

PICNIC MENU

BOTTLE OF WHITE WINE

Sauvignon Blanc, Groth, Napa Valley, USA
or Champagne, Taittinger La Francaise, Brut, Reims, France

ARTISANAL CHEESE

Chef's selection of imported and domestic farmhouse cheese, toasted fruit bread,
Spanish membrillo, candied walnuts

MEDITERRANEAN MEZZE

Hummus, babaganoush, marinated feta, olives, harissa aioli, pita bread

GARDEN VEGETABLE CRUDITÉS

Seasonal selection, cilantro green goddess

SELECTION OF SANDWICHES

Burrata and prosciutto, garlic aioli, arugula, heirloom tomato, toasted baguette
Grilled vegetables, basil pesto aioli, pickled onions, mixed greens, grilled flatbread
Grilled shrimp BLT, house-made ciabatta, herb aioli

DESSERTS

Assortment of mini scones
Assortment of seasonal pastries

Hotel guests

\$450 (includes two guests)
Each additional guest \$95 per person
Maximum of six guests

Non-hotel guests

\$450 (includes two guests)
Each additional guest \$95 per person
Maximum of six guests
Additional rental fee may apply

Picnics may be booked from 11am – 3pm on Monday-Thursday,
and have a two hour seating window
Bookings must be arranged at least 3 days prior to the event date,
within a 14-day booking window
All pricing subject to 20% service charge and 9.5% sales tax

To book please call +1 310 909 1642
catering.hba@dorchestercollection.com

HOTEL *Bel Air*

Dorchester Collection