



SONESTA™
HOTELS & RESORTS

REDONDO BEACH & MARINA

2025 Holiday Menus

Eat, Drink & SPARKLE

For more information,
please contact our Catering Team
at 310-318-7705

Menu and Pricing Valid from
November 15 - December 31, 2025

APPETIZERS

Appetizer Selections



Each of the Following are \$12 Per Piece
(minimum 50 pieces)

Breaded Boursin Cheese Mushrooms

Crispy breaded mushrooms filled with creamy Boursin cheese

Beef Bulgogi Lumpia

Korean-style marinated beef wrapped in a crispy lumpia shell, served with dipping sauce

Beef Short Rib Empanada

Tender beef short rib in a flaky empanada pastry with savory spices

Ratatouille Vegetables in Phyllo (Vegetarian)

Seasoned ratatouille vegetables baked in delicate phyllo pastry

Shrimp Kimono

Succulent shrimp wrapped in a light, crispy shell, served with a sweet and spicy dipping sauce

Canape Selections

Each of the Following are \$13 Per Piece
(Minimum 50 Pieces)

Peppered Ahi with Caviar and Daikon

Seared ahi tuna topped with caviar and daikon for a refined touch

Seared Furikake Jumbo Scallop with Ginger Cream (GF)

Perfectly seared scallop crusted in furikake, finished with a drizzle of ginger cream

Heirloom and Roasted Tomato Bruschetta (Vegetarian)

Fresh heirloom and roasted tomatoes on a toasted baguette with basil and balsamic glaze

Butternut Squash, Cranberries, Kale and Walnuts in Belgian Endive (GF & Vegan)

A seasonal blend of butternut squash, cranberries, kale, and walnuts elegantly presented in a Belgian endive leaf



BUFFET MEALS



Festive Coastal Celebration

Inspired by the coastal charm and flavors of the season,
this menu showcases fresh and vibrant holiday selections

Salads:

Mixed Greens with Pomegranate Seeds, Feta, and Maple-Balsamic Vinaigrette (Vegetarian & GF)
Orzo Salad with Roasted Winter Vegetables and Herb Dressing (Vegan)

Entrées:

Herb-Roasted Turkey Breast with Cranberry-Orange Relish (GF)
Grilled Barramundi with Lemon Caper Beurre Blanc (GF)
Butternut Squash Risotto with Sautéed Wild Mushrooms (Vegan & GF)

Sides:

Roasted Fingerling Potatoes with Rosemary and Sea Salt (Vegan & GF)
Sautéed Brussels Sprouts with Balsamic Glaze and Toasted Almonds (Vegan & GF)

Enhancements:

Prime Rib with Horseradish Cream and Au Jus (GF)
Sautéed Shrimp with Citrus Herb Butter (GF)

Desserts/Coffee:

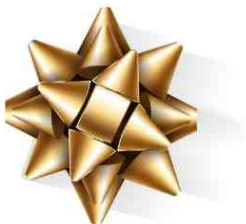
Eggnog Cheesecake
Creamy cheesecake infused with eggnog and holiday spices, on a buttery graham crust

Chocolate Raspberry Cake
Decadent chocolate cake layered with raspberry filling, topped with chocolate ganache

Coffee Station Featuring:

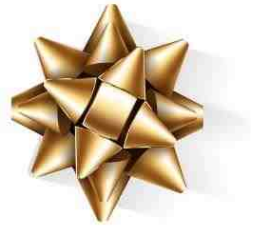
Freshly Brewed Coffee (Regular and Decaffeinated)
& Specialty Teas

\$75++ Per Person Lunch
\$85++ Per Person Dinner
\$15++ Per Enhancement



Warm Winter Gathering

A cozy, comforting menu that celebrates the heartwarming flavors of winter with luxurious touches



Salads:

Caesar Salad with Shaved Parmesan and Garlic Croutons (Vegetarian)
Roasted Beet Salad with Goat Cheese, Candied Walnuts and Citrus Vinaigrette (Vegetarian & GF)

Entrées:

Whole Roasted Strip Loin with Red Wine Jus and Horseradish Cream (GF)
Herb-Crusted Chicken with Truffle Cream Sauce (GF)
Roasted Vegetable Medley with Thyme and Garlic (Vegan & GF)

Sides:

