



DLS at The Wiltern

DLS EVENTS LLC is your in-house event professional team, committed to providing the highest level of service and extraordinary cuisine, along with complete event support and coordination.

We are delighted to offer the following suggested menus for your upcoming event, and our talented culinary specialists are standing by to develop custom and distinctive menus tailored for your function.

With our years of experience, and our partnerships with the most accomplished producers, designers and technicians; let DLS be your complete event support team.

We look forward to exploring with you how we can most be an asset toward the success of your special event !

CONTINENTAL BREAKFAST

Coffee Station

French Roast, Decaffeinated French Roast and Tea Service
served with full selection of sweeteners and creamers,
teas and herbal teas

Fresh Squeezed Orange Juice and Grapefruit Juice

Baskets of assorted regular and miniature Bagels
with Cream Cheese and Low-Fat Cream Cheese

Baskets of mini Croissants, Muffins and Cinnamon Rolls
butter and marmalade

Fresh Fruit Platter

seasonal melons, pineapple, grapes and berries

Bowls of Whole Fruits

bananas, apples, tangerines

Barista Service

Premium Roasts from a fully appointed cart
espresso, latte, capucinno, mocha, cafe americano

Additional Continental Breakfast Options

Individual Yogurt Parfaits

Individual Boxed Cereals
regular and skim milks

Nova Lox Platter
finest hand cut lox, presented with sliced bermuda onion, vine ripened
tomato,
cucumber and swiss cheese with capers and lemon wedges

Steel Cut Oatmeal
toppings of seasonal berries, raisins, brown sugar, toasted walnuts

Breakfast Sandwich
scrambled egg, smoked applewood bacon, cheddar cheese
on a toasted croissant or six grain artisan whole wheat

Breakfast Burrito
scrambled egg, chicken apple sausage, pico de gallo and avocado salsa

Breakfast Pizza
smoked salmon, dill cream cheese and caramelized onion

SEATED BREAKFAST

Beverages

French Roast Coffee and Decaffeinated Coffee Service
Fresh Squeezed Orange and Grapefruit Juices
Herbal Teas

Set on the Table

Baskets of miniature assorted Freshly Baked Breakfast Pastries
Croissants, Muffins, and Cinnamon Rolls with sliced Banana Bread
served with sweet butter, marmalades and cream cheese

Entrees

select two

Classic Eggs Benedict with Hash Browns
hollandaise sauce

Frittata of Roasted Seasonal Vegetables with Home Fries
gruyere and parmesan cheeses

Cinnamon Swirl French Toast, Strawberry-Banana Salsa
hot maple syrup

Huevos Rancheros on Tortilla Crisp with Fresh Fruit
charred tomatilla salsa, guacamole and pico de gallo

BUFFET LUNCHEON - THE WILSHIRE

Roasted Breast of Chicken Sandwiches on Focaccia
with butter lettuce, sliced tomato and sun dried tomato aioli

Caprese Sandwich on Baguette
mozzarella, vine ripened tomato and basil aioli

Italian Chopped Salad
chopped iceberg and romaine, roma tomato, cucumber, scallion,
garbanzo bean with shredded provolone cheese
and tossed with a red wine vinaigrette, julienne of genoa salami on the
side

Fusilli Pasta Salad Primavera
with julienne of vegetables

Fresh Seasonal Fruit and Berry Salad

Basket of assorted Petite Rolls and Sweet Butter

Platter of assorted Gourmet Cookies, Brownies and Lemon Bars

French Roast Coffee and Decaffeinated Coffee Service
Tea Service
Freshly Brewed Iced Tea

BUFFET LUNCHEON - THE WESTERN

Classic Ceasar Salad
shaved parmesan, garlic croutons

Chopped Tomato, Cucumber and Onion Salad
balsamic vinaigrette

Fingerling Potato Salad
scallions and fresh dill, champagne vinaigrette

Carvery

Chef Carved Santa Maria Tri Tip
caramelized onion, hickory sauce, grainy mustard
sourdough dinner rolls for sandwiches

