes of service (10 guests or more)

Spa Break

Assorted fresh fruit & vegetable juices
Raw almonds
Vegetable crudités
Spinach & yogurt dip
Curried miso dip
Power bar
Fruit skewers

Chocolate Break

Chocolate fudge brownies
Chocolate chip cookies
Chocolate fondue with pineapple, banana & strawberries

La Fiesta

Chips, salsa & guacamole
Grilled chicken quesadilla
Fresh lemonades
Lime margaritas
Virgin margaritas

“Ball Park” Break

Freshly popped popcorn
Peanuts in a bag
Mini beef slider or mini hot dogs in puff pastry
Chocolate cookie ice cream sandwiches

Mediterranean Break

Traditional hummus
Vegetable crudites
Blistered pita
Charcuterie board to include assorted cured meat
Domestic & international cheeses
Dried fruits & nuts
Crusty bread & crackers

LE MERIGOT SANTA MONICA

Lunch Buffets

Minimum of 10 guests (less than 10 guest \$150 surcharge)

TEX-MEX

STARTER

Tortilla soup, avocado, chicken, tortilla strips

SALADS (choice of 2)

Romaine leaves, pumpkin seed dressing, cotija

Avocado & tomato, olive oil, cilantro, cotija

Arugula, watercress, jicama, mango, pecan tomatillos cilantro vinaigrette

FAJITA & TACO (choice of 2)

Skirt steak asada

Adobe grilled chicken

Shrimp with lime & oregano

Grilled salmon

ARROZ & FRIJOLES

Spanish rice

Refried pinto beans, jalapeno

CONDIMENTS

Tortilla chips, pic de gallo, guacamole, salsa roja

Chopped lettuce, tomatoes, onions, jalapeno

Sour cream, queso fresco,

Warm flour & corn tortillas

DOLCE

Bread pudding, rum sauce

Vanilla flan

Freshly brewed coffee, decaf, selection of hot tea

COASTAL

STARTER (choice of 2)

Hummus, crispy vegetables, blister pita

Grilled asparagus, mustard balsamic

Tomato, fresh buffalo mozzarella, basil, evo

Grilled garlic shrimp, pineapple, mango, chile, lime

Avocado toast, simple greens, lime sea salt

SALADS (choice of 2)

romaine, parmesan, croutons, caesar dressing.

roasted beet & burrata, arugula, candied pecans, white balsamic

quinoa tabouleh, tomato, scallion, cucumber, mint, parsley, lemon

spinach, eggplant, heirloom tomatoes, red onions, basil, red wine vinegar

quinoa, kale, oven dried tomato, feta cheese, citrus, EVOO

ENTREES (choice of 2)

Roasted salmon citrus, grapes, saffron rice

Grilled chicken breast, mango, mint, lime, yukan potatoes

Rib eye, roasted sweet potatoes, chimichurri

Eggplant manicotti, quinoa, tomato sauce, basil

FINISH

Sliced fruit & berries, chantilly cream

Lemon bars

Freshly brewed coffee, decaf, selection of hot tea

LE MERIGOT SANTA MONICA

Lunch Buffets

Minimum of 10 guests (less than 10 guest \$150 surcharge)

DELI LUNCHEON

(includes house potato chips, sea salt & pepper vegetable crudites, hummus, ranch & whole seasonal fruit)

SALADS (choice of 2)

Cobb salad, chicken, bacon, tomato, eggs, avocado, roquefort

Baja salad, shrimp, corn, tomatoes, tortilla chips, orange, cilantro, tequila

Mixed greens, sundried tomatoes, goat cheese, balsamic

Caesar salad, romaine, croutons, parmesan,

Quinoa, kale, oven dried tomato, feta cheese, citrus, evo

Baby kale salad, tomatoes, avocado, green garbanzo, pepperoncini, cucumber, black current, citrus

Seasonal fruit salad

Yokan gold potato salad

Traditional macaroni salad

PREMADE SANDWICHES & WRAPS (choice of 3)

