

Shiloh's™

A MODERN STEAKHOUSE

8939 W Pico Blvd • Los Angeles, CA 90035 • 310.858.1652

KOSHER CATERING MENU

*From white glove service to black tie affairs,
Shiloh's Steakhouse can cater your next event
with the same elegance and flare they do at their restaurant.*

BANQUET DINNER MENU

*Four Course Dinner includes choice of Appetizer, Soup or Salad, Entrée, Dessert,
Coffee, Tea and Bread*

Entrée is served with your choice of potato and vegetable of the season



Appetizers

Ceviche Halibut Marinated in Lime Juice & Olive Oil, Cucumbers, Cilantro and Tomatoes

Petites Cuisses (chicken drumettes in sweet red chili demi-glace with julienne cucumber salad)

Bac-on wrap Figs

Bac-on wrap Scallops

Garlic Crusted Bone Marrow

Salmon Cakes, Lemon Aioli

Pan Seared Sweetbreads, Peppercorn Sauce

Tartet Flambé, Grilled Onions, Crème Fresh Beef Bacon

Wild Mushrooms Egg Roll

Mini Sliders, Shiloh's Barbeque Steak Sauce, Grilled Onions

Pull Brisket Sandwich, Creamy Cole Slaw

Mini Quiche Lorraine, Baby Mix Greens

Spanish Potato Tortilla, Hot Mustard

Fried Somosas, Cucumber Raita

Mini Duck Tostadas, Sour Cream Chipotle Sauce

Barbeque Ribs, Warm Potato Salad

Chinese Fried Rice in an Oyster Pail

Soups

Beluga Lentil

Organic Split Pea

Roasted Carrot Cream

Chicken Barley

Yellow Lentil

French Onion Soup

Butternut Squash

Mushroom and Fine Herbs

Tortilla

Spanish White Bean

Saffron Fish Soup

Salads

Caesar Salad, Croutons, Creamy Garlic Dressing

Barbeque Salad, Crispy Tortillas, Corn Cilantro

Roasted Beet Salad, Orange Glaze, Shave Red Onions

Asian Salad, Crispy Wontons, Mandarin Oranges, Sesame Soy Dressing

Arugula and Fig Salad, Balsamic Dressing

Napoleon Salad Wrapped in Cucumber, Mixed Greens, Cucumbers, Radishes, Asian Dressing

Organic Salad Mélange, Tomatoes, Cucumbers, Pecans, Champagne Vinaigrette

Spinach Salad, White Mushrooms, Candied Orange Segment Citrus Vinaigrette

Boston Lettuce Cups, Candied Peanuts, Crispy Bacon

Apple Pomegranate Salad, Spinach, Pumpkin Seed, White Wine and Honey Dijon Dressing



Main Courses

Fish Selections

Braised Salmon, 12 spices coconut Harrisa

Roasted Cod, Sake Honey Miso Glazed

Almond Crusted Salmon

Chili Baked Chilean Sea bass

Pan Fried Halibut, Pomegranate Reduction Sauce

Roulade of Dover Sole, Garlic Butter

Poultry Selections

Grilled Chicken Breast, Black Truffle Sauce

Citrus Roasted Cornish Hen

Roasted Chicken, Mild Mole Sauce (spicy chocolate)

Grilled Chicken, Creamy Harrisa Sauce

Garlic and Parsley Roasted Chicken

Honey Lavender Chicken, Chardonnay Honey Au Jus

Meat Selections

Braised Short Ribs

Apricot Glazed Brisket, Roasted for 24 Hours

Prime Rib, Creamy Horseradish and Peppercorn Sauce

Braise Lamb in Banana Leaf, Mild Red Chili Demi-Glaze

Beef Bourguignon

Beef Vindaloo Indian, Mild Curry

Vegetarian Selections

Grilled Vegetable Platter over Creamy Polenta

Vegetarian Prima Vera Pasta

Vegetable Curry over Basmati Rice

Vegetable Pot Pie

Spaghetti, Peppers, Onions

Desserts

Chocolate Mousse with Fresh Mint

Shiloh's Key Lime Pie

Crème Brûlée Topped with Fresh Berries





Apple Tart Tatin with Caramel Sauce
Chocolate Soufflé with Whipped Cream
Fresh Seasonal Berries and Cream
Assorted Cookies and Truffles
Warm Fresh Berry Cobbler with Vanilla Ice Cream
Strawberry Glazed Cheesecake
Layer Chocolate Cake
Pecan Pie
Banana Cream Pie
Warm Bread Pudding
Coconut Cream Pie
Tiramisu
Blueberry Cobbler
Peach Cobbler