Chef Carved Roasted Breast of Turkey
cranberry relish and dijonnaise
cornbread muffins for sandwiches

Strawberry Shortcakes
Individual Flourless Chocolate Cakes

French Roast Coffee and Decaffeinated Coffee Service
Tea Service
Freshly Brewed Iced Tea

SEATED LUNCHEON

First Course Selections

select one

Citrus Salad

mixed baby field greens with orange and grapefruit segments
and heirloom tomatoes, citrus vinaigrette

Iceberg Wedge

topped with chopped hard boiled egg and tomato with herb croutons
smothered in bleu cheese dressing

Roasted Tomato Bisque

garnish of creme fraiche, toasted croustarde

Entree Selections

Roasted Breast of Maple Soy Chicken

garlic roasted mashed potatoes & sauteed ginger carrots

or

Roasted Filet of Fresh Atlantic Salmon, Dijon Dill Sauce

orzo pasta & sauteed snow peas

and

Angel Hair Pasta Primevera

julienne of vegetables, sun dried tomato aioli, grated parmesan

Dessert

Lemon Mousse in a Martini Glass

Tiramisu in a Martini Glass

French Roast Coffee and Decaffeinated Coffee Service

Tea Service

Freshly Brewed Iced Tea

SNACKS

“Farmer’s Market” Fresh Vegetable Crudite with Roasted Dips

Imported and Domestic Cheese Display
crisps and crackers, apple and pear slices & grape clusters

Hummus and Toasted Pita Triangles

Tri Color Tortilla Chips with Guacamole and Salsa

Assorted Tea Sandwiches

Fresh Popped Popcorn, Pretzels & Roasted Nuts

Milk & Cookies

freshly baked chocolate chip, snickerdoodle, peanut butter
and espresso cookies with chilled 2% milk shooters

AN ELEGANT COCKTAIL RECEPTION

Butler Passed hors d'Oeuvres

California Shrimp on a Skewer

jumbo prawns served chilled on a skewer topped with a finely minced pico de gallo

Thai Chicken Sate

tangy peanut sauce

Seared Ahi on Waffle Potato Crisp

drizzled with a wasabi vinaigrette

Coconut Chicken on a Skewer

sweet apricot dipping sauce

Bite size Seafood Tostada

julienne of seared mahi mahi on tortilla crisp with pickled cabbage and avocado sauce