turkey wrap, vermont cheddar, mesclun lettuce, tomato

Grilled chicken breast wrap, grilled onions, avocado, chipotle cole slaw

Grilled vegetable, wrap, spinach, goat cheese, balsamic, pesto

Beef tenderloin wrap, gruyere, poblano chili, avocado, arugula

Rare roast beef sandwich, cheddar, horseradish aioli, rustic sourdough

Roasted chicken breast sandwich, arugula, mozzarella, pesto, ciabatta

Grilled salmon blt, arugula, avocado, lemon aioli

Roasted chicken club on country white

Albacore tuna salad on sourdough

Ham and gruyere, grilled pineapple, dijon, sourdough

Smoked salmon, crushed avocado, red onions, caper, baguettes

FINISH

Chocolate cookies & brownies

Freshly brewed coffee, decaf, selection of hot tea

TAKE IT TO GO

Please choose one salad, sandwich or wrap

Bag of kettle chips

Vegetable crudites with hummus

Apple or orange

Bottled water

LE MERIGOT

S A N T A M O N I C A

Hors D'oeuvres

Minimum of 25 pieces each per selection

COLD

Jumbo shrimp, cocktail sauce

Smoked salmon & avocado, pico de gallo, herb lavash

Eggplant caviar crostini, roasted garlic & basil oil

Roma tomato crostini, basil, parmesan

Peruvian scallop seviche, tostada

Seared ahi tuna on wonton crisps wasabi crème

Mozzarella balls, cherry tomato skewers, aged balsamic

California rolls, pickled ginger, wasabi

Shrimp summer roll, sweet chili sauce

Smoked salmon deviled egg, crème fresh dill

Seared beef tenderloin, rye crostini, gorgonzola, onion jam

Vegetable summer roll, hoisin barbeque sauce

HOT

Chipotle shrimps, mango, mint,

Lamb lollipops, balsamic fig reduction

Bacon wrapped achiote shrimp, chimichurri

Chicken satay, peanut sauce

Beef satay, hoisin barbeque sauce

Vegetable spring rolls, ginger, cilantro

Coconut shrimps, pineapple sweet chili

Mini beef sliders,

Chicken empanadas, avocado radish

Maryland crab cakes, cajun rémoulade

Pork pot stickers, mint soy dip

Chicken & pineapple brochette, blood orange glaze

Reception Stations

Reception stations are based on 1.5 hours of service

Artisan Cheese & Meat Table

Fig almond cake, crusty bread, nuts, dried fruits, grapes

Chicken Wing Table

Chili lime soy, scallion, sesame seeds

Original buffalo

Cumin dry rub

Seafood On Ice Table

Scallop ceviche

Oysters

Chilled jumbo shrimps

Rock shrimp cocktail

Marinated green lip mussels

Chips & Dips Table

tortilla chips

salsa verde, pico de gallo, salsa roja

guacamole

beef taquitos

black bean dips

sliced melons with tajin

Mediterranean Table

hummus, baba ganoush, tzatziki

blistered pita

crisp vegetable display,

heirloom tomatoes, balsamic, evo

feta cheese, olives, dates, herbs

citrus chicken kebabs

beef kebabs, broiled tomatoes

Slider Table

Angus burger, white cheddar cheese

Short ribs slider, caramelized onions

Spicy salmon lemon aioli

Citrus chicken, teriyaki, pineapple

Truffled fries, parmesan cheese,

Sweet potato fries, barbeque sauce

LE MERIGOT SANTA MONICA

Reception Stations

Reception stations are based on 1.5 hours of service

CARVING STATIONS*

(Carved items are accompanied by artisan breads)

Maple glazed roasted turkey, baked apples, sage gravy

Beef tenderloin, cracked pepper, red wine sauce

Miso guava glazed salmon, papaya relish, lime

Prime rib, horseradish crème, au jus

THE DESSERT RECEPTION* (choice of three)

Freshly Brewed Regular & Decaf Coffee, Premium Teas

Sliced Fruit, Dark Chocolate Fondue

Seasonal Berry Cobbler

Chocolate Covered Strawberries

Brownie Bites

Lemon Bar

Cheesecake Bar

Homemade Cookies

Chocolate Mousse

Tiramisu

ADDITIONAL SIDES

Parmesan potatoes

Roasted brussels sprouts, balsamic

Roasted yam, sugar cane

Market vegetables,

Traditional sage walnut stuffing

Yukon gold mashed potatoes, basil oil

Simple greens, champaign truffle vinaigrette

*Chef attendant required for each station at \$175 per chef

LE MERIGOT

S A N T A M O N I C A

Plated Dinners

3 Courses

Includes bread & butter, regular coffee, decaffeinated coffee, selection of hot teas & iced tea

STARTER (choose 1)

Scallop ceviche, aguachile, cucumber, mint, lime, tortilla

Shrimp cocktail, yuzu cocktail sauce

Spicy ahi tuna crudo, lemon, orange, capers, cucumber, evoo

Little gem caesar, cheesy croutons, garlic parmesan

Roasted beets, burrata, citrus, pistachios, honey

Lobster raviolis, asparagus, lobster cream, basil

Meatballs, pomodoro, basil, crostini.