HORS D'OEUVRE MENU

Silver platter service available for guest arrival

Cold Hors D'oeuvres

Fish Selections

Smoked Trout Mousse on a Cracker

Halibut Ceviche on a Tortilla Chip

Tuna Sashimi, Wasabi Aioli

Smoke Trout on Toast, Chipotle Mayo

Chilean Sea Bass Ceviche on a Homemade Tortilla

Hickory Smoked Trout, Dill Aioli

Spinach and Sun-Dried Tomato Tartlet

Tuna Pate with Pesto on a Crostini

Tuna Tartar on Cucumber Chips

Gravlax on Rye, Dill Sauce

Spicy Tuna Rolls, Ponzu Sauce

Vegetable Selections

Avocado Corn Egg Rolls, Lime Aioli

Tomato Basil Bruschetta

Black Olive Tapenade, Olive Oil Aioli

White Puree, Cumin Oil Sour Cream

Beef Tataki on a Crostini

Tarte Flambé, Crème Fresh Crispy Bacon

Duck En Croute with Raspberry Glaze

Soy Cream Cheese Smoke Salmon Mousse with Caviar

Roasted Fingerling Potatoes with Crème Fraiche and Osetra Caviar

Soy Sour Cream and Caviar on Potato Latke

Mixed Vegetarian Sushi Rolls

Hot Hors D'oeuvres

Beef and Pepper Skewers

Chicken Satay, Peanut Sauce

Barbeque Ribs



Black Seasonal Bacon Wrap Figs

Potato Cigar, Mango Chutney

Sausage Rolls, Mustard Sauce

Zucchini and Beef Skewers, Garlic Sauce

Mini Brisket Pull Sandwich

Mini Sliders, Shiloh's Barbeque Steak Sauce, Grilled Onions

Honey Fried Chicken Fingers, Shiloh's Barbeque Steak Sauce

Chicken Scallion Wontons



Chicken Satay, Thai Peanut Sauce

Lamb Samosas, Yogurt Sauce

Mini Crab Cakes, Dill Aioli

Tuna Croquettes, Lemon Aioli

Tempura Salmon, Teriyaki Sauce

Spicy Tuna Samosas

BUFFET MENU

Buffet Hors D'oeuvres

Fresh Salsa and Homemade Chips

Grilled Vegetables, Balsamic Reduction

Hummus Tapenade, Artisan Breads

Potato Cigar, Mango Chutney

Caviar Station, Sour Cream, Chopped Egg, Scallions

Smoked Trout Mousse on a Cracker

Tuna Sashimi, Wasabi Aioli

Smoked Trout on Toast, Chipotle Mayo

Mini Crab Cakes, Dill Aioli

Sliced Cold Cut Meat, Pickles and Mustards

Chicken Satay, Peanut Sauce

Sausage Rolls, Mustard Sauce

Dinner Buffet Option 1

Caesar Salad

Mixed Greens with Roasted Peppers, Pine Nuts and Red Wine Vinaigrette

Asian Salad, Crispy Wontons, Mandarin Oranges, Sesame Soy Dressing

Mixed Greens with Heart of Palms, Asparagus Basil Vinaigrette

Grilled Marinated Vegetables

Braised Spinach with Garlic, Lemon, Olive Oil

Whole Atlantic Poached Salmon with Dill Crème Fraiche

Sautéed Boneless Breast of Chicken with Exotic Mushrooms

Braised Short Rib in Natural Au Jus

Assorted Pastries and Cookies

Dinner Buffet Option 2

Mixed Greens with Roasted Peppers, Pine Nuts, Red Wine Vinaigrette

Spinach Salad, Mushrooms, Orange Segments

Barbeque Salad, Crispy Tortillas, Corn Cilantro

Roasted Beet Salad, Orange Glaze, Shave Red Onions

Arugula and Fig Salad, Balsamic Dressing

Napoleon Salad Wrapped in Cucumber, Mixed Greens, Cucumbers, Radishes, Asian

Dressing

Spinach Manicotti

Asian Infused Beef Skewers

Rosemary Roasted Fingerling Potatoes

Sautee of Seasonal Vegetables

Grilled Atlantic Salmon, Oven Roasted Tomatoes, Caramelized Red Pearl Onions, Baby Spinach

Roasted Parsley Chicken

Roasted Prime Black Angus Rib Eye with Cognac Peppercorn Sauce

Or Mango glazed braised brisket

Assorted Pastries and Cookies

STATION MENU

Vodka and Caviar Station

*Ice Sculpture and Frozen Martini Bar
Assorted Russian Vodkas
Assorted Caviar and Traditional Accompaniments
Live Bartender*

Sushi Station

*Sushi and Rolls Prepared by our Sushi Chef
Nigiris
Hand Rolls and Cones
Tempura Crispy Rolls
Ginger Wasabi Ponzu and Soy Sauce*