Boursin Cheese Mashed Potatoes (Vegetarian & GF)
Seasoned Green Beans with Caramelized Onions (Vegan & GF)

Enhancements:

Lobster Mac and Cheese with White Cheddar
Herbed Crusted White Fish with Lemon-Caper Beurre Blanc (GF)

Desserts/Coffee:

Pumpkin Cheesecake
Rich pumpkin cheesecake with a spiced graham crust

Pecan Tart

Buttery tart filled with a sweet and nutty pecan filling, perfect for the holidays

Coffee Station Featuring:

Freshly Brewed Coffee (Regular and Decaffeinated)
& Specialty Teas



\$78++ Per Person Lunch
\$88++ Per Person Dinner
\$15++ Per Enhancement

Rustic Holiday Elegance

A rustic yet refined selection featuring rich
flavors and comforting holiday ingredients



Salads:

Winter Greens with Cranberries, Pecans, and Apple Cider Vinaigrette (Vegan & GF)
Farro and Kale Salad with Roasted Butternut Squash and Pomegranate (Vegan)

Entrées:

Roasted Chicken with Thyme and Cranberry Jus (GF)
Braised Beef Short Ribs with Red Wine Reduction (GF)
Stuffed Portobello Mushrooms with Herbed Quinoa and Spinach (Vegan & GF)

Sides:

Roasted Root Vegetables with Thyme and Rosemary (Vegan & GF)
Quinoa Pilaf with Fresh Herbs (Vegan & GF)

Enhancements:

Roasted Halibut with Saffron Cream Sauce (GF)
Truffle Mac and Cheese with Gruyere and Parmesan (Vegetarian)

Desserts/Coffee:

Eggnog Mousse
Light and airy eggnog-flavored mousse topped with a hint of nutmeg.

Pumpkin Mousse

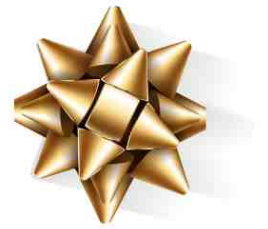
Creamy pumpkin mousse spiced with cinnamon and cloves, garnished with whipped cream.

Coffee Station Featuring:

Freshly Brewed Coffee (Regular and Decaffeinated)
& Specialty Teas



\$75++ Per Person Lunch
\$85++ Per Person Dinner
\$15++ Per Enhancement



Holiday Grand Feast

An elegant selection of classic holiday flavors
with refined seasonal ingredients for a grand celebration

Salads:

Baby Kale and Spinach Salad with Cranberries, Toasted Almonds, and Orange Vinaigrette (Vegan, GF)
Ancient Grain Salad with Roasted Winter Vegetables and Lemon Herb Dressing (Vegan)

Entrées:

Herb-Crusted Prime Rib with Red Wine Jus and Horseradish Cream (GF)
Turkey Roulade with Classic Gravy (GF)
Butternut Squash Ravioli with Roasted Garlic and Herb Cream Sauce (Vegetarian)

Sides:

Yukon Gold Mashed Potatoes (Vegetarian & GF)
Roasted Root Vegetables with Fresh Thyme and Rosemary (Vegan & GF)

Enhancements:

Maple-Glazed Salmon with Lemon-Dill Butter (GF)
Herb-Crusted Rack of Pork with Apple Brandy Sauce (GF)

Desserts/Coffee:

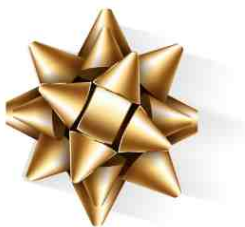
Chocolate Mousse Cake
Layers of rich chocolate mousse and cake, topped with a smooth chocolate glaze

Pecan Tart

Classic pecan tart with a sweet, gooey filling and buttery crust

Freshly Brewed Coffee (Regular and Decaffeinated)
& Specialty Teas

\$80++ Per Person Lunch
\$90++ Per Person Dinner
\$15++ Per Enhancement



PLATED MEALS



Salads:

(Select One Salad)

Winter Greens with Roasted Pears and Toasted Pecans

A mix of winter greens with roasted pears, toasted pecans, and crumbled goat cheese
Served with a maple-balsamic vinaigrette on the side (Vegetarian & GF)

Arugula and Endive Salad with Blue Cheese and Candied Walnuts

Peppery arugula and endive with blue cheese crumbles and candied walnuts
Paired with a champagne vinaigrette on the side (Vegetarian & GF)