Eggplant manicotti, quinoa, ricotta, marinara, basil

Quinoa tabouleh, tomato, scallion, cucumber, mint, parsley

DESSERT (choose 1)

Fresh berries, honey, lemon, mascarpone cream

Apple peach crisp, vanilla bean ice cream

Warm chocolate lava cake, vanilla bean ice cream, berries

Carrot cake, salted caramel ice cream, berries

Tiramisu, espresso cream, berries

Rich chocolate cake, grand marnier, berries

Crème brulee, berries

Chocolate pot de crème, berries, whipped cream

Cheese plate, grapes, nuts, figs, honey

Cal med fruit bowl, vanilla yogurt, honey, almond

Chocolate ganache cake with berries

ENTREES (choose 1)

Served with chef's selection of appropriate starch and farmer's market vegetables

Braised Short Ribs

roasted roots, port wine, cinnamon

Grilled Filet Mignon

mushroom, tarragon, brandied peppercorn sauce

Pan Seared Salmon

capers, shallots, parsley, lemon burnt butter|

Local Sea Bass & Jumbo Shrimp

mango, mint, honey, lime

Roasted Chicken Breast

wilted spinach, artichoke hearts, capers, lemon, chardonnay

Grilled Rib Eye

au gratin potatoes, fried onions, bourbon

New York Steak

gorgonzola crusted, dried cherries, madeira

Vegetarian Entrees

Sweet potato confit, roasted roots, kale, ginger vinaigrette|

Butternut squash ravioli, kale, walnut, fig balsamic, garlic

Quinoa, roasted vegetables, spinach, basil, evo

Farro, wild mushrooms, roasted roots, tomato, tarragon

LE MERIGOT SANTA MONICA

Dinner Buffets

Minimum of 10 guests (less than 10 guest \$150 surcharge) | based on 1.5 hours of service

Includes bread & butter, regular coffee, decaffeinated coffee, selection of hot teas & iced tea

OCEAN AVENUE

(choice of two entrees) | (choice of three entrees)

STARTER (choice of 2)

Charcuterie platter with cured meats, artisan cheeses
Rock shrimp ceviche, tortilla
Hummus, crispy vegetables, blister pita
Grilled asparagus, mustard balsamic
Tomato, fresh buffalo mozzarella, basil, evoo
Grilled garlic shrimp, pineapple, mango, chile, lime
Avocado toast, smoked salmon, simple greens, lime sea salt

SALADS (choice of 2)

Romaine, parmesan, croutons, caesar dressing.
Roasted beet & burrata, arugula, candied pecans, white balsamic
Quinoa tabouleh, tomato, scallion, cucumber, mint, parsley, lemon
Spinach, eggplant, tomatoes, red onions, basil, red wine vinegar
Quinoa, kale, oven dried tomato, feta cheese, citrus, evo
Avocado & tomato, olive oil, cilantro, cotija

SIDES (choice of 2)

Creamy au gratin potatoes
Roasted yukon gold potatoes, garlic, rosemary
Whipped mashed potatoes
Roasted brussels sprouts
Basmati rice
Seasonal vegetable medley

ENTREES (choice of 3)

roasted salmon citrus, grapes
grilled chicken breast, mango, mint, lime
rib eye, roasted sweet potatoes, chimichurri
lobster raviolis, lobster, scallops, chardonnay
seared beef tenderloin medallions, black peppers, bordelaise
roasted chicken breast, garlic jus, basil, balsamic
eggplant manicotti, quinoa, tomato sauce, basi

FINISH (choice of 2)

Fresh berries, honey, lemon, mascarpone cream
Apple peach crisp, vanilla bean ice cream
Warm chocolate lava cake, vanilla bean ice cream, berries
Carrot cake, salted caramel ice cream, berries
Tiramisu, espresso cream, berries
Rich chocolate cake, grand marnier, berries
Crème brulee, berries
Chocolate pot de crème, berries, whipped cream
Cheese plate, grapes, nuts, figs, honey
Cal med fruit bowl, vanilla yogurt, honey, almond
Vegan brownies

HOSTED BAR BY HOUR**

Beer, wine, and premium spirits

Beer, wine, and super premium spirits

HOSTED ON CONSUMPTION**

Mineral waters

Soft drinks

Domestic beers

Imported beers

Wines by the glass

Champagnes by the glass

Well spirits

Premium spirits

Cordials

**A 150 bar attendant fee is applicable to all banquet bars