Minced Chicken in Lettuce Cup

hoisin and plum sauces

Mini Falafel Balls

drizzled with tahini, served with a wood pick

Sweet Potato Fries in a Cone

ketchup dipping

Chilled Cherry Soup in a Demitasse Cup

refreshing balance of sweet and tart

Pan Fried Veget. Potstickers

sesame soy glaze

Beef Sliders & Veggie Burger Sliders Miniature Grilled Rubeen Sandwiches

our own tangy relish

on cocktail rye grilled golden brown

Turkey Meatballs with Cranberry Glaze

wood pick

Proscuitto and Melon

thin slices of Parma proscuitto wrapped around cantalope wedge

Bruschetta Pomodoro

roasted roma tomato, basil and garlic on toasted baguette

Eggplant Chevre Fritter

sun dried tomato vinaigrette

Medley of Wild Mushroom Confit

in a bite size pastry bouchet drizzled with a sherry vinaigrette

Goat Cheese Empanadita

caramelized onion

BBQ Chicken Pizza Bites

red onion

Smoked Duck Tacos

scallion pancake

Crab Cakes

dollop of remoulade

Tenderloin of Beef on Crostini

horseradish cream

COCKTAIL STATIONS

Mediterranean Appetizer Station

Bruscheta Pomodoro

toasted crostini and petite breadsticks

Hummus and Toasted Pita Triangles

cruets of extra virgin olive oil

Cascade of Fresh Vegetable Crudite

with onion pistachio dip and roasted eggplant dip

Tapas Table

displayed in traditional terra cotta potteryware

Sauteed Marinated Mushrooms

with garlic, sherry and parsley

Eggplant Caviar

with onion and tomato

Chilled Calamari Salad

Paprika Roasted Spanish Almonds

Assorted marinated Spanish Olives

A Taste of Zabar's

zabar's mini knishes

marinated mushrooms

pickles, olives and gherkins

marinated artichokes

assorted italian breadsticks

Asian Pu Pu

Minced Chicken in Lettuce Cups

with a dollop of hoisin sauce

Vegetarian Potstickers

presented on a won ton crisp with a soy-sesame glaze

Seafood Shu Mai

rice wine vinegar and soy sauce for dipping

Fried Won Ton Strips

with a spicy mustard and ketchup dip and a sweet apricot dip

Pre Concert VIP Reception

Cocktail Appetizer Buffet

Charcuterie Cutting Board of Imported & Domestic
Cheeses and Meats
crackers and rounds

Platter of assorted Sushi Rolls
california roll, spicy tuna roll, cucumber/avocado roll

Thai Chicken Sate
tangy peanut sauce

Parmesan Flatbread with Wild Mushrooms and Sweet Onion

Bruschetta Pomodoro
toasted crostini

Pan Fried Potstickers
soy sesame glaze

pricing based on guest count and hours

Dinner at The Wiltern

The magnificent Wiltern is the perfect setting
for a dining experience for your guests.

We offer a full range of seated and buffet dinner menus,
food stations and butlered small tastes.

Let us custom design a menu that fits your
style, budget and guest count.

Dessert Receptions

Dessert possibilities are endless . . .

Chocolate Fountain

Ice Cream Sundae Bar

Miniature Cup Cakes

Cookies, Squares & Bars

Tiramisu & Trifle

Old Fashioned Pie Store

Individual Cobblers

Indulgent Cakes

Sorbets

Mini Donuts

Creme Brulee

Classic Flan

. . . and more

A Fabulous Dessert Reception

TRAY PASSED DELIGHTS

Warm Apple Tart Ta Tin Tartlettes

drizzled with creme anglaise

Lemon Mousse in a Shot Glass

topped with a fresh blueberry and garnished with a mint sprig

Warm Espresso and Chocolate Chip Cookies

right out of the oven!

DESSERT BUFFET

Imported and Domestic Cheese Board

presented on a huge butcher black cutting board with crackers and rounds

garnished with grape clusters and apple and pear slices

Miniature Fruit Tarts

custard

Assorted Icebox Shots

chocolate mousse with cake crumbs, lemon raspberry, southern banana pudding

Assorted Cake Lollipops Display

Red velvet, vanilla bean, dark chocolate truffle

French Macaroons

rainbow display

Fresh Seasonal Berry Cup with a dollop of Fresh Whipped Cream

COFFEE STATION

Premium French Roast and Decaffeinated French Roast Coffee Service

and Tea Service , with flavorings

OR

OPTIONAL CAPPUCCINO BAR

expert barista service from a fully appointed machine

Espresso, Mocha, Cappuccino, Cafe Americano, Latte

Bar Packages

The following is a guide for our beverage services and pricing. Pared with our catering services, and your individual selections, pricing will be adjusted accordingly

SOFT DRINKS

One Hour: \$3.50 per guest
Two Hours: \$4.50 per guest
Three Hours: \$6.50 per guest
Four Hours: \$8.00 per guest
Five Hours: \$10.00 per guest

BEER & WINE

One Hour: \$8.00 per guest
Two Hours: \$14.00 per guest
Three Hours: \$17.00 per guest
Four Hours: \$20.00 per guest
Five Hours: \$22.00 per guest

PREMIUM BAR

One Hour: \$14.00 per guest
Two Hours: \$18.00 per guest
Three Hours: \$20.00 per guest
Four Hours: \$24.00 per guest
Five Hours: \$26.00 per guest

TOP SHELF BAR

One Hour: \$16.00 per guest
Two Hours: \$22.00 per guest
Three Hours: \$25.00 per guest
Four Hours: \$31.00 per guest
Five Hours: \$35.00 per guest