

# 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

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### 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*