Mixed Baby Greens with Heirloom Tomatoes, Cucumbers, and Julienned Carrots

A fresh mix of baby greens topped with heirloom tomatoes, sliced cucumbers
and julienned carrots. Served with a classic herb vinaigrette on the side (Vegan & GF)

Caesar Salad with Bloomsdale Spinach and Heirloom Tomatoes

Crisp romaine lettuce and Bloomsdale spinach with shaved Parmesan, heirloom tomatoes
and house-made garlic croutons. Served with Caesar dressing on the side ((Vegetarian)

Winter Greens with Shaved Brussels Sprouts, Apples, and Almonds

A blend of winter greens and shaved Brussels sprouts, with julienned apples, sliced almonds
and dried cranberries. Paired with an apple cider vinaigrette on the side (Vegan & GF)

Entrées:

Herb-Crusted Beef Tenderloin with Red Wine Shallot Reduction - \$95++

Served with truffle-infused mashed potatoes, garlic-roasted broccolini and
roasted baby carrots. Finished with a rich red wine and shallot reduction (GF)

Braised Short Ribs with Root Vegetable Purée and Crispy Shallots - \$90++

Served over a creamy root vegetable purée, accompanied by
seasoned green beans and topped with crispy shallots (GF)

Peppercorn-Crusted New York Strip with Wild Mushroom Ragout - \$95++

New York strip steak coated in a peppercorn crust, served with rosemary-roasted fingerling potatoes
wilted garlic spinach, and a wild mushroom ragout (GF)

Seared Chilean Sea Bass with Lemon Beurre Blanc - \$90++

Chilean sea bass fillet seared to perfection, served with a lemon beurre blanc
herb quinoa pilaf, and baby zucchini (GF)

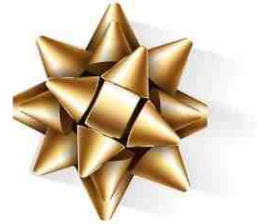
Maple-Glazed Salmon with Cranberry Compote - \$85++

Served with cranberry compote, paired with roasted
garlic mashed potatoes and honey-glazed carrots (GF)

Herb-Crusted Halibut with Saffron Cream Sauce and Scalloped Potatoes - \$90++

Served with a saffron cream sauce, creamy scalloped potatoes
and sautéed baby vegetables (GF)





ADDITIONAL PLATED MEALS

Turkey Roulade with Classic Gravy - \$85++
Tender turkey breast roulade served with Yukon gold mashed potatoes
green beans almondine and a savory house-made gravy (GF)

Half Roasted Chicken with Rosemary Jus - \$85++
Half roasted chicken with a fragrant rosemary jus
served with creamy polenta and roasted root vegetables (GF)

Airline Chicken Breast with Truffle Cream Sauce - \$85++
Pan-seared airline chicken breast, served with a rich truffle cream sauce
garlic-rosemary potatoes, and steamed broccolini (GF)

Desserts & Coffee

(Select either one per guest or you can alternate between two)

Sweet Potato Cheesecake
A holiday-inspired cheesecake made with sweet potato and warm spices

Triple Chocolate Mousse Cake
Decadent layers of dark, milk, and white chocolate mousse

Black Cherry Ricotta Cheesecake
Creamy ricotta cheesecake topped with black cherry compote

Butter Toffee Bundt Cake
Moist bundt cake infused with butter toffee and drizzled with caramel

Freshly Brewed Coffee (Regular and Decaffeinated)
& Specialty Teas

PLATED MEAL INFORMATION

For a plated meal, you would select one salad for all guests
You can offer up to three entrees for your guests, but we would need a count
of how many of each meal indicators are mandatory at place setting
If you select multiple entrees, all would be priced at the highest entree price
++ = 25% service charge and 9.75% sales tax will be added to menu cost

ENHANCEMENTS

Here are some ideas for special touches if you are interested:

White Dance Floor - Chiavari Chairs
Welcome Glass of Champagne as Guests Arrive
Specialty Drinks at the Bar "you can select creative names"
Wine Served Tableside with Dinner
Carving Station with Chef Attendant
Upgraded Assorted Holiday Themed Dessert Display
Bar can be hosted, cash or we can do drink tickets
Late Night Snacks
Cookies, Coffee and Cocoa Station as Guests Depart