Carving Station

*Carving Chef
Roasted Boneless Breast of Turkey, Sicilian Herbs, Spices and Gravy
Roasted Prime Rib of Beef, Cognac Peppercorn Sauce
Oven Roasted Turkey, Cranberry Chutney
Mango Glazed Brisket
German-Style Sausage and Sauerkraut, German Mustard
Smoked Turkey, Barbeque Sauce
Lamb Wellington, Black Truffle Sauce
American Lamb Rack
Salmon Filet, Dill Crust, Lemon Aioli*

Mediterranean Station

*Display Chef
Mini Pita Breads
Vegetarian Stuffed Grape Leaves
Roasted Eggplant with Tahini, Garlic
Hummus, Tehina, Turkish Salad, Israeli Salad
Falafel and Sharma*

Homemade Pasta Station

*Choice of 3 Pastas:
Bow Tie, Fusilli, Penne, Macaroni, Spaghetti, Linguini, Orecchiette
Choice of Sauce:
Marinara, Puttanesca, Bolognese, Creamy Garlic*

Mini Hamburgers and Hotdogs Station

*Display Chef
Assorted Toppings Served in Mini Hamburger Bread and Mini Buns
Sliders and Mini Hot Dogs*

Brisket Station

Display Chef

Pull Brisket Sandwiches and Wraps

Assorted Sauces

Mexican Station

Display Chef

Mexican Tacos Including:

Chicken Fajitas, Carne Asada , Al Pastor, Chorizo

Tostadas, Sour Cream, Beans

Crepe Station

Display Chefs Preparing To Order Sweet and Savory Crepes

Savory:

Wild Mushroom, Chicken and Peppers, Sausage and Peppers

Sweet:

Chocolate, Banana, Parve Nutella, Glazed Sugar

Tunisian/Moroccan Station

Kemia

Makbouba, Slata Meshuilla, Spicy Carrots, Harissa Potatoes, Fenouilles, Olives,

Harrissa Olive Oil Lemon

Fish Chlaimy

Couscous Beef Stew

Iranian Station

Display Chef

Sabzi Polo

White Rice

Vereshk Polo

Salad Shirazi

Kashk Badaemjooon

Green Salad

Chicken Kabob

Koobideh

Barg

Indian Station

Chicken Coconut Curry

Lamb Vindaloo

Saffron Rice

Coconut Rice

Samosas

*Fish Bryani
Chapattis and Roti
Pickle and Parve Yogurt*

Paella Station

*Display Chef
Spanish Rice Cooked with Saffron
Selections of Toppings:
Chicken, Chorizo, Peppers, Peas, Sausage, Brisket, Smoked Turkey*

Panini Station

*Display Chef
Italian Toasted Sandwiches
Assorted Filling:
Eggplant, Marinara Sauce, Italian Sausage, Roasted beef, Smoked Turkey, Dry Cured
Meats*

Dessert Station

*Chocolate Mousse Cake
Homemade Cheesecake
Shiloh's Key Lime Pie
Chocolate Mousse
Lemon Tart
Fresh Fruit Tart
Apple Tart Tatin
Homemade Cookies and Truffles
Mini Crème Brûlée
Strawberries Dipped in Chocolate*

Chocolate Fountain

*Melted Chocolate Flowing Through Fountain with:
Graham crackers
Fresh Berries
Homemade Marshmallows*

Ice Cream Sunday Station

Assorted Ice Creams and Toppings

BAR MENU

Shiloh's Steakhouse offers a premium Kosher Wine List perfect for any occasion. Our chef will gladly help you choose the best selection to compliment your menu.

**Hourly Unlimited Bar Offered with a 4-Hour Minimum at the Following Prices:*

Soda and Juice	\$ 3.00 per person for first 4 hours – every additional hour \$1 per person per hour
Beer, House Wine, Champagne	\$12.00 per person for first 4 hours – every additional hour \$6 per person per hour
Call Liquor	\$20.00 per person for first 4 hours – every additional hour \$7 per person per hour
Premium Liquor	\$30.00 per person for first 4 hours – every additional hour \$8 per person per hour
Super Premium Liquor	\$40.00 per person for first 3 hours – every additional hour \$10 per person per hour



ADDITIONAL SERVICES

Shiloh's Steakhouse has partnered with esteemed Wildflower Events to offer you full service planning and execution for your special affair. Known for their distinctive designs and creative ideas, Wildflower Events will take your event beyond expectations for a truly unique experience.

Wildflower Events works directly with Shiloh's to ensure your menu is just right along with the flower arrangements, table settings, music, location, invitations... and everything else that can be so overwhelming when planning an event. They'll take care of it all so you can enjoy your event with your guests.

parties people talk about

Call Shiloh's today to schedule a consultation or contact Wildflower Events directly at 310.367.2877 or visit www.WildflowerEvents.